

# MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

## New Wave

David Hohnen rides Margaret River's Box to new varieties

There is a surf break in Margaret River they call 'The Box.' With an off-shore breeze and a two and a half metre swell from the south west, long ridges of water surge onto the shallows of the reef, stand up tall and suck in their full girth, pushing out a thick green lip flecked with foam.

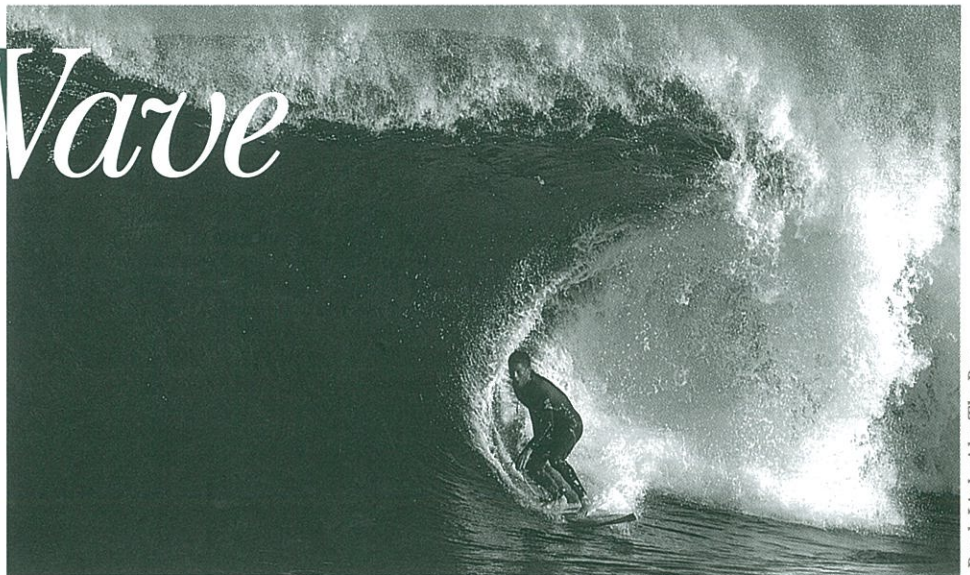
The take-off is vertical and if you survive the drop and take a good line off a hard bottom turn, you are instantly enclosed in a thundering tube of water big enough to cover a Melbourne tram. Apparently an awesome and potentially nasty experience that is over in seconds.

There are at least a dozen other more popular surfing spots that give a more classic and reliable ride, but The Box has the magic. It's the most talked about and least surfed wave in the world.

This article doesn't in fact have anything to do with surfing, rather it intends to take a look at future trends in white grape varieties. One thing is for sure though... just as Margaret River is going to roll reliable waves, so will established white varieties provide the most consistent quality wines. There will be new varieties worth trying, and some like viognier will, like The Box, get talked about lots, but experienced by few.

When Australia made its dramatic swing in the Sixties to quality table wines, there were almost no 'classic' white varieties available. The wine industry was based on fortified wines and had a million miles of pedro ximinez, palomino and muscat gordo - all about as much use as a snorkel in the Simpson Desert. However there was some riesling and semillon - the foundation stones of premium Australian white wine.

Come the Eighties sauvignon blanc and chardonnay made their mark, and today just one varietal dominates the retail shelves. Chardonnay is so popular that to many consumers it spells 'white wine.'



For courtesy Brian Hughes

Brock Little rides The Box.

It is the generic white burgundy or chablis of ten years ago.

So what of the new wave? Will it bring more of the same or will the current popular varieties go the way of shoulder pads and hounds-tooth sports coats?

There is no doubt - chardonnay is here to stay. It is just too good to be forgotten. Sauvignon blanc, semillon and riesling will remain stalwarts. Gewürztraminer, chenin blanc, marsanne and verdelho will continue to provide alternatives for idiosyncratic Aussie winemakers and adventurous consumers.

—

*“Will the current popular varieties go the way of shoulder pads and hounds-tooth sports coats?”*

—

If viognier (*vee-on-yay*) was as easy to say as The Box, then its future as the next “in” variety would be assured. The Californians, who have a sharp eye for trends, already have a Viognier Guild, so obviously its unpronounceability has not phased them.

Until ten years ago viognier was limited to about forty acres in the Rhône. Today there are about 1200 acres worldwide, hardly a threat to chardonnay.

