

MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

Going Gris

Cloudy Bay releases its first pinot gris this autumn. Viticulturist Siobán Harnett outlines the variety's genesis and a conversion.

If it's a girl's prerogative to change her mind, pity the manly man who either has to get it right first time or suffer his poor choice with stoic reserve and desperate inner regret.

My first encounter with pinot gris was definitely how the suspicion and reluctance started. Ambling through a central city supermarket 20 years ago I was handed a plastic tasting tumbler of white wine and instructed to 'Try a taste of pinot *grease*'. As the wine moved slowly toward sipping, neurons clattered over synapses telling my brain 'prepare to drink grease'.

As a result of this trauma, pinot gris has never featured much in my drinking selection – until recently. While it's ok for women to change their minds I'm actually hoping I can get the word out about this variety and its busy ways, so you don't miss out on something that could be darned delicious.

Much like myself, pinot gris is both hip and confused. Everyone seems to be swinging a glass of it around the on-trade but I suspect deep down they are wondering why the results vary so greatly from maker to maker. Let me help you – in my own way.

It all starts with breeding – and pinot gris originated as a random (yet natural) mutation of pinot noir. Sometime during the Middle Ages a Burgundian vigneron was mooching through his vineyard prior to harvest.



Siobán stocks up on her favourite gris bottles.

Pic: Kevin Judd

Relaxed yet attentive, he was scanning quietly down and across rows of juicy black pinot noir, probably thinking of cheese, when suddenly he noticed one of his vines was producing pearly blue/grey/pink bunches of fruit.

For the next 800 years the peregrination of pinot gris took the variety to Switzerland, Hungary, Romania, Germany, Alsace, Italy and then on to the New World.

To further confuse matters it garnered many names (Malvoisie, Rulander,

Suddenly he noticed one of his vines was producing pearly blue/grey/pink bunches of fruit.

His blood pressure dropped to his knees, as did he (fruiting zones are very low in these parts). Being in the game, I know his first reaction would have been to think his fruit was showing the first signs of slipskin botrytis, which is a kind of inside-out ignoble rot that makes the berries go mauve before total collapse (hmmm... bit like Kev at the Christmas party).

Closer inspection would show that in fact the berries were fine, totally intact, creepily beautiful and really rather tasty. The red kerchief was tied around the vine's trunk and left until December, when all the spare pruning wood was collected separately for propagation. Thus a mutant was born.

Grauburgunder, Szürkebarát, Tokay, Tokay d'Alsace, Pinot Grigio), mutated a range of clones and availed itself to a range of terroirs and subsequent wine styles. Whether dry and mineral (pinot grigio of the northeast of Italy), unctuous and spicy (pinot gris of the Alsace) or even botrytised late harvest (Vendage Tardive, Alsace), this variety can appear to have issues with commitment. I began to mistake such versatility for schizophrenia.

On discovering the Cloudy Bay nursery unit was grafting up two clones of pinot gris directly imported from Trimbach in Alsace, I put on my best Joan Rivers smile

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New Releases



Cloudy Bay Chardonnay 2006.

Milestones are always worth marking – especially when they signify 20 years of passionate winemaking. This issue's new release trio stands testament to a colourful, vigorous and challenging two decades that commenced with the 1986 release of the very first Cloudy Bay Sauvignon Blanc, the wine that has become a New Zealand flagship.

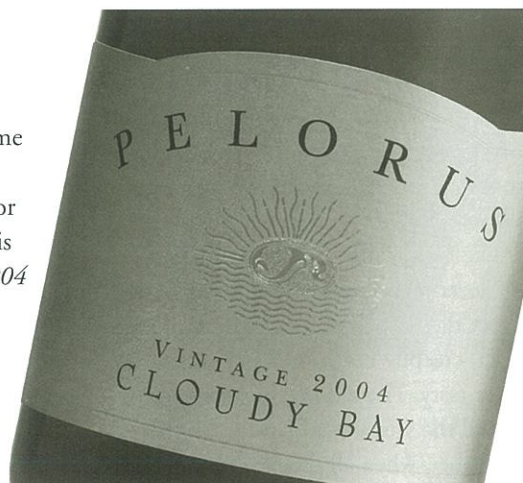
At the time of the release of the first Cloudy Bay Chardonnay in 1988, several wine commentators inferred that any Cloudy Bay brand line extension would tarnish the golden goose. Not so, and now the portfolio includes several standout styles.

These latest 2005 and 2006 vintage releases are worthy exemplars of Cloudy Bay's continued commitment to expressive varietal wines packed with personality and integrity. Try one or all three, soon!

Adding Sparkle

Every now and then one feels it's time for a modest makeover, whether it's the kitchen, the summer wardrobe or a wine label. Take a close look at this latest new release *Pelorus Vintage 2004* label and you won't see any major change, just a tickle here and there to maintain a contemporary image for Cloudy Bay's prestige sparkling wine that continues to attract international acclaim.

