

M E Q

Morton Estate Quarterly Bulletin

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Bay of Plenty's Finest Dining Experience



Morton's refurbished Restaurant and Bar


MORTON'S
RESTAURANT AND BAR

A selection from our menu:

Wild Mushroom Soup with our powerful Marlborough Pinot Noir.

Scallops wrapped in Prosciutto with the zing of our Stone Creek Riesling.

Coromandel Goat Cheese and Rocket Salad with our opulent Hawkes Bay Chardonnay.

Grilled Pork Tournedos with the famous Black Label Chardonnay.

Grilled Breast of Chicken with the concentrated fruits of our 2001 Private Reserve Hawkes Bay Chardonnay.

With a menu that skips through a full range of flavours and food styles – from market fresh fish to beef, veal, pork, lamb, venison, chicken and duck – each with its own wine match, Morton's Restaurant offers a dining experience unrivalled in the Bay of Plenty.

It's been a dream of Morton Estate to have a top quality restaurant at Katikati and the refurbishment is the realisation of this. The restaurant has been completely rebuilt with the emphasis on taking advantage of its provincial location. It also includes a new kitchen.

The lunch and dinner menus have been developed by well known Katikati restaurateur, Harrie Geraerts, whose work at Fantail Lodge in Katikati has gained a tourism award. He describes

Morton's menu as "provincial" and it certainly offers plenty of choice for all tastes. As befitting a producer of world class wines, Morton Estate has recommended a wine style with each dish so diners can select from a flight of three wines to accompany their meal.

Morton's has a unique view overlooking the vineyards at Katikati, with the restaurant opened up so diners can enjoy the restaurant's location adjacent to the vineyard. Morton's is open Tuesday - Sunday for lunch from 11.30am – 3pm and dinner, Thursday, Friday and Saturday nights from 6pm.

For restaurant bookings please phone 07 552 0620 or email any enquiries to restaurant@mortonestatewines.co.nz.

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NEWS & VIEWS

AROMATIC PIONEERING IS PAYING OFF

If you're a fan of aromatic wines, 2004 is going to give you a lot of pleasure. This year's Pinot Gris, Riesling and Gewürztraminer wines are promising to be something special, according to our Hawkes Bay winemaker, Evan Ward.

Our winemakers are really excited about the 2004 Stone Creek Riesling. Picking the grapes at exactly the right moment is crucial in making a successful Riesling to ensure that the phenolics (the grape's bitter skin) have ripened enough to disappear. The grapes used to create this wine possessed wonderful fruit characters on the vine, just at picking time.

Our winemaker has spent four years developing the fermentation process and luckily this year, everything has worked

exactly to plan. It is a clean looking wine that promises longevity, with a nice acid backbone enhanced by honeysuckle and lime aromas on the nose.

This Riesling is a tribute to the Stone Creek vineyard and the Katikati winemaking team. Katikati winemaker, Chris Archer, is expecting big things when he brings this wine out in 21 years for the birthday celebrations of his newly born twins!

2004 sees Morton Estate offering another Pinot Gris and its second commercial Gewürztraminer; both made at our Hawkes Bay winery.

The Gewürztraminer is looking wonderful in the tank and is very perfumed. Most noticeable are the aromas of lychees, ginger and Turkish delight. The palate has

the wonderful fullness and depth that is achieved with full ripeness in this pink-skinned grape variety. The fruit is from our Kinross Vineyard in the Matapiro region of Hawkes Bay - an area in which Morton Estate is pioneering the pursuit of microclimates suited to aromatic varieties.

Two Pinot Gris wines have been created for 2004, a White Label Hawkes Bay and an Individual Vineyard. The Individual Vineyard Kinross label was hand-picked in order to produce a more elegant, restrained style. Lovely flavours of quince, melon and pear are found in both these wines. The fruit comes from the same vineyard as the Gewürztraminer and being made from another pink-skinned variety, they share a similar delicious palate weight. These two wines have indeed confirmed the decision of Morton Estate to pioneer this new grape-growing region in Hawkes Bay.

NEW RELEASES



MORTON QUALITY SHINES THROUGH AT "BLIND" JUDGING

We're celebrating another Gold Medal performance at one of the world's most prestigious wine competitions – the London International Wine Challenge.

The challenge judges decided that our renowned 2000 Riverview Chardonnay was at the top of its field – awarding it a Gold Medal, the only Hawkes Bay Chardonnay to receive this accolade.