In Australia it is very much in an experimental phase, and as such a

potential boon for nurserymen. The only straight varietal commercially available has been from Yalumba, who market a tiny quantity of Heggies viognier. New Zealand has even less. Te Mata has one row and rumour has it that some is planted in Martinborough.

Viognier has its origins in the Commune of Condrieu, Château Grillet and the Côte Rôtie in the Rhône Valley. It produces a unique and delicious wine, full-bodied and velvety in texture with an aroma of peaches and honey. A cross between a full-bodied chardonnay and an aged semillon.

The other cultivar that will make its presence felt is a white mutant of pinot noir, called pinot gris (*pee-no-gree*). Planted all over Central Europe, it is a variety that seems capable of adapting to a wide range of environments. And it is known by more names than a mafia hit man.

In Alsace, where it's called tokay, it makes a rich oily wine that contrasts starkly to the light, spicy, appley wines of Northern Italy, where it's called pinot grigio. New Zealand produces a hat full of examples and one in particular, Dry River of Martinborough, is outstanding. In Australia the pinot gris guild comprises T'Gallant on the Mornington Peninsula and Pipers Brook in Tasmania.

So, whether you ride waves or not, the next time you call in to your favourite retailer, ask for a pee-no-gree. If he or she thinks you're asking to urinate on the back lawn it might be time to find a new wine supplier.

# A Dream Run Decade

Late last year Cloudy Bay turned ten. Max Allen reports.

All right, I'm convinced. Sauvignon blanc can age well. More specifically, Cloudy Bay Sauvignon Blanc can, and does, age into quite remarkable mature white wine. It's official.

I can't remember exactly whether it was the 1988 or the 1986 vintage that clinched it for me, but by the end of the 'Decade of Cloudy Bay' tasting organised by Kevin Judd and David Hohnen last year, most of the other accepted axioms about sauvignon blanc had been given a thorough dressing down too.

This wasn't necessarily the point of the exercise. We were there to look at Cloudy Bay as a wine, not primarily as an example of sauvignon blanc. Hohnen and Judd had gathered together ten vintages of the wine they had created in 1985 (including possibly the last few remaining bottles of that initial vintage) in order to prove once and for all that Cloudy Bay was not just a cult sauvignon, but a great wine, truly deserving its status as a New World classic. Well, they convinced most of us of that too.

Grape variety aside, the attributes of a great wine are consistency, complexity, finesse and...longevity. Cloudy Bay's existing credentials satisfied the first three requirements adequately: since the beginning, always in demand, always uncompromisingly full of flavour and with a worldwide reputation for quality. It was just that last bit that Hohnen had to prove to the world.

Below, for posterity, are the notes I took at the tasting.

## The Tasting

The wines start off almost colourless, clear, bright, with flashes of green. From 1991 onwards, a hint of pale straw creeps in, deepening to no more than pale lemon (1988 onwards), and still clear and bright in even the oldest wines. You can see immediately that these sauvignon blancs are in mouthwateringly good condition.

## Déjà vu in London

While Melbourne's Max Allen was polishing his notes and rueing the occasions he's pulled Cloudy Bay Sauvignon corks, Kevin Judd was winging his way to London to repeat the Decade tasting for the English wine trade.

The setting was the renowned Ivy Restaurant where Kevin took the invited guests through the ten vintages he had nurtured. Participants included key trade figures and many of the English media to whom Cloudy Bay owes much of its international renown. Scribes like Charles Metcalfe, Oz Clarke, Robert Joseph and Joanna Simon, who may not all be sauvignon blanc fans, but who all acknowledge the unique character of Marlborough sauvignon, and the part Cloudy Bay has played in putting New Zealand wine on the world stage.



1994 A lovely, fresh, vibrant, perfumed wine with crystal clear, crisp green apple flavour, deceptively soft but with refreshing acid and a juicy finish. (On the day, I gave this 17 points out of 20, but subsequent bottles have been staggeringly good, and I frequently point them 18.5)

1993 Although Hohnen says it's from a bad vintage, I love the wine. Intense, pungent, creamy ripe green mango and blackcurrant leaf on the nose (intensity from reduced yields?) and more of that leafiness, with long, green berry flavours in the mouth. Very enjoyable. 18 points.

1992 Initially quite reserved: good, but lean. After a while in the glass, it opens out to reveal some ripe gooseberry fruit and a touch of richness. 16 points.