[See Latest Drops.]



The refreshed Pelorus label – out now!

CLOUDY BAY CHARDONNAY 2006

'The scent of white flowers and fresh citrus fruits – lemons, limes and grapefruit – all temptingly mingled with the savoury complexity of toasted nuts and oatmeal. The silky palate shows lively citrus flavours and seamlessly integrated spicy French oak. *Cloudy Bay Chardonnay 2006* depicts the combination of natural yeast fermentation and vibrant Marlborough fruit in a wine that will age gracefully over the next five to seven years.'

CLOUDY BAY TE KOKO 2005

'Offers a tantalising medley of aromas – ripe citrus, green mango and passionfruit imbued with lemon thyme, fresh ginger and exotic spices. The finely structured palate balances a nougat-rich generosity with citrus fresh succulence and a delicious mineral edge leading to a long, lingering finish.'

CLOUDY BAY PINOT NOIR 2006

'An enticing fragrance of dusky dark fruits – black cherries, plums and berries intermingles with rich, earthy aromas, mocha and exotic spices. The intensely varietal palate of ripe red and black fruit has charry oak flavours and plush velvety tannins that clothe a tautly structured frame. The *Cloudy Bay Pinot Noir 2006* reflects the benefits of a naturally low-cropping season and finishes with great length and depth of flavour.'

Going Gris continued

(lips stretched taut and eyes not moving) and pretended to look really interested. I figured it safest to be a team player and let the whole project die a natural death. Dutifully we planted up a block at our Mustang Vineyard in the Brancott Valley and waited.

It was an autumn afternoon in 2006 when I was wandering through the new pinot gris looking for a good spot to lose my cell-phone. For the first time I could privately check out the new clonal material on the cusp of harvest. I admit they looked pretty good – short cylindrical bunches, small berries, the classic signs of potentially tasty fruit.

Caving in, I wriggled a hand through the netting for some organoleptic analysis, which (to cut a long story short) resulted in me high-tailing it back to the winery starry-eyed and dewy skinned. I began to try every pinot gris on the market and kicked myself for having allowed a previous experience to scar my perception of a variety that is only guilty of being accommodating and adventurous.

Here's to exercising my girlie prerogative. Save your suspicion and reluctance for the author, not the variety. [See page 4.]



Kiwi Win

It bears reporting that last year's 2007 Australian Liquor Industry Awards saw fit to honour no less than two New Zealand white wines. Industry peers are asked to vote for the most successful wines, those that have outperformed their competition in the retail sector. Winner of the Premium White A\$35+ category was *Cloudy Bay Chardonnay*, and the A\$12 - \$35 choice was sauvignon blanc from that other Bay beginning with 'O'. Never mind the Bay – here's cheers to the winning duo!

RESTAURANT

Poker Face

International best-selling novelist Douglas Kennedy tells a tale...

I'll call him Barry. When we were at university together in the States we started drinking wine. As this was the early seventies – a time when most of our parents still imbibed highballs before, during and after dinner (following, naturally, the three martini lunch), and most of our contemporaries at college used controlled substances and guzzled beer – Barry and myself were looked upon as somewhat effete when it came to smoking Gitanes (not easy to get in our corner of New England) and actually liking wine.

Of course, when it came to wine we had all our taste in our respective mouths. Given that the American wine industry hadn't exactly come of age at this juncture – and given that, as students, we never paid more than \$2 a bottle – we were always drinking *merde*...

Now Barry also happened to be a serious poker player who kept trying to get me to participate in his Friday-night games. But as I am a truly terrible gambler, I opted out. This turned out to be no bad thing, as Barry's games were co-opted by this card shark from Texas named Gus – a perfectly delightful guy who charmed all his opponents while simultaneously wiping them out.

Barry was the only member of this Friday-night poker school who could hold his own with Gus – and the two of them became great friends. What's more, Barry even got Gus interested in wine...and they remained close.

Until one evening, when they were out with a couple of women...and Barry ordered a \$50 bottle of Margaux (a small fortune for students in the early seventies). But his date suddenly fell ill at dinner, and he had to take her home...leaving Gus with the bill, which he had no choice but to pay. And the next day – as Gus subsequently told me – Barry didn't even offer to settle up his half of the dinner.

But Gus being Gus, he let the matter drop...even though it evidently offended his sense of fair play.

Our time at university came and

Barry ordered a \$50 bottle of Margaux...



went. I fled to Europe. Barry went to Washington and became a lawyer. And Gus...well true to his cardshark nature, he became a big deal venture capitalist...and a man who was worth over \$100 million by the time he was 35.

Just last year Barry was passing through London – and we had a very long drunken lunch together, during which he revealed to me that, though he'd lost yet another house in his second divorce, he had managed to hold on to his wine cellar...and even let it be known that, all-in, his collection was worth more than a quarter-of-a-million dollars.

