

# M E Q

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## *The Regent of Morton - A Refined Leader*



The latest wine style from Morton Estate recalls the colourful past of a Scots statesman ... while proving how a blend of more benign and smoothing characteristics can improve the overall result.

While both are prominent reds, the original one was James Douglas, the Regent of Morton, who served during the reign of Mary Queen of Scots (1572 – 78.) He was devious and uncompromising but fate caught up with him and the Regent of Morton was beheaded in 1581 for his part in the murder of Lord Darnley.

The wine named after him – the Regent of Morton, from Morton Estate - is of much more refined stock. Born in 2002, it is slightly younger yet still displays all the characteristics needed for greatness.

It is a Bordeaux style blend that portrays nobility and softness (merlot), powerful forward leadership (cabernet sauvignon) and a strong backbone (cabernet franc). If required, The Regent of Morton may be called upon now although it will continue to rule confidently for a further eight to ten years.

Our Hawkes Bay winemaker, Evan Ward, says The Regent of Morton is the first wine to come from the company's new block at Ngatarawa.

**It is a Bordeaux style blend that portrays nobility and softness.**

"This block is a little hotter and more amenable to growing later season varieties like the Bordeaux reds," he says. "Previously these reds came from the cooler vineyards, which only worked well in hot years."

"The potential for not only greater quality, but also greater consistency, is exciting."

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# NEWS & VIEWS

## Morton Estate Discover the Art WINNERS



Seventy-five New Zealanders are now the proud owners of Morton Estate-inspired artwork, while one lucky winner has been to Melbourne to visit the Museum of Modern Art after entering Morton Estate's Discover the Art competition.

Melodie Lyons from Papamoa was the winner of the trip for two to the cultural city of Melbourne for three nights.

The other 75 winners have each received a signed copy of one of the prints by artists Fraser Williamson, Esther Bunning and Ingrid Berzins.



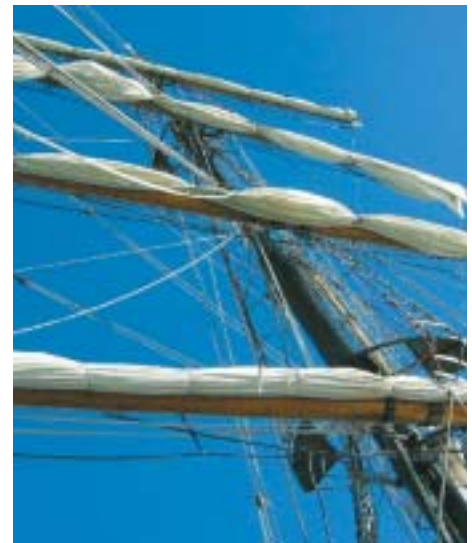
## Warm Weather and a Warm Relationship

**The warm relationship between the youth charity Spirit of New Zealand and Morton Estate was evident on a December evening when the ship hosted customers and friends of the company.**

The jazz band played and there was a pleasant break in the unseasonably cold early December weather. The ship slipped its mooring at the Maritime Museum in the late afternoon and cruised through the Viaduct and other Upper Harbours of Auckland.

The guests enjoyed a range of quality Morton Estate wines as the company said thanks for a great year. It was the second year the Spirit had hosted Morton Estate guests and follows a successful association with the trust dating back to the America's Cup defence in 2000. The Spirit, an official spectator craft for the America's Cup, served only Morton Estate wines and we have been aboard ever since.

We wholeheartedly support the Spirit and the excellent work done by the trust in developing self sufficiency and confidence among hundreds of young New Zealanders every year.



# Morton Estate Goes to the Polo

Morton Estate Wines was the proud sponsor of the country's premier polo tournament, the New Zealand Polo Open. Held at Clevedon, south of Auckland, the Morton Estate NZ Polo Open ran over five days with the final on February 20th.