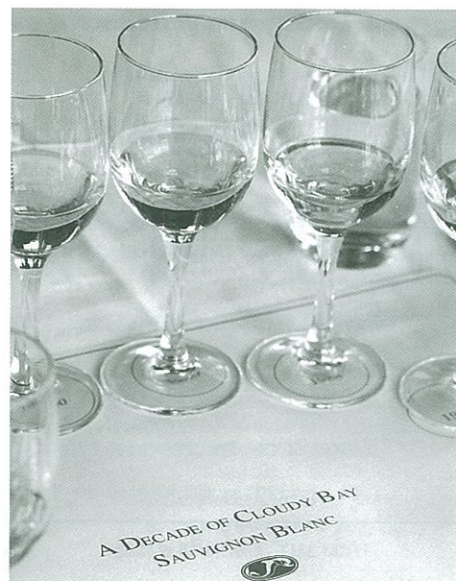
1991 Nutty, slightly buttery, mineral characters on the nose, following on to delicious, steely dry lime fruit flavours in the mouth. Good wine, and the most European of the lot. (Dare I say Sancerre?) 17 points.

1990 Here we finally see some of the effects of bottle age. Slightly spicy, gingered fruit with hints of honey on the nose, then soft and delicious in the mouth, with the beginnings of a toasty, creamy finish. 17 points.

1989 Half-way through, and the '89 leaps out of the glass. Hohnen may describe the vintage as "dull and boring" (ie warm year, ripe fruit = no challenge) but I love its opulence. Really quite exotic aromas of both stewed and fresh tropical fruit and spice, with that gingered fruit again flowing to a rich and round palate. 18 points.

1988 It gets better. Profound nose, deep, almost buttery, ripe fruit and indescribable perfume with powerful delicious pineapple flavour and long, fruit-filled finish. 18.5 points.

1987 After all the excitement, this is a bit of a let down. Good fruit, and still some tingling acid, but beginning to dry, to flatten out. There's even a slight mustiness - just a little too old or a bad bottle? Still, 16 points.



1986 Makes up for the 1987 - in spades. Similar to the 1988 - deep, hedonistic fruit and buttered toast aromas and lovely succulent texture - but with more freshness, brighter flavours, more length. Remarkable. 19 points.

1985 Believe it or not, we have what smells like primary aromas of asparagus and gooseberry, and in the mouth it's sweet, fresh and bright. It's impressive, but after a while begins to fade. A momentary glimpse of the kind of flavours that sparked all this off a decade ago. 18 points.

I wrote an article about this tasting soon after it happened. I encouraged readers to put a couple of bottles of the '94 away for a few years to see for themselves how well Cloudy Bay ages. Well, good luck to 'em, I say, because no matter how hard I try to forget about the ones I stash away, they always seem to get opened. You just can't keep a good wine down.

Somebody else is going to have to do the aging for me. So, how about it Mr Hohnen? Any museum stocks nestling somewhere, waiting to be released?

Max Allen is Melbourne based and writes for *The Age*. He is also associate editor of *Divine*, the thinking drinker's wine and food magazine, and often spotted sipping sauvignon for the sheer fun of it.



Kevin Judd takes them through the decade...

Oz Clarke



Charles Metcalfe

Roger Voss and Joanna Simon

# Class Breakers

by Stephen Brook

*In London I grew up in a household where wine was served only on special occasions. It was savoured and appreciated, but not considered as the natural accompaniment to a fine meal.*

I only began to taste and drink wine regularly when I became a publisher's editor in the 1970's. Access to an expense account tempted me to indulge my fancies and educate my palate. I read books on wine and tentatively bought a few bottles to lay down. By the time I forsook the editor's desk for the writer's desk, it seemed natural for me to write about, among other subjects, wine.

For two years I contributed a regular wine column to the distinguished weekly, the *New Statesman*. This caused my friends great amusement, which stemmed from the apparent oddity of an avowedly left-wing journal running regular articles on so effete a pleasure as wine drinking. This puzzled me greatly, and it dawned on me that I had always lived in a culture that, even in the 1980's, linked wine with class.

In contrast, Italy's most gastronomically advanced city, Bologna, had a communist government, but it was hard to imagine its citizens pushing aside Barolo bottles in a gesture of puritanical rectitude. Whereas in snobbish England, a Labour cabinet minister, Roy Jenkins, was much mocked for his enjoyment of claret.

