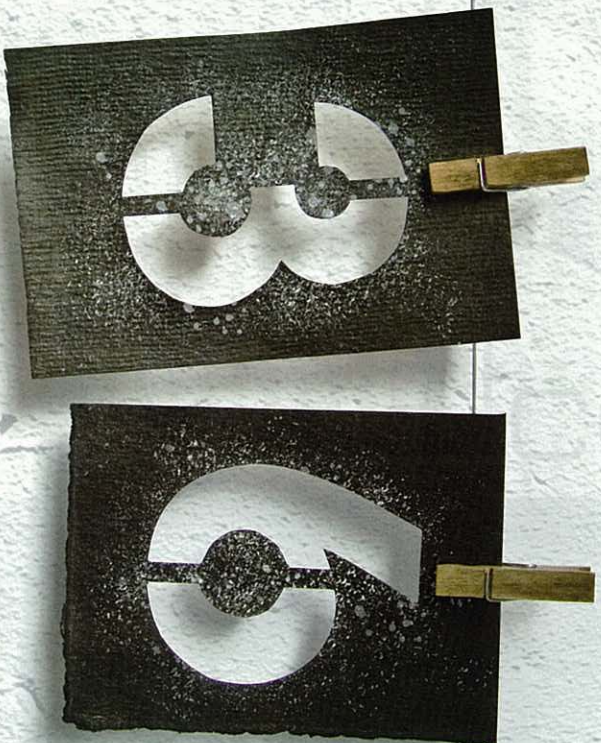
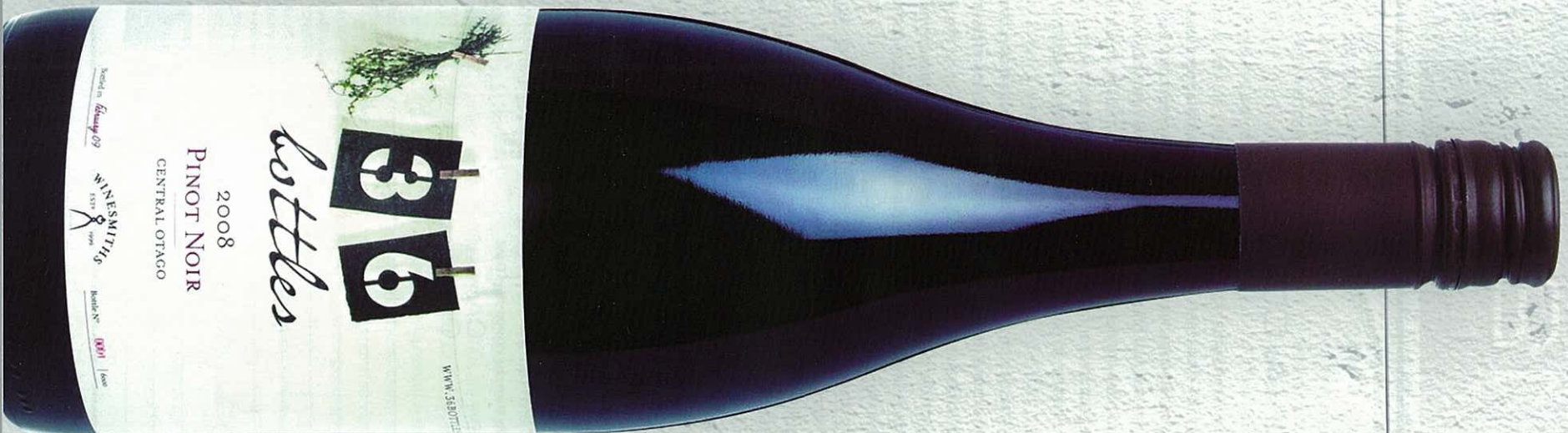


ET & B

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BEHIND BARS



bottles

www.36bottles.co.nz



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- >Glass acts: wines by the glass
- >Cash flow: ATMs in bars

FROM THE SHED TO THE SHELF - 36 BOTTLES

THERE'S a story in every bottle, or so they say. Our story began in the garage of all places and has now moved to Central Otago.

Douglas Brett and Jane Young had a dream and in 1999 the first 36 bottles were produced. Douglas says: "At that point we just wanted to prove we could do it".