'That's impressive,' I said. 'And if things ever get back, I'm sure you can sell it to some shady Russian oligarch for twice the price.'

A month later Barry called me one evening in London.

'I sold the entire effing cellar last week.'

'You in some kind of financial trouble?' I asked.

'Hardly. But it was effing Gus who was behind the decision.'

Now 'effing Gus' was no longer worth \$100 million. In the intervening years he'd trebled his fortune and now travelled everywhere by private jet. And on a recent visit to Washington he'd looked up his old poker-playing friend and proposed dinner at a very big deal place – whereupon he ordered a very big deal Chateau Margaux with a price tag of \$1500.

'Of course I was impressed – because even when my firm were representing some Gulf State kleptocrats – and it was expense account a-go-go – we never

ordered anything more than \$500 a bottle. But, hey...Gus could well afford it.'

And the dinner was a very agreeable one – until the bill arrived and Gus excused himself to go to the loo... and didn't come back; the maître d' informing Barry that he'd been called away on an urgent matter. But Gus did leave his old friend a note – which was duly handed over to Barry.

On it was one word:

'Payback.'

The bill – with cocktails and dinner and the \$1500 Chateau Margaux – came to almost \$2000. Barry was apoplectic.

'What did you do?' I asked,

'What could I do?' he said.

'I paid the effing bill.'

I tried to suppress a laugh. I failed.

'You think it's funny, don't you?' he said.

'I think I now know why Gus is worth \$400 million. But why the hell did you sell your cellar afterwards?'

'To pay for the effing dinner, that's why.'

I never really understood the logic of that answer...though, truth be told, I never really understood much of Barry's logic. But I had to admire Gus's Machiavellian verve – just as he instinctively knew that the quickest way to infuriate Barry was to hurt his wallet.

'One last thing,' I said.

'Yeah, what?' Barry asked, still annoyed with me for that badly suppressed laugh.

'Was the Chateau Margaux any good?'

'I've tasted better.'

Especially, I thought, when you weren't paying for it.

Douglas Kennedy lives and writes in London and Paris and travels widely. His latest bestseller is Woman in the Fifth. He discovered Cloudy Bay a long time ago and his characters have swallowed numerous chilled glasses.

Delving into Dolphins

Pelorus – the sparkling wine of Cloudy Bay was first released in 1990. Jane Adams tells the story of the brand's evolution.

Serendipity is a fine thing. And it struck one day in a second-hand bookshop in Auckland where I was killing time between meetings back in the late-'80s. The Cloudy Bay sparkling project was already bubbling away and we needed a name and identity for the effervescent wine that would sit compatibly alongside the Cloudy Bay portfolio.

Various ideas had been tossed around, including that of naming the wine after New Zealand's iconic dolphin Pelorus Jack, a chap who befriended sailing vessels crossing outer Pelorus Sound near Cloudy Bay. It seemed appropriate to celebrate the exuberance and vitality of this very communicative, happy dolphin, so integral to the legends of the Marlborough Sounds.

All of which must have lured me to the 'Nature' section of the bookshop – where I spied a copy of *A Book of Dolphins* by Antony Alpers. It contained a chapter on Pelorus Jack. What's more, one of the black and white illustrations featured a photograph of the world's first known image of a dolphin – that appeared on a Roman coin.

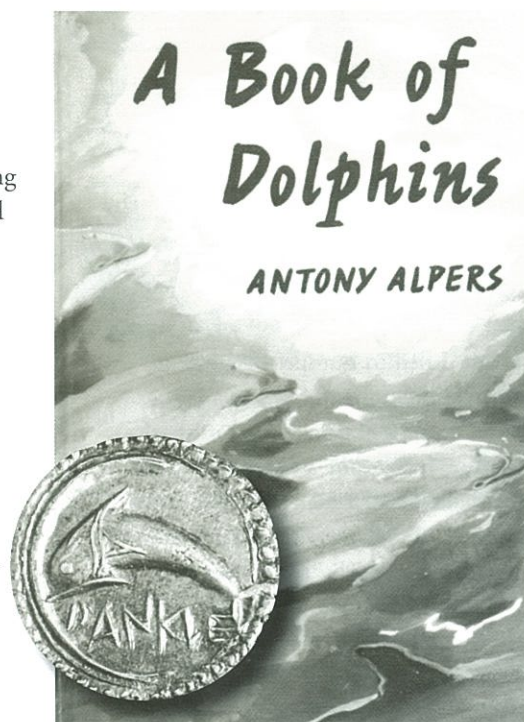
We showed the graphic designer the medallion image, the original inspiration for the timeless Pelorus label featuring the bronze dolphin marquee.

But Alpers book unfolded other significant linkages. The first-known dolphins go back to Roman mythology. It's said Bacchus the God of Wine was crossing the Mediterranean one day and was having trouble with a recalcitrant crew, so he tossed them overboard and transformed them into dolphins to guide his vessel to safe harbour.

More serendipity.