The sport of polo and the equine industry that supports it are in many ways synonymous with Morton Estate. Both are international success stories. While the sport doesn't attract the big team sponsorship that exists offshore, the horses bred here are highly regarded and sought after for their quality.

The sport of polo has a clean green image, and, like Morton Estate, has interests in terroir and how the environment affects all aspects of its operation. NZ Polo also wanted a 100 per cent New Zealand owned company as its partner for the tournament.



Congratulations to the Morton Estate Team who came third!

"The opportunity to be closely involved with a sport that shares the same qualities we aspire to was an outstanding opportunity for Morton Estate," says Sales & Marketing Director, Fiona MacDiarmid.

# Our New Vineyard is a Great Treasure



**Morton Estate is expanding its operation in the Marlborough region with the establishment of the new Kuranui vineyard at Seddon, just south of Blenheim.**

Kuranui is an evocative name which translates as "great treasure." It is also the South Island Maori name for Mōa. The vineyard was first established in 2003 with 50 acres planted that year and a further 70 acres planted in 2004. It will mainly produce sauvignon blanc, pinot gris and pinot noir varieties, offering a variation to the other Morton



Estate vineyards in the regions. Vineyard Manager, Paul McIntyre, says there will be a small amount of fruit this year, however, the first main vintage will be in 2006. Paul says the vineyard is characterised by fertile soil and the fact that it is not as stony as some other areas of Marlborough. He says the main challenge will be the extreme temperature changes in the region.

"We have cool nights and extremely hot days so we will be working hard to ensure we get the vines right and the fruit ripe," he says.



The Grand Marquee, fine wines and summer frocks



Morton Estate was thoroughly enjoyed by all



The drinks flowed at the Grand Marquee.

# New Releases

## Stone Creek Marlborough Riesling 2004



Aromatic wines are increasing in popularity and the latest from our Stone Creek vineyard is an example of an excellent quality Marlborough riesling.

The Stone Creek Marlborough Riesling 2004 comes from a superb growing season with the fruit being picked at ideal acidity levels. Conditions from this vintage favoured a style more conducive to cellaring, while the grapes were all picked from one block, ensuring great consistency.

Our winemaker has further increased complexity by using three different strains of yeast during fermentation.

The result is a wine that exhibits concentrated flinty limes, green apples with hints of honey and marmalade. The palate is long, weighty and layered, showing all the hallmarks of wine that will go the distance. It will be superb with summer salads, poultry and fish dishes.

## White Label Hawkes Bay The Mercure 2003



The 2003 vintage proves that we can never second-guess the weather. It started well, but coolness following fruit set had the effect of slowing maturation and reducing the total crop. Fewer grapes produced more intense flavours in this wine.

The Mercure is a classic Bordeaux blend that proves the whole can be better than its parts. Cabernet franc, cabernet sauvignon and merlot each impart their own unique personality to this wine. Fruit from the merlot, firm tannins from cabernet sauvignon with cabernet franc adding further complexity.

This vintage also benefited from our decision not to produce a Black Label wine in this year, freeing up new oak barrels that would normally have contained the premium Black Label brand.

The Mercure 2003 displays complex fruits of raspberries, with dark plums and tobacco combined with a subtle cassis aroma on the nose. These attributes are woven around subtle vanilla as a result of 12 months maturation in French and American oak. The palate is rich and powerful with fine grained tannins.

# WINE & FOOD

## Sydney Top 100: Smoked Salmon Rillettes & Thinly Sliced Baguette Croutons



### Official Recipe for the Sydney Top 100 Tasting 2005

Ingredients for 8 diners: 1.2 kilos salmon, 2 tbsp horseradish cream, pepper to taste, 1 baguette, 150g butter, dill for decoration.

#### To make rillettes

1. Bone and skin the smoked salmon.
2. With 2 forks, shred salmon meat, making sure there are no bones left.
3. Add horseradish cream and continue shredding/mixing with the 2 forks until well combined.
4. Season to taste. Set aside.

