



M E Q

Morton Estate Quarterly Bulletin

Issue Twenty Seven



MORTON ESTATE WINES TOAST THE OSCARS



Sam Neil (Actor) and John Coney (Morton Estate's Proprietor)



New Zealand Academy Award Nominees

Morton Estate Wines joined the movie stars and film industry glitterati in Los Angeles for a pre-Oscars party as New Zealand celebrated three Academy Award nominations. Guests enjoyed a stunning range of Morton Estate Wines – including Morton Non-Vintage Brut, White Label Marlborough Sauvignon Blanc, White Label Hawkes Bay Chardonnay and the White Label Hawkes Bay The Mercure.

The setting at the Beverly Hills Hotel was The Lion, The Witch and The Wardrobe. The nominations were best short film for Two Cars, One Night, best animated feature for Andrew Adamson's Shrek 2, and best visual effects for Joe Letteri's I Robot.

The dinner also marked the wrapping up of a range of movie projects shot in this country over the past year, including Narnia, King Kong (directed by Peter Jackson with Naomi Watts and Adrien Brody); The World's Fastest Indian (with Anthony

Hopkins); River Queen (with Kiefer Sutherland and Samantha Morton); Legend of Zorro (with Catherine Zeta Jones and Antonio Banderas); Without a Paddle (with Seth Green and Matthew Lillard); Perfect Creature (with Dougray Scott) and Boogeyman (with Lucy Lawless). Continued on page 2

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NEWS & VIEWS

MORTON ESTATE WINES TOAST THE OSCARS



Jay Lagaia and Sam Neil (above) Taika Waititi (Below, left)



Exquisite food and fine wines



Personalities at the dinner included actors Sam Neil, Jonathan Rhys Davies, Martin Henderson and Melanie Lynskey, directors Andrew Adamson, Martin Campbell, Phil Keoghan and producer Lloyd Phillips.

“New Zealanders are justifiably proud of their filmmakers and this year’s event again demonstrates the wealth of talent and depth of capability that exists within New Zealand that makes our filmmaking and country so unique. The event received extensive publicity and high praise from those who attended. The fine food and wine and overall elegance of the evening was warmly commented on.” - Rob Taylor, NZ Consulate General.

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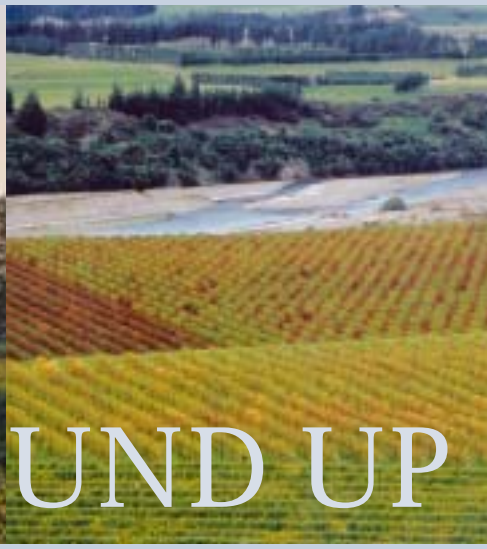


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THE VINTAGE ROUND UP

Hawkes Bay Shining Stars

Pinot Noir and the chardonnay grapes for sparkling wine were the shining stars at Morton Estate's Riverview and Colefield vineyards for the 2005 vintage.

Vineyard Manager, Janine Pedersen, believes the Chardonnay they picked has the potential to produce sparkling wine of a very high standard. Harvested before bad weather arrived, the fruit was well balanced and clean. The Hawkes Bay experienced a cooler spring than usual followed by three months of hot, dry weather - ideal climatic conditions for grape growing. March arrived bringing with it 14 consecutive days of rain, making producing first class fruit a challenge.

The Pinot Noir grapes on the Colefield vineyard were shoot thinned at an early stage in the season achieving a minimum of three tons per acre – the magic ratio for a quality result. A number of the blocks received heavier leaf plucking than usual this year to reduce botrytis pressure. Double trimming on the canopy at two different heights allowed an area of younger leaves to continue ripening the fruit later into the season. Janine used a combination of hand and machine leaf removal while the shoot

The Hawkes Bay experienced a cooler spring than usual followed by three long months of hot, dry weather - ideal climatic conditions for grape growing.

picking was done by hand. She believes the Pinot Noir grapes will create wine showing more strawberry and cherry notes with medium weight tannins.

The Chardonnay will be on a par with previous years and the Sauvignon Blanc will exhibit tropical flavours. The Riverview and Colefield Vineyards grow Chardonnay, Pinot Gris, Sauvignon Blanc, Semillon, Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon and Pinot Noir grapes.

Marlborough - A Blessing in Disguise

At our Stone Creek vineyard, the 2005 growing season broke a 60 year record for the coldest weather during flowering in December. Nevertheless, what could have been a major setback turned into a blessing in disguise.