One night some months later, I went to dinner with a Greek-Australian friend. I mentioned the exciting sparkling wine project – called Pelorus. She smiled knowingly.

'Great name,' she said.



The inspiration that built a brand.

'Mmmm...' I countered, 'some people say Polaris – but that's ok, it might take off like a rocket!'

'You won't need missiles, just tell them that the word Pelorus stems from an ancient Greek word.'

And that word is *Peloriou* – meaning the biggest, the greatest, which is how Hannibal's lead elephant came to have that name. And the navigating head of the herd gave rise to a pelorus – a navigational instrument, and to *HMS Pelorus*, the name of a British exploratory ship that one day found itself in the Marlborough Sounds. There one waterway is now called Pelorus Sound – near where the friendly dolphin Pelorus Jack frolicked.

Everything fell neatly into place.

So next time you are at a loose end, call into a bookshop – you never know where it might lead. And next time you pop a Pelorus cork, toast serendipity!

Ed's note: *A Book of Dolphins* by Antony Alpers is out of print but can be found if you search the shelves...Another bit of CB trivia: Kevin Judd found the original reference to Te Koko in an old book.

Cloudy Bay Gris

Preparations are well underway for the first commercial release of *Cloudy Bay Pinot Gris 2007* in July.

The addition of a new variety to the Cloudy Bay portfolio is not undertaken frivolously. In fact, this wine has been in the making for over a decade since the mid-'90s when then viticulturist Ivan Sutherland initiated the importation of two Alsatian clones. They came from a registered French nursery happy to acknowledge that the bud-wood had been sourced from none other than that very significant Alsatian producer Trimbach.

Those few VIP vine cuttings were jetted into the care of New Zealand's quarantine service. They killed them with routine hot water treatment. The second batch also underwent the mandatory hot water process (overseen by then CBV nursery manager Mart Verstappen) and survived. They were planted out over successive seasons from 2001 to 2004 in the Mustang vineyard in the Brancott Valley.

Trial wines have been made since the late 1990s. The very first was made from grapes picked from rogue vines lurking in the pinot noir block and snuck back to the winery in a ute. The batch was coded 'home brew' by the crew who spotted them. The same can't be said of the inaugural 2006 release, which was sold only at the Cellar Door, or the first commercial 2007 vintage, which initially will only be available in New Zealand and Australia.

Sea Life

New Zealand scientists are investigating immuno-suppressant compounds in marine life including sea slugs and sea sponges. One particular sponge native to the waters of the Marlborough Sounds is of particular interest to Professor Peter Northcote who has spent seven years trying to extract a compound he has named *peloruside A*. He believes it is a powerful anti-cancer agent and has patented it in association with a Dallas-based biopharmaceutical company. The research is ongoing but any future discovery celebrations will likely feature bottles of chilled *Cloudy Bay Pelorus*. Could it be that a version of Pelorus might one day also bring hope to cancer sufferers?

Stars and Stripes

Winemaker Eveline Fraser recently criss-crossed America as Cloudy Bay's ambassador.



Eveline takes a break at Tubbs Mansion in San Francisco...

Every time I see a TV or newspaper report on the forthcoming US presidential election I take my hat off to the gallivanting candidates. The rigours of the campaign trail must be taking their toll. Jumping on and off planes and trains, travelling in a pack with one's supporters and dashing from one 'show and tell' to another is very exhausting – even if all you do once you arrive is talk passionately about the most important thing in your life.

To compare my recent whirlwind wine trade trip of six American cities with the presidential campaign may seem a bit of a stretch, but in essence the approach is similar – another day, another chance to market your message. When you eventually get to the appointed destination for a tasting or dinner, supporters are there with empty glasses, keen to learn more and taste the latest releases, eager to discuss the nuances of wild yeast in barrel-fermented chardonnay or the tropical characters of Kiwi sauvignon blanc.

The trip didn't start well. I was drenched in a sudden summer hailstorm between terminals at Auckland airport. The flight to Boston via New York was delayed – snowstorms throughout the northeast and mid-west. But the excessively cold snap didn't deter the eager chefs and restaurateurs whom I visited at the Boston Harbour Hotel or the Liberty Hotel, the latter a revitalised jail with a bar called Clink where the erstwhile cell perimeters are marked out in the floor tiles.

Another Boston visit was to the restaurant Sibling Rivalry, run by two brothers who apparently don't see

eye-to-eye, so the menu displays their respective use of the same ingredients to create different dishes. Makes for challenging wine matches!

New York and Washington DC followed. More hotels, many more faces, more glasses, half full, half empty... But the fantastic camaraderie within our group fronting the brands distributed by Moët Hennessy USA made any train, plane or cab ride seem all too short as we got embroiled in D-and-M global wine industry conversations.