#### To make croutons

5. Slice baguette thinly.
6. Melt butter in a saucepan.
7. Brush each slice of baguette with melted butter.
8. Bake in oven on slow heat till crisp. Leave to cool.

#### To serve

10. Fill small ramekins with salmon rillettes. Fork the top to add an attractive pattern.
11. Place doyleys on the plates, ramekins in the centre.
12. Arrange several croutons around each ramekin.
13. Decorate with a sprig of dill.
14. Enjoy with the Gold Medal winning, Sydney Top 100 Morton Blanc de Blanc 1999.

## More Choice With Compact Bottle

**We like to offer our customers the widest possible choice of wines – and now we've released a new compact bottle size that offers even more options.**

The 375ml bottle holds about three glasses of wine and is perfect for any occasion when a full 750ml bottle is too much – such as a picnic, in a gift pack, when dining alone or for use in hotel restaurants and mini bars.

Three of Morton Estate's most popular wine styles are available in the new

bottles, 2004 White Label Marlborough Sauvignon Blanc, 2002 White Label Hawkes Bay Chardonnay, and the 2003 White Label Hawkes Bay The Mercure.

The 2004 White Label Marlborough Sauvignon Blanc is quite a full-bodied wine, with flavours reminiscent of very ripe capsicum, lifted peaches along with a hint of flintiness. The nose exhibits goose-berries, limes and herbs typical of riper Marlborough Sauvignon Blanc.

This superb wine is ideal with lighter, summery foods.

The 2002 White Label Hawkes Bay Chardonnay is a medium bodied wine that is youthful and fresh, the result of a long, cool, summer. Oak fermentation and maturation has contributed to a rich palate weight. It is particularly good when paired with richer, less delicate dishes.

The 2003 Mercure is another great example of this label. A Bordeaux blend that varies seasonally, the 2003 vintage has a larger proportion of Cabernet Franc than previous years. It portrays a rich palate with lingering, grainy tannins.

# Winewriter's Choice

## Joelle Thomson



### 2003 Morton Estate Marlborough Sauvignon Blanc

There is no such thing as a quick glance at the impressive tally of medals this wine has won and they come from shows in both New Zealand and Australia.

It is a double silver medal winner, a bronze medal winner and comes recommended by the daily updated wine website, TiZwine.com. Like the medals that they award, wine shows are incredibly prolific today and while that does not detract from an award winning wine, it is ultimately the taste in the bottle that impresses wine drinkers the most.

And since wine store and supermarket shelves are virtually groaning with 2004 sauvignon blancs right now, it is refreshing to taste something with a little more time up its sleeve.

The 2003 Morton Estate White Label Marlborough Sauvignon Blanc is made with grapes grown in this country's biggest wine region, which accounts for its fresh, zingy acids and the green gooseberry and tropical fruit-driven style and taste of the wine. Its biggest selling point is that this wine is soft in texture, from start to finish. This makes it a good with-food wine, even with a slightly higher than usual (for sauvignon blanc) 13 per cent alcohol.

Joelle Thomson is a wine writer and author. This column is not paid for by Morton Estate but is an independent commentary.



# Winemaker's Choice

## Evan Ward



### Winemaker's Reserve Hawkes Bay Sauvignon Blanc 2004

The fruit for the Winemaker's Reserve Hawkes Bay Sauvignon Blanc 2004 was harvested from a new grape growing region of Hawkes Bay and is a result of our ongoing development of new and exciting terroirs.

The elevation of the vineyard gives a range of diurnal temperatures that enhance the accumulation of varietal characters and gives this wine its intensity. The planting of a number of Sauvignon Blanc clones and keeping the grapes separate right through fermentation, has allowed a special selection to be made from the top performing clone of this vintage.

This wine was obviously going to be a standout with concentrated flavours and aromas. It was worth keeping separate to preserve its strong tropical and herbaceous aromas, lovely fullness and length of palate.

This is an excellent wine now and will develop well with a further two to three years of cellaring.