By this time Douglas had developed a good palate and understanding of the elements of what consumers saw as a good wine. He had also worked in several wine competition shows, and helped out part-time at vintage in several wineries. As part of a wine options tasting team (picking the details of eight wines served 'blind') he performed with distinction in New Zealand competitions over many years, culminating in becoming New Zealand, and also Australasian, Wine Options Champions in 1999.

Since that first vintage in 1999 we have gone on and proved to ourselves that we could consistently create small batches of very good wine.

Now in 2008 we have stepped up again and taken our production to a small, but commercial level.

WHY CENTRAL OTAGO?

Central Otago is where Jane grew up and the first time Douglas saw the area (co-incidentally in 1999) he was completely taken with the scenery. The opportunities to make pinot noir based wines meant he was easily sold on basing our winemaking in the area.

WHY PINOT NOIR?

We became fascinated with pinot noir very early. The crucial element to making great wine is vision and skill. Finding the finest grapes and discerning the perfect formula for the blend are opportunities that, by turns, challenge and excite us.

Much of the best pinot noir from Burgundy (France) is made by negotiants. The negotiant's particular skill is in selecting the right (sometimes exceptional) grapes and making sure they are blended into a beautiful and harmonious wine. In the spirit of that tradition, 36 bottles, "Winesmiths", was born.

With the help of Sarah-Kate (a national show wine judge)

and Dan Dineen at Maude Wines we believe we have crafted a wine to celebrate.

36 BOTTLES PINOT NOIR 2008

In 2008 after a very favourable growing season with an exceptionally warm summer the grapes were handpicked on 10 April. Following traditional winemaking approaches the grapes were gently de-stemmed, fermented in small open top vats and hand plunged. Following ferment, the wine was transferred to a mix of new and older French oak 225L barriques. The wine was matured for nine months before being blended and bottled in February 2009.

The wine has a fine magenta colour with a purple rim. There are classic Central Otago aromas of black cherries, with plums, spicy and savoury notes. The palate is rich with the tastes of sweet cherry and plum fruit. The spicy oak and savoury notes carry through and a lovely floral note develops. The rich texture masks a structure and fine grained tannins that provide good length and persistence of flavours in the mouth. This wine is drinking well now, but will continue to develop well and reward cellaring for the next three to five years.

36 BOTTLES PINOT GRIS 2008

Following a warm 2008 growing season the grapes were picked in mid-April 2008. The grape bunches were in excellent condition, being medium sized with small berries. The fruit was fermented in two portions. The first part was whole bunch pressed to obtain pure fruit flavours from free run juice. The second component was crushed and allowed skin contact for 24 hours to obtain body and viscosity. Both components underwent cool fermentation in stainless steel tanks, and left to rest on fine lees post fermentation.

The wine is brilliant, clear with light green / gold highlights. It has a wonderful nose of poached pears, spicy notes and floral honeysuckle. The nose follows through in the palate with great fruit flavours, a wonderful full mouthfeel, length and great balance between the flavours, off-dry residual sugar and acidity. Already a pleasure to drink this wine will develop richness and complexity from cellaring, if you can refrain from immediate drinking.

DIGESTIBLES

NZ REGIONAL NEWS

CHRISTCHURCH

scottandinda@clear.net.nz

The **Heritage Hotel at Mt Cook** has celebrated its 125th birthday. More than 250 people from around the world came together for a three-day bash to mark the milestone. From its modest beginnings in 1884 as a 12-bed 'cob' building, it has come a long way to become the 217-room combined hotel, motel and chalet complex it is today.

Christchurch's popular breakfast café

Drexels has opened another branch in Rotherham Street, Riccarton as part of the extension of **Westfield Riccarton**.

Along with a second food hall on the new second floor, there's also a **Theobroma Chocolate Lounge**.

Alex Ramsay has joined the **Restaurant**

Schwass team as maitre'd. Ramsay has a 12-year background in hospitality, including working at **The Millennium Hotel** in Queenstown, **Sign of The Takahē** and **Christchurch Casino**.

T.H.E. Terrace Heights Estate has

come out trumps scooping the Supreme Award at the 2009 **Christchurch Casino Pinot Noir Awards**. In its second year, the awards saw an overwhelming response from New Zealand's top pinot noirs. More than 1100 people sampled and voted for their 'pick of the bunch' to award the

People's Choice Award to **Black Estate Pinot Noir 2006 Omihū Waipara**. The same Black Estate pinot took out the Industry Showcase Award.