Then we jetted across to San Francisco for a most extraordinary tasting. It was held at the US\$20 million Tubbs Mansion built in 1899. That's the current sale price, but until a buyer is found the eight-bedroom four-floor heritage landmark was specially made available to the group for a one-off consumer tasting. Cloudy Bay had its very own bedroom for this classy sauvignon blanc-filled soirée, complete with views of Alcatraz.

Another special San Fran venue (for a trade tasting) was the Ferry Plaza Market, home of the famed weekend farmers' market, and now too, a host of gourmet and goodies shops.

Last stop on the tour was Miami and nearby Charleston, home of Scarlett O'Hara, and 'shrimp and grits', where I learned a whole new southern vocabulary. 'Ain't that the truth, sister!' and discovered the southerners' predilection for Grand Marnier. (Apparently, they boast the world's highest per capita consumption.) I have been thinking about creating a Cloudy Bay cocktail with a shot of GM... but it won't be served on the rocks.

Silver Lining

Optimists always see clouds with silver linings. That's just as well for the current 2008 vintage, which has given Marlborough's viticulturists a few serious heart-stopper moments.

Initially, there was concern that cold temperatures during the previous spring would impact on yields. According to Dr Mike Trought from HortResearch, December 2006 was the coldest on record, an unwelcome event that lowered yields in 2007 and potentially could have led to lower bunch numbers in 2008.

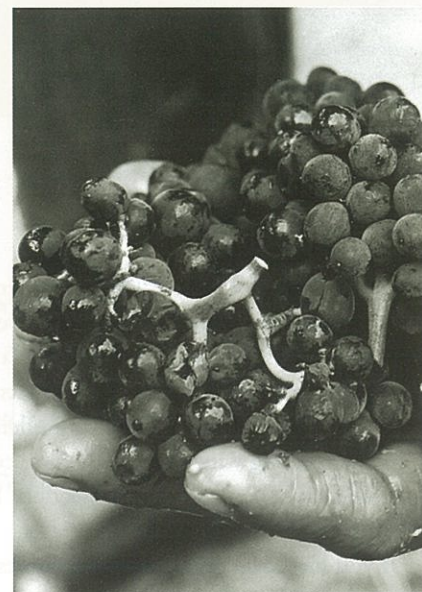
But Cloudy Bay's ever-optimistic viticulturist Siobán Harnett sees definite glimmers of silver, especially given the warm spring weather during flowering that followed through into mid-January 2008.

'The chardonnay crop was tickled up a bit by an October frost, but the warm January and better than average flowering compensated,' she says.

According to Siobán the vines have flourished, helped by rain in December and January that fortuitously coincided with veraison.

The region's icon grape sauvignon blanc is faring well too. Siobán estimates average yields of nine tonnes per hectare, which is exactly what she seeks to be able to maintain stringent quality parameters.

All in all, Vintage 2008 is shaping up rather well.



Bringing home the bacon.

Local Heroes

Seasonal and regional food is increasingly part of our dinner-table conversations and diets.

Jane Adams reports on Marlborough's contribution to the local food debate.

It's 8am and baker Fred Roobus is kneading a pile of sourdough to create one tray-load of his daily baguette bake of about 1000 loaves. They rise from his carefully nurtured five-year-old culture that was originally started with natural yeasts derived from sauvignon blanc grapes. Add 2500 rolls to the day's production and one can easily see how Fred, proprietor of the low-key Blenheim bakery De Brood Bakkers, gets through 1.5 tonnes of flour a month.

The success of his sourdough bakery business is just one of Marlborough's artisan food achievements.

The Bush family have been producing honey since 1916. Their hives have to travel further now that the Wairau Valley is predominantly planted to grapes, but that doesn't seem to diminish their passion for the golden nectar. In fact, one special batch of honey dew is called Pelorus because it is sourced from farm and bushland in the Pelorus Sound area.

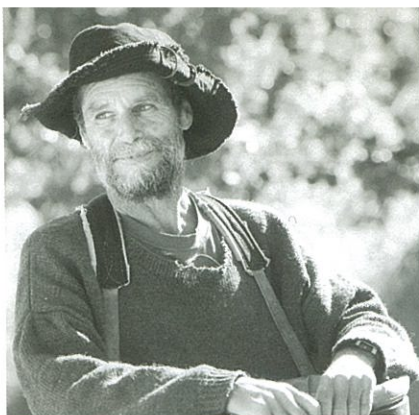
The Sounds are also home to Sherrington Grange Cheese, where cheesemaker Lisa Harper and her family milk cows and goats to produce an exceptional range that includes Sherrington Blue and Havelock, a unique cheese dipped in local Prenzel

Jancis Confesses

History has a habit of revealing secrets. In a recent issue of *Cuisine*, international wine writer Jancis Robinson fessed up one revelation about a column on Cloudy Bay in the *Financial Times*. She had criticised the Sauvignon Blanc and for her troubles copped an unprecedented mailbag full of protests from ardent Cloudy Bay fans.

