



KAIPARA ESTATE NEWSLETTER SPRING 2005

NEWS

June 19th marked the launch of our wines at *Savour & Devour* café in West Lynn, Auckland. Special thanks to Tara and Geoff and their great staff and to all who could attend.

It was a fantastic occasion and great to have so many family and friends who have been with us from our early beginnings at South Kaipara and those who have assisted in the growing, winemaking and marketing of our wine.

We enjoyed great coverage of our launch in the two Sunday papers and more recently (October 2005) an exciting article by Joelle Thompson for the NZ Herald's *Viva Magazine*.

The December 2005 issue of *Next* magazine has an article on Judy with photos taken at our vineyard in Spring.

REVIEWS

Nine Lakes 2004 has received rave reviews since our launch:

John Hawkesby on National Radio's *Nine to Noon* described it as *"the best Semillon I have ever tasted ... It has a nougat, dry roasted almond taste, it's fruity, soft and sexy, it's stunning and it's light and it breathes sunshine in a glass with delicious undertones ... it's \$25 and it's worth every cent. It has reintroduced me to Semillon-based wine, and I have to say it is absolutely divine! ... it's the Damascus Road experience."*

Michael Cooper in his *Buyer's Guide to New Zealand Wines* (2006) said *"One of the best Auckland white wines for a long time, the debut 2004 vintage (4 stars) was grown on the South Head Peninsula of the Kaipara Harbour. A French oak-aged blend of Semillon (51%) and Chardonnay (44%) with a north-west Italian variety, Arneis (5%), it has good weight and texture, with fresh, ripe peach and tropical fruit flavours, generous and rounded. A fleshy, immaculate, sophisticated wine, it is delicious in its youth."*

IN THE VINEYARD

We have had a French viticulture team topgrafting a small portion of our vineyard across to increase our white wine production on the cooler east-facing slopes. After one year of training these vines should produce high quality Chardonnay on their mature rooting system adjacent to the vines which have contributed to our Nine Lakes 2004.

We have also commenced selective planting of our warmest north-east-facing hill site to Syrah, and a small block to Viognier.

IN THE WINERY

Our 2004 red wines are being bottled next month after completion of our blending trials. Very favourable quality indications are that we will be producing greater quantities of Kaipara Estate wines from that vintage than we could for 2003. We will profile these wines in our next Newsletter.

From the 2005 vintage our winemaking will be based in Auckland with celebrated winemaker Shayne Cox. All the new wines are still in barrels and we will start tasting and evaluating soon. Early impressions of this wine show the benefit of intensive vineyard management, reflected in very clean ripe flavours.

CHRISTMAS OFFER ON MONK ROAD WINES

In the Christmas spirit we are offering 15% off case lots (including mixed cases) of Monk Road releases.

South Head Red (2003) discounts to \$11.00 per bottle / \$132.00 per case

Merlot Cabernets Malbec(2003) @ \$16.96 per bottle / \$203.00 per case

Pinot Noir (2003) @ \$14.88 per bottle / \$178.56 per case

This great summer drinking offer applies to all offers placed before Christmas and includes a 3-4 day delivery time.

Our Kaipara Estate wines are now in short supply. The Kaipara Estate Syrah (2003) is on a 2 bottle limit while stocks last and Nine Lakes (2004) is on a one case limit – so order quickly to secure your supply. The impression from our own personal tasting is that all of these wines are continuing to improve with age. Kaipara Estate Wines offer undoubted cellaring potential.

YOUR SAY

Like you, we enjoy wine. If you know others who feel the same, please invite them to join our mailing list. They can contact us by posting to PO Box 46-064, Herne Bay, Auckland or emailing us at info@kaiparaestate.co.nz

We are hoping to conduct a tour of the vineyard in early February for our mail order clientele. There will be a pre-release wine tasting and opportunity to explore this wonderful area. Please let us know if you are interested so we can keep you informed. Other visits can be set up at suitable times with prior arrangement. Spraying and other vineyard operations mean that we cannot always have visitors on site.

Finally, if you would like your favourite wine retailer or restaurant to stock our wine, let us know as we are currently establishing our local outlets.

Best wishes for a wonderful summer, full of good food and wine shared by good friends.

Brandon and Judy