This win caps the enormous investment we have made in all steps of the winemaking process. We have invested in the latest techniques and technology from the nursery to the land, from viticulture and winemaking techniques through to a new bottling plant and distribution. Each step is an opportunity to control the quality of our wines.

Morton Estate believes that the future of the New Zealand wine industry is exporting. There is so much volume coming through that we have to perform well on export markets, particularly at the quality end of the market because New Zealand will never successfully compete with cheap wines. To have independent international endorsement of what we are doing is a huge boost to our company and helps the whole New Zealand wine industry by portraying an image of quality. The International Wine Challenge is the world's biggest "blind" wine tasting, with

thousands of entries and judges from across the globe winging their way to London every year.

By opening, tasting and judging more than 9000 bottles of wine, covering every type of grape, winemaking style and country, this huge competition gives the consumer a fascinating insight into the wine world as it stands today.



White Label Hawkes Bay Sauvignon Blanc 2004



The 2004 White Label Hawkes Bay Sauvignon Blanc is the product of a slightly cooler growing season and an unseasonably overcast February in the Hawkes Bay. A traditional challenge in the Hawkes Bay is creating an intensely fruit-driven Sauvignon Blanc when warm winds can blow away valuable fruit flavours, but the cloud cover made life easier during the latter part of the 2004 season. In addition, Morton Estate's careful selection of its vineyard sites - slightly inland, elevated and somewhat cooler – enables us to take advantage of the colder nights that help impart strong varietal characters to Sauvignon Blanc.

The result is an intensely flavoured Sauvignon Blanc with the tropical aromas you would expect from the Hawkes Bay

combined with the added depth of mouth-filling, herbaceous flavours. This is a great wine to drink now as an accompaniment to seafood, green salads, or as an aperitif on a hot summer's day.

White Label Hawkes Bay Chardonnay 2002



This wine demonstrates all the characteristics that have made Morton Estate one of New Zealand's foremost Chardonnay producers with an international reputation for quality. Blending fruit with a range of flavours and textures, sourced from Morton Estate vineyards located around the Hawkes Bay, has produced another great vintage in the 2002 White Label Chardonnay.

The drawn out Indian summer at the end of the 2002 vintage allowed the fruit to ripen on the vine slightly longer than usual.

MORTON'S RESTAURANT - REFURBISHED AND OPEN NOW



Superbly refurbished with open fireplace



Braised Veal Shanks

The cool nights enhanced the fruit aromas and that, combined with the high sugar levels and good acidity, has resulted in a well-balanced, full-bodied, flavoursome Chardonnay. This wine has had two years' maturation and can be enjoyed right now or you could cellar it for up to two years.

White Label Private Reserve Chardonnay 2001 & Riverview Hawkes Bay Chardonnay 2001



A unique quirk of nature has contributed to making these some of the most spectacular wines to come out of the Hawkes Bay area in recent years. During the 2001 vintage a frost hit during

fruit set. While that's normally enough to create serious problems during vintage, the timing of this frost turned out to be a cloud with a silver lining, turning almost our entire Chardonnay crop into "chicken" berries. That's when the berries are very small, but with highly concentrated fruit flavours.

So far from being a disaster, the result is wines of exceptional intensity and unusual citrus and mandarin peel flavours.

The White Label Private Reserve Chardonnay underwent the same careful treatment as a Black Label wine, including hand picking, full barrel maturation in 100% new oak and partial malolactic fermentation. This has produced lovely toasty oak aromas supported by a creamy, soft-textured palate of exceptional length. The 2001 Riverview Chardonnay was made from specially selected grapes, grown on Morton Estate's flagship Riverview vineyard.

Full barrel fermentation of selected parcels of fruit has produced a wine of extraordinary concentration of flavour, while a partial malolactic fermentation has enhanced the palate to produce a soft, full bodied wine of excellent balance.

WINE & FOOD

BRAISED VEAL SHANKS (Osso Bucco) with SKORDALIA, APPLE AND CARMELISED ONIONS by Harrie Geraerts



Part of the attraction of the dish is the marrow found in the bones. I have combined the braised shanks with a variation of Skordalia which is traditionally a Greek garlic potato dip or mash with good rich strong flavours, as well as grilled apple and caramelised onions for sweetness.