Good wine in Britain was mostly encountered in Oxbridge colleges, gentlemen's clubs, officers' messes, and the cellars of great country houses. True, it was increasingly to be found in the homes of the middle classes, but it was in no way ingrained into our everyday lives. In part, this had to do with the awful British climate. Wine was not on tap here, as it was in Italy or Australia. It had to be imported. It was highly taxed and needlessly expensive, and shippers concocted the most dreadful blends on the correct assumption that most British wine drinkers couldn't distinguish between Latour and industrial cleanser.

My Chilean uncle served Chilean rotgut at dinner because he was seduced by its cheapness. A host at a sumptuous country house dinner told me he only served the worst wine because by the time his guests sat down to dinner they were so appallingly drunk from gin and tonic that their palates were shot.

Times have changed. Wine consumption has been democratised. Almost every British family will have travelled abroad, especially to countries such as Spain and Portugal where wine flows freely. To enjoy wine no longer entails being labelled a snob. I no longer feel freakish because I'd rather drink a fine wine than overpriced beer in a malodorous pub, in order to prove my solidarity with the oppressed.



In Britain the term 'champagne socialist' is intended to be derogatory, but I accept it happily as a term of approbation. My socialism stems from, among other things, a desire that everybody should be able to enjoy the stuff. There is no contradiction in enjoying luxury while loathing privilege.

*“To enjoy wine no longer entails being labelled a snob”*

There may be those in Britain who still feel that wine connoisseurship should be the preserve of a privileged few, but they're a dwindling band. I once worked my way through the books written by the connoisseurs of the past. They knew their claret, their burgundy, their port - and that was it.

My unpretentious, unwealthy, but discerning friends choose their wines from France and Italy, Chile and New Zealand, Australia and California. They choose according to flavour, price and pleasure; they are less concerned with pedigree, classification and vintage, but are also aware that these factors play their part in the creation of a truly great wine.

For this long overdue change in public taste we have to thank the New World. Forgive me, but I still believe that in general the greatest wines of Europe surpass the greatest wines of the New World. But I also believe that the 'everyday' wines of the New World offer far better value, and greater consistency and pleasure, than their European counterparts. That is because the New World, unlike Germany and Italy, has never regarded Britain as a dumping ground for its worst wines.

You have sent us your best, and we are grateful. You have infected us with your open-heartedness when it comes to wine. The New World in general, and the Australians in particular, have reminded us that wine has nothing to do with class or status; it has to do with pleasure and conviviality and the enhancement of food. It is an intrinsic feature of the good life to which we all have the right to aspire.

*Stephen Brook lives in London and has written many books on wine and travel (19 in fact), but to MN's knowledge not one on the politics of plonk. His titles include New York Days, New York Nights; Honky Tonk Gelato, Liquid Gold: Dessert Wines of the World and the soon to be published Sauternes (Faber).*

## AN OVAL OFFER

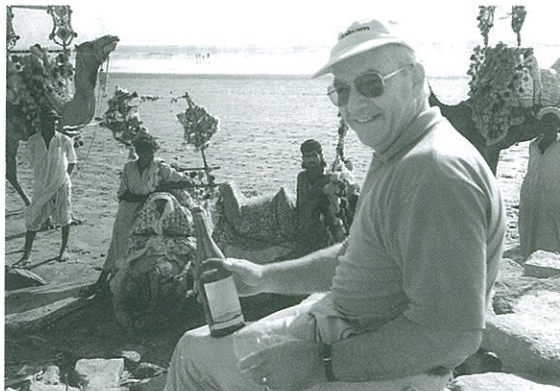
Prime Minister Bolger's recent meeting with President Clinton reportedly fixed a few wobbly planks in New Zealand's US diplomatic bridge, a low key mission that attracted more attention in Washington than officials expected. Rated by the experts as an 'A-grade B visit,' Jim didn't get a press conference or fluttering Kiwi flags on Pennsylvania Avenue, but he did get to sit for 45 minutes in the Oval Office with The President and his key Cabinet aides, and to talk of yachting. Then Secretary of State Warren Christopher took him off for a long lunch served on gilded china plates at the State Department. On the menu - asparagus mousse, halibut, cheesecake and Cloudy Bay Chardonnay... Apparently two assistant secretaries discovered this Kiwi libation while visiting the Land of the Long White Cloud, and turned Mr Christopher on to it. A real diplomatic bag!

# A Dry White

Ross Bailey leads Karachi camels to water - and has a drink...

There's no stopping some Mentelle Ambassadors!