For the ultimate in luxury ski and boarding, **Terrace Downs** is offering heli-taxi transfers from the resort directly to the slopes of Mt Hutt for \$75. The resort was recently judged best hotel accommodation in the **Ashburton District Tourism Awards**.

Welcome and *Snybress*

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PETTER'S PICKS

36 Bottles Central Otago Pinot Gris 2008

Almost dry. Nice wine, sound and supple with true-to-variety fruit and showing some class. Made with the flair of Dan and Sarah-Kate Dineen at Maude winery, there's plenty of drinkability here, as is their style. No hurry into 2010 at least.

RRP: \$25.00
Patrick Caudle
patrick@36bottles.co.nz
www.36bottles.co.nz



36 Bottles Central Otago Pinot Noir 2008

Young, crimson and very agreeable; a wine with a lovely depth to the fruit, which is satisfying immediately with the subtle tones and savoury characters to emerge for those who wish to wait. A very classy wine showing lots of finesse. Several very good years of drinking ahead.

RRP: \$35.00
Patrick Caudle
patrick@36bottles.co.nz
www.36bottles.co.nz



Brown Brothers Patricia Shiraz 2005

The premium label of this Victoria-based winery made only in the best of seasons. 2005 obviously was one of them, a big-flavoured style of shiraz, a wonderful contrast with South Australia without losing the varietal stamp. A lovely fruit flavour and texture, working perfectly at four years and with many more years to go.

RRP: \$55.00
Brown Brothers Wines NZ Ltd
Dean McHenry
021 994 009



Instinct Hawke's Bay Chardonnay 2007

Lots of drinkability; a very nice easy-going style, dry and food-friendly yet with an uncomplicated warmth that is very giving and with wide appeal. Not a soft option but well-fruited, nicely balanced and ready for dinner.

RRP: \$16.95
Instinct Wines Ltd
info@instinctwines.co.nz
www.instinctwines.co.nz



Instinct Hawke's Bay Syrah 2007

Young style, dark, peppery and spicy, doing very well in its youth and entirely enjoyable with robust food flavours. The more subtle best lies next year and thereafter. Clean, alive and mouth-filling from now on.

RRP: \$19.95
Instinct Wines Ltd
info@instinctwines.co.nz
www.instinctwines.co.nz



Karikari Estate Pinotage 2007

A regular success for this winery although this vintage a little finer and fresher. Carries a share of oak and tannin but well matched by ripe fruit and they meld together well with time. A very good vintage for this label, showing pinotage as potentially a great New Zealand variety. This one warm and hearty and a delicious drink with roasts or steak. Very welcoming now yet certainly years of good drinking ahead.

RRP: \$49.00
Karikari Estate
Phone: 09 408 7222
info@karikaristate.co.nz
www.karikaristate.co.nz



Karikari Estate Toa Iti 2006

Toa Iti – little warrior. Not a wine to rush (air time helps) but certainly a fine Karikari Estate style of winemaking with some muscular tannins supported by ripe fruit. It may be early to say 'elegant' but there is some positive finesse showing now and with robust foods including game, will work well.

RRP: \$29.00
Karikari Estate
Phone: 09 408 7222
info@karikaristate.co.nz
www.karikaristate.co.nz



Karikari Estate Syrah 2007

Interesting style from the far north, quite different to the Gimblett Gravels translation. Quite a bold red yet showing ripe fruit and tannins melding together well and sits nicely beside a slice of venison, some aged cheddar or blue cheese. A wine still approaching its best (late 2009-2011) so opens well in the glass – or decanting.

RRP: \$30.00
Karikari Estate
Phone: 09 408 7222
ben@karikaristate.co.nz
www.karikaristate.co.nz



The Edge Martinborough Pinot Noir 2008

Pretty decent pinot noir, neither heavy nor oak-cluttered, but true to variety and good drinking although getting better each month. Back label suggests serving with fish (brave) or lamb and vegetarian courses. Let's add chicken and veal.

RRP: \$25.00
Vintners New Zealand
Phone 0800 687 9463
sales@vintnersnz.co.nz