INGREDIENTS

4 veal shanks, 1/2 C plain flour, 4 tbsp olive oil, 1 large onion, chopped, 1 lge carrot, peeled and chopped, 1 stalk celery, chopped, 1/2 green pepper, chopped, 1/2 red pepper, chopped, 4 lge cloves garlic, finely chopped, 1/2 C dry white wine, 1/2 C dry apple cider, juice of 1/2 lemon, 1 small can whole tomatoes, 2 bay leaves, 1/2 teaspoon dried thyme, 1 tspn dried oregano, 1-1/2 tbsp parsley.

Gremolata - 2 tbsp chopped fresh parsley, 2 tbsps minced garlic, 1 tbsp grated lemon zest.

Skordalia - mashed potato (nice and fluffy and creamy) enough for 4-6 serves, 3-4 garlic cloves (lightly roasted with skin on), 2 tbsps capers chopped, 1 tbsp parsley chopped, extra virgin olive oil, salt and pepper to taste.

METHOD

Preheat oven to around 180 degrees celsius. Season the shanks with salt and pepper. Dust lightly with the flour. Add olive oil and heat in pan. Add the shanks and lightly brown, about 3 minutes per side. Remove from the pan and reduce heat to medium-high.

Place the onions, carrots, celery and peppers in the pan. Sauté until slightly softened, about 5 minutes. Add the garlic and sauté. Pour in the wine and cider. Return to high heat and bring to a boil, scraping up any browned bits from the bottom of the pan. Add the lemon juice, tomatoes, bay leaf, thyme, the 1-1/2 tbsps of parsley and additional salt and pepper. Cook, uncovered, until juice is reduced by about one-third. Return the shanks, and any accumulated juices, to the pan. Remove to ovenproof dish, cover and place in oven. Cook until the meat is tender, approx 2 hours. Remove the shanks from the dish. Cook the sauce over high heat until reduced as desired.

To make the Skordalia, add to your prepared mashed potato mix, the finely chopped roasted garlic, chopped capers, chopped parsley and plenty of salt and pepper to taste. For the caramelised onions and apple, skin 3 baby onions per portion and place in roasting dish, sprinkle with some brown sugar, liquid honey, butter and cracked pepper and salt. Roast off in a moderate to high oven, tossing frequently until golden brown and tender.

SERVING

On a dinner plate place a generous spoon of Skordalia, place 3 pieces of veal on one side. Now cover veal with a good spoon of braising liquid and vegetables. Place onions and apple on the plate beside the mash and veal. Serve immediately with some cracked pepper and enjoy with a glass of Morton Estate's Black Label Merlot Cabernet.



Winewriter's Choice

Peter Shaw



Riverview Hawkes Bay Chardonnay 2001

Chardonnay is not just a grape variety; it is the very essence of great white Burgundy. In the last few decades however, the variety has taken on its own identity as new world wine makers have sought to find their own brand for this grape. It is a variety that has exported itself from its origins in France to become even more famous in the new wine producing regions of the world: Particularly here in New Zealand.

Recently Morton Estate's Riverview Chardonnay 2000 was awarded a Gold Medal at the London International Wine Challenge. I'm not sure whether any is still available at the cellar door in Katikati but the 2001 vintage is. It's a wine that has had time to take on maturity and shows some finesse.

It has an attractive golden colour that is clean and clear. It has open fruity aromas and the palate has fruit and oak to balance and a soft buttery mouth-feel to finish.



Winemaker's Choice

Evan Ward



Black Label Hawkes Bay Syrah 2002

Syrah, the premier red variety of the Rhone Valley in France, is a strongly varietal wine that is fast gaining a reputation in Hawkes Bay for giving consumers a great alternative to traditional Bordeaux blends.

Morton Estate sources the fruit for this wine from its own vineyard, allowing our viticulturists and winemakers to maintain full control over the quality of the fruit and the resulting wine. Our vines are some of the oldest Syrah vines in Hawke's Bay. The 2002 vintage was influenced by weather conditions commonly referred to as an "Indian Summer." Mid-summer was slightly cooler than normal and this had an impact on flavour by enhancing the cracked pepper varietal characters that are so characteristic of Syrah.

The long, warm autumn then added plummier fruit characters and depth of palate to the wine. Traditional fermentation with daily pumping over, followed by post-ferment maceration, has resulted in good tannin extraction with excellent colour and fullness of palate. After malolactic fermentation, the wine was aged for 14 months in American oak barriques to develop complexity and soften the tannins. The result is a wine of strong varietal expression with a soft but full palate. While drinking well now, this wine will continue to develop and reward the consumer who chooses to cellar it for the next three to five years. The obvious accompaniment would be a medium rare pepper steak.