Meet Ross Bailey, a doctor from Christchurch who travels the world lecturing on kidney disease, but claims never to leave home without a medicinal dose of *Cloudy Bay Sauvignon Blanc*. On a recent trip to Pakistan and Brunei he was forced to adopt special measures - extra supplies of his favoured tittle, a necessary antidote to his host countries' belief in prohibition. One bottle was consumed down by the river in Brunei's capital Bandar Seri Begawan within sight of the Sultan's massive Jame 'Asr Hassanil mosque, the other by the beach (with nomadic friends) in Karachi Pakistan. He assures us the Kiwi libation made for an extra smooth camel ride.



*If you too wish to be part of CMV's export effort, keep your eyes peeled. Next time you're in some far flung corner of the globe and spot (or pop) a bottle of Cloudy Bay or Cape Mentelle - on a wine list in Peking, a bistro in Bologna or a bar in Bangkok - buy it and take a photo and send it to The Editor, Mentelle Notes. MN will publish the best and most alluring photo and the winning Mentelle Ambassador will receive a FREE mixed case of Cloudy Bay wine and a T-shirt.*

## PLAYING FOR PINOT

Making pinot noir is a bit like playing baseball where someone keeps pinching the home plate after you've hit the ball. Every time you whack a homer and take off full tilt and full of hope, you wind up with nowhere to run. It's a frustrating business.

We hit a homer with the '89 and made it all the way, but '90 and '91 got lost somewhere in the ballpark. So it was time for a home run and the 1992 made it - a good wine from an excellent vintage. It looked so great we weren't even game to filter it prior to bottling, fearful of someone pinching that plate again.

So here it is in all its glory, albeit with a very fine sediment - evidence of a lack of pampering or paranoia - it depends on your pin-ot view. James Healy, the oenologist, who anguishes more about pinot than anyone we know, penned the following description:

### Cloudy Bay Pinot Noir 1992

*"Vinified using traditional Burgundian techniques with subsequent maturation in French oak casks, this is a complex medium-bodied wine. Fragrant aromas of spiced cherries and plums complement earthy, minty flavours. It has a warm supple palate and finishes leaving a taste of ripe berry fruit and liquorice."*

## CLOUDY BAY



## THE OTHER DAY...

I called at the Cape Mentelle winery. While the greetings were open and friendly, I detected something amiss or missing, and a note of solemnity not usually associated with this gregarious crowd.

Hohnen wasn't around, so it was gardener-cellar door man Steve Shannon who, with a glass of shiraz in hand and a tear in eye, broke the news that Dean died.

Hohnen's old black pooch who'd sloped around the grounds since 1979, chasing sun in winter and shade in summer, mooching sandwiches from lunching visitors and biscuits from Glenice at morning tea. Gone to the great boneyard in the sky.

Why, I asked, had it not been mentioned in *Mentelle Notes*? We read of Tiger's demise, then Rhannon. Why no obituary for Dean? "Jeez," said Shannon, "Not another dead dog story."

Later, over another glass of shiraz, we reflected on mortality, mutts and their masters.

They say dogs and their owners grow alike, that we can tell a lot about the person from the pooch. I seriously question this theory. No one could suggest that CMV's vineyard manager Brenton Air looked like his pug-faced bull terrier Tiger. As a matter of fact, he's a dead ringer for Hohnen's other dog, Riley the Airedale. Personality wise, well....

Conversation led us to reflect on other outward indicators of personality.

An ace cellar door man, Shannon likes to anticipate a person's wine preferences and over time has made a study. Cars are dead giveaways but they're left in the carpark, so that's no use. And dogs aren't either, as they're hopefully left in the car. So Shannon has made a study of shoes.

Blokes who wear *white shoes* talk about Grange but drink *chick moselle*.

*Long socks and leather lace-ups*. Inevitably academics or public servants. Go for safe mainstream, value for money dry reds and whites. Occasionally ask for zin, if they've had one at a Liquorland tasting.

*Deck loafers* signal an acute awareness of all things consumable. They buy a mixed case, a T-shirt and an apron.

*Big brand runners* are mostly Balinese imitations and their wearers notorious for unwillingness to spend money on the real thing.

*Socks and sandals*. It's going to be arduous, they're looking for white port.

*Bare feet*. Totally unpredictable, just as likely to taste everything and buy nothing, or taste nothing and buy a case of Cab '83.

*Reef sandals*. Worn by Yuppies on holidays (as opposed to surfers for whom they were designed) - big on Cloudy Bay Sauvignon Blanc.

*Doc Martens / Blundstones*. Be prepared to pour every wine on the list. Don't expect a sale, but be nice. These are students - tomorrow's deck loafers and reef sandals.

