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## Declaration

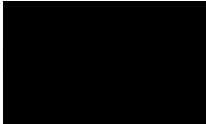
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I, CRAIG BIBBS, of  ONETANGI, WAIHEKE  
[Name] [Place of residence]

being a person authorised to present evidence in support of this Application on behalf of the Applicant, solemnly and sincerely declare that:

1. The evidence contained in and with this application, including appendices and attachments, is true and correct to the best of my knowledge.
2. I make this solemn declaration conscientiously believing the same to be true and by virtue of the Oaths and Declarations Act 1957.

Name: CRAIG BIBBS

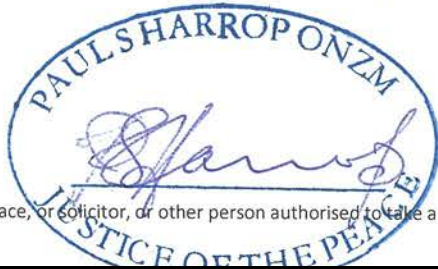
Signature: 

Declared at OSTEND this 24<sup>th</sup> day of July 2017.

Before me:

[Name of Justice of the Peace, or solicitor, or other person authorised to take a statutory declaration.]

Signature: 



# Evidence in support of application to register a New Zealand Geographical Indication: *WAIHEKE ISLAND*

## Name of the Geographical Indication

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The name of the geographical indication (GI) for which registration is sought is WAIHEKE ISLAND.

## Quality, Reputation or Other Characteristics

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The WAIHEKE ISLAND GI is a sub-region of the Auckland GI located on an island in Auckland's Hauraki Gulf. It is New Zealand's only island GI. The unique maritime geography and environment have significant impacts on the climate, viticultural practice and the nature of investment and production on the island, which in turn have significant effects on the quality, characteristics and reputation of the wines of the GI. The proximity to our major city bolsters this reputation by attracting hundreds of thousands of tourists each year.

The following geographical factors in particular contribute to the quality, reputation and other characteristics of wines from the WAIHEKE ISLAND GI:

- a warm but moderate climate that is conducive to producing high quality wines from a particular suite of grape varieties;
- geological characteristics that contribute to the flavour of the wines;
- an history of winegrowing that has created specialisation in certain varieties and styles;
- high costs and low production volumes , necessitating ultra-premium positioning in the market;
- a predominance of small, owner-operated wine businesses with a shared vision of the GI as a region for high quality wine production;
- proximity to the major population centre of Auckland that has helped make Waiheke Island and its wineries an important tourist attraction.

Consequently, wines from the WAIHEKE ISLAND GI have the following quality, reputation or other characteristics that are essentially attributable to their geographical origin:

- WAIHEKE ISLAND GI wines are specialised in a particular suite of classic grape varieties and wine styles suited to both the physical environment and the market including Cabernet / Merlot predominant blends and Syrah amongst the red wines and Chardonnay and Viognier amongst the white wines.
- WAIHEKE ISLAND GI wines display recognisable and consistent sensory characteristics across a range of varieties and styles due to the physical environment as well as viticultural and winemaking practices.
- WAIHEKE ISLAND GI wines are high quality products produced for the premium to ultra-premium market segments.
- WAIHEKE ISLAND GI wines have a global reputation for quality based on many years of use and recognition by consumers, tourists wine experts and visitors to the GI.



## History and background

### *Background*

The WAIHEKE ISLAND GI is situated in the Hauraki Gulf, approximately 17 kilometres from central Auckland. These two elements, the island geography and its location at Auckland's urban periphery, are central to understanding the specific characteristics of the WAIHEKE ISLAND GI.

Waiheke Island comprises 92 square kilometres of land. The predominant land coverage is in native bush and agricultural farmland. It has a local population of 8337 (as of 2013). However, the population is augmented by 900,000 tourist visits each year. Tourism is the most important economic activity on the island.

Waiheke Island has experienced a significant economic and demographic transformation in recent decades as the island has shifted away from being a comparatively remote area dependent upon pastoral farming and fishing towards a commuter suburb and recreational/tourism destination. The introduction of the high-speed ferry in 1987 and hourly passenger ferries in 2010 have contributed significantly to this rapid transition.

The positioning of Waiheke Island as an idyllic retreat that is easily accessible from Auckland city is the key to the growth of tourism. The amenity offered by sandy beaches, native bush and cultural/culinary activities is a major draw card. Wine tourism has both benefitted from and contributed to this, as outlined below.

### *History*

Wine has been produced in the WAIHEKE ISLAND GI since at least the 1950s, when the Gradiska family produced mainly fortified wine from hybrid grapevines. The first *Vitis vinifera* vines were planted on Waiheke Island by Kim and Jeanette Goldwater in 1977. They were followed in the 1980s by Stonyridge, Peninsula Estate, Te Motu and Fenton Estate. All of these pioneers placed an emphasis on blended wines of the Bordeaux grape varieties – notably Cabernet Sauvignon and Merlot – which were perhaps the most prized red varieties for warmer climates at the time. Strong reviews for several wines of this era supported the decision to plant these varieties and they have remained flag-bearers for the WAIHEKE ISLAND GI.

The number of vineyards on Waiheke Island grew rapidly throughout the 1990s. The increasing number of producers led to the formation of the Applicant in 1997 with 22 member vineyards. New plantings towards the late 1990s reflected the desire of some winegrowers to expand their cellar door range and meet the changing mood among consumers away from the flagship Cabernet Sauvignon and Merlot-predominant blends.

This movement saw an increase in plantings of white grape varieties such as Chardonnay and Pinot Gris as well as a diversification of red varieties – notably Syrah. These varieties have proved to be highly successful, winning trophies at major wine shows and achieving many positive reviews.

In 2007, the Applicant created the "Certified Waiheke Island Wine" certification trade mark as a means of incentivising and protecting the production of premium wines within the GI area. In order to use the trade mark, wines must meet the following benchmark standards:

1. That they are made from 100% Waiheke Island grapes
2. That the grapes are grown in vineyards that are members of an internationally recognised and audited sustainability programme





3. That the wine has met the sensory evaluation, fault analysis and winery audit standards which apply for Export Eligibility

As of the 2016 vintage, there were more than 200 hectares and 30 commercial vineyards operating within the WAIHEKE ISLAND GI. Man O' War is the largest vineyard owner on Waiheke Island and produces almost half the wine grown on the island. The majority of vineyards and wineries are family owned businesses, run by a small number of full time staff.

#### *The economic context*

Making wine in the WAIHEKE ISLAND GI is expensive – even within the context of New Zealand, which is itself a high-cost producer in global terms.<sup>1</sup>

The geology and climate of the WAIHEKE ISLAND GI limit the availability of suitable vineyard sites. The high value of land for competing purposes such as accommodation means that available sites are expensive. Often these are on sloping sites which can be expensive to work.

Because the GI is comprised of an island, there are high costs involved in sourcing and transporting labour and other inputs, and in transporting finished goods to market. Grape yields are generally low, which means that the cost per tonne of grapes is high.

All of these factors dictate that the WAIHEKE ISLAND GI must operate as an ultra-premium wine region as producing for the lower end of the market is not economically viable. Consequently, producers maximise the quality and distinctiveness of wines from the WAIHEKE ISLAND GI in order to retain their position in the market.

#### *Industry structure*

The WAIHEKE ISLAND GI is a sub-region of the larger Auckland GI, although it has always had its own distinctive identity which is due in large part to the fact that it is separate from the “mainland” of Auckland City.

The compact nature of the WAIHEKE ISLAND GI, the fact that it is an island and the “boutique” nature of winegrowing operations, are elements of a closely linked winegrowing community. Most winegrowers are full members of the Applicant and participate in its activities. The Applicant provides a platform for many cooperative activities from marketing to education.

Many winegrowing businesses within the WAIHEKE ISLAND GI cooperate in other ways for mutual benefit. For example, some businesses share winemaking staff and freight costs, while others form peer review groups for their wines.<sup>2</sup>

While there are always differences of opinion between competing businesses, perhaps most notable is that all winegrowing enterprises within the GI view the GI as having a particular vocation for high quality wines.

These factors contribute to the specific characteristics of wines from the WAIHEKE ISLAND GI by combining a broad collective understanding of the GI and its wines with an underlying network of collaboration and knowledge-sharing to produce wines which fulfil that understanding.

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<sup>1</sup> See Baragwanath, L. (2010) *The Waiheke Report: Overview of tourism, wine and development on Waiheke Island*, University of Auckland at 7.4.

<sup>2</sup>Baragwanath at pp.34-5.





## Geographical features in the area

Appended to this evidence as Appendix 1 is a geological map of the WAIHEKE ISLAND GI. With some exceptions, most of the island's vineyards are separated only by thin layers of soil and clay from massive sequences of Jurassic rock strata that range from approximately 145 to 158 million years in age. Waiheke wines derived from these sediments are distillations of millions of years of earth's history and vines now flourish where dinosaurs and ammonites once ruled. Elevation of the early landform above sea level and millions of years of erosion, has left only small isolated pockets of younger sediments surviving above the Jurassic sequences. Even in these areas the missing geological record can extend to 130 million years. Most of the island rock on which we now walk and work is of Jurassic age. However, the different rock types and a large time span allow for a significant range of terroir effects across the small island. For example, West of Oneroa in the Te Rere Cove and Fossil Bay areas, small areas of vines are planted on bands of 20 million year old Miocene sediments of sandstone, mudstones, conglomerates and limestone. Some plantings at the East end of the island around Stony Batter and Man O War Bay, are sited over Miocene andesite lava flows with some basalt and Miocene conglomerates. In the Onetangi area a small deposit of highly weathered Pleistocene alluvial clays and gravels underlies the vineyards. In Te Matuka Bay there are alluvial deposits of clay, peat, weathered gravel and thin pumice of Holocene age.

The rock strata has been enormously compressed and fractured by tectonic activity causing the landscape to be massively deformed by a series of compression folds, whose axes run more or less North - South. This has created steep ridge and valley type topography. The compression folds are often somewhat overturned and faulted to the East and the island is broken into three major blocks by the two main fault lines (Waiheke and Cowes) which run from SW to NE. The resulting landform of the island affects exposure of vineyard areas to the sun, wind and rain. The prevailing wind is from the SW and with the undulating topography there are many sheltered, warm sites planted. In contrast, varieties requiring less heat accumulation can be planted on higher, more exposed sites. All these elements affect vine growth and the ripening of fruit and are associated with particular viticultural aptitudes and sensory characteristics both across the GI as a whole and between different parts of the GI.

It has been suggested, the rock that underlies a vineyard is a major factor, or even the major factor, in determining varietal variations in different terroirs, so the location of our vineyards on these widely varying geological formations provides great scope for diversity of both viticulture and winemaking within the GI.

## Soil composition in the area

The soil types of the WAIHEKE ISLAND GI are an important contributor to the distinctive sensory characteristics of our wines. The structure and composition of the soil, subsoil and underlying rock formations in which vines grow affects factors such as drainage, water availability, microbial population, root penetration and nutrient uptake of the vines. In general, the soil in Waiheke vineyards is highly mineralised and naturally low in pH, phosphate and organic matter, and with low permeability.

Waiheke's clay-based soils and subsoil clays are substantially the product of weathered rock. During the weathering process from rock to clay, the upper layers of the greywackes, argillites, mudstones and sandstones are slowly broken down to 'rotten rock' criss-crossed with mineralised veins and



heavily stained with iron and manganese oxides. The latter are derived from submarine basaltic pillow lavas injected here and there throughout the island into the Jurassic sediments during their formation deep in the ocean trench. The thin, cracking-clay stony soils which result are rich in minerals, particularly iron, manganese and magnesium and separated from the rock below by layers of acidic, aluminium-rich clay that can be many metres thick. Due to the high clay content, the top soils tend to shrink, crack and swell with the seasons.

Although the clay-based soils derived from the Jurassic sedimentary strata dominate in most parts of the GI, some sites show variations. For example, some gully floors contain accumulations of richer, younger, alluvial soils and gravel. Soils on the Western end of the island display volcanic ash layers and pans which originated from Rangitoto ash eruptions combined with the burning of ancient forests. In some parts of the Eastern end of the island soils are influenced by the andesite, basaltic lava flows and conglomerates which overly the Jurassic sedimentary rocks.

Clay soils are thought to aid 'mouth feel and structure' in Waiheke grown wines, and low-fertility mineralised soils are generally conducive to flavour in wine. However, the health of the vines on Waiheke requires management of drainage, soil organic matter and pH on an on-going basis.

## Climate in the area

Climate is one of the primary determinants of the growth and ripening of the grapes grown within a GI, which in turn contributes to distinctive sensory attributes in the wine produced. It affects the development of fruit, the duration of ripening and the timing of harvest, as well as impacting upon fruit quality and vine health.

The WAIHEKE ISLAND GI's key features are its island location in a temperate maritime environment, mild climate and stable, warm growing season with a general absence of weather extremes. A key feature, probably the most important climatic factor, is the relative 'rain shadow' effect of lying between the Waitakere ranges to the West and the Coromandel peninsula and Barrier islands to the east which leads to a significantly lower rainfall during critical times of the year. It is one of the few New Zealand GIs able to consistently and successfully ripen Bordeaux red varieties.

The GI's climate is strongly influenced by the surrounding sea which keeps the island cooler in summer and warmer in winter, despite some moderation by the mainland land masses to the South, East and West which afford some protection from the prevailing north east and south-westerly weather systems.

Its inner location within the Hauraki Gulf means the island is partially protected from the open Pacific Ocean to the east by the Coromandel Peninsula, reducing the influence of cooler airflows coming up from the Southern Ocean. The WAIHEKE ISLAND GI benefits from the Auckland region's mild climate, which is generally warmer and more benign than the country's other more southerly wine regions. This allows the GI to produce later-ripening varieties such as Cabernet Sauvignon in good years and Viognier, many of which are positioned at the ultra-premium end of the market. The lack of extreme heat also ensures acidity levels can be well managed, maintaining varietal expression and freshness.

Waiheke Island's varied, hilly topography means that the GI's vineyards are subject to macro- and meso-climate effects. With vineyards planted on varying slopes and aspects, winemakers may note significant differences between sites that are very close together.





The northerly latitude and benign maritime climate of the Hauraki Gulf confers relatively consistent sea and air temperatures throughout the year. The WAIHEKE ISLAND GI is not particularly prone to extremes in temperature, rainfall or drought patterns, and there is a very small diurnal shift both across individual days as well as the seasons.

The WAIHEKE ISLAND GI has a mean annual air temperature of approximately 15 degrees Celsius. Sunshine hours for the GI are relatively high with NIWA's Waiheke Island Awaroa site reporting around 2100 hours per annum. The WAIHEKE ISLAND GI's Hauraki Gulf location is slightly away from the cloud-attracting main land mass, meaning the GI's sunshine hour averages are slightly higher than mainland Auckland GI figures (closer to around 2000 hours per annum). It is generally cloudier in winter than summer, further assisting with a long, consistent ripening season for grapes. The general impact on the GI's wine styles is of a rounded, fleshier and weightier character, with aromatic and palate fruit characteristics being at the riper end of the spectrum.

Humidity levels are relatively high in the GI, as they are throughout the wider Auckland region and rainfall is regular throughout the year, though specific episodes are typically short-lived rather than sustained. Mitigating factors are the relatively exposed, well-drained and often sloping sites, sea breezes and the fact that the rainfall tends to occur as brief light showers which rapidly dry out with sun and wind.

As befitting an island location, wind can be a significant factor in the GI, however as noted previously Waiheke Island's relatively sheltered position within the Hauraki Gulf means this is not generally a negative factor for the GI's vineyards. Air movement from wind is generally west to east, with spring the windiest season and the autumn harvest period relatively settled, whilst sea breezes move in the opposite direction: eastwards across the island and onto the mainland land mass. Sea breezes occur in the afternoon, particularly in the warmer, more settled November-March period. These also assist with reducing disease pressure via increased air movement in the warmest parts of the day.

