

# M E Q

MORTON ESTATE QUARTERLY BULLETIN

ISSUE TWENTY TWO



## *The Morton's Experience* – Country Dining & Fine Wines



The gamey flavours of duck paired with the new 2002 White Label Hawkes Bay The Mercure have proved to be a winning combination for Morton's Restaurant over the summer.



Guests have enjoyed the new dining experience since Morton Estate purchased the restaurant adjacent to the Katikati cellar door 'The Vineyard Restaurant' and renamed it Morton's. A new evening menu has been introduced featuring several provincial style dishes and the duck paired with Morton Estate White Label The Mercure has been the diners' favourite dish.

Harrie Geraerts, who oversees the restaurant, says the provincial style menu featuring

delectable game dishes suits the style of restaurant and its country location. He has carefully matched the dishes with suitable wines and the overall experience is proving popular, with patronage doubling since the take over.

"Of course the weather has been lovely so it has been possible to sit outside, almost among the vines," he says. "Lunch with lighter dishes such as cold meats and anti pasto combined with a cold glass of Sauvignon Blanc has been popular. In the evenings people have enjoyed the game dishes – which also includes smoked pheasant. In the case of the duck meal, the wild game flavours are complemented by The Mercure. Rich, soft and complex, The Mercure is also a very reasonably priced wine (see new releases for further details).

"The enjoyment of these provincial style dishes shows how people are becoming more

sophisticated in their willingness to explore new tastes and want to try something new," he says.

Another measure of Morton's popularity is the number of diners travelling from Auckland (over 50% are from outside the area) who visit Katikati to enjoy a leisurely lunch, sample wines by the glass and then visit the cellar door to make some purchases. After all Morton's is under two hours from Auckland CBD.

**"It's becoming a popular way to spend the day and to purchase wines," says Harrie.**

Morton's is open seven days a week for lunch from 11:30am - 3pm and dinner, Thursday, Friday and Saturday nights from 6pm.

If you wish to sample Morton's duck specialty dish, the recipe is published in the Cellar to Cellar section. Don't forget to include the bottle of Morton Estate The Mercure to complete the experience. **For bookings Ph (07) 552 0620**

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# NEWS & VIEWS

## NEW RELEASES

### YOUTHFUL, PUNCHY WHITE LABEL HAWKES BAY SAUVIGNON BLANC



If you had to consider an ideal wine to release at this time of the year, the 2003 White Label Hawkes Bay Sauvignon Blanc would come close to the top of the list. This is a youthful, punchy wine, quite herbaceous and enhanced with flavours of limes and bell peppers. A long, cool fermentation period was used by our winemakers to concentrate fruit flavours and complexity.

The result is a wine that is well-suited to leisurely lunches, particularly if they include acidic dishes such as salads, light fish meals or Japanese meals with tofu, sushi, chicken and avocado. Early in the 2003 vintage, frosts decimated many crops, so the amount of fruit was substantially reduced nationwide. However Morton Estate's vineyard managers took extra care with what was left, being assisted by a long warm period that allowed them to keep the fruit on the vines until it was perfect.

The result was better fruit than we could have hoped for and a stunning Hawkes Bay Sauvignon Blanc. It has been bottled early with screw-cap closures to maintain its zingy freshness. Drinking well now.

### PINOT NOIR COMES OF AGE



New Zealand Pinot Noirs are coming of age and

proof can be found in this newly released wine, the Morton Estate 2002 White Label Hawkes Bay Pinot Noir. It is an unusual wine for New Zealand, being more like a Pinot from Burgundy. It has more mushroom, earth and forest floor characteristics than the traditional fruity style from Marlborough and Otago. More complex, with the fruit as a secondary flavour style, this wine has good structure, length and tannins and is excellently integrated.

Morton Estate's winemakers are proud of the world class Pinot Noir and say it is the best White Label Hawkes Bay Pinot they have produced yet. Our Winemaker's recommend matching this wine with strongly flavoured meats such as duck or venison and say it goes very well with fruity sauces that will bring out its secondary fruit characteristics. Drinking well now.

### MORE POWER AND COMPLEXITY TO A FAVOURITE BLEND



The many fans of our popular Bordeaux-style red wine blend, The Mercure, will enjoy the development of this wine into a more traditional "St Emillion Bordeaux" style. The 2002 White Label Hawkes Bay The Mercure is the latest release of this wine, which was first created in 1998. The Mercure has been hailed as a stand-out wine from New Zealand, where the traditional Bordeaux-style blend of red wines is not common. Until now it has been a blend of mostly cabernet sauvignon and merlot varieties. But adding greater quantities of cabernet franc to the 2002 vintage has contributed more power,

complexity and width to the middle palate, along with more refined tannins, all combined in a softer, richer and more accessible wine. This wine has been matured for 12 months in French and American oak and while it is drinking well now, will also stand up to five year's cellaring. The 2002 White Label Hawkes Bay The Mercure retails for around \$18.95.

### NEW DIMENSION TO MARLBOROUGH SAUVIGNON BLANC



Nikau Point's latest release, the 2003 Marlborough Reserve Sauvignon Blanc, is a deftly crafted wine that adds another dimension to the Marlborough legend. To say our winemakers are excited by this wine is an understatement.

The fruit was grown in the slightly cooler area of Waihopai Valley, resulting in a wine that is greener and more herbaceous than the usual Marlborough offering, with characteristics of minerals and limes and greater acidity. Concentrated passionfruit and notes of nettles engulf the nose while the palate is weighty with an excellent aftertaste of Granny Smith apples and acidity. The fruit was from first cropping which has further intensified the flavours.