*Desert boots* Spell shiraz.

*Gum boots*. Winery workers looking for a freebie - it must be Friday!

So, as the saying goes, if the shoe fits, wear it. I bought a mixed case and bade Shannon farewell. And if you think I'm going to tell what shoes I was wearing, forget it. Ask Shannon the next time you're there. Cheers, Bruce Lees

## TWIN TREAT

No, it's not Halloween and it's not a trick...rather, a *Mentelle Notes* treat from the cellar - a special opportunity to purchase the *Cloudy Bay Chardonnay 1990*. Described by James Halliday upon release as an "exceptionally fine wine," this five-year-old now shows a precocious poise - and illustrates well the aging capacity of Marlborough chardonnay.

Kevin Judd sampled a drop in the lab recently and was moved to write:

### Cloudy Bay Chardonnay 1990

*"A harmonious array of ripe fruit characters reminiscent of melons, pineapple and lemon butter combine with more savoury aromas of fresh hay and burnt toast, to create a finely integrated bouquet. The palate is full and warm, with creamy consistency and a long mealy finish."*

The *Twin Treat Case* comprises six bottles each of the current release *Cloudy Bay Chardonnay 1993* (see New Releases) and its older sibling, the 1990 vintage. Treat yourself to this one-off chance to discover that age shall not always weary them... What's more this half 'n' half case is priced at \$347.40, the same cost as a full case of the current release.

## ASPIRIN ALERT

MN makes a point of keeping tabs on medical developments, particularly those that maximise one's health and enjoyment of wine. So for all you pill poppers here's an important news flash...

We all know of aspirin's purported coronary benefits, but now Harvard researchers have found that significant amounts of salicylic acid - aspirin's active component - exist in wine. One litre of wine was found to contain almost twice the daily dose of aspirin recommended for cardiac health. And red more than white. Taking their findings to heart, it would seem all one needs to do to ensure a healthy ticker, is chuck out the aspro and pour another glass of wine.



# PRICE LIST & ORDER FORM

JUNE • 1995



Wine	Description	Price per Case	Price per Bottle	Amount Ordered	Cost
Cloudy Bay Chardonnay 1993	Savour this complex creamy chardonnay, a combo of aromatic tropical fruit, nuts and oatmeal.	\$347.40	\$28.95		
Cloudy Bay Pinot Noir 1992	Burgundian in style - complex, with aromas of spiced cherry 'n' plums, earthy mint and liquorice. A homer!	\$282.00	\$23.50		
TWIN TREAT	6 x Cloudy Bay Chardonnay 1993 6 x Cloudy Bay Chardonnay 1990	\$347.40	N/A		
<b>T-SHIRT OFFER</b> Black <input type="checkbox"/> White <input type="checkbox"/>	Small <input type="checkbox"/> Medium <input type="checkbox"/> Large <input type="checkbox"/> XL <input type="checkbox"/> XXL <input type="checkbox"/>	N/A	(inc. postage) \$25.00		
<b>U.K. DELIVERY</b> Cloudy Bay Chardonnay 1993	Please indicate your requirements below for delivery to the U.K. and include price in your total order.	\$360.00	N/A		

## SEND THEM MENTELLE IN THE U.K.

If you would like to surprise family and friends why not send them a gift case of Cloudy Bay Chardonnay.

Wine	Price per Case Delivered in U.K.	Amount Ordered
Cloudy Bay Chardonnay 1993*	\$360.00	
* Limited availability	<b>Total</b>	

**Address wines to be sent in U.K.**  
(Please print)

Name .....

Address .....

..... Post Code.....

Tel: ( ) .....



ADD FREIGHT COSTS (SEE BELOW)

**TOTAL**  
(INCLUDING GST)

Name: (Mr/Mrs/Ms) .....  
*First Surname*

Postal Address: .....  
.....Postcode .....

Tel: ( ) ..... (H) ..... (W)

Fax: ( ) .....  
Is this your first order of Cloudy Bay wines? YES  NO

Signature: .....

### REMITTANCE DETAILS

Cheque  Bankcard  Visacard  Mastercard  American Express  Diners  
Credit Card Number.

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

EXPIRY DATE ..... / .....

## DELIVERY ADDRESS & INSTRUCTIONS

Note any special delivery instructions below:

Delivery Address: .....  
.....