The cold weather reduced Sauvignon Blanc yields when it looked as if the vines would over crop with high bunch numbers per plant. From January to March, the vineyard experienced an above average ripening period and a minus four-degree frost hit on 25 April. Despite the challenges, the quality across all varieties at Stone Creek was excellent. Quantity also met expectations. For example, Pinot Noir easily met the minimum 2-3 ton per acre target. Thinning on small varieties, mainly Pinot Noir, took place well after the fruit set to ensure that berry size was small enabling the winemaker to extract maximum colour from the skins.

Vineyard Manager, Paul McIntyre predicts that the Riesling will be a stand out variety having set well despite the cold flowering - although he is very pleased with the way all varieties performed. To achieve these results, Paul and his team managed the canopy as though it would be a cooler season. "They know what is required to produce quality fruit," says Paul who acknowledges that this is paramount to making the wine maker's job easier. Stone Creek's grape varieties consist of Pinot Noir, Riesling and award winning Sauvignon Blanc.



Rotary Fermenters at Riverview Vineyard

Black Label Methode Traditionnelle 2000

After five years of waiting, this bubbly has fulfilled all expectations plus some more. Looking youthful with pale straw and green hues, this cuvée exhibits lovely fullness of body and fine, elegant flavour that has been achieved through the blending of Pinot Noir and Meunier. It has a fine and consistent bead with the nose delivering to the bubbly enthusiast subtle strawberries, earthy mushrooms, ripe figs and beautiful creamy qualities.

The palate is rich and lively and will be a winner at any celebration. It also goes well with chicken and seafood dishes. But then again, this is perfect indulgence on its own.

White Label Marlborough Sauvignon Blanc 2004

Achieving a riper style with attractive aesthetics was Morton Estate's goal with the White Label Marlborough Sauvignon Blanc 2004. A stable climate at flowering allowed for an excellent fruit set. A cooler than normal growing season maintained a higher than average acidity level. Friendly weather conditions in late summer to autumn allowed for more developed sauvignon blanc styles while maintaining the youth of the fruit.

This 2004 White Label Marlborough Sauvignon Blanc stands out for its passionfruit and minerals on the nose. On the palate it is medium bodied with a lovely zesty finish. It goes very well with pastas and creamy dishes.



White Label Marlborough Pinot Noir 2002

The 2002 White Label Marlborough Pinot Noir is a wine with a soft, elegant palate and a great complement to duck, game, venison or pork dishes. At Morton Estate we believe it raises the bar on those we have previously produced. This excellent result has been achieved by selecting the right mix of proven vines, responding to the climatic conditions and harvesting at a consistent level of ripeness. At flowering the vines were subjected to a cold snap. Following the frost the weather was kind, enabling us to mature the fruit to perfection - which can be difficult in frost years. This wine has strong raspberry and cherry flavours with rhubarb notes and undertones of mocha, cinnamon and chocolate. It is very smooth on the palate.

Mill Road Hawkes Bay Pinot Noir 2003

An elegant, soft wine, the Mill Road Hawkes Bay Pinot Noir 2003 is made from a combination of fruits from our Colefield and Kinross vineyards. Both are perfect for growing Pinot Noir. Located on opposite sides of the Ngaruroro river, they each contribute unique qualities to the wine. The Kinross vineyard, on stony ground, contributes a savoury style while Colefield is a bit warmer giving the wine berry flavours and softer tannins.

A great wine to accompany poultry and lighter red meat dishes, this Pinot Noir is characterised by cherry fruits with hints of mint.

BASTILLE DAY AT MORTON'S RESTAURANT

Morton's Restaurant, located next to our Cellar Door on State Highway 2, Katikati, will celebrate Bastille Day on July 14 with a special French theme. The menus will be in French colours with special French dishes (English translations provided in small print) along with French music adding to the ambience. Award winning chef Harrie Garaerts has also prepared an exciting new menu, which diners have been able to enjoy since early May. It leans towards the restaurant's French provincial theme and features mouth-watering items like:

Entree

- Fruit de Mere Bouillabaisse
- Riesling perfumed soup from fruits of the sea
(A French version of fish chowder)
- Galantine of Pheasant
(A classic in a new outfit)
- Pickled Lamb-tongue salad and a bed of rocket greens
served with a tamarillo roasted foccacia croutons
(A firm favourite served with trendy greens)

Main

- Provincial style game casserole
With a chunky garni of meat, mushrooms and vegetables
folded in a rich game sauce
(Game casserole of yesterday)
- Lamb tenderloin
Cooked to your liking and placed on roasted
beaurigard Kumara, served with a Pinot Noir
jus and beetroot salsa
(Easy to manage version of lamb shanks)

A selection of 7 entrees and 8 mains make up the menu with an additional selection from a blackboard menu. Delicious desserts available that change daily. Each dish comes with a recommended wine. Morton's Restaurant is open Tuesdays to Sundays for lunch from 11.30am to 3.00pm and dinner from Thursdays to Saturdays from 6.00pm. To book please phone us on (07) 552 0620 or Email restaurant@mortonestatewines.co.nz

CIVET DE CHEVREUIL EN CROUTE A LA MORTON VENISON POT PIE

To celebrate France's Bastille day, 14th July, Morton's Chef Harrie Garaerts has created the following recipe.