The 2003 vintage wines generally are shaping up to be exceptional, with a cooler summer combined with a long, settled, ripening period at the end of vintage allowing the fruit to be harvested at its very best. The 2003 Nikau Point Marlborough Reserve Sauvignon Blanc is an excellent match with lighter foods such as fish, poultry, specialised dishes such as lemon risotto, or salads with subtle sauces.

First Blend Produces Something Exceptional

# East Coast Pinot Noir

*2000*

The first blend of Pinot Noir wines from two regions in the North and South Island and has resulted in an exceptional Morton Estate Black Label Pinot Noir 2000. The Black Label East Coast Pinot Noir is one of our new releases.

The Black Label series is Morton Estate's flagship brand. After an outstanding vintage in the year 2000, Morton Estate had Pinot Noir from Hawkes Bay with full palate weight, that was also ripe and

*"A real powerhouse wine that is  
drinking well now!"*

fruity with plum and strawberry characteristics. From our Marlborough vineyards the pinot noir was just as good, but was quite different, being more herbaceous, intense and complex.

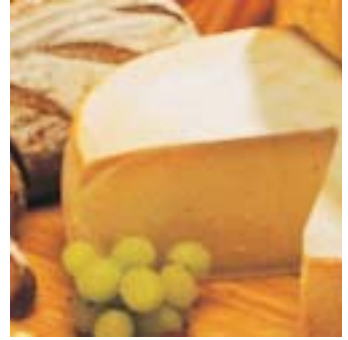
Blending wines from the two regions has resulted in an unusually good Black Label Pinot Noir that brings out the best characteristics from both regions. The judges agree and have awarded it a Gold Medal at the Royal Hobart Wine Show.

Combined with subtle bottle ageing the Black Label East Coast Pinot Noir 2000 is a real powerhouse wine that is drinking well now, but will stand further bottle ageing.

Our winemakers recommend serving this wine with more substantial foods such as game and lamb.



# WINE & FOOD



## Duck Fillet Steak

### Ingredients:

Duck Breast, Bayleaf, Game Stock, 2 cloves, Black Currants, Juniper berries, Fresh Blueberries, Streaky bacon, Morton Estate's Black Label Syrah, Pitted prunes

### Method:

Score the duck breast with the skin left on. Seal in a hot pan of clarified butter, bake off in a medium oven for approximately 15 minutes, take the breast out and leave to rest. Remove excess fat from the frying pan and deglaze with red wine, add 200ml of game stock reduction, then add 2 spoons of black currants. Stir, then add a bayleaf, 2 cloves and 5 crushed juniper berries. Reduce this to half of the original volume.

### Serve:

Serve the duck breast on a hot plate with the blueberry/black currant sauce drizzled on top and garnish with grilled bacon and prune rolls.

### Game stock, Ingredients:

Game Bones and Trimmings, Bacon trimmings, Tomato Paste

### Mirepoix:

1 onion, green from one leek, 1 large carrot, 10 peppercorns, 3 bay leaves, 2 pieces of celery, 3 cloves, 1 branch of thyme, 5 juniper berries, 1 branch of rosemary

### Method:

Brown bones and trimmings in a hot oven with tomato paste. During the last 10 minutes add Mirepoix and gently brown also. Set up in a generous size pot and top up with cold water. Bring to the boil on low heat and let simmer for 24 hours. Strain and season.





*Discover the art*

Experience the unparalleled flavour and unique taste of Morton Estate White Label Chardonnay. Our superb range is produced with exceptional skill and immense passion which makes Morton Estate Chardonnay truly distinctive. Explore the full range of Morton Estate wines at our website or visit your local wine stockist.



Morton Estate White Label 2002 Chardonnay as seen through the eyes of Esther Bunning - N° 1 in a series.

[www.mortonestatewines.co.nz](http://www.mortonestatewines.co.nz)

## WHITE LABEL SERIES 2004 ADVERTISING CAMPAIGN DIRECTION.

To consistently produce first class wine is an art. It involves a combination of immense passion, knowledge and skill. Morton Estate employs all these attributes and as a result, creates sought-after wines with a strong sense of quality. This is the art of the winemaker, and simply by tasting a Morton Estate wine, you can 'discover the art' – the theme for our 2004 advertising campaign. Art engages people, it is distinctive, unique and appreciated. The diverse visual appeal of art is the perfect complement for Morton

Estate and a distinctive way for us to portray our contemporary and dynamic nature. Our strategy consists of commissioning a series of unique artworks created by renowned New Zealand artists. The White Label campaign will showcase the inspiration and passion associated with Morton Estate Wines. Using New Zealand artists reflects the fact that Morton Estate Wines are entirely New Zealand made. These artists are experts in their field and their success and popularity is growing every day.

## Michael Cooper



### MEMORABLE BLACK LABEL CHARDONNAY

Michael Cooper, Cuisine Magazine Wine Editor, awarded the Morton Estate Black Label Chardonnay 2000 five stars and agrees with our winemaker Evan Ward that the wine will not disappoint.

The Black Label Chardonnay was recently released and shows the continuing refinement of Morton Estate's flagship wine brand. Intense fruit flavours derived from the cooler conditions and working with the barrel makers to develop an oak that is even better suited to our style of wines are two of the elements that have gone into the creation of this exceptional wine.

Writing in the Sunday Star Times, Michael Cooper had the following to say about our Black Label Chardonnay 2000: "Grown at the Riverview Vineyard, a cool elevated inland site at Mangatahi, Morton Estate's Black Label Hawkes Bay Chardonnay 2000 (★★★★★\$35) is a striking wine.

**"Enticingly fragrant, with a surge of melon, grapefruit and fruit flavours, woven with lively acidity and a creamy rich finish, it offers memorable drinking now and over the next couple of years."**