Since, she says she has begun to understand the 'thrill of this cult wine' and recounts meeting wine lovers who have cellars full of back vintages they daren't drink, and others who have shipped collections back and forth across oceans when their postings have decreed their cellar travel.

If you have a secret Cloudy Bay confession you would like to share, write to MN's editor. Keep the tale under 100 words and send it to info@cloudybay.co.nz. We guarantee more Cloudy Bay supplies if your story is published in *Mentelle Notes*.



Bob Crum, Windsong Organic Orchard.

Pic: Jim Tammoek

brandy and wrapped in chestnut leaves plucked from a tree near the dairy.

A slice of Havelock with a chunk of sourdough would be well matched by any or all of the 20 organic plum varieties from Bob and Jenny Crum's Windsong Orchard in Renwick. Bite into a juicy Santa Rosa and taste the difference! You can at the Crum's stall at the Blenheim Farmers' Market that trades every Sunday till 1 June at the Blenheim A&P Showgrounds.

The farmers' market is a terrific showcase of local food and now boasts over 30 regular stalls. Look out too for Bev and Dave Null from Nutt Ranch with their extensive range of hazelnut products, and the Laurensens whose Landfall Lemon Crush olive oil would make Neapolitans weep.

The market is a great one-stop shop for any local food addict – and a vivid showcase of the passionate commitment of Marlborough's artisan producers, hard-working folk whose efforts ideally complement the region's other notable 'food' – wine.

That's one reason why Cloudy Bay continues to be an active participant in the region's burgeoning artisan food scene. It both complements and amplifies the company's commitment to quality and regional integrity.

Travelling East

There is a strong history of Australians working at Cloudy Bay, so it wasn't unexpected that a West Aussie was appointed as the new Guest Relations and Events Coordinator. But she's a brave girl.

Janine Carter was determined everyone would know she'd arrived on her first day, which just happened to coincide with the start of the 2007 World Cup. Spot the brave patriot from the West in the Wallaby jumper!

A former journalist, Janine previously worked for the Margaret River Wine Industry Association, organising events and running its membership communications. But there is more to life than glasses of chilled Margaret River chardonnay, so when she saw the Cloudy Bay job advertised online, Janine shot off her CV. Six weeks later, cabernet by the surf was supplanted by sauvignon blanc with a mountain view.

All it took was some intensive wine and vine lessons (with particular credit to winemaker coach Nick Lane for his demanding work-outs) and Janine is now hosting VIP guests on winery tours and tastings. She is also site coordinator for all winery-based events such as *Pinot at Cloudy Bay*.

Janine's only proviso for her recent Marlborough move was that the supply of Cape Mentelle reds continues to be shipped across the Tasman.



Janine Carter.

Pinot Pouring



Serious pinot sniffing and spitting...

Pinot tragics please pay attention! And grab your diaries, palm pilots and sundry other devices used to run your life. The 9th annual **Pinot at Cloudy Bay** event is scheduled for **Saturday 28 June**, a full-day immersion in arguably some of the world's best pinot noirs. This year the featured vintage is 2005 and the line-up represents wines from Burgundy, Oregon, California and the Antipodes. To add interest, there will also be a Swiss contender, the cult wine Gantenbein from Graubunden.

New Zealand's contingent leads off alphabetically with Ara Resolute,

Carrick, Quartz Reef and the host Cloudy Bay, alongside Aussies – Bindi, Kooyong Estate, and Stefano Lubiana. The Burgundian team includes Domaines Bachelet, Nicolas Potel and Sylvain Cathiard, and America sails in with Au Bon Climat at the helm.

As in previous years, the format is the three-bracket comparative blind tasting, interspersed with expert commentary before true identities are revealed. The day culminates in a splendid regional lunch at which all the pinots and Cloudy Bay wines are poured. Your Reservation Form is enclosed. Enquiries: pinot@cloudybay.co.nz

Marlborough Milestone

Exceptional old wines invariably capture healthy premiums at wine auctions. The values are set by factors including quality, maturity, rarity and the eagerness of wine lovers to possess something immensely collectible.

Imagine then what the 25th vintage of the Marlborough Wine Festival would be worth if you poured it into a magnum?

By all accounts, this year's festival definitely rated star billing. Organised by Wine Marlborough, it showcased over 300 wines from 60 Marlborough wineries to 8000 wine lovers.

At the Cloudy Bay stand 24 staff volunteered to pour the latest releases including *Pelorus NV*, *Te Koko 2005* and *Pinot Noir 2006*. Customers included a throng of happy Kiwis and a number of overseas travellers including one Canadian who now believes the wine god Bacchus was really a Kiwi. Others who raised toasts on the day included the local Blenheim taxi fleet – because the Festival shuttle far exceeds business on New Year's Eve.



The Cloudy Bay crew in Festival mode, from left: EJ Hewetson, Peter Kundycki and Les Weir with Janine Carter.