Ingredients

Serves 6

1.5kg coarse diced venison meat
1 bottle of White Label Hawkes Bay
The Mercure 2003
200g julienne of belly bacon
100ml cream
2 nips cognac/brandy
30g chilled roux
thyme/rosemary
4 cloves
4 bayleaf
cinnamon quill
2 large carrots
50ml vinegar
150g tomato paste
200g mushrooms
10 pepper corns
2 medium onions
clarified butter (oil is fine also)
marinade
6 puff pastry 'lits'

Marinade

1. Combine White Label Hawkes Bay The Mercure 2003, 1 carrot, a few branches

of thyme and rosemary, 4 cloves, 2 bay leaves, 1 medium onion, 50ml vinegar and 10 black pepper corns.

Farmed venison will not be as strong as feral meat. The marinade will enhance its flavour, the amount of time depends on your preference.

2. Cut the vegetables in cubes, add all ingredients to the wine and bring slowly to boil then let cool down. Add meat and leave to marinade for at least 24 hours.

Preparation

1. Take the meat out of the marinade and dry. Set the marinade to one side. Melt butter and evenly brown meat. Remove meat from the pan and brown brunoise made up of cubed carrot, bacon and onion. Halfway through this process add two bay leaves and the tomato paste which should start browning on the edges at about the same time as the vegetables and bacon. Add the cognac/brandy and flame to remove the alcohol.

2. Add the cinnamon quill, quartered mushrooms and meat to the casserole and pour on as much marinade as it takes to cover the meat. Leave on a slow heat for one to one and a half hours. Check occasionally. If the cinnamon becomes too overpowering, remove it. After this time, it will have thickened considerably but if necessary, thicken with a little chilled roux. Season to taste.

3. There can be many variations to this dish. Try adding chestnuts or silver skin onions. This dish serves well with Kumara mash, winter vegetables and poached fruits/compte.

4. Cut round 'lits' out of a sheet of puff pastry (frozen puff pastry from the supermarket you may find the easiest). Brush this with a mix of 1 egg yolk diluted with a few drops of oil and water to make an easy wash to brush on the pastry. Make sure not to push too firm on the pastry as it will bake on a lean. Place this on top of the bowl as shown in the picture.



Recommended wine match:
Bordeaux style
Black Label
The Regent of
Morton 2002.



Winemaker's Choice Chris Archer



White Label Marlborough Pinot Noir 2002

As winter sinks its teeth into our lives, the warm, comfort foods and reclining lounge chair become an addiction. I think it is essential to complete the package and complement these lures with a soft elegant Pinot Noir.

The 2002 White Label Marlborough Pinot Noir is the perfect accompaniment to get through cold winter nights or the lazy weekend reading Diana Gabaladon and Yann Martel. The 2002 vintage at our Stone Creek vineyard was stunning for the Pinot variety. Excellent vine ripeness has attributed to the blackcurrant and liquorice notes on the nose. The palate is soft and rich with creamy vanillin notes courtesy of 13 month's French oak maturation that contained 20 percent new oak. Silky tannins on the back palate finalise the integrity of this classic wine, due to extended fruit maceration pre and post fermentation, combined with mature grapes and careful fruit management.

Our Stone Creek vineyard is situated on the shingle plains on the banks of the Wairau river. The site enjoys more sunshine hours than Hawkes Bay, although fewer heat units and less diurnal variation. It consistently produces fruit of exceptional quality and flavour. Happy winter warming!



CUSTOMER FEEDBACK

Great Service at Morton's Restaurant and Bar

"The food and wine were superb, the surroundings and atmosphere were perfect. My family and I were especially impressed with all the help and very kind service."

"We wouldn't hesitate to recommend Morton's Restaurant and Bar to our friends and family here in Auckland. In fact we will definitely stop in again when we make another of our many trips to and from my folks' place in Papamoa."

Many thanks to Mrs Louise Nind from West Auckland for her kind comments on Morton's Restaurant and Bar.

The restaurant is open for lunch, Tuesday - Sunday from 11.30am to 3.00pm, brunch on Sundays and dinner from Thursdays to Saturdays from 6.00pm. Ph (07) 552 0620 to book.



MORTON ESTATE BUBBLY FOR FRENCH WEDDING

Back in late April, Morton House had a visit from a lovely French couple, the soon to be Mr and Mrs Thevenot. The reason for their visit? To purchase 10 cases of Morton Brut to ship back to France for their wedding. After we indicated what a great advertisement this was for Morton Estate, Jean-Francois replied: "Your Non

Vintage Brut is as good, if not better than many Champagnes selling for 30 Euros back home in France. We can't wait to introduce your wine to our friends and family at our wedding." He added, "we have not even set a date. The most important thing was to organise the purchase of your wine first."