

Red Feet Wine Market
HANG TIME “Australia & New Zealand”
Thursday, October 30, 2008

PRICES ARE FOR:
1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

Mills Reef Sauvignon Blanc 2006 (Hawkes Bay, NZ)

100% Sauvignon Blanc
\$15 each - \$13.50 (6) - \$12.75 (12)

Peach and passion fruit aromas touched with grass and flint. The round palate offers pear, melon, guava and lime pith. The acidity is well integrated and the finish very long. This mellow version of NZ Sauvignon Blanc is a welcome variation.

Wooloomooloo Chardonnay 2006 (South Eastern Australia) 100% Chardonnay

\$12 each - \$10.80 (6) - \$10.20 (12)

A ripe nose of cantaloupe, vanilla, and hazelnut leads into a full palate of tropical fruits with more honey and melon and hints of toast. This is sold in one liter tetra packs—perfect for parties.

Coopers Creek Viognier 2007 (Gisbourne, NZ)

100% Viognier
\$18 each - \$16.20 (6) - \$15.30 (12)

Lovely bouquet of flowers and white peaches open into a complex mix of white pepper, marzipan, and apricot, with more flowers on the finish of this round, full wine.

Delta Vineyard Pinot Noir 2007 (Marlborough, NZ)

100% Pinot Noir
\$23 each - \$20.70 (6) - \$19.55 (12)

Pinot aromas of cherry and Earl Grey tea segue into violets, red cherry, raspberry, and violets on the palate. Young and soft, with balanced acidity. We look forward to watching this wine put on some years, but it already smells gorgeous and drinks well.

Marquis Philips Shiraz 2007 (South Eastern Australia)

100% Shiraz
\$19 each - \$17.10 (6) - \$16.15 (12)

This McLaren Vale wine offers a nose of cedar, coffee, and dried currants and figs. Rich and spicy, it tastes of raisin, smoke, mocha, spice, and baked dark berries.

Evil Cabernet Sauvignon 2007 (South Eastern Australia)

100% Cabernet Sauvignon
\$15 each - \$13.50 (6) - \$12.75 (12)

A classic Cabernet nose of blackberry, currant, and black olive sets up the rich berry flavors, pepper, and toast on the palate. Well structured with both acidity and fine tannins.

See you next Thursday for HANG TIME!
Our subject will be “Earthy Red Wines.”
EXPLORE THE WORLD IN YOUR GLASS.

Australia and New Zealand

Although the first wine grapes were harvested in 1791, the emergence of Australia as a major player on the world wine scene began in the 1970s. The major growing areas are in the southeast, including New South Wales, Victoria, and South Australia, and the far west. Wines, both red and white, are characterized by big, fruity flavors and supple textures. Chardonnay, Riesling, and Semillon are the main white grapes; Shiraz and Cabernet Sauvignon dominate red production. Vineyard and wine making practices are thoroughly modern, scientific, and high tech. Most wine is simple and tasty, made for early quaffing, though many small producers craft distinctive, old-vine wines built for the long haul. More white wine is made than red.

Wooloomooloo is brand developed and produced by importer Michael Skurnik. The wines (two reds and a white) hail from the Murray River region of South Australia. The grapes are organically grown, and the wines see a bit of oak to provide structure and roundness. We’re pouring the Chardonnay in the one-liter Tetra Prisma Box. Our two reds come to the US through The Grateful Palate Imports and R Wines, owned by American Dan Philips and Australian winemaker Chris Ringland. The Evil Cabernet is anything but! Made from 5-20-year-old vines in the Langhorne Creek, Riverland, and Barossa Valley regions, it spends a year in French oak before release. The Marquis Philips Shiraz, named for Dan and his former partners, is made from low-yielding vines 10-30 years old. The fruit is sourced from four subregions of the famous McLaren Vale.

New Zealand is home to the most southerly vineyards in the world, and grapes are grown on both North Island (40%) and South Island (60%). Although the first wine was produced in 1839, the development of an industry was hindered by disease and pests—and a strong temperance movement. Bottles could not be sold in stores until after WW II and were not available in restaurants until the 1960s! The country’s cool, often wet, maritime climate requires special growing practices, developed in the 1980s. It also produces grapes of striking acidity and elegant flavors. White wine accounts for 75% of production, with Sauvignon Blanc and Chardonnay most important; Pinot Noir is the most important red.

Coopers Creek Winery was established in 1980 in the Auckland area. Still family-owned, the winery has grown, acquiring sites in Gisborne and Hawkes Bay on North Island and Marlborough on South Island. The Viognier is from Gisborne, and the 2007 vintage is stunning. The mostly hand-harvested fruit has powerful aromas and flavors of stone fruits, flowers, and spice; the texture is rich and round. Though dry, the intensity of fruit makes the wine seem slightly sweet. Try with curries. The Hawkes Bay region on North Island is home to Mills Reef winery. Founder and winemaker Paddy Preston and son Tim have crafted a gorgeous Sauvignon Blanc, with peach, passionfruit, gooseberry, and lime flavors accented by crisp acidity. Pair with fish or shellfish. The Delta Pinot Noir comes from the South Island. The young grapes are estate-grown and mostly hand harvested. Forty percent of the wine spent time in oak, and all spent 10 months on fine lees before bottling. Bright cherry and violet aromas lead into focused cherry and mineral flavors. Salmon and duck make good partners for this wine.