

# M E Q

Morton Estate Quarterly Bulletin

issue twenty five



## HOT OFF THE PRESS "WE'RE AT THE TOP"



**The Sydney International Wine Competition is a major event on the Morton Estate calendar. It is unique, in that wines from around the globe are judged in combination with foods that are well suited to the particular wine style.**

Hot off the press, we have been advised that three of our wines have gained awards in the competition, including the 1999 Blanc de Blanc sparkling making the crème de la crème - the Top 100 list.

Blanc de Blanc is a new variety for Morton Estate and to gain this recognition at an internationally renowned wine show is an important endorsement of our new product. Two other Morton Estate wines have also gained endorsements, with our well-known Morton Brut methode traditionnelle sparkling wine gaining a Blue Gold Medal and the



White Label Hawkes Bay Chardonnay 2001 a highly commended.

The Sydney Top 100 competition is the only major international wine contest that judges the finalists alongside food. The result is an outstanding collection of food friendly wines - important for Morton Estate because so many of our wines are food driven. The competition attracted 2000 entries from 13 countries, including Australia, France, USA, South Africa, Spain and Chile.

The Top 100 is made up of the competition's highest scoring wines. A Blue-Gold award indicates that the entry is in the top 10% of the total list of entries, while the highly commended wines are in the top 15%. These awards are for the 2005 competition - the Trophy wines will be announced in March next year.

Morton Estate Sales & Marketing Director, Fiona MacDiarmid, says the launch of the new Blanc de Blanc variety was an exciting development for Morton Estate and the company is pleased to gain such high profile recognition.

"Blanc de Blanc is a 100% chardonnay sparkling wine

and with chardonnay being our signature variety it is a welcome addition to our range of bubbly. It has made the Top 100 in a major international wine show, so we know we are on the right track."

"Successful Blanc de Blanc wines are complicated to produce because our viticulturists have to provide grapes with all the fruit characteristics of being ripe, but with low sugar levels," she says.

Blanc de Blanc originated in the Stone Creek Vineyard and after five years on yeast lees it is a delicious pale straw colour. An up-front wine, it has an aroma of orange blossoms and grapefruit, spiced with yeast. On the palate there is intense fruit combined with a fine mousse finishing with confident acidity.

"This is a bubbly that will excite any sparkling fan, a fantastic addition to any Christmas celebrations" she says.

### INSIDE THIS ISSUE

Sydney Int. Wine Competition 1

New Mayor Celebrates in Style 2

Morton Celebrates New Spirit Cutters 2

Discover the Art Promotion 2

Morton Estate Wine Show 3-4

Prawn and Snapper Fish Cakes 5

Winewriter's & Winemaker's Choices 6

# NEWS & VIEWS



## NEW MAYOR CELEBRATES IN STYLE

Auckland's new Mayor, Dick Hubbard, celebrated his win in the local body elections in the best way we can imagine – with a glass of Morton Estate bubbly. We offer our congratulations to the new Mayor and encourage him to follow his excellent example of making every celebration a Morton celebration.



## MORTON CELEBRATES NEW SPIRIT CUTTERS

**Morton Estate's close association with the Spirit of Adventure Trust continued when the charity launched its latest additions – 5.5m sailing cutters called Sir Peter and Lady Pippa, after the famous yachting couple.**

Our wine once again marked the occasion when the cutter was commissioned. Sir Peter and Lady Pippa have been built to replace the cutters that have been used on almost every voyage of the sail training ship, Spirit of New Zealand, since it was launched in

1986. The new cutters are aluminium and were built by Blade-runner Boats. One of the old cutters is featured above.

Tens of thousands of young people have gained their first experiences of sailing in the cutters as part of the 10 day voyages aboard the Spirit of New Zealand.

The old whalers, beyond their service life, will be used at Kings Plant Barns, displaying flowers and plants and promoting the donation boxes for the Spirit of Adventure Trust.