### PLEASE NOTE

1. Orders must be in case lots.
2. Feel free to make up your own mixed dozen using the bottle prices listed.
3. All prices are G.S.T. inclusive
4. This order form valid until publication of November '95 Mentelle Notes.
5. Send order with payment to Cloudy Bay Vineyards Ltd, P.O. Box 376 Blenheim, New Zealand or Facsimile (03) 572 8065
6. Only persons aged 20 years or over may legally order wine.
7. Deliveries can only be made to a street address-not a PO Box or RD number.

## DELIVERY

Freight Charges	Cost Per Case
Metropolitan, Auckland, Wellington, Dunedin Christchurch, Nelson	\$6.50
Other Areas	\$10.00

### Sign up - we'll send you Mentelle

If you or a friend within New Zealand would appreciate receiving a copy of *Mentelle Notes* please complete this coupon. Send to:  
PO Box 376, Blenheim or Fax to: (03) 572 8065

Name: (Mr/Mrs/Ms) .....  
*First*

.....  
*Surname*

Address: .....

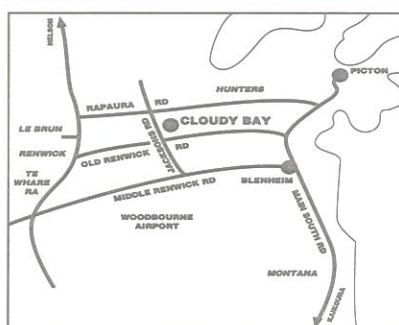
..... Postcode: .....

Tel: ( ) .....

Fax: ( ) .....

*"Wine is  
sunlight,  
held together  
by water."*

GALILEO



### Cellar Door Opening Times

## CLOUDY BAY

Monday to Sunday - 10:00am - 4:30pm  
It would be appreciated if groups would make a prior appointment



Cloudy Bay Vineyards Limited

P. O. Box 376 • Blenheim • New Zealand

Tel: (03) 57 28914 • Fax: (03) 57 28065

**NEW  
RELEASE**

## A BRIGHT WHITE

Being a winemaker is a good life and a merry one, especially when the year produces bonny bouncing progeny likely to catch the eye of the photographer at the Beautiful Baby Competition.

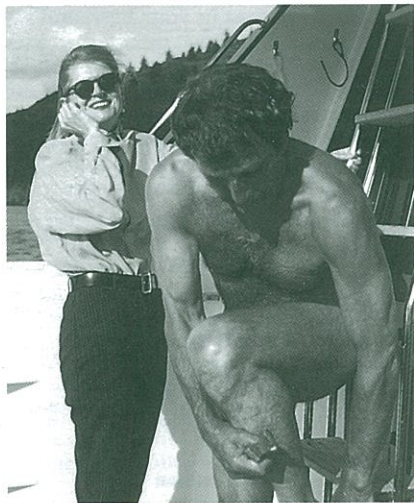
Certainly Kevin Judd's previous vinous kid caught the eye of the U.S. *Wine Spectator* who think the *Cloudy Bay Chardonnay 1992* is "A big bopper of a Chardonnay, built around pure fruit and an overlay of oak..." and awarded it 91 points and a spot in its *Top 100 List*.

Intent on maintaining the standard, Kevin Judd has produced another, and took time out from the dark room to pen these impressions:

### Cloudy Bay Chardonnay 1993

"Medium straw in hue, the *Cloudy Bay Chardonnay 1993* displays aromas of tropical fruits, fresh pineapple and crushed hazelnuts. The palate shows developed varietal flavour with yeasty, mealy notes. A mouth-filling illusion of sweetness focuses the taste into a long creamy nutty finish. A wine showing a complexity that will further develop and soften, rewarding anyone who chooses to lay it down for a few more years."

## AN APOCRYPHAL TALE...



Stich strips to save the Beeb...

Jancis Robinson was recently in Marlborough to film a segment for her forthcoming BBC wine series. So some of Marlborough's makers took her and the BBC crew for a cruise on the magnificent Marlborough Sounds. All went well till Captain John Stichbury (aka the proprietor of Jackson Estate) got his rope tangled in the sunken footings of the salmon farm.

Undeterred, he stripped to his postage stamp under-duds and dived into the icy waters, knife clenched between teeth. But try as Stich might, he couldn't set them free. It took the salmon farm's more appropriately clothed deep sea diver's plunge to the depths, to unhook the twin-hulled motor cruiser. Which all goes to show the Brits what a resilient lot the Kiwis are....