The Other Day

...I was sitting on the verandah backed by a chorus of cicadas, a glass of chilled Albarino at my elbow, just the tippie for a humid, damp Sydney night. It's light and fresh and turns one's mind to other balmy moments in Spain, its ancestral home.

Watch out Kiwi sav-makers, there is a looming left-field Iberian peninsula challenge in the making. At least that's what the learned Aussie doctor of viticulture Doc Smart thinks, except he advocates the new grape is really only suited to the Apple Isle (aka Tasmania). Sounds to me more like a motor scooter – come for a ride on my *al-bar-reen-yo...*

Curious thought that. What makes a grape more suited to one place than another? At a recent neuro-surgery conference in Tuscany, my colleagues and I decided to do a bit of lateral viti-matchmaking. If albarino can adapt from Spain to Tasmania, then we reckon there is hope for ice wine from Nepal.

Where do you reckon Baroque would flourish? Baroque of Bourke? We know Cortese planted outside of northern Italy likes a Lost Valley in Victoria, but I don't see a big future for Plant de Graisse, an oily variety according to Jancis Robinson, sometimes also known as Plant de Mun. One for private equity raiders, maybe?

When I was in the Loire at another conference (we neurosurgeons know where to meet) I discovered a couple of ampelographical contenders. No that's not a brain scan, ampelography is the art of identification of grape varieties. In the Loire they boast Romorantin and Rayon d'Or, the latter being a late budder with good disease resistance, qualities we medicos naturally applaud. Unlike Piquepoul Gris, which sounds like a pustular disease but is in fact a grape allowed in Chateaufort-du-Pape.

The Italians also trade in viticultural absurdities. Take Bombino Bianco, a high yielder in Abruzzi and Apulia, or the Sicilian, Chiapparone.

Now, that's one variety I think I could adapt to – provided she had long legs, a nippy waist, dark shining eyes and arrived on a bright red Vespa. Come to think of it, a bottle of Vespa could be pretty appealing too. Just call Doc Smart, it probably thrives in Tasmania.

Bruce Lees

Chinese Walls



Ambassador Warren Thesman only has one green bottle...

Rarely does *Mentelle Notes* award dual Mentelle Ambassadorships, but in the case of Eunice and Warren Thesman of Lowry Bay, the editor has made an exception.

The Thesman's took their bottle of *Pelorus* on a trip to China and Tibet. It travelled as cabin baggage to Lhasa, then to Xian, home of the 3000-year-old terracotta soldiers, Shanghai and ultimately to Beijing, and then the Great Wall on a very hot day. *Pelorus* was the ideal thirst-quencher and suitable for a toast to two important Chinese 2008 calendar dates – the Year of the Rat and the imminent Beijing Olympics. *Gambe!*

You too can be part of the Cloudy Bay export effort. It's easy. Next time

A Vine Thing

Cloudy Bay's staff always tries to please – especially if the request is for a romantic table overlooking the vines and Richmond Ranges, an ideal setting for one of life's very important questions. 'Will you...?'

When Andy Yeo from Singapore contacted the winery to ask if his tour could have a special finale, there was no hesitation. Of course he could propose to his beloved Shirley Koh amid the vines. They drank *Cloudy Bay Chardonnay* on their first date – so what better way to cement their relationship than a holiday in NZ, a bunch of red roses and a celebratory glass of *Pelorus* after Andy dropped on one knee. MN wonders what they will drink at the wedding?

you are far from home and spot a bottle of Cloudy Bay or Cape Mentelle – at a braa cook-out in South Africa, a karaoke club in the Ginza or a bar in the Bahamas – buy (or borrow it) and take a photo. Digital images need to be high resolution if you wish to be in the running. Then send the photo to the Editor, *Mentelle Notes*. Email entries: info@cloudybay.co.nz

Taking a bottle with you is also commended and encouraged. MN will publish the best and most alluring photo and the winning Mentelle Ambassador will receive a FREE mixed case of Cloudy Bay wine. All entrants receive a CB T-shirt.



The happy couple at Cloudy Bay.

Latest Drops

PELORUS NV

'A delicately aromatic wine...fine-textured, very elegant and sophisticated methode that gives a faint nod in the direction of Champagne.'

94 Points, Bob Campbell MW
GOURMET TRAVELLER WINE

'An incredibly neat piece of work...its fresh meadow flower aromas and dream-like finish will transport you to faraway places in a trance.'

Tyson Stelzer, TASTE FOOD & WINE 2008

PELORUS VINTAGE 2002

'This aromatic and almost perfumed wine has an ethereal texture, fine and persistent bubbles, taut, toasty flavours and a lingering finish. The best example of Pelorus I have tasted.'

96 Points, Bob Campbell MW
GOURMET TRAVELLER WINE

'The best they have ever produced.'

Matthew Jukes, THE DAILY MAIL (UK)

CLOUDY BAY SAUVIGNON BLANC 2007

'Look beyond the expression of aromas and tastes for the hidden wonders in what could be the most refined and beautifully balanced example yet.'