### *Key Climate Indices and Statistics*

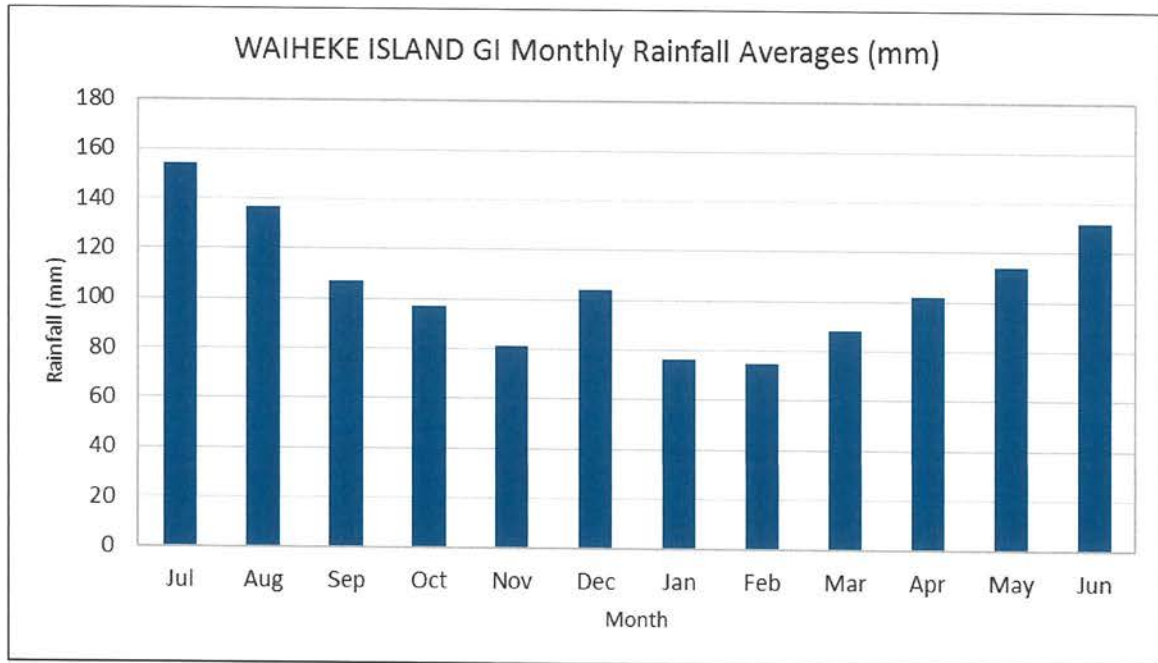
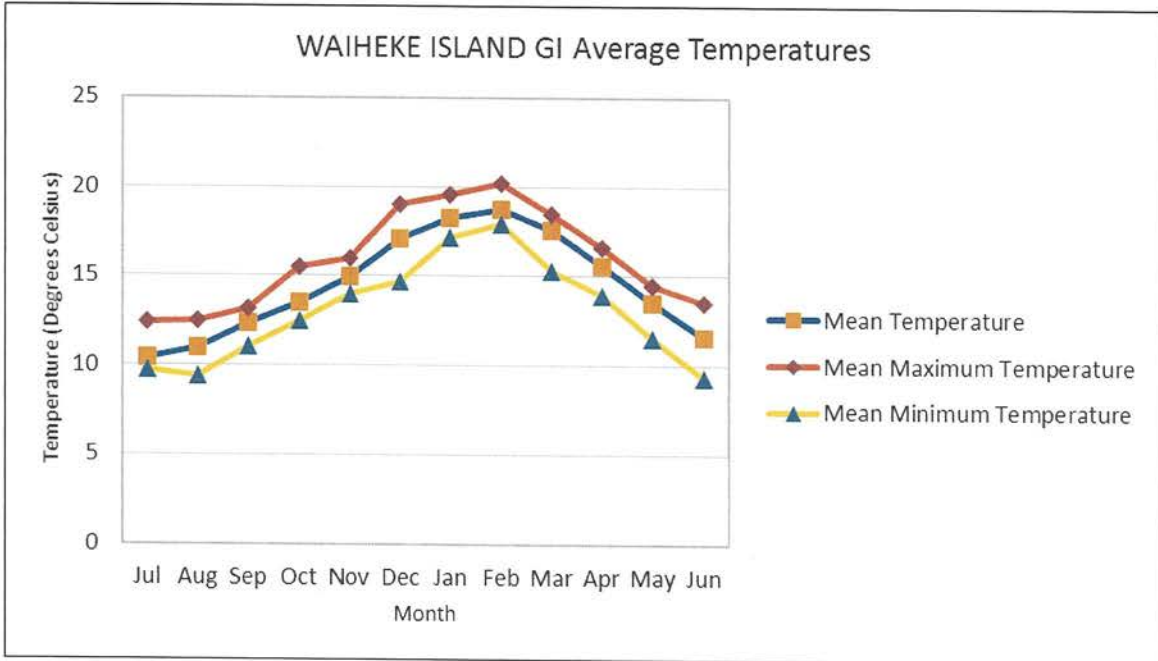
The following tables and charts provide data on key climate statistics relevant to the viticulture of the WAIHEKE ISLAND GI region<sup>3</sup>.

	Sunshine Hours (sum)	Growing Degree Days (>10°C) (sum)	Rainfall (mm) (sum) *Awaroa	Screen (air) frost (# days per month) (sum)	Ground Frost (# days per month) (sum)
<b>Annual</b>	2,253	1,708	1,267	2.3	10.5
<b>Season (Sept - April)</b>	1,690	1,458	730	0.1	2
<b>Season % of annual</b>	75%	85%	58%	3%	19%

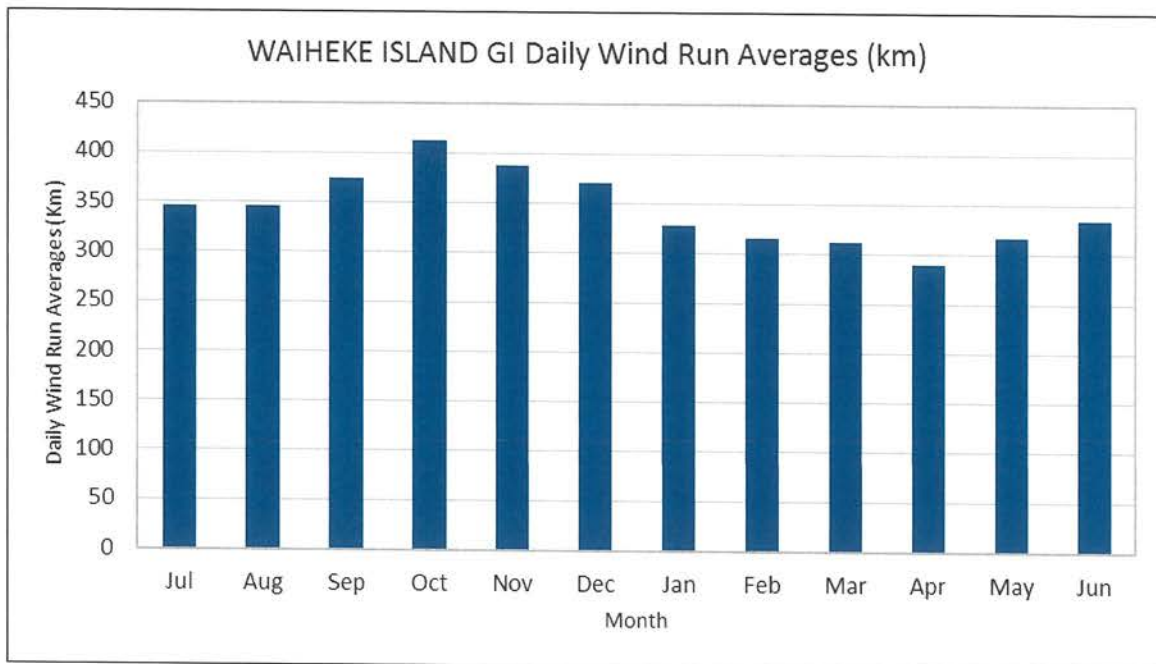
Growing Season metrics (Sept-April)	°C
Mean Maximum Temperature	17.3
Mean Minimum Temperature	14.6
Mean Diurnal Shift	2.8

<sup>3</sup> NB: taken from nearest National Institute of Water and Atmospheric Research weather station with full data supplied: Warkworth EWS. Where possible, data from the GI's Awaroa station have been included; please note this station is also on the relatively cooler, wetter side of the island.





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## Methods of producing wines in the area

### *Grape varieties and wine styles*

Waiheke Island typically produces red, white and rosé wines, the most popular of these from the following grape varieties.

- Either in a blend or individually: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot;
- Syrah;
- Chardonnay;

The tonnes harvested on Waiheke Island of each grape varietal are as follows:

- Syrah – 184
- Merlot – 126
- Pinot Gris - 113
- Chardonnay - 95
- Sauvignon Blanc - 74
- Cabernet Sauvignon – 57
- Cabernet Franc - 53
- Malbec – 57
- Viognier - 10
- Montepulciano - 9
- Semillion – 6

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### *Viticulture and winemaking*

Viticultural practices within the WAIHEKE ISLAND GI are adapted to the production of ultra-premium wines from specific grape varieties in the range of physical environments that exist within the GI.

Vines are planted at densities of anywhere between 2500-4500 vines per hectare on Waiheke Island. Most vineyards are situated on hillside slopes, so narrow row widths are not too much of an issue. Generally cane pruning is employed, with some spur pruning seen. For reasons of quality and due to the difficult terrain, there is no mechanical harvesting within the WAIHEKE ISLAND GI, all harvesting is carried out by hand.

Due to the lack of water source on the island, there is very little irrigation of vineyards; the vast majority are dry farmed.

In order to ensure that grapes are of the highest quality, yields are typically restricted to between 1 and 2 tonnes per acre for red grape varieties and 1.5 to 2.5 tonnes/ per acre for white wines.

Winemaking practices are also adapted to making ultra-premium wines within the specific environments of the GI. Wines are made in small batches, often predominantly from single vineyards or vineyards owned by the winery.

Winemaking practices vary significantly from winery to winery. White wines such as Chardonnay are typically barrel fermented and aged, while varieties like Pinot Gris and Viognier can also be partially or fully barrel fermented and/or aged, or tank fermented and aged.

Red wines are typically aged in oak for periods of up to two years. Reds can be macerated on their skins for extended periods resulting in wines with significant aging ability. In many cases, wines are made and bottled on the property, but due to logistical challenges of making wine on an island, many wines are bottled in Auckland

Most, if not all, vineyards and wineries on Waiheke are accredited with Sustainable Winegrowing New Zealand, which shows the commitment to our unique environment.

## **Quality**

WAIHEKE ISLAND GI wines display recognisable and consistent sensory attributes across a range of varieties and styles due to the physical environment as well as viticultural and winemaking practices as outlined above. These qualities have been described below by an independent Master of Wine, Emma Jenkins.

### *Chardonnay*

Chardonnay ripens early in the WAIHEKE ISLAND GI's relatively benign, warm maritime climate, delivering weighty wines in a riper spectrum of aromas and flavours: citrus, melon, fig and stonefruit. Textural and sumptuous in structure, many of the GI's wines see a high degree of fine (predominantly French) oak in their winemaking, adding further complexity. Lees and malolactic fermentation work is also common. Careful fruit selection and winemaking attention to detail are the norm, with wines positioned at the premium end of the market. The best wines have good potential for age-worthiness.



*Either in a blend or individually: Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot*

The WAIHEKE ISLAND GI is one of the few New Zealand GI's that is consistently capable of producing full-bodied, ripe Bordeaux varieties courtesy of its warm, relatively settled climate which suits these varieties' later ripening habits. Wines, made varietally as well as blends, are dense and opulently fruited, well-structured with balanced tannins and acidity. High-quality new French oak is common throughout the GI, supported by good quality, concentrated fruit. There is good potential for aging with proven pedigree amongst established producers. Wines enjoy premium to ultra-premium market positioning.

#### *Syrah*

A flagship variety for the WAIHEKE ISLAND GI, generating critical excitement. Well-concentrated, medium-bodied, fruit-packed wines with a bold, exotic spiciness, supple berry-rich palates and fresh acidity are typical. The WAIHEKE ISLAND GI's warm climate allows full ripeness, whilst moderating sea breezes support classic varietal expression and elegance. The GI's wines are typically positioned at the premium end of the market, with winemaking techniques in accordance, and generally age well in the medium-term.

#### *Sauvignon Blanc*

The WAIHEKE ISLAND GI has small plantings of Sauvignon Blanc, producing ripely fruited, fairly weighty wines. The GI's warmer, mild climate and small diurnal shift delivers wines that retain Sauvignon Blanc's characteristic aromatic expression while achieving relatively full-bodied, fleshier styles rich in citrus and treefruit characters. Wines may be vinified in a classic, neutral fashion to preserve fruit purity but the GI's ability to produce rich, weightier fruit profiles also lends itself particularly well to oak fermented and/or matured styles, adding texture and complexity.

#### *Pinot Gris*

A popular variety commercially (including for the restaurant and local cellar door trade) which in the WAIHEKE ISLAND GI's warmer climate exhibits a fuller-bodied, luscious richness and warmth. Styles vary from cleanly fruit-focused to those with oak influence and can range from dry through to medium-sweet; almost all have a generous degree of ripeness plus moderately high alcohol levels balanced by fruit intensity and mineral acidity.

#### *Montepulciano*

This later-ripening Italian variety is uncommon in New Zealand, but it has found an accommodating home in the WAIHEKE ISLAND GI's warm, relatively stable climate, where its food-friendly nature is also well-suited to the GI's many cellar doors. The island's moderating sea breezes lend varietal depth and purity of fruit, emphasizing fragrance and fine acidity, while attentive winemaking with sympathetic use of quality oak contributes extra structure.

#### *Viognier*

Viognier is well-suited to the WAIHEKE ISLAND GI's warm climate, which allows full physiological ripeness alongside good varietal expression of ripe stonefruit (particularly apricots), citrus, mango, honeysuckle and gingerbread spice. Wines are frequently opulent in style and can be powerfully aromatic and heady. The GI's wines are frequently made using some degree of quality French oak, and almost all tend towards moderately high alcohol levels. Viognier is also added to some of the region's Syrahs, where in small percentages it adds aromatic lift and perfume.

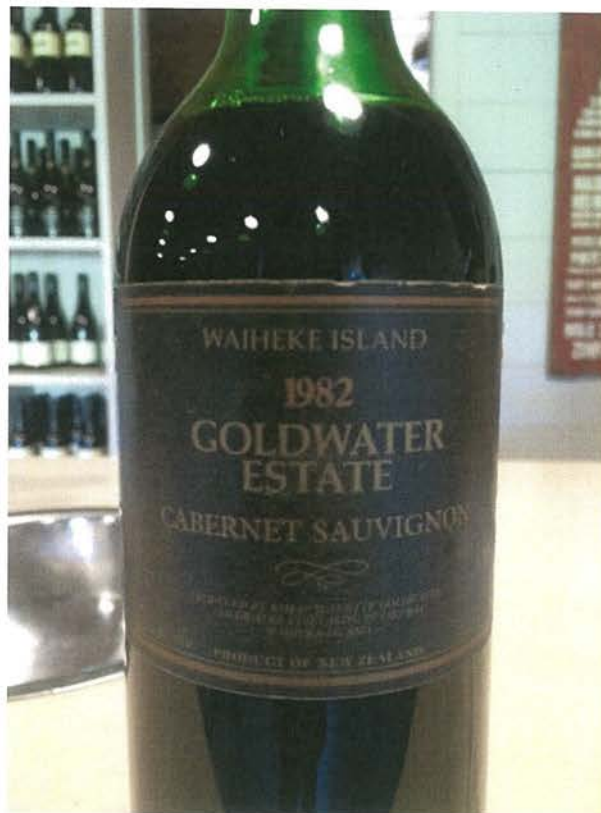


## Reputation

The WAIHEKE ISLAND GI has a strong reputation for the production of “boutique”, ultra-premium wines in a highly attractive and accessible setting that is a draw-card for tourists. Waiheke Island has 900,000 tourists per year, which greatly enhances the reputation of the GI and its wines.

### *Use of the WAIHEKE ISLAND GI*

WAIHEKE ISLAND has been used consistently and continuously on wines since the first commercial release of wines from this sub-region by Goldwater Estate in 1982. Appendix 2 contains examples of wine labels using the WAIHEKE ISLAND GI.



While production is not large and export quantities are comparatively low, export statistics from the Ministry for Primary Industries show that WAIHEKE ISLAND has been used as a GI on 471,303 litres of export wine labelled with the vintages 2009-2017.

The WAIHEKE ISLAND GI is at the centre of the marketing activities of producers within the GI.

An annual "Waiheke Island of Wine Expo" has been held in downtown Auckland since 2009. 15 - 18 Waiheke Island wine producers hold a joint wine tasting targeting the media, trade and general public. There are generally 200 attendees. The Auckland trade and media session starts in the early afternoon, with the public session later in the afternoon. The public pay an entrance fee which helps finance the event. The winemakers use it as an opportunity to release their latest vintages and to show off any recent award-winning wines.

A Waiheke Wine and Food Festival has been held on Waiheke Island since 2014 during the annual grape harvest. This offers the public the opportunity to take part in events like "Grape Harvest and Foot stomping", wine and food matching events, vertical wine tastings and Opera dinners. In April

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2016 and 2017 we held a centralised wine festival event with 15 to 18 different Waiheke Island vineyards and 12 artisan food producers taking part. There were 2000 attendees who enjoyed tasting wine and food while listening to four different live bands amongst the vines of the Onetangi valley.

The Waiheke Island wine trail map is re-printed each year with up to date information on vineyard cellar door opening hours and offerings. Local Waiheke Island businesses can advertise in the trail map, so that it can be offered to tourists for free.

The WWA website - [www.waihekewine.co.nz](http://www.waihekewine.co.nz) is a centralised source of information on all the vineyards on Waiheke Island. It is designed to help people plan a day out visiting the Waiheke Island vineyards.

The “Certified Waiheke Island Wine” certification trade mark has been an important initiative that underlines the importance of the GI’s reputation to producers within the GI. This initiative was created to ensure that all Waiheke Island wines adhere to the ultra-premium position.

Wines from the WAIHEKE ISLAND GI have never used the regional Auckland GI. Producers from within the WAIHEKE ISLAND GI have always recognised and maintained a distinction between “island” and “mainland” wines.

#### *Formal recognition of the WAIHEKE ISLAND GI*

While New Zealand has not had a formal registration system for GIs in place, the New Zealand Government has formally recognised “WAIHEKE ISLAND” on several occasions where this has been necessary to facilitate exports. This provides evidence that the WAIHEKE ISLAND GI is already recognised by the New Zealand Government to the extent possible under the current New Zealand law, and that such recognition has been accepted by the governments of other countries.

- In 1989, the New Zealand Government requested that “WAIHEKE ISLAND” be included as a sub-region of Auckland on the European Union’s official list of “geographical ascriptions”<sup>4</sup> to be used on New Zealand wines exported to that market.<sup>5</sup>
- The New Zealand Government has included “WAIHEKE ISLAND” in the list of “Appellations of Origin” submitted to the United States Department of the Treasury Bureau of Alcohol Tobacco and Firearms as the official list for use on wines exported to that market.
- In 2008, the New Zealand Government included “WAIHEKE ISLAND” as a New Zealand geographical indication for use on wines exported to the European Union in the *European Union: Wine: Overseas Market Access Requirements Notice*.<sup>6</sup>
- In 2010, the New Zealand Government included “WAIHEKE ISLAND” as a New Zealand geographical indication for use on wines exported to Brazil in the *Brazil Wine Notice of Overseas Market Access Requirements*.<sup>7</sup>
- In 2013, the New Zealand Government included “WAIHEKE ISLAND” on the list of New Zealand wine regions<sup>8</sup> notified pursuant to Article 4(3)(e) of the World Wine Trade Group *Protocol to the*

<sup>4</sup> Note that the terminology of “geographical indications” did not come into use internationally until 1995.

<sup>5</sup> Commission Regulation (EEC) No 632/89 of 10 March 1989 amending for the eleventh time Regulation (EEC) No 997/81 laying down detailed rules for the description and presentation of wines and grape musts, Official Journal L 070 , 14/03/1989 P. 0006 – 0012.

<sup>6</sup><http://www.foodsafety.govt.nz/password-protected/omars/eun/wine/other/part-2.pdf>

<sup>7</sup><http://www.foodsafety.govt.nz/password-protected/omars/bra/wine/other/part2.pdf>

<sup>8</sup> Note that the Protocol does not use the terminology of “geographical indications” although it is understood that GIs fall within the definition of “wine regions” at Article 1(g) of the Protocol.



*2007 World Wine Trade Group Agreement on Requirements for Wine Labelling Concerning Alcohol Tolerance, Vintage, Variety, and Wine Regions.*<sup>9</sup>

- WAIHEKE ISLAND is included as a New Zealand GI on the International Organisation for Wine and Vine's *International Database of Geographical Indications*.<sup>10</sup>

#### *Reputation of the WAIHEKE ISLAND GI in key media*

Waiheke Island is recognised as a location for the production of high quality wines in many key national and international wine texts. Appendix 3 contains extracts from the following influential works:

- 1988 – Cooper, M. *Wines and Vineyards in New Zealand*, 3<sup>rd</sup> Ed.
- 2010 – Cooper M. *Wine Atlas of New Zealand*, 2<sup>nd</sup> Ed.
- 2014 – Hay, C. *New Zealand Wine Guide*
- 2016 – Cooper, M. *New Zealand Wines 2016 Michael Cooper's Buyers Guide*
- 2016- Robinson, J & Harding, J (Eds) *Oxford Companion to Wine*, 4th Ed

The WAIHEKE ISLAND GI is widely recognised as a location for the production of high quality wine in national and international periodicals and online media. Below are some indicative examples:

- Eric Arnold, Forbes magazine, November 10th 2010
- Lisa Perrotti Brown, the Wine Advocate, October 31st 2013
- Lauren Moweray, Wine Enthusiast, 2014
- Ronny Lau, Hong Kong daily apple, November 13th 2014
- [www.10and9.com](http://www.10and9.com) (Food and Wine Magazine Asia) article

These examples are also included in Appendix 3.

By way of further example, below are some indicative quotes from wine experts:

- Michael Cooper's *Wine Atlas of New Zealand* dedicates 10 pages specifically to the WAIHEKE ISLAND GI, saying among other things: "Acclaimed for two decades for its claret-style reds – pioneered by Goldwater but now led by Stonyridge – Waiheke is also the source of some distinguished Syrahs and Chardonnays..."
- "New subregions...and especially Waiheke Island, where some very fine Bordeaux blends are made, are now producing high-quality and highly fashionable reds which have helped raise Auckland's profile and esteem as a wine region." *Jancis Robinson & Julia Harding, The Oxford Companion to Wine, 4<sup>th</sup> Edition*
- "Cabernet may have put Waiheke Island on the map, but Syrah has propelled it into the stratosphere; and this is only the beginning..." *Sam Harrop MW*

---

<sup>9</sup>[http://ita.doc.gov/td/ocg/Notification%20of%20Wine%20Regions%204%203\(e\)%20New%20Zealand.pdf](http://ita.doc.gov/td/ocg/Notification%20of%20Wine%20Regions%204%203(e)%20New%20Zealand.pdf)

<sup>10</sup><http://www.oiv.int/oiv/info/enbasededonneesIG>

*Awards and competitions – recognition for WAIHEKE ISLAND GI Wines*

Wines from the WAIHEKE ISLAND GI have won recognition for their high quality in many national and international wine competitions and influential reviews. Below are some indicative examples:

Winery	Wine	Nature of Recognition / Award	Details
<u>Awatoa</u>	Melba Peach Syrah 2014	Winestate	5 stars
<u>Cable Bay</u>	Reserve Syrah 2013	Bob Campbell rated #1 Syrah on Waiheke	96 points
<u>Destiny Bay</u>	Magna Praemia 2007 Magna Praemia 2005/2010	Anthony Dias Blue, Tasting Panel Review Robert Parker's The Wine Advocate	98/100 94/100 & 94+/100
<u>Frenchmans Hill Estate</u>	Blood Creek 8 2012	Lisa Perrotti-Brown, MW	92/100
<u>The Hay Paddock</u>	Syrah 2010	Hong Kong International Wine & Spirits Competition 2012	Gold medal
<u>Jurassic Ridge</u>	Montepulciano 2008	Bragato Wine Awards 2011	Gold medal and Trophy
<u>Kennedy Point</u>	Syrah 2007	London International Wine Challenge – International Syrah Trophy, NZ Syrah Trophy, Australian Syrah Trophy, NZ Red Wine Trophy	Gold medal and Trophy
<u>Man O' War vineyards</u>	Ironclad 2010	Robert Parker, The Wine Advocate, Issue 203, Lisa Perrotti-Brown, October 2012	91 points
<u>Miro</u>	Syrah 2008	Upper North Island Wine Awards 2010	Gold Medal and Trophy
<u>Mudbrick</u>	Reserve Syrah 2013	Bragato Wine Awards 2014	Richard Smart Trophy & Champion Reserve Wine of Show
<u>Obsidian</u>	Weeping Sands Montepulciano 2010	New Zealand International Wine Competition	Gold medal and Trophy
<u>Passage Rock</u>	Reserve Syrah 2003 & 2010	Air New Zealand Wine Awards 2004 and 2012	Trophy

<b>Winery</b>	<b>Wine</b>	<b>Nature of Recognition / Award</b>	<b>Details</b>
<u>Peacock Sky</u>	Cabernet Sauvignon 2010	Upper North Island Wine Challenge 2011	Gold medal
<u>SOHO</u>	Zabeel Blue Blood Collection 2013	Six Nations Wine Challenge 2015	Gold medal
<u>Stonyridge</u>	Larose	Paris – 30 greatest Bordeaux style wines in the world, Guide Bottin – 2000	First equal place
<u>Tantalus</u>	Reserve Evoque	Bob Campbell rated #1 Merlot blend in New Zealand	96 points
<u>Te Motu</u>	Te Motu 2004	Lisa Perrotti-Brown, MW	93/100

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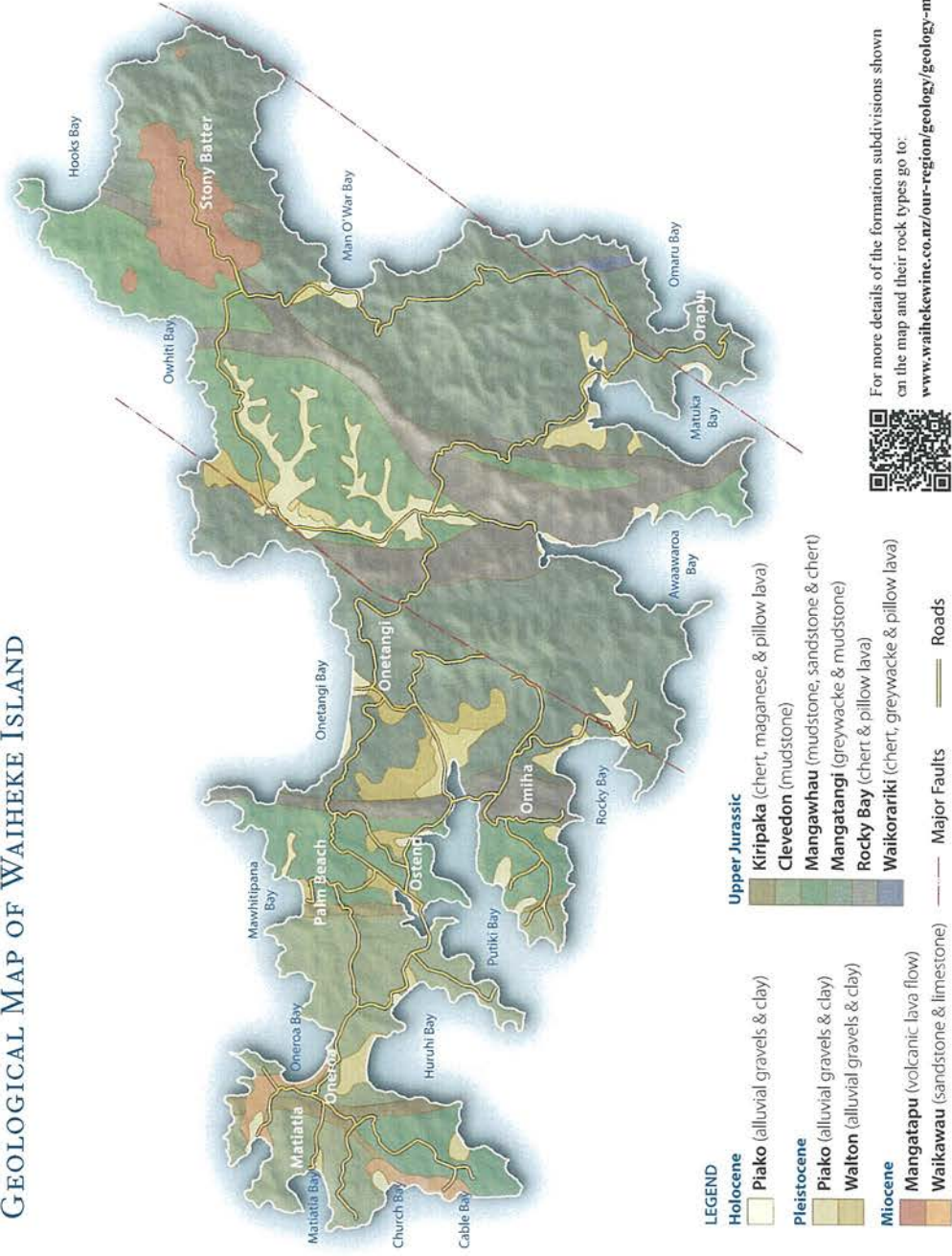


APPENDIX 1 - Geological map of the WAIHEKE ISLAND GI

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# GEOLOGICAL MAP OF WAIHEKE ISLAND



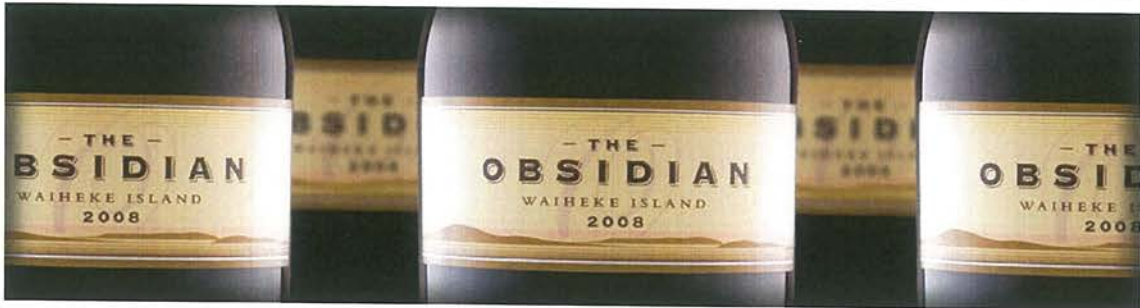
For more details of the formation subdivisions shown on the map and their rock types go to:

[www.waihekevine.co.nz/our-region/geology/geology-map/](http://www.waihekevine.co.nz/our-region/geology/geology-map/)

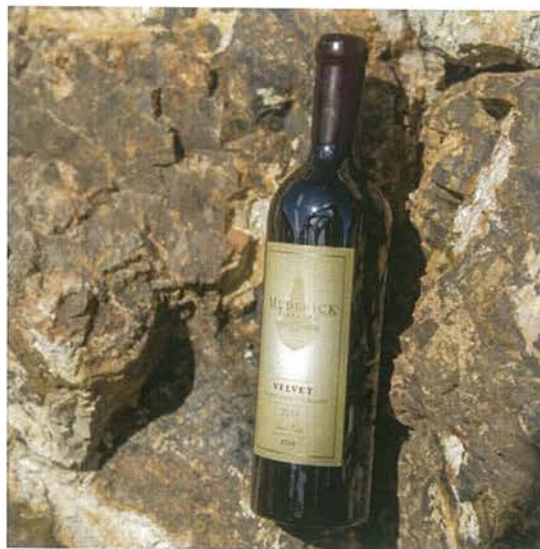


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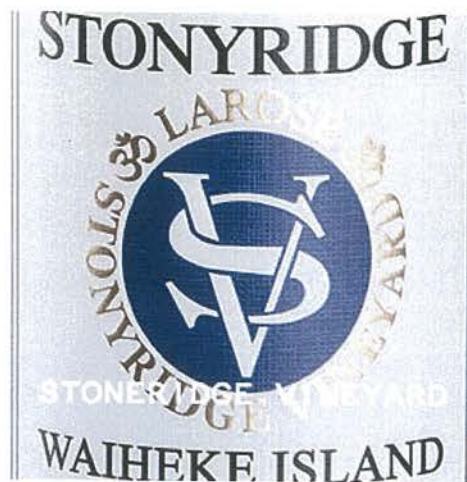
Appendix 2 – Examples of wine labels bearing the WAIHEKE ISLAND GI



<http://www.obsidian.co.nz/>



<http://www.mudbrick.co.nz/product/velvet/>



<http://www.winesofnz.com/new-zealand-wine-regions/waiheke-island-wine-region/>

*[Handwritten signature]*





<http://www.manowarvineyards.co.nz/our-wine/>



<http://destinybaywine.com/home/>

Handwritten signature or initials in blue ink, located in the bottom right corner of the page. The signature appears to be 'SD' with a flourish below it.



<http://cablebay.nz/buy-wines/products/waiheke-island-viognier-2016/>



<http://www.temotu.co.nz/wine-rack/kokoro-2012/>

BA  
40.





<http://www.passagerock.co.nz/winery-2>



<https://www.goldieestate.co.nz/our-wines/red/merlot-cabernet-2013/>

Appendix 3 – Examples of references to the WAIHEKE ISLAND GI in national and international wine texts, and media

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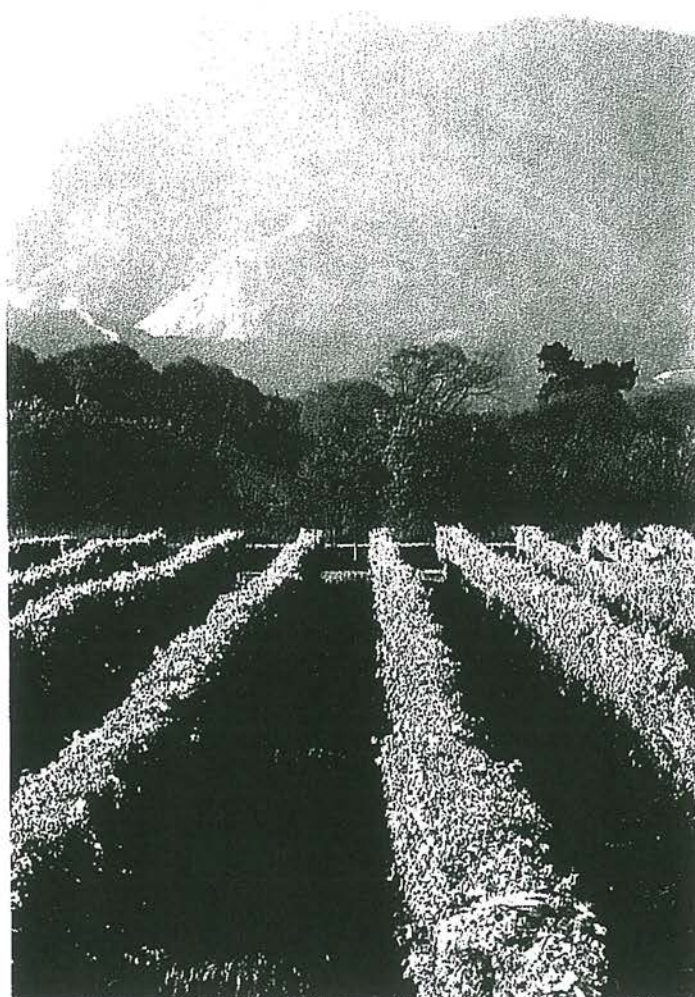
A handwritten signature in blue ink, consisting of a stylized, cursive script that is difficult to decipher but appears to be a personal name or initials.



# THE WINES AND VINEYARDS OF NEW ZEALAND

Michael Cooper

PHOTOGRAPHY BY  
ROBIN MORRISON



Foreword by Jancis Robinson

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4/2

# THE WINES AND VINEYARDS OF NEW ZEALAND

Michael Cooper

PHOTOGRAPHY BY  
ROBIN MORRISON



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AUCKLAND LONDON SYDNEY TORONTO

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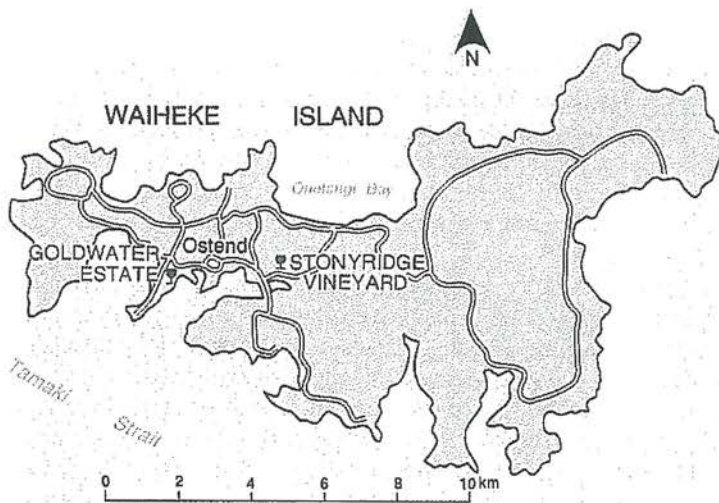
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## WAIHEKE ISLAND



Rumours circulating several years ago about the establishment of new 'boutique' wineries on Waiheke Island met in most quarters with disbelief. Was not viticulture rapidly shifting away from the long-established Auckland region to Gisborne, Hawke's Bay and Marlborough? Few believed that outstanding red wine would soon be flowing from this sprawling island in Auckland's Hauraki Gulf.

Although the Goldwaters at Putiki Bay and Stephen White at Onetangi are pioneering the new era of Waiheke wine, they are not the first vintners this island has attracted. Old, rambling hybrid vines and an aged road sign pointing to 'The Vineyard' are tangible reminders of the Gradiska family winery, which produced both fortified and a trickle of table wines around the 1950s, until a series of personal tragedies overtook the family and winemaking ceased.

The next flush of viticultural enthusiasm came in 1978 when Kim Goldwater, now aged fifty - a former engineer and fashion photographer - and his wife Jeanette planted their first experimental vines in poor, sandy clay soils on the hillside overlooking Putiki Bay.

The Goldwaters, who were fuelled as students by Babich and San Marino dry reds, recall how they were later 'seduced by the Mediterranean lifestyle and especially the idea of serving wine with food every day'. French wines, however, says Kim Goldwater, are 'usually bloody awful, and so we thought that if we could do well here, we could knock them for six'. His winemaking ambition is 'to win international recognition for making one of the world's great wines'.

The prospects for making outstanding wines here are helped by the island enjoying a warmer and drier ripening season than vineyards on the mainland although, as in 1986, wet vintages do still occur.

Under the guidance of viticultural expert Dr Richard Smart, the Goldwaters have established a small two-hectare vineyard of classic Bordeaux varieties: Cabernet Sauvignon, Merlot and Cabernet Franc for red wine; and Sauvignon Blanc for white. Most of their vines are trained in a U-shape - uncommon here - designed to open up their centres to the sun and reduce leaf shading of the crop.

Vintage time draws a crowd of friends and relatives who pick the bunches by hand and then stay to celebrate the harvest. The new season's red wine is then fermented in stainless-steel vats, before being transferred

## Goldwater Estate



KIM AND JEANETTE GOLDWATER PRODUCE DISTINGUISHED REDS BACKED UP BY A FLAIR FOR PUBLIC RELATIONS.

*Handwritten signature or initials in blue ink.*





MICHAEL COOPER

WINE ATLAS  
*of New Zealand*



MICHAEL COOPER

WINE ATLAS  
*of New Zealand*

Second Edition

Text by Michael Cooper  
Photography by John McDermott



Hodder Moa

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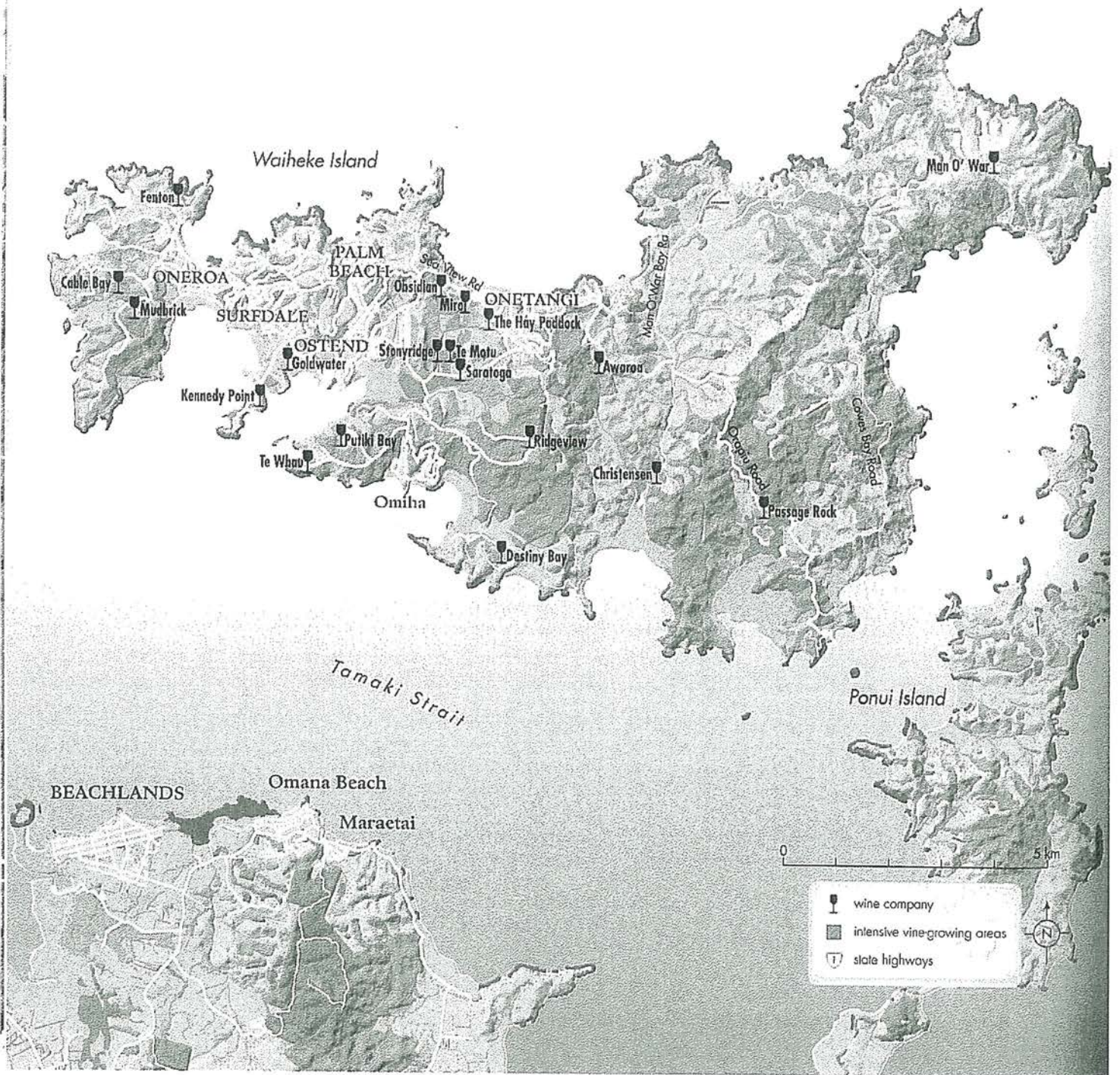
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Front cover: From the south side of Marlborough's Wairau Valley, past the  
 Oyster Bay winery, vines sweep across the plains to the Richmond Range.  
 Back cover: Matahiwi Estate, Masterton, Wairarapa.



# Waiheke Island

HAURAKI GULF



*Handwritten signature or initials in blue ink.*



Thomas More's *Utopia* told in the sixteenth century of an island of vineyards and wine where 'all things begin little by little to wax pleasant. The air soft, temperate and gentle. The ground covered with green grass. Less wildness in the beasts.' Five hundred years later, his flight of the imagination is a perfect fit for the lovely sprawling, red wine-producing island of Waiheke in Auckland's Hauraki Gulf.

Acclaimed for two decades for its claret-style reds — pioneered by Goldwater but now led by Stonyridge — Waiheke is also the source of some distinguished Syrahs and Chardonnays. Of the dozens of wine producers on the island, apart from Cable Bay and Goldwater, all are small.

The main viticultural areas lie in the west and central parts of the island, although a few vineyards lie further east, at Stony Batter and Te Matuku Bay. Some growers sell their grapes; others have their wine made at another winery on the island; others have their wine made on the mainland; while still others are fully integrated vineyards and wineries.

The hilly terrain means the vineyards are small, labour intensive and costly to run, and transport costs are heavy. High land prices are a major hurdle for newcomers. Inevitably, the wines are high-priced, although their quality ranges from mediocre to outstanding.

With over 200 hectares planted in 2008, Waiheke Island had less than 1 per cent of the national vineyard. Many producers also purchase grapes (or finished wines) from further south, selling a selection of Waiheke, Gisborne, Hawke's Bay and Marlborough wines in the island's popular vineyard restaurants. 'Waiheke wine is more relevant to the local [tourist] market,' says Neill Culley, of Cable Bay. 'Sauvignon Blanc and Pinot Noir [mostly from Marlborough] are necessary for an international profile.'

## History

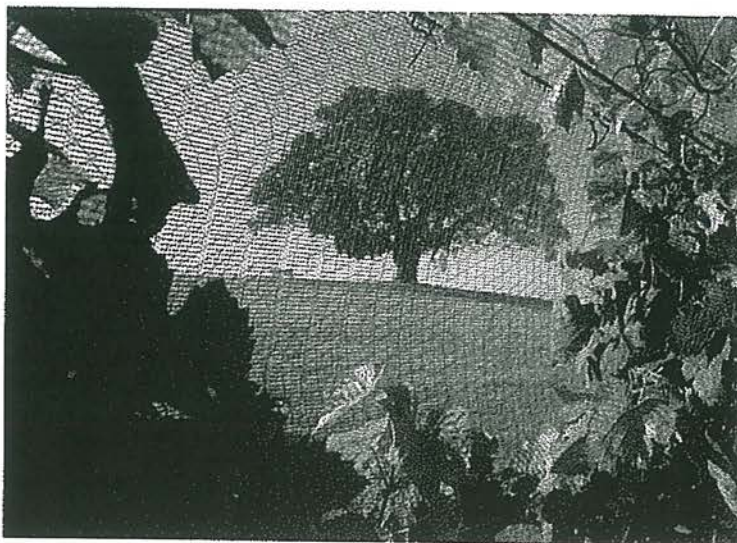
The Goldwaters at Putiki Bay pioneered the modern era of Waiheke wine, planting their first vines in 1978, but they were not the first vintners the island had attracted. The Gradiska family winery produced both fortified and a trickle of table wines around the 1950s, until a series of personal tragedies overtook the family and winemaking ceased.

When Stephen White planted his first vines at Stonyridge Vineyard, at Onetangi, in 1982, 'the biggest industries on the island were the dole, sickness benefits, pensions, fishing and marijuana growing'. Third to establish a winery were Doug and Anne Hamilton, who planted their first vines at Peninsula Estate, above Oneroa Beach, in 1985. After Fenton Estate, at Oneroa, and Te Motu, at Onetangi, were established in 1989, the 1990s brought a flurry of new plantings and producers.

## Climate

Is Waiheke Island significantly hotter and drier during the growing season than the mainland, as its winegrowers often suggest? The climate figures do not support the claim, but the Awaroa Valley meteorological station lies at the base of the island's highest hill, where it is cooler and wetter than at the lower, western end of the island. The winemakers themselves report significant heat differences between sites. Summer temperatures normally peak in the high 20s at Oneroa, but climb into the mid 30s at Onetangi.

Yields are low at most vineyards. 'Wind is the key problem,' believes viticulturist Dr David Jordan. Sites on the island's north coast are better protected from the prevailing south-westerlies, but strong winds during flowering often reduce the fruit set.



Goldwater Estate, at Putiki Bay, was the first fine-wine vineyard on Waiheke Island.



# NEW ZEALAND WINE GUIDE



An Introduction to  
the Wine Styles & Regions  
of New Zealand

CELIA HAY



# NEW ZEALAND WINE GUIDE

An Introduction to  
the Wine Styles & Regions  
of New Zealand

CELIA HAY

To Philip  
Bestwisher  
Critt

  
90

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I have also drawn material from the Wine and Spirit Education Trust® for whom the New Zealand School of Food and Wine has been an Approved Programme Provider since 2004.

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Wine and Spirit Education Trust® WSET

Celia Hay

Every effort has been made to ensure the information included in this book is as accurate as possible. We welcome feedback on ways to improve the content.

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was established in 1902 by Assid Corban, originally from Lebanon. By 1960, there were nearly 90 wineries in the Henderson-Kumeu area.<sup>2</sup> Many of these pioneering families have gone on to be the innovators and leaders of New Zealand's modern wine industry.

In the greater Auckland area, Bordeaux blends have come to dominate as the warm climate ensures that, in most years, the grapes can ripen and produce full-bodied red wines. Recent plantings of Syrah are producing outstanding wines, especially on Waiheke Island. Top Chardonnays are also produced.

## CLIMATE

The climate of the greater Auckland area is maritime and dominated by the Pacific Ocean to the east and the Tasman Sea to the west. In New Zealand's cool climate, Auckland is considered to be at the warmer end of this scale. Never far from either coast, the weather is moderately warm with good cloud cover, relatively high rainfall and humidity.

## SUB-REGIONS

### West Auckland: Henderson, Kumeu, Huapai, Waimauku

The sub-regions of Henderson, Kumeu, Huapai and Waimauku are located in West Auckland, approximately a 30-minute drive from downtown Auckland. The high humidity and rainfall creates many viticultural challenges. Despite this, Kumeu River Wines, under the direction of Michael Brajkovich MW, have forged an international reputation for their range of single-vineyard and estate Chardonnays.

**Climate:** Moderately warm, some frosts with relatively high rainfall and humidity.

**Soil:** Heavy clay soils.

**Predominant grapes:** Chardonnay, Pinot Gris, Merlot, Syrah.

**Try these wines:** Cooper's Creek Huapai Montepulciano, Soljans, West Brook Waimauku Pinot Gris.

### Waiheke Island

Situated in the Hauraki Gulf, Waiheke Island, the trip takes 40 minutes on regular commuter ferries that depart hourly from downtown Auckland. This voyage, along with a tour to three or four vineyards, has become one of the must-do experiences for visitors to Auckland.

Like West Auckland, Waiheke Island has played a significant role in the establishment of New Zealand's modern wine industry. Small plots on rolling coastal land enabled important experimentation.

Serious planting on Waiheke started in 1978 when Jeanette and Kim Goldwater planted one hectare of Cabernet Sauvignon. They were enthusiasts but had no equipment, no experience and no idea of how to make wine.<sup>3</sup> Their first commercial vintage of 300 cases was released in 1983. In the years that followed, they planted more vines of different varieties and flourished. In 2011, the Goldwaters gifted the vineyard to Auckland University for use as part of its Wine Science programme. Stephen White planted Stonyridge in 1982 and, within a decade, Stonyridge Larose became New Zealand's most celebrated and expensive Bordeaux blend.

**Climate:** Moderately warm and windy with salt spray coming off the sea, rainy.

**Soil:** Widespread undulating hills with clay soils.

**Predominant grapes:** Cabernet Sauvignon, Merlot, Chardonnay, Syrah.

**Try these wines:** Thomas and Sons Cabernet Sauvignon, Man O' War Valhalla Chardonnay, Mudbrick Merlot Cabernet, Obsidian 'The Mayor' (Cabernet Franc, Petit Verdot, Malbec), Te Motu Kokoro, Te Whau Chardonnay.

### Matakana

Matakana is one hour's drive north of Auckland. Most vineyards are located within a few kilometres of the sea. Matakana is a popular weekend destination from Auckland and the wineries have a loyal local following.

**Climate:** Moderately warm with relatively high humidity and rainfall, which suits red varieties.

# New Zealand *Wines* 2016



Michael Cooper's Buyer's Guide

Nearly 3000 New Zealand wines tasted and rated

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# New Zealand *Whires* 2016

Michael Cooper's Buyer's Guide



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## Vintage Charts 2006–2015

Year	Auckland		Gisborne		Hawke's Bay		Waipara		Nelson		Marlborough		Canterbury		Otago	
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
2015	5	5	5	5	5	6	6	6	4	5	5	6	6	6	4	4
2014	6	6	6	5-6	5-6	5	5	5-6	5-6	5	5	5	3-5	5	5	5
2013	7	7	7	7	7	6	6	6	5	6-7	6-7	6-7	6-7	5-6	5-6	5-6
2012	3-4	2	2	3-4	3-4	4	4	4	4	4-5	4-5	4-5	4-5	4-6	4-6	4-6
2011	3	3	3	4	4	4	4	4	4	4	4	4	4	3	3	3
2010	7	6-7	6-7	7	6	7	7	7	7	7	7	7	6	6	6	6
2009	4	6-7	4	5	5	6	6	5	6	5	5	6	6	3-5	3-5	3-5
2008	5-6	3-4	3-4	3-5	5-7	4	4	2-5	4	2-5	3-6	3-6	3-6	5-6	5-6	5-6
2007	6	7	7	6	4-5	5	5	5-6	5	5-6	5-6	5-6	5-6	4-6	4-6	4-6
2006	6-7	4-5	4-5	6	5	4-5	5	4-5	5	4-5	5	5	5	5-6	5-6	5-6

Year	Auckland		Gisborne		Hawke's Bay		Waipara		Nelson		Marlborough		Canterbury		Otago	
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
2015	4	4	4	4	4	5	5	4	4	5	5	6	6	4	4	4
2014	5-6	5-6	5-6	5-6	5-6	5	5	5-6	5-6	5	5	3-5	3-5	5	5	5
2013	6-7	7	7	6-7	6	6	6	6	6	6-7	6-7	6-7	6-7	5-6	5-6	5-6
2012	3-5	2	2	3	3-4	4	4	4	4	4-5	4-5	4-5	4-5	4-6	4-6	4-6
2011	2	2	2	3-4	4	4	4	3	3	4	4	4	4	3	3	3
2010	7	6	6	6	5	5	5	6	6	6-7	6-7	5	5	5-6	5-6	5-6
2009	5	6-7	6	6	5	6	6	6	6	6	6	6	6	3-5	3-5	3-5
2008	5-7	3-4	3-4	3-5	5-7	4	4	2-5	4	2-5	3-6	3-6	3-6	5-6	5-6	5-6
2007	3-5	7	7	6	4-5	5	5	4-6	5	4-6	5-6	5-6	5-6	4-6	4-6	4-6
2006	4-5	4-5	4-5	4-5	5	4-5	5	4-5	5	4-5	5	5	5	5-6	5-6	5-6

## 2015 Vintage Report

New Zealand wine will be scarcer following the 2015 grape harvest of 326,000 tonnes – 27 per cent down on the huge 2014 crop of 445,000 tonnes. Philip Grogan, chief executive of New Zealand Winegrowers, predicted a shortage of 2015 wines, especially Marlborough Sauvignon Blanc, while others forecast rising prices.

Amid all the talk of the heavy production drop, it was very easy to forget that 2014 was a mammoth harvest, nearly 30 per cent bigger than the previous record, set in 2013. In fact, the size of the 2015 harvest was about average for the period 2010 to 2015. But the decline in this year's grape crop of 119,000 tonnes was greater than the country's total harvests in 2002 or 2003.

Spring frosts and cool conditions during the vines' flowering ensured a lighter year. So did drought in Marlborough, Canterbury and Otago, together with outbreaks of a warm-weather fungal disease, powdery mildew. Waipara (down 53 per cent) and Auckland (down 41 per cent) were the worst-hit regions; in Marlborough, the harvest was 29 per cent smaller than in 2014. Around the country, volumes of the two key export varieties, Sauvignon Blanc and Pinot Noir, dropped by about 30 per cent.

Sauvignon Blanc still dominated the country's production from 2015, accounting for 69 per cent of the total harvest. The top five list of grape varieties also featured Chardonnay (9 per cent), Pinot Noir (8 per cent), Pinot Gris (6 per cent) and Merlot (3 per cent).

In Hawke's Bay, a top small producer described 2015 as a 'difficult' vintage, with low yields, powdery mildew creating extra vineyard work, and a rainy harvest period. 'But the flavours are still good.' Esk Valley reported 'fragrant, lower alcohol wines with real charm.'

In Marlborough – the industry's engine room – summer was warmer, sunnier and drier than 2014. Mount Riley was concerned that the heat might reduce the grapes' appetising acidity, 'but the wines are looking very good.' Quantities are well down on 2014. No rain, clean fruit... all good from our viewpoint.'

Many growers expressed relief that 2015 produced a far smaller crop, because they still had unsold stocks from 2014. On the domestic market, New Zealand Winegrowers anticipates imports will surge, with overseas labels increasingly replacing local wines in lower price brackets. The country's burgeoning wine exports – worth \$1.37 billion in 2014 – are also likely to be constrained.

## Auckland

The 2015 year was a 'good, average' one, according to a top Waiheke Island winery, which singled out Chardonnay and Syrah as the best performers.



Summer kicked in after New Year, according to Te Whau, on Waitheke Island, 'with lovely, warm, sunny days'. January was notably dry. 'Picking commenced on 20 March, around usual, but was all over by 1 April – our shortest picking window on record and over before it rained heavily.'

Cable Bay reported that its smaller crop resulted in concentrated flavours. Another winery on Waitheke Island harvested 'a medium-sized crop of bright, fruit-forward wines for mid-term drinking'.

## Gisborne

Gisborne produced 6 per cent of the national grape harvest – a significant increase from just 3.8 per cent in 2014.

At the end of a cool but dry spring, the vines' flowering in November was 'short and sharp, due to ideal temperatures', according to *New Zealand Winegrower*. At the start of summer, 'the canopy started to take off ... The powdery mildew pressure through this period and into January was considered high, with humidity raising the potential risk of botrytis infection.'

January, with average rainfall, was followed by a very dry February. Matawhero enthused that summer had brought 'ideal growing conditions', with 'particularly good weather in January and early February'.

After a dry April, Matawhero reported 'nicely balanced' wines from 2015 with a 'beautiful concentration of fruit flavours'. Wrights, the organic producer, described 2015 as an 'epic vintage. ... Cyclone Pam added extra chaos, taking some crop and pushing vintage back by 10 days.' However, the company harvested Chardonnay for its top label at a very ripe 25 brix.

## Hawke's Bay

Hawke's Bay produced 12 per cent of the national grape harvest in 2015 – up from 10.4 per cent in 2014. Esk Valley summed up the vintage as producing 'fragrant, lower-alcohol wines with real charm'.

A cool and dry, although not frosty, spring got the season off to a slow start. Flowering was a 'mixed bag, according to Mission. The cool spring meant that the fruit set was small and the crops lighter than usual.'

At the start of summer, in December, temperatures climbed. Te Mata was at first 'puzzled' by the normal timing of the vines' flowering, despite the cool springs, but then realised that 'bunch numbers were down, on average, in most blocks, which tends to speed up growth and ripening'.

January was warm, according to Te Mata, 'with most days over 25°C. ... Rainfall was one-third of normal'. As the soil's moisture levels dropped, the hills turned brown. February was very dry, with clear, cool nights and below-average heat. 'The key to the success of the vintage was the dry summer,' noted Mission.

season in Hawke's Bay were slightly below 2014, but above 2013, according to Villa Maria. In autumn, March was wet and 'rain events in early April caused some vineyards to harvest earlier than anticipated,' noted the regional body, Hawke's Bay Winegrowers.

When Cyclone Pam threatened in mid-March, many companies moved swiftly to pick their early-ripening varieties, ahead of the storm. Paritua says 2015 will 'probably go down as a fairly "typical" or above-average year ... But you'd have to have been on your game to make it so.'

Mission reported that the moderate crops and dry summer meant its grapes ripened 'very well, perhaps as well as in 2013 and 2014'. Te Mata attributed the vintage's 'success' to 'lower than normal crops ... well-timed weather when we wanted it outweighed any concerns from a cool start to the spring or a few late-season autumn showers'.

Chardonnay was singled out for high praise. Sacred Hill reported its Riflemans fruit was 'very special indeed', and Craggy Range described its Chardonnay as 'really good. It was later than usual and clean. Slightly leaner than 2014.' Trinity Hill also stated that 'Chardonnay looks excellent across the board'.

Of the reds, Syrah will be the star, according to Paritua. 'Syrah is very forgiving. In a year when the intensity isn't quite there, Syrah is looking beautifully aromatic and pretty.'

However, Hawke's Bay Winegrowers selected Merlot as the red-wine 'standout'. Craggy Range agreed, viewing 2015 as less suited to Syrah than 2014, but better for Merlot and Cabernet Franc, due to a 'really good' period of heat in January.

## Wairarapa

Martinborough and other Pinot Noirs from the Wairarapa will be in short supply from the 2015 vintage – down more than 50 per cent from 2014.

In spring, a dry, sunny, windy October was followed by a dry, extremely windy November.

Brodie Estate, in Martinborough, was buffeted by 'gales over three weeks in November, when the vines were flowering'. Further north, at Gladstone Vineyard, spring was 'cool, dry, windy'.

In summer, things looked up. By January, drought was 'at a tipping point', according to the *New Zealand Herald*, right on the verge of becoming a major problem for farmers. 'From Christmas, it was a scorching summer,' reported Gladstone Vineyard, 'but despite major water deficits through to March ... the vines remained happy and healthy.'

Dry River, in Martinborough, declared 'low yields' and 'ripening times in line with the long term average'. At Gladstone Vineyard, 'vintage started with Sauvignon Blanc on 28 March and finished on 15 April – our quickest to date. High quality fruit across all varieties as harvest has moved forward to vintage with ...'



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The Oxford Companion to

# WINE

Edited by Jancis Robinson

Fourth Edition

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and dry with a moderate risk of October and April frosts. Low rainfall and light soils of moderate fertility help control vine vigour and canopy here. Viticultural research at LINCOLN has had a considerable influence on selecting suitable vine varieties for the local growing conditions and in assisting local growers with viticultural techniques. Sauvignon Blanc and Pinot Noir are, yet again, the region's most planted varieties, with Pinot Gris in third place.

**Nelson** Nelson is the South Island's most northerly wine region, nearly two hours' drive across high ranges from Marlborough. The rolling hills of Nelson rise from a scenic coastline to form a beautiful setting for the region's 38 wineries. Sauvignon Blanc has overtaken Chardonnay to become the region's main grape variety, thanks to world demand for this varietal. Pinot Noir and Pinot Gris are second and third respectively with Chardonnay a distant fourth. The varied topography of Nelson makes it difficult to generalize about weather and soils, although records show that the region is slightly cooler and wetter than the Marlborough average.

**Wairarapa/Martinborough** Wairarapa, which includes the Martinborough region, is at the southern end of the North Island about one hour's drive from the nation's capital, Wellington. In 2012, Wairarapa had less than 3% of the country's vines but 9% of its winemakers. They are typically small-scale, LIFESTYLE producers with a quality-at-all-costs attitude to winemaking and a passionate faith in their region's potential. Pinot Noir occupies half the region's vineyard area and is undoubtedly the flagship wine. In their quest to make great wine, most producers crop their vines so that YIELDS are considerably below the national average, a significant factor in the region's success. In terms of topography, climate, and soils, Wairarapa might easily be considered a miniature Marlborough, were it not for the region's ability to make top-quality reds on a regular basis.

**Auckland** Auckland, the largest city, gives its name to the one New Zealand wine region where winery visitors can be assured of finding wines made from grapes grown as far south as Canterbury in the South Island, and are more likely to be offered wine from Marlborough and Hawke's Bay than the product of a local vineyard. Auckland viticulture declined during the rapid growth of Gisborne, Hawke's Bay, and Marlborough through the 1970s and 1980s but began to grow in the 1990s as grape-growers adopted canopy-thinning techniques to correct vine vigour. New subregions, including Clevedon, Matakana, and especially Waikato, where some very fine BORDEAUX BLENDS are made, are now producing high-quality and highly fashionable reds which have

helped raise Auckland's profile and esteem as a wine region.

**Northland** Northland, at the very northern tip of the country, was the birthplace of New Zealand wine. The region's warm, wet, temperate climate has proved to be a barrier to good-quality wine production, particularly on the wetter west coast. Modern viticultural methods and careful site selection have allowed several producers to establish relatively rot-resistant varieties such as Cabernet Sauvignon and Syrah with promising results.

**Waitaki** on LIMESTONE in North Otago was rapidly being developed in the mid 2000s. That development has slowed although the quality of Waitaki's Pinot Noir and Pinot Gris may stimulate further growth. R.F.C.

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www.wine-marlborough.co.nz

www.winenelson.co.nz

**Neyret**, Neret, or Neiret, rare, dark-berried vine, strictly Neret di Saint-Vincent, still found in VALLE D'AOSTA and likely to be related to several transalpine varieties.

**Niagara**, American hybrid grown successfully in NEW YORK state. This VITIS *labrusca* variety is vigorous, productive, and withstands low temperatures well. Known as the white answer to CONCORD, one of its parents, it makes wines with a particularly FOXY flavour. It was created in Niagara, New York, in 1866 and is now planted widely in New York state, Canada, and Brazil. For details of Niagara, Canada, see ONTARIO.

**Nieddera**, promising Sardinian red wine grape.

**Niederösterreich**, or Lower AUSTRIA, is the state in which well over half of the country's vineyards are situated. In it are the wine regions CARNUNTUM, KAMPTAL, KREMSTAL, THERMENREGION, TRAISENTAL, WACHAU, WAGRAM, and WEINVIERTEL. Since the names Kamptal, Kremstal, Traisental, and Weinviertel between 2002 and 2008 became those of official DAC appellations of origin reserved for wines made from Grüner Veltliner or (in the first three of these) Riesling, wines made

from other varieties are labelled simply Niederösterreich, guaranteeing this name a prominence that it did not previously enjoy. D.S.

**Nielluccio**, Corsica's name for SANGIOVESE, probably brought there by the GENOISE who ruled the island until the late 18th century. Often blended with SCIACARELLO (Mammolo), it constitutes an increasing proportion of the island's APPELLATION CONTRÔLÉE reds and, particularly, rosés, for which it is especially suitable. It is the principal ingredient in Patrimonio, on whose clay-limestone soils it thrives. It buds early and ripens late and is therefore susceptible to late frosts in spring and rot during the harvest.

**nitrogen**, mineral element and inert colourless, odourless, tasteless gas that is extremely useful in both grape-growing and winemaking. Nitrogen gas is an inert constituent of the atmosphere, making up 78% by volume. In its combined forms, nitrogen is an essential element in AMINO ACIDS, PROTEINS, and ENZYMES, without which life could not exist. In soil, it is an important constituent of ORGANIC MATTER, from which it is released during decomposition in the form of ammonium ions. Although these ions are taken up by plant roots, much of the ammonium is oxidized by specialist soil bacteria to nitrate ions, which are also absorbed by roots. Ammonium and nitrate compounds are important constituents of many FERTILIZERS.

#### Viticulture

Nitrogen has a major impact on vineyard VIGOUR, and potentially on wine quality. Nitrogen is essential for vine growth and is one of the three major elements, along with POTASSIUM and PHOSPHORUS, needed most for plant growth. It is an important component of proteins, and also of chlorophyll. The most common symptoms of nitrogen deficiency, which can be expected on sandy soils low in organic matter, are reduced vigour and uniformly pale green or yellow leaves. Soil and plant tests can be used as a guide to the use of nitrogen fertilizers.

Much more caution is needed with vines than with most other plants in applying nitrogen fertilizers, or large amounts of manure, or planting in soils naturally rich in nitrogen. The use of COVER CROPS containing clover and other legumes should also be monitored carefully as they might add excessive nitrogen to the vineyard soil.

Whatever the origin, too much nitrogen in a vineyard results in excessive vegetative vine growth, termed high vigour. Such vineyards typically show higher YIELDS than low-vigour vines and reduced quality owing to the SHADE effects. CANOPY MANAGEMENT procedures may be used to overcome some of these effects, but will not eliminate them completely. Vineyards with excessive nitrogen supplies are also prone to

RA 90



Eric Arnold, Forbes

## What Works In Waiheke

Nov. 10 2010 - 4:49 pm | 50 views | 0 recommendations

Last week, two of my fellow international judges from the [Air New Zealand Wine Awards](#) visited [Waiheke Island](#), about a 30-minute ferry ride from Auckland. New Zealand's largest city may have the population, noise and traffic of a thriving metropolis, but culturally it's somewhat stale. If someone invited me on just about any boat out of Auckland, I'd happily get on it.

Waiheke, on the other hand, is a pleasant, relaxing, green, beach-encrusted, Rorschach-shaped oasis that stands in stark contrast to the sprawl of Auckland—with plenty of commuters living in one and working in the other. Think of Waiheke as a hybrid of Martha's Vineyard and Bermuda—yet with none of the pretension. New Zealand's ten [richest people](#) all live or have houses here, but you'd never know it. There's a wide range of incomes and professions, from CEOs to farmers to full-time long-haired hippies. And a lucky few own vineyards and wineries on this blob of paradise floating off Auckland's coast.

Growing and making wine here is difficult and expensive, even in a good year. Available, developable land is in short supply and, as a result, producers' volumes tend to be low and the wine prices relatively high—often with less-than-stellar results. But there are certainly standouts, particularly Stonyridge's Bordeaux-style red [Larose](#), [Mudbrick's](#) Chardonnay and [Cable Bay's](#) Syrah, to name a few.

But only one producer on Waiheke has a fully impressive range across all varieties, white and red alike: [Man O' War Vineyards](#). Even better, not a single bottle this winery produces costs more than \$40 (most are well under that).

There are several reasons for Man O War's success. It's the islands biggest, most established producer; it's had the same vineyard manager for nearly 20 years; it has a young, energetic, talented winemaker. Yet the most important thing I learned while visiting Man O' War was how the company chooses, trains and treats its vineyard workers.





In New Zealand, commercial-scale wineries are largely dependent on migrant labor. With each new growing season comes a new crop of backpackers, misfits, outlaws, asylum seekers, and former gang bangers in search of a decent wage. No matter how strong his or her desire for a decent buck, each new worker needs to be trained; the time and cost of said training can and often does come at the expense of the end product. The less a vineyard worker knows about the property or the required tasks, the greater the chance that wine quality will suffer. The problem is compounded the more remote and off the beaten path the vineyard—most workers can't spend an excessive amount of time or money getting to the vineyard each day.

Man O' War, tucked on a massive, hilly property at the end of a long, twisty dirt road at the eastern end of Waiheke, doesn't have this problem. About five or six years ago, the winery began hiring several Ethiopian refugees, many of who arrived Auckland more than 10 years ago. It took some time for Man O' War to find the right setup, but today there's accommodation for approximately 50 workers on the property, and there's a full time staff of two that cooks their meals—according to religious beliefs—and takes care of the lodging. The workers arrive on the ferry from Auckland each Monday morning, are picked up at the terminal, and are housed and fed through Friday night, when they return back to their families in Auckland.

Such a level of care for farm workers is very much the exception rather than the rule. And while one could argue that Man O' War simply responded to a need based on its location, the winery claims to have extremely low turnover—something few winegrowers in New Zealand can claim.

This is especially mind-boggling once you see the vineyards themselves—they're so steep and hilly that they're barely suitable to accommodate machinery such as tractors. Working in vineyards is hard enough; working at a steep incline out in the elements is no picnic whatsoever. But since the workers return to the same land every day for years rather than mere weeks before moving on, they understand their tasks and the effects they have. And the wines are fantastic. All this comes from a simple, straightforward decision by the owners of Man O' War: Go the extra mile to treat workers well.

I'm the last person on earth to advocate buying a product that's useless yet politically correct; and I'd certainly never encourage someone to buy and



drink a wine that he or she wouldn't like. But when there's a choice between Man O' War and another Waiheke wine on the store shelf, for me the decision is easy—mostly because I know the wine tastes great. Though I might enjoy it even more because I know *why* it tastes great.

A handwritten signature in blue ink, consisting of a stylized initial 'R' followed by a surname that appears to be 'Dunlop'.



## New Zealand's Waiheke Island: Out There

October 31, 2013



*Vineyards on the Man 'O War Estate, Waiheke*

Located only a brief 45-minute ferry journey (11 miles / 18 km) from Auckland, Waiheke Island has existed for many years mainly as a holiday retreat for Aucklanders. Today about a quarter of the homes there are purely second / holiday homes, and with less than 9,000 permanent residents there are 22 established vineyards plus, of course, a considerable population of this nation's ubiquitous sheep. At less than 100 square kilometers (around 35 square miles) in total surface area, Waiheke is tiny, admittedly more densely populated than the rest of New Zealand, and not without its locals bemoaning it's being overrun with tourists in the summer. Though for this outsider arriving even in the midst of "tourist season" there were no coachloads of camera-toting foreigners or even a knick-knack shop in sight - but a quiet, sleepy, remote, beautiful island of rolling hills, rugged coastal roads, tranquil beaches and the odd house. Awfully civilized, remarkably conducive to viticulture, and yet about as out there (philosophically and physically) from the rest of the planet as it gets. If doomsday ever strikes, my tip on escape spots is Waiheke. Although sadly I don't think I'm the first to come up with that plan considering the toppy real estate prices and some of the wealthy landowners who have taken over entire sections of the island.

I have enjoyed tasting the fruits of Waiheke's winemaking labor for a number of years, partly I confess, because the grapes and styles are wonderfully different from the New Zealand Sauvignon Blanc and Pinot Noir herds, yet I've recently been so impressed by the quality inroads as to make a concerted visit to some of the region's most exciting wineries (in February 2013).

A handwritten signature in blue ink, possibly reading 'P. St. John'.

As a popular vacation island known for its beaches, and situated considerably further north than most of the rest of the country's vineyards, one can imagine the weather here during the growing season would be balmy by New Zealand standards. And it is, well, let's just say best suited for beachgoers wearing windbreakers. Summer season rainfall levels are relatively low and although it can get quite hot and sunny - "Mediterranean" as it is sometimes touted - there is the constant moderating effect of cool to down-right icy breezes blowing off the ocean with which to contend. Accordingly, growers have learned that the vineyards generally require protection from the direct impact of the sometimes frigid ocean winds, which is no easy feat on an island that is less than 6 miles / 10 km across at its widest section. Site selection has therefore become one of the keys to producing great wines on Waiheke. Stonyridge, located within a warm, sunny heat "bowl," and planted on north-facing slopes that are both angled to the sun and protected from the prevailing winds, is a perfect example of these prime sites that are able to take full advantage of that sometimes Mediterranean climate to ripen warmer-climate varieties such as Cabernet Sauvignon, Merlot, Syrah and even Grenache. And the best vineyards, indeed, have the enviable ability to fully ripen these tricky cultivars in New Zealand while maintaining an elegant / medium-bodied style. Perhaps one of the blessings in disguise of Waiheke's somewhat inescapable windiness is the affect it can have on yields, hampering flowering in general and naturally preventing over-cropping. Consequently, concentration and intensity are usually not issues that need mentioning for this region.

Bordeaux varietals have been the focus of plantings on Waiheke since the first *vitis vinifera* plantings of Cabernet Sauvignon were established on the island in 1978 by Kim and Jeanette Goldwater. I think they hit the nail on the head here, as the Bordeaux blends just get better and better, offering a style that is, generally speaking, medium-bodied and as deliciously savory as it is fruity. Tightly knit, well-structured and yet approachable in youth with moderate aging capacity (by Cabernet standards), these wines are unique enough from anything from Hawkes Bay - or the rest of the world for that matter. Syrah is the new flavor of the decade with all the Waiheke wineries seemingly having a go. One of the attributes I sincerely appreciate about most Waiheke examples is a generosity of fruit in the mid-palate that is rarely experienced in Syrahs from other parts of New Zealand. And I've been incredibly impressed (indeed smitten) with a couple of the Cabernet Franc-dominated wines that I've tasted, especially the Reserve single varietal label of Kennedy Point, and Man o' War's Cabernet Franc-led blend, "Warsprite" is also a great example. But I'm much less enthusiastic about many of the white wines coming from Waiheke. Given the climate it seems reasonable that Chardonnay should do well, but it requires a bit more vision and, dare I say, ambition in the winery than the examples I've tasted seem to exhibit.



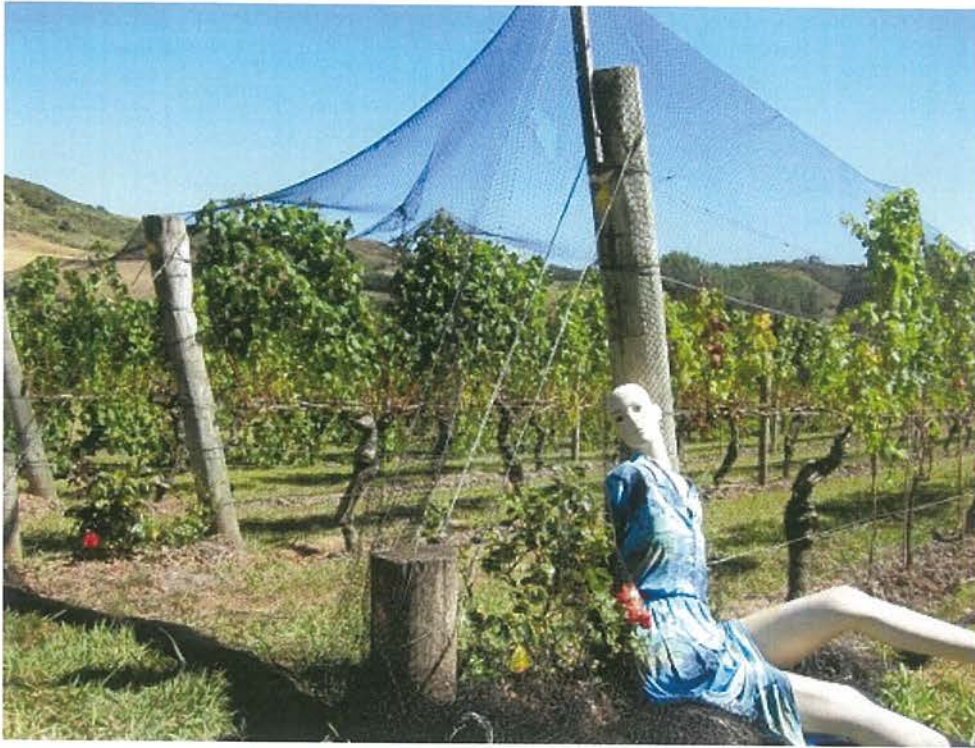




The geology of Waiheke is diverse and while I've read claims of poor fertility I wouldn't say that its abundant, vibrantly green vegetation visibly appears to be grown on anything significantly less fertile than much of the rest of New Zealand. The Bordeaux varietals tend to be planted on mineralized clay soils containing oxidized iron, manganese and magnesium. The island does also possess a lot of the same "greywacke" sandstones that define some of the better sites in Marlborough, though forget about finding any vast flat-land expanses like the Wairau Plain here! One of the most impressive aspects of the island is its undulating terrain and you'd be hard-pressed in fact to find a sizable piece of flat land anywhere. The best producers, like aforementioned Stonyridge, use aspect, topography and position to significant advantage. And growers have accordingly come to learn that the higgledy-piggledy terrain requires vineyards to be separated into a range of small blocks composed of a bit of this here and a bit of that there, almost necessitating blends to produce a wine of any volume.

All this attention to site, hand-tending of compact hillside blocks, and small batch processing are very labor intensive, especially compared to many other regions in New Zealand. Together with the high land price factor, unfortunately Waiheke wines are expensive to produce and often appear rather pricey for New Zealand wines or those from any other nation for that matter. But the results can certainly be impressive, and in my view many of these wines justify the extra expense. They will, however, need a fair bit of seeking-out as production is very small - less than 1% of New Zealand's already small output - and there are only less than a dozen wineries here that focus on exports even to the major export markets such as the USA, UK, Australia and Asia.

A handwritten signature in blue ink, located in the bottom right corner of the page. The signature is stylized and appears to be 'ST' followed by a flourish.



*Vineyards at Stonyridge, Waiheke*

If Waiheke is decidedly "out there" with regards to styles, terrain, proximity and winemaking philosophies compared to other New Zealand wine regions, when discussing the wines this region deserves at least a separate line or two on its vintages. Suffice to say that it's all distinctive here from the rest of New Zealand considering the varietals, their requirements and harvest dates not to mention the somewhat separated growing season weather. 2010, generally speaking, was a warm to hot, dry (bordering on drought) vintage for Waiheke and has produced some very impressive red wines across the Bordeaux blend and Syrah varietals. 2011, a cooler, wetter vintage, was a contrast to 2010 for Waiheke, with reported rains and disease pressure during the ripening season. So growers needed to be much more on top of the game and the results of sorting in the vineyards and wineries are to be judged in the wines on a case-by-case basis as and when they're released. 2012 was a very difficult vintage down the coast in Hawkes Bay and as far south as Canterbury, with an unrelentingly cold and wet growing season. Steve White of Waiheke's Stonyridge reported, "2012 was a tricky vintage earlier on but turned around at the start of April for a beautiful month with good warmth, dryness and sunshine." Man 'o War winery also reported a, "glorious Indian summer." And my early tastings of the wines seem to confirm that Waiheke got off rather lightly in 2012, with wines soon to be released or just emerging that perhaps don't have the depth and concentration of the 2010s, but are nonetheless very fine, delicately fruited examples. Sometimes it really pays to be a bit out there.

65 Waiheke wines reviewed with the article

—Lisa Perrotti-Brown

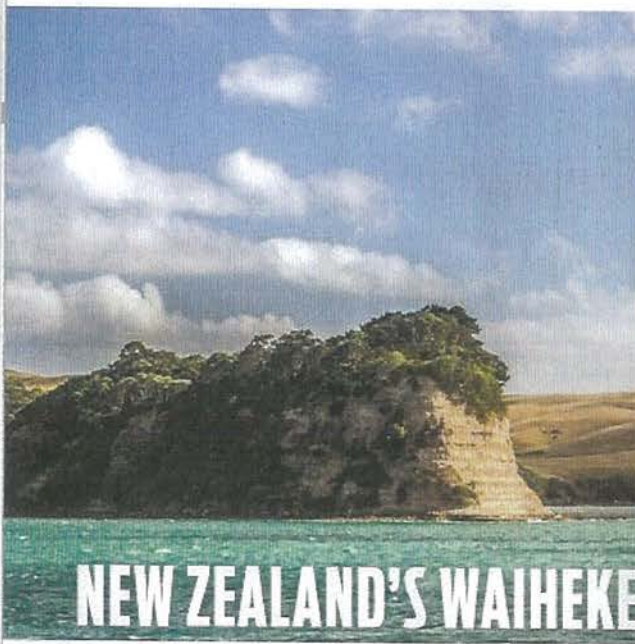


Wine Enthusiast Article - 2014



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## NEW ZEALAND'S WAIHEKE ISLAND

World-class Bordeaux-style blends, sea-to-table fare and pristine beaches are just a 20-minute ferry ride from Auckland. Here's your gourmet guide to exploring this still-untamed wine oasis.

### THE WINE

✦ **Man O' War** Winemaker Duncan McTavish and Vineyard Manager Matt Allen, transformed the rugged, hilly landscape here (locals thought they were nuts) into a gem of Syrah and Bordeaux varieties. Try the smoky Dreadnought Syrah or zesty Gravestone, a blend of Sémillon and Sauvignon Blanc. Bonus: The winery boasts its own private, stunning beach—and the views are as seductive as the pours. ✦ **Stonyridge** garners as much attention locally for its Ibiza-style parties as it does internationally for its flagship wine, Larose. A Bordeaux-style blend, the acclaimed wine proves serious winemaking and weekly DJ sessions needn't be mutually exclusive. ✦ Sean Spratt, an American winemaker and co-owner of **Destiny Bay**, helped his father plant vines in 2000 that today yield one of the country's highest-rated wines, the Bordeaux-inspired Magna Praemia. The \$25 by-appointment

tasting includes a personal tour of the vineyard and winery. ✦ Purple lavender bushes line the staircase to the cellar door at **Mudbrick Vineyard**. Sip Chardonnay with a plate of Hauraki Gulf seafood fritters and gaze at Auckland's skyline from the deck. Be warned: The winery is often taken over by weddings during the summer, so call ahead. ✦ Early Waiheke wine pioneer **Te Motu** was among the first to see the potential of red varieties, planting Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah in the late 1980s. Order the \$15 Te Motu Heritage Flight for a round of its coveted library wines. ✦ Curious about Waiheke's unique terroir? Then chat up accessible owner, winemaker and resident geologist Lance Blumhardt while sipping away in his relaxed tasting room at **Jurassic Ridge Wines**. He makes a range of wines from his grapes, including one seldom seen outside of Italy: Montepulciano.

### THE DINING

✦ Start your mornings with flaky croissants and the island's best espresso at **Frenchot**. ✦ For lunch, go beach-bum native with organic pies from the wood-fired oven at **Dragonfired Pizza**, housed in an unassuming food truck at Little Oneroa Beach. ✦ Do not miss **Casita Miro**. The must-tries at this Spanish-fare mecca: The slow-cooked octopus, the fig tagine with Lebanese couscous and the lamb bacon. ✦ Housed in a Victorian saltbox house in Oneroa Beach, **The Oyster Inn** is the center of Waiheke's laid-back nightlife scene. Go for the sunset view and surfer vibe, stay for the complex cocktails and good-enough oysters. ✦ For craft beer, make your way to **Deep Creek Brewing Co.**, order some suds and watch the windsurfers zip across the bay. ✦ No dinner is complete without a stroll to **Island Gelato**, a cute refurbished shipping container that scoops up a life-changing dulce de leche. —Lauren Mowery

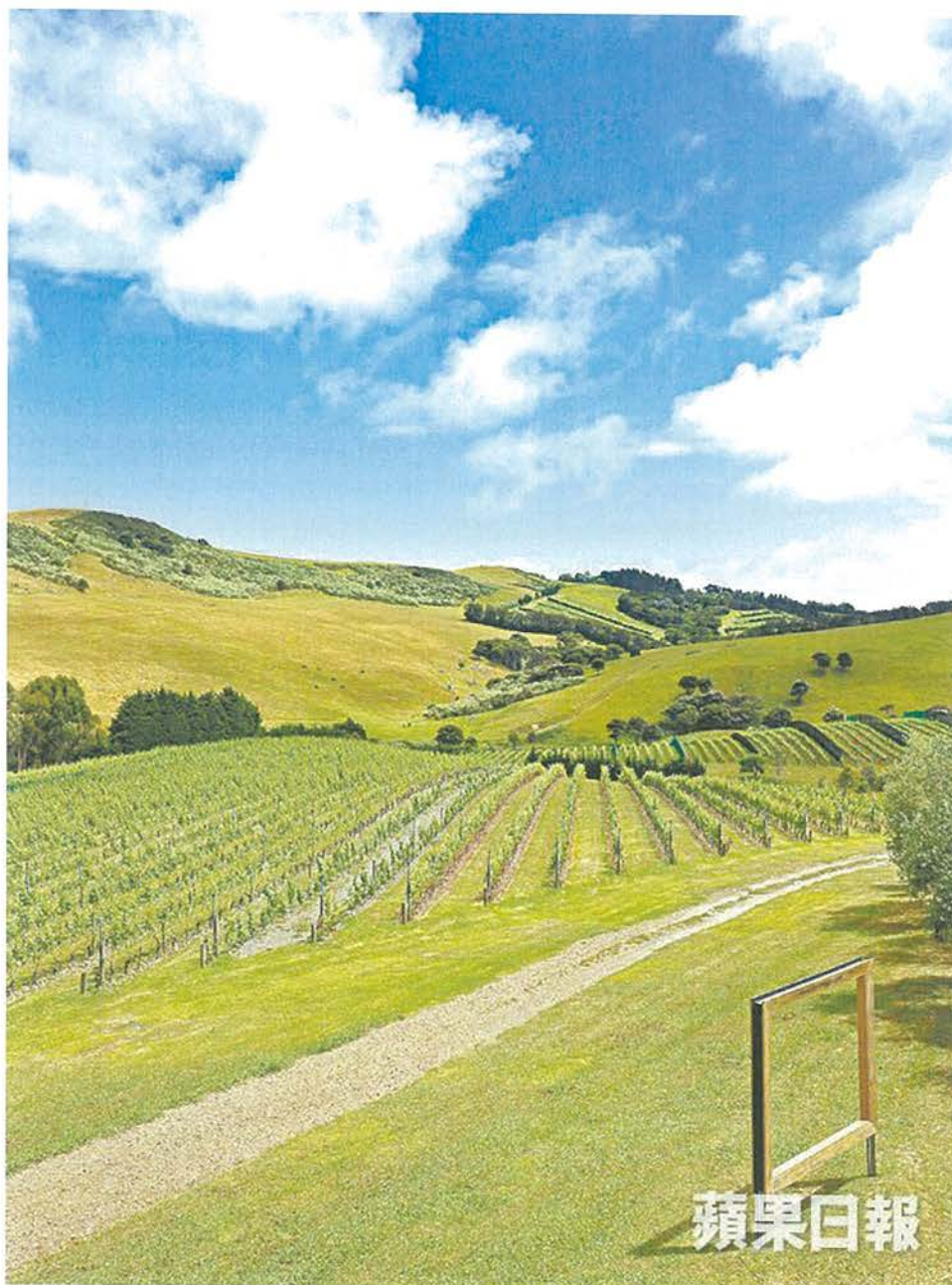


## Waiheke Island by Ronny Lau – Chinese Media visit

Nov 13

Hong Kong daily apple – 122,000 circulation, Equivalent Advertising value of \$22,000

<http://hk.apple.nextmedia.com/supplement/food/art/20131219/18556848>



RD

Moderate font

■ Stonyridge Vineyard vineyard built on a hillside, well-drained.

Large font



From "Cast Away" (Cast Away) to the "gravitational edge" (Gravity), two popular film depicted are helpless in the environment will to live, living on a desert island or lose the space, forcing humans to develop their potential, will not may become possible. When I arrived in New Zealand island Waiheke Island, see is flowers bloom, smell is the natural aroma of the big cities do not have, is the most memorable drink wine taste, but not the general taste of New Zealand wines. The island, also being under isolated environment to the potential release, showing a different face.



■ Stonyridge

Vineyard a three heroes, Luna Negra, Larose and Pilgrim.



■ about half an hour

by boat from the Auckland to Waiheke Island need.

Waiheke Island is an island, but not isolated, from the North Island's largest city Auckland Auckland departure, there are regular boat classes, the whole only about half an hour, more from Central to Lamma closer. She is the second largest island in Auckland Hauraki Gulf, is also in addition to the South Island and North Island of New Zealand, the most populous island. But having said that, with a total area about the size of Hong Kong Island, Waiheke Island lived only eight thousand people, population density and one of only 173 Hong Kong Island! New Zealand built on Maori (Maori) culture, formerly known as the South



Island Te Waipounamu, Kitajima called Te Ika-a-Maui, Waiheke Island origin of the name is more interesting. Waiheke means "water down", but this does not mean the water of the river water, but found the island's Maori Kahumatamomoe Caesar's debut a urine! When I landed, there Tuoku impulse, but I want to just jump off the water and swim even dock range, the sea is incredibly clear, I see more than 12 people a stingray at my dinner table foot swim! But when I think of "water down", or give up the idea.

"Pee Island" may seem like a very comfortable place where exposure to the toilet, but the original bloodshed. 20 years ago, Misty representative Gu Cheng here to ax stabbed his wife and then hanged himself Xie Ye, a sensation in the world. Do not forget, Waiheke Island alias "torrent island" is not apparently calm. The road will be difficult to go on the island, particularly tortuous mountain road, road rugged raw, I was sitting not four-wheel drive, but the general passenger minibus, seems to have a few sharp bends as the hub of a cliff, even without water, but also completely feel the torrent of stimuli. However, the immediate fame, or from time to time asked the driver to stop taking pictures at the edge of a cliff.

Gu Cheng eyes of the world will always be covered with a thin layer of dust, so immigrants Waiheke Island in 1988, lived in Rocky Bay, he perfectly understand such a small island next nobody would follow the general direction of moves. At present, the island has more than a dozen wineries, none of the two main grape varieties superstition New Zealand – –Sauvignon Blanc and Pinot Noir— instead of Chardonnay, Bordeaux and the Rhone Valley wine grape varieties, such as Cabernet Sauvignon, Merlot, Syrah, etc. more interested.

To look for other ways, of course, can not be wishful thinking, grapes are always crops, can not ignore the terroir. Formerly throughout New Zealand is due to ignorance of the characteristics of each grape variety, simply choose to cultivate the market value, the results because the climate is too cold, Cabernet Sauvignon or Chardonnay harvest maturity is low, failed to spawn high-quality wines. Oakland is located in the northern part of North Island, New Zealand's average temperature has been relatively warm other wine regions, Waiheke Island is surrounded Hauraki Gulf, but also



provides a natural barrier, even more than the Oakland temperatures much warmer and less rainfall, low humidity, rolling hillside also created the ideal drainage function. Even more amazing, is only 17.7 kilometers away from the Auckland Waiheke Island, actually get more sunlight blessing. This is my personal experience. In Oakland pier when it was raining, when arrived at Waiheke Island, thin clouds quickly dispersed, fierce enough to sunburn sun, back to Oakland, but still did not stop the rain. Special microclimate, creating a small island to the outside capable of Pinot Noir and Sauvignon Blanc grape varieties explore other cold climate, to provide more diversified selection of New Zealand wines.



Oh, Gu Cheng was not on the bench, he just take a nap in a comfortable environment.



more than 12 people at the table stingray swam my feet!

### Larose garage drinker less prices

In Waiheke Island, winemaker wearing slippers relaxed, the body of the wine ambassador sexy shorts, no commercial world of packaging, from the mountains of garages boutique wineries Stonyridge Vineyard, large landowners to the beach Man O 'War Vineyards, all character star, each division of the law, is really the flourishing.

Stonyridge Vineyard is the island's wine pioneer Stephen White Mansion in Bordeaux grape varieties planted in 1982, include Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec, everyone thought he was crazy. To prove his vision, he must not be lost, in 1984 made a special trip to go to Bordeaux Chateau d'Angludet apprenticeship, then return home to build Stonyridge Vineyard first bottle of wine. To launch in 1987 Larose, has been sensational even been described as New Zealand's best wines. Larose is a typical garage wine, only six hectares of vineyards, no advanced equipment, manpower to build, yield very little, worth a lot of money, usually the year NZ \$ 240 asking price, the best in 2006 and 2010 will have 500 New Zealand dollars, equivalent to more than HK \$ 3,000,



may be on par with Bordeaux first growths. Like other Bordeaux steal the division is returning liquor flower, pink wine can register as a member discount for each purchase buy alcohol, but there are ninety Larose is sold through futures form. Chateau order to improve wine quality, is also modeled Release second wine of Bordeaux, called Airfield. In addition, there Chardonnay liquor, and the blending Merlot Malbec the Faithful, Rhone Valley style of the Pilgrim, and 100% Malbec of Luna Negra. Waiheke Island with the majority of wineries like Chateau welcome to visit the wine powder worship, it also has a restaurant, the food produced is high, more prepared homemade olive oil.



蘋果日報

■ garage winery no

advanced equipment, product full build by hand, very little production.



蘋果日報

■ Man O 'War

Vineyards variety of flagship products.

## Independent farming to reduce damage

Located in Man O 'War Bay Man O' War Vineyards, the winery is a large lawn outside the building, propped umbrellas, has become a picnic spot, next to the beach grass, like a summer holiday camp than wine. Suzerain began to unfold in 1980 to acquire land, is now sitting on more than 1,800 hectares, of which only 60 hectares of grape cultivation, divided into 76 independent farming, which can reduce damage to the environment. Man O 'War Vineyards planted grape varieties are Cabernet Franc There have Malbec Chardonnay Pinot Gris There have Merlot, but why not in recent years, fired from the Pinot Noir. Products are divided into two major series, Man O 'War is the entry level, mainly single grape variety, a total of six. More eight flagship models, a sparkling wine, four red and white, each are identified by name, such as my favorite is Warspite, she modeled in Chateau Cheval Blanc, the Cabernet Franc, Merlot and Malbec blend of . Even more interesting is that the wine is not out of Waiheke Island, but the neighboring island Ponui Island. Low tide when the two islands connected encounter tide, the workers will be picking trapped until low tide

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harvest the grapes before they can take leave.

I walked a thousand miles in case the road, met the earth, said: "Rong华利禄world, but because I was fireworks clouds excluding gains and losses, so it live forever." Where the soil, nurture a generation , and carries out an isolated but not helpless unique world of wine.



■ Waiheke Island

sparsely populated, seagulls are not afraid of people.



■ grass

propped umbrellas, is a picnic resort.



**Author: Liu Weimin**

Current Chairman of the Association of Greater China wine critic, freelance, teaching wine occasionally 著书 dish out.

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# NEW ZEALAND THE REAL MIDDLE-EARTH

探秘中土奇幻世界

新西兰必试的15个酒庄

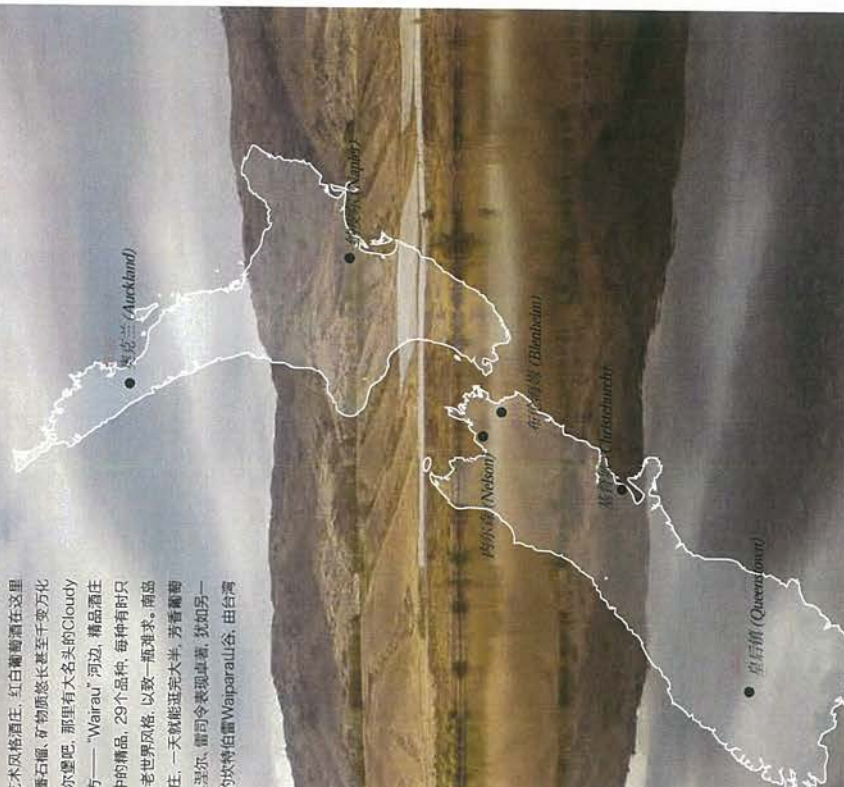
■ 文/Primo, Aicy 摄影/陈星 设计/陈星 新西兰葡萄酒与烈酒协会

新西兰的蓝天碧海、冰川峡湾和纯净沙滩令人遐想，从北岛到南岛，一路走来，美到声嘶力竭。一餐饭，一杯酒，皆是自然最纯净的馈赠。如果说生活在别处，那么餐桌上的中土奇幻世界，即在眼前。

得天独厚的地理位置和纯净的自然环境给了新西兰壮丽的风景以及丰硕的果实。由于新西兰盛产佳酿，从北岛到南岛，人们居住的社区不出半小时就有葡萄园、农场，去酒庄享受美食与美酒，已是日常生活的一部分。

要喝波尔多级别的葡萄酒，北岛奥克兰附近的波流岛是必去的一站。岛上出产新西兰最顶级的老世界风格葡萄酒。作为新西兰第二大产区霍克斯湾，那里温和的气候，成就了Craggy Range和Mission这样的艺术风格酒庄。红葡萄酒在这里都有极其出色的表现。钟爱番石榴、矿物质悠长甚至千万化的长相思，那么去南岛的马尔堡吧，那里有大名头的Cloudy Bay，在阳光穿透云层的地方——“Wairau”河边，精品酒庄Hans Herzog只出产精品中的精品，29个品种，每种有时只有一两百瓶，含羞优雅，非常老世界风格，以致一瓶难求。南岛的内尔森，只有23个家庭酒庄，一天就能酿造大半，芳香葡萄品种和茨品乐、琼瑶浆、维奥涅尔、雷司令表现卓著，犹如另一个阿尔萨斯。到了南岛中部的坎特伯雷Waipara山谷，由台湾

晋人酿酒师C.P.Lin酿造的16个年份，成就了Mountford傲人的国际声誉。黑品乐和桃红酒品质超群。新西兰葡萄酒国际的黑品乐主流产区，要到南岛皇后镇所在的中奥塔哥去慢慢品尝，当地早已如法国勃艮第一样追求单一葡萄园的个人。Amitisfield, Mt. Difficulty, Felton Road和Wild Earth都是该区优秀酒庄的代表。

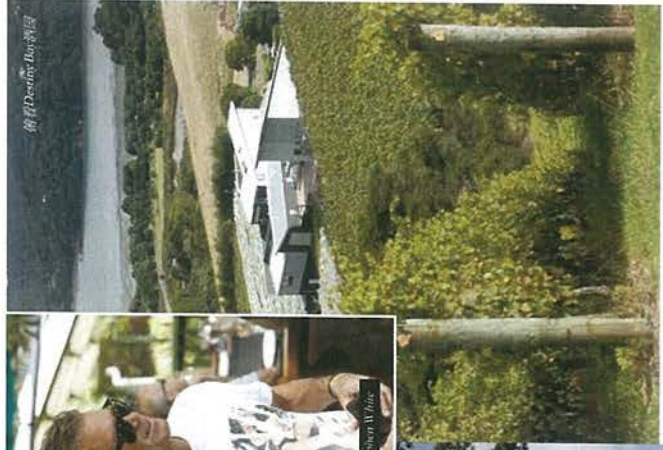






# 第 I 站: AUCKLAND

奥克兰(Auckland)产区位于新西兰北岛中部偏北，包括阿拉姆希和三个区，分别是：奥克兰(Auckland)区、曼努科(Manukau)市、北岸(North Shore)市、怀希科(Waiheke Island)市、富兰克林(Franklin)区、罗德尼(Rodney)区和帕帕海拉(Papakura)区。Waiheke Island 是新西兰近海最远的产区之一，也是精品酒庄的聚集地。



## 身未到，心已至

搭乘新西兰航空前往第一站——奥克兰，秉承其一贯的大胆创新，主题为“中土世界，近在咫尺”的安全视频很有趣，片中的主演主要来自新西兰航空的工作人员，包括乘务员、飞行员、机维修人员、船长、行李员等。据说，此片旨在希望旅客能拥有属于自己的“中土世界”奇幻之旅。这样的安全视频，每次都看得津津有味，真的过瘾。

还在回味片中的奇幻场景，客舱服务已经悄悄开始。侍者均是年过半百之人，服务热情周到，体贴，适度的幽默又不至于乏力。用过晚餐之后，跟各等级的侍者Claz相当熟了，得知我们是去新西兰采访的记者，还特意介绍新西兰的葡萄酒给我们。晚上休息前，喉咙不舒服的毛病又犯了，问Claz机舱有没有这类药可以缓解症状，他说：“这个简单，你等一下，我马上回来。”一会儿，他端着一杯像可乐一样的饮料来到我们面前，说喝下去脚面就就好了。闻了闻，有Port酒的浓郁味道。Claz说，没错，里面还有Cognac，这是最简单的Hot Toddy鸡尾酒，可治疗喉咙不适。几口喝下去，浑身暖洋洋的，特别放松，立刻入睡，次日清晨，不适感大大减轻。

据他说，Toddy一词来自东印度，是17世纪时由一种发酵的柠檬汁饮料Larries转变而来。大部分Toddy用苏格兰威士忌做基酒，后来各种烈酒的版本在世界各地流行开来。

Hot Toddy为何能舒缓嗓子痛，并有效阻止嗓子发炎呢？据说是因为加入柠檬汁，借助它的香气和丰富维生素C；同时少不了蜂蜜，它能在嗓子上形成一层保护膜；而烈酒的加入主要是用来放松紧张情绪，抑制咳嗽并杀菌。



## 热苏格兰托迪 Hot Scotch Toddy

配料：  
威士忌 40ml  
柠檬汁 10ml  
蜂蜜 1茶匙  
热水 150ml  
柠檬片 1片  
肉桂棒 1根

做法：  
将柠檬汁、威士忌、蜂蜜、热水、柠檬片和肉桂棒放入杯中，搅拌均匀即可。如果喜欢，可以加入一小撮盐。







奥克兰机场附近的Villa Maria是精英、贵族与美食于一身的体验酒庄。



御膳 Risotto 带子。

酒庄的创始人，来自新西兰的骑士勋章获得者 George Fistonich，他是推动葡萄酒业的革命，因为他相信，封面的改善，应当消费者带来高品质的产品。



推荐葡萄酒: Villa Maria Reserve Chardonnay, Pinot Noir, Sauvignon Blanc 2012  
 Villa Maria 酒庄位于新西兰北岛的怀卡托地区，在奥克兰以北115公里处。酒庄成立于1953年，由Fistonich和妻子共同创立。  
 地址: 105 Mt. Mansfield Road, Manurewa, Auckland

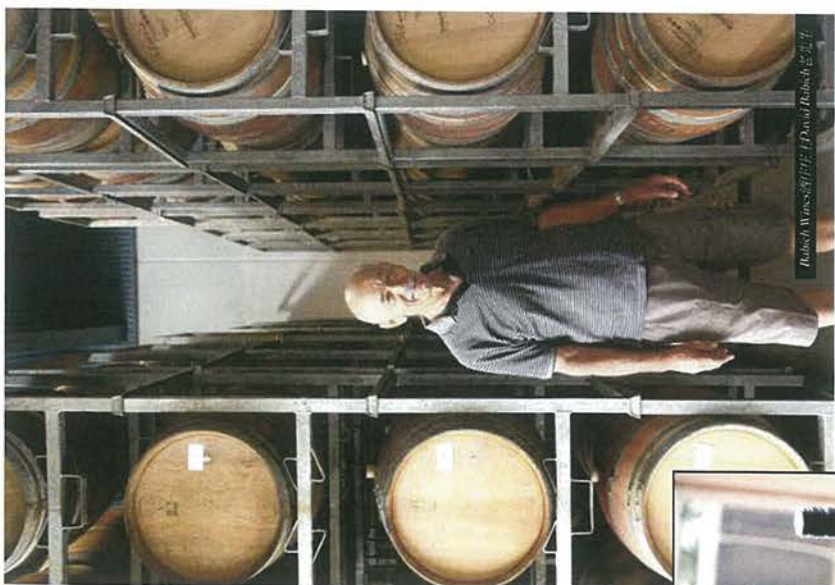
### VILLA MARIA ESTATE 机场旁的名庄

清晨6点，飞机迎着日出，贴着海岸降落在奥克兰国际机场。出了机场，深吸一口凉爽清新的空气，伸个懒腰，前来迎接我们的出租车司机第一句话就是：“走，上酒庄去。”

从奥克兰国际机场出发驶上国道，在机场买的咖啡还没有喝完，就看到主路旁有着明显的路标，提示着酒庄的入口。我们沿着小路前行，透过车窗望着一排排的葡萄架，空气里都是月月的秋天气息。一幢博物馆一样的建筑，几片连绵的葡萄园，若干成双成对的涉水鸟，还有不少温馨的家庭聚会场景，成为草坪上独特的点缀。这幢建筑并非博物馆，而是新西兰葡萄酒业的先锋——玛利亚酒庄 (Villa Maria) 在奥克兰的酿酒厂。这里既是酒庄总部，又是咖啡厅、酒吧、装瓶厂和会议活动中心。沿着酒庄入口一条灰黑色的

小道行走，可以直达葡萄园。不少酒庄都是因为 Villa Maria Estate 的长相思葡萄酒开始对新西兰葡萄酒有好印象，但真正让酒庄名声大振的是那场“螺旋盖”革命。2012年，法国波尔多左岸一级庄玛歌酒庄 (Chateau Margaux) 首先以螺旋盖封瓶的葡萄酒，引来大规模争论与非议。然而在

十多年之前，位于另一半球的新玛利亚酒庄，已经将全线产品全部改成螺旋盖封瓶，并坚持至今。酒庄的创始人，获得新西兰荣誉骑士勋章并授爵位，在新西兰酒界名人堂占据一席之位的 George Fistonich，坚定地推动螺旋盖的革命，因为他相信，封瓶的改革，能为消费者带来品质更加稳定的产品。



Reisch Wines 酒庄的 Paul Reisch 老父亲

### BABICH WINES

巴比奇葡萄酒酒庄 (Babich Wines) 是新西兰最大的家族经营葡萄酒公司之一，成立于1916年。现今已发展成为主要的葡萄酒生产商，并出口葡萄酒到世界各地。巴比奇酒庄坐落于风景如画的库曼 (Kumeu) 区附近，拥有新西兰最美的葡萄园景色。一周六天向公众开放。在巴比奇的野景区，您可以尽情地放松享受美景，或是尝试一下法式滚球游戏。

虽然与 Villa Maria 酒庄一样拥有悠久的历史，但酒庄还是家族式经营。

推荐葡萄酒: Babich Cabernet Sauvignon, Pinot Noir, Chardonnay  
 酒庄位于新西兰北岛的库曼 (Kumeu) 区，距离奥克兰约100公里。酒庄成立于1916年，由 Paul Reisch 创立。酒庄拥有超过1000公顷的葡萄园，主要生产 Cabernet Sauvignon, Pinot Noir, Chardonnay 等品种葡萄酒。  
 地址: 1000 The Terrace, Kumeu, Auckland







## WAIHEKE ISLAND 漩流岛双子星

Waiheke Island被誉为Hauraki Gulf海湾的瑰宝之一，距离奥克兰市中心不过40分钟的船程。这个产区在上世纪80年代开发，目前是以赤霞珠、美乐和品丽珠为主的波尔多式调配葡萄酒。随后又在这个基础上发展出优质的单一品种酒庄，或多种和另外一些葡萄品种中的葡萄酒。这些葡萄在Waiheke Island温暖干燥的气候中表现良好。而今，该岛已经拥有大量的葡萄酒酒庄和度假屋度假屋，是风景秀丽的葡萄酒产区，也是迷人的度假胜地。岛上的生活悠闲而惬意，在风景秀丽的海滨沙滩上享受新西兰温暖阳光的同时，也可以欣赏到这片土地的美景与美酒。

岛上的两个酒庄Destiny Bay和Stonyridge也成为岛上著名的双子星。Destiny Bay (Magna Praemina)和Stonyridge Larose成为新西兰最贵的两支葡萄酒。基本葡萄酒也竞相收，更是新西兰葡萄酒由市场上备受买家关注的佳作，代表了新西兰葡萄酒的最高水准。



Destiny Bay酒庄 Mike Spratt

## DESTINY BAY VINEYARDS 命运湾的3款酒

Destiny Bay Vineyards是Waiheke Island的精品酒庄。在这里种植的不是新西兰广受赞誉的长相思和黑品乐，而主要专注于赤霞珠、美乐、品丽珠、马尔贝克和小味儿多。酒庄主迈克·斯普拉特 (Mike Spratt) 凭着一双执著，务求酿制出世界顶级红葡萄酒，坚持人手采摘，粒粒葡萄精挑细选，每年大约丢弃75%的葡萄和变茎，只保留一小部分的精良部分作为酿酒葡萄，可谓一滴甘露。每年产品少于2200箱。为Magna Praemina, Mystae和Destinae等3种不同个性的波尔多风格混酿葡萄酒。

葡萄酒大师Gerard Basset对Destiny Bay 2006, 2007, 2008各年份的红酒进行了认真的品鉴。此外还对2010年份的红酒做了橡木桶抽试。他认为Destiny Bay的葡萄酒可与波尔多一级庄 (First Growth) 和意大利托斯卡纳 (Tuscan) 产区超酒庄抗衡。



推荐葡萄酒: Magna Praemina 2006  
是波尔多风格的波尔多式混酿葡萄酒，由赤霞珠、品丽珠、美乐和马尔贝克等葡萄品种调配而成，2006年采收的葡萄在凉爽的气候中生长，赋予了这款酒独特的风味。

葡萄酒师: Mike Spratt  
地址: 3111 Condon Road Waiheke



## STONYRIDGE VINEYARD 带刺的Larose

Waiheke Island的另一个明星酒庄要算是Stonyridge (Stonyridge Vineyard)。酒庄坐落在一个距离海岸很近的山坡之上，犹如新西兰大多数酒庄一样，美得——指楠漆。

Stonyridge酒庄的餐厅也是值得推荐的，坐落在拥有100多年的微森林当中，色彩缤纷的藤蓐和郁郁葱葱的山谷，是游客用餐、私人聚会以及举办婚礼的理想场所。特别是Stonyridge酒庄每年都会举办派对，一直深受全球游客的欢迎。派对上会邀请世界级DJ到场，游客可以尽情在葡萄园和微森林下跳舞，徜徉在美妙的大自然中，享受难忘的时刻。

Stonyridge酒庄葡萄园特别的位置造就了别具一格的葡萄酒。平缓的北面斜坡，山脊遮蔽了寒冷的西南风，这也正是Stonyridge酒庄名字的由来。作为酒庄最顶级的作品，Stonyridge Larose 2009简直令人惊艳。这怎么会是新西兰酒庄呢？分明是一款法国梅多克地区的列级庄。它具有浓重漂亮的宝石红色，具有经典的梅多克风格，含蓄而有深度。该酒产量很低，来自有机葡萄园，每公顷只采收2000升，全部手采，经过温暖环境下不锈钢桶两周的浸渍，随后通过篮式压榨并进行酒精发酵。酒精发酵结束后，在同样温暖的酒窖内，



推荐葡萄酒: Stonyridge Larose  
Waiheke 2009

入酒其有浓郁的黑色水果、当松、黑胡椒、复杂的香料与雪松调皮的香气。香气浓郁、复杂，但不掩盖果实的果香，入口后非常浓郁的黑色水果的香气，那宁谧悠扬的，却融合得几乎没有任何感觉。李子、苹果、橙子于儿，香料的香气不断地在口中蔓延。酸度保持得很好，整体圆润、柔和、平衡，其投入的香气，有大师的匠心。

地址: 80 Omarama Road Waiheke

在橡木桶中进行乳酸发酵。随后进行100%的法国与美国橡木桶相结合的陈酿。装瓶前从来不会过滤。这款酒获得的奖项与高分太多了，都是葡萄酒大酒厂的赞誉。

2006年份的Stonyridge Larose 在盲品中击败了Chateau Latour 2006、Chateau Mouton Rothschild 2006、Chateau Lafite Rothschild 2007。

2013年份的Stonyridge Larose已经完满成熟销售，将在2014年10月正式发售。预计当地发售价格将在260新西兰元。据说，2013年是过去十年中的最佳年份，也是能体现Waiheke岛的风土。

Stonyridge Larose过去20年中最好的年份: 1999年、2000年、2008年、2010年、2013年。





主理/Benjamin Bayly



### 奥克兰必试的餐厅

THE GROVE  
一间不会点错菜的餐厅

貌似在美国和加拿大都有名,叫The grove的餐厅,但是奥克兰的这家真正是新西兰名厨坐镇,屡获殊荣。餐厅由Michael and Annette Dearth夫妇开设于2004年,却已经成为城中热闹的高级食肆。这一天我们和新西兰葡萄酒种植者协会负责人持续性发展的总经理Philip Manson先生一起来用晚餐,从酒店the Standford Plaza走到这里只要不到5分钟,餐厅位于刚刚修葺一新的St.Patrick's Cathedral旁边,门脸儿毫不出众,但是进去之后别有洞天,坐下来更觉舒适温馨。狭长的餐厅并未有逼仄感,白墙落地,高法用光。晚上7点以后,陆续有对情侣前来用餐,微弱烛光让人好放松。餐厅有三位侍者,服务舒适,节奏掌握得比较好,出乎意料的是出品,让人刮目相看,连摄影师也觉得有Noma的影子,却并非过分抄袭,而是基于本地食材。后来才知道,主理Benjamin Bayly曾经在英国的米其林餐厅The Ledbury& The Square以及法国的Restaurant Jean-Paul Jemeseaux高级厨师,烹饪现代风格的法餐。他选用有机的肉类食材,并适时地搭配时令蔬菜和水果,其中较为出色的是新西兰本地的Merino羊肉。

### 帮你点菜

#### 前菜

- 26.50新元 一道
  - 12cm的 scallop & four brunoise, served on a bed of baby rocks w/ mushroom & 1st olives
  - Grilled kingfish w/ broth of smoked fishbones, multi-vegetable, mushrooms & house chutney
  - Crumbed trout fish, served with a king crab & breadcrumb of crushed lempo, \$5 supplement

#### 主菜

- 45新元 一道
  - 1kg cod or salmon, lamb w/ milk reduction, roasted baby artichokes & truffle sauce
  - Roasted veal, braised partridge w/ sweetbreads, creamed porcini, but & red wine, \$5 supplement
  - 1kg sustainable w/ baby, & soft iron, shallot or porcini, butter corn & straws

### 性价比超好的杯售葡萄酒

2006 Destiny Bay Destination Waitale, NZ- 26.50新元 一杯  
来自Waitale著名的精品小酒庄Destiny Bay, 非常成熟的果香, 有深度, 复杂度很好, 包括平衡, 回味持久, 关键是2006这样的年份可以杯售实在感意外, 一向才知道老酒庄杯售Destiny Bay高昂的必买酒, 该酒庄的葡萄酒也是为定向餐厅, 在新西兰的葡萄酒界口碑很好。