*Cloudy Bay and Cape Mentelle wines are available from your fine wine retailer*

## PLUS ÇA CHANGE...

Meet Phillippe Pascal, the new President and Chief Executive Officer of Veuve Clicquot Ponsardin, majority shareholder in Cape Mentelle Vineyards.

Philippe, an agricultural scientist by training, joins the parent company with a breadth of marketing and management experience.

A career that has involved peanut farming in Guinea Bisao, a ten year stint with Sopexa and chief executive positions with Barton Guestier, and most recently Champagne Mumm.

On his first visit Down Under it was learned that M.Pascal considers himself one quarter Kiwi, as his paternal grandfather lived most of his life in Palmerston North, on the North Island.

Philippe Pascal is enthusiastic about the Widow's Antipodean investments and will assist the consolidation of export markets and future vineyard expansion.

He replaces Joseph Henriot, the man whose vision and support will always be greatly appreciated at CMV. 'Uncle Joe,' as he is fondly known 'round the winery, has bought back the family Champagne brand Henriot, to which he now devotes his expertise and energy.



### L O N G D R O P S

**Cloudy Bay Sauvignon Blanc**  
"The full-bodied, upfront fruit of *Sauvignon Blanc* such as the *Cloudy Bay* have led to it being labelled a 'tasting wine' rather than a 'drinking wine'.

Mossop for one, holds this view.  
"The reason the Kiwis have been so successful with this style of *Sauvignon Blanc* is because the Brits can taste it with all their orifices closed."

WINE, South Africa, November 1994

"Limit: As much as you can fit into the back seat of a Volvo"

RUMBLINGS FROM THE CELLAR,  
Wellington, November 1994

### ∞ Pelorus

"A sparkling wine from *Cloudy Bay*. Great wine, dumb name. *Pelorus* is a dolphin, and what's that got to do with sparkling wine?"

MARK SHIELD, THE AGE, Melbourne

## MUSTS

**Cape Mentelle Cabernet Tasting**  
Sunday 6 August, 1995  
National Maritime Museum, Sydney  
Details: Margaret Sutherland  
Tel (03) 57 28914

**Wellington Wine & Food Festival**  
14 - 15 October, 1995  
Civic Square, Wellington

## Cloudy Bay Sauvignon Blanc 1994

"Pungently aromatic *sauvignon* that offers more than the tropical fruit and herbaceous flavours of other top wines. A very subtle oak influence, ripe apple and currant with gooseberry and melon. Great concentration, a lingering finish and impeccable acidity complete the picture.

Arguably the best made yet."  
BOB CAMPBELL MW, CUISINE

"This is a copybook *Cloudy Bay*, with delicacy and marvellous aromatic citrus/tropical fruit character. Light and refreshing, tangy and crisp, a benchmark for cool climate *sauvignon blanc*."

HUON HOOKE, SYDNEY MORNING HERALD

"Smart wine that is as good as *sauvignon blanc* gets."

KEITH STEWART, THE LISTENER

"An exotic, flavour intensive *sauvignon* that has plenty of grassy flinty character and the kind of crisp acidity usually only found in whites from France's Loire Valley."

WINE SPECTATOR, 88 points

"The New Zealand *Sauvignon* boom owes all to *Cloudy Bay* ..."

JANCIS ROBINSON, WINE SPECTATOR

### ∞ Pelorus 1990

"A Kiwi fizz with the character to rival top-flight vintage champagne. Marvelously complex biscuity, butterscotch, honey bouquet. Full-flavoured, rich yet sprightly palate."

HUON HOOKE, SYDNEY MORNING HERALD

"A smashing fizz!"

OZ CLARKE, DAILY TELEGRAPH, U.K.

### ∞ Cloudy Bay Chardonnay 1992

"Here is *Down Under* chardonnay that seduces with its perfume rather than thrusts its voluptuous bosom in your face, before opening to delicious nectarine flavours."

MANCHESTER EVENING NEWS

### ∞ Cape Mentelle Cabernet Sauvignon 1991

"A corker. It has the blackcurrant Margaret River aroma with a touch of dark plums and oak, and a finely structured palate that will ensure it will last."

TONY LORD, DECANTER

"Every winemaker who really cares, wants to make wine that will age with grace. It's how you tell a great wine from an ordinary one."

JAMES HALLIDAY, WEEKEND AUSTRALIAN

### MENTELLE NOTES

is the publication of  
CLOUDY BAY & CAPE MENTELLE VINEYARDS  
For further information please contact the winery  
PO Box 376, Blenheim  
Tel (03) 57 28914 Fax (03) 57 28065