TOP 100, Warren Barton, DOMINION POST

CLOUDY BAY CHARDONNAY 2005

'Sauvignon Blanc may be the flash-pants of the line-up but I'd rather have a bottle of this. Elegant, tranquil, very collected and sensitively oaked.'

Victoria Moore, GUARDIAN WEEKEND (UK)

'Doesn't get much better than this. If you don't like this chardonnay you don't like wine...'

Bob Campbell MW
NZ HOME & ENTERTAINING

CLOUDY BAY RIESLING 2004

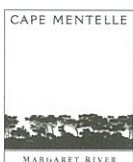
'One of the few companies to release this variety with some bottle age. This dry style is progressing gracefully down riesling's honeyed besswaxy path to maturity, supported by its zingy lemon juice acidity.'

Jo Burzynska, NZ HERALD

CLOUDY BAY PINOT NOIR 2005

'Far too little attention has been paid to Cloudy's Pinot, and this balanced, aromatic effort merely confirms that. My favourite Cloudy wine.'

92 Points, Ken Gargett
DON'T BUY WINE WITHOUT ME 2008



CLOUDY BAY VINEYARDS
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info@cloudybay.co.nz www.cloudybay.co.nz



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PO Box 110 Margaret River, Western Australia 6285
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The Cloudy Bay winemaking team from left: Kevin Judd, Tim Heath, Siobán Harnett, Eveline Fraser, Nick Lane.

A View from the Vineyard

*'Gentlemen, pray be seated. The wine is at your elbows
and your carriages within a hiccups call.'*


MARQUISE DE BRINVILLIERS

CLOUDY BAY

MARLBOROUGH NEW ZEALAND

PRICE LIST & ORDER FORM

APRIL 2008

Selection	Description	Case Price	Bottle Price	Quantity Ordered	Total Cost
CLOUDY BAY					
PELORUS VINTAGE 2004 6-PACK	Made for all seasons and reasons. Seductive, special and seamless...	\$242.40	\$40.40		
CLOUDY BAY TE KOKO 2005 6-PACK	Generous, succulent and exotic. Sauvignon Blanc with a difference.	\$259.20	\$43.20		
CLOUDY BAY CHARDONNAY 2006	Citrus, savoury and complex.	\$475.20	\$39.60		
CLOUDY BAY RIESLING 2004 6-PACK	Fragrant with lime zest, lemon drops and some flint. Delicious expression of the variety – with age.	\$177.60	\$29.60		
CLOUDY BAY PINOT NOIR 2006 6-PACK	Plush velvet, black cherries, exotic spice and oak. Deserves your attention!	\$276.00	\$46.00		
CLOUDY BAY LATE HARVEST RIESLING 2004	The only sweetie in the stable, golden, honeyed and finishes with a zing.	\$355.20	\$29.60		
CLOUDY BAY CHARDONNAY 2001 MAGNUM (1.5 LITRES)	'...it matures better over the long haul than most New Zealand chardonnays, a classic candidate for the cellar'. MICHAEL COOPER, CLASSIC WINES OF NEW ZEALAND	N/A	\$95.00		
GIFTS					
PELORUS ICE BUCKET 	Designed especially for sparkling occasions – an elegant stainless steel single-bottle bucket.	N/A	\$99.00		
CLOUDY BAY BLACK BIBBED APRON	Ideal cover-up for all keen cooks – stops all splatters. One size fits all.	N/A	\$25.00		

SPECIAL OFFER
BUY 30 BOTTLES AND RECEIVE A CLOUDY BAY APRON FREE!
SPECIAL OFFER

FREIGHT COST FOR NZ DELIVERY
PER CASE ... \$7.50
PER MAGNUM ... \$5.00
PER PELORUS ICE BUCKET \$5.00

TOTAL NZ \$
INCLUDING GST

REMITTANCE DETAILS

I enclose a cheque made payable to CLOUDY BAY VINEYARDS

CHARGE MY CREDIT CARD

Visa Mastercard Amex Diners Club

Signature _____

_____|_____|_____|_____|_____|_____|_____|_____|_____|_____|

Expiry Date ____/____/____

CONTACT & DELIVERY DETAILS

Name (Mr/Mrs/Ms)
First Name
Surname

Postal Address
.....Postcode

Tel (Daytime) () (Evening) ()

Fax () Email

Delivery Address and Instructions

- PLEASE NOTE
- 1) Feel free to make up your own mixed case using the bottle prices listed.
 - 2) All prices are GST inclusive
 - 3) Send order with payment to Cloudy Bay Vineyards Ltd, in the FREEPOST envelope provided or FAX (03) 520 9040
 - 4) Only persons aged 18 years or over may legally order wine.
 - 5) Deliveries can only made to a street address or RD number – not a PO Box.
 - 6) Please allow 10 days delivery.
 - 7) Orders fulfilled in order of receipt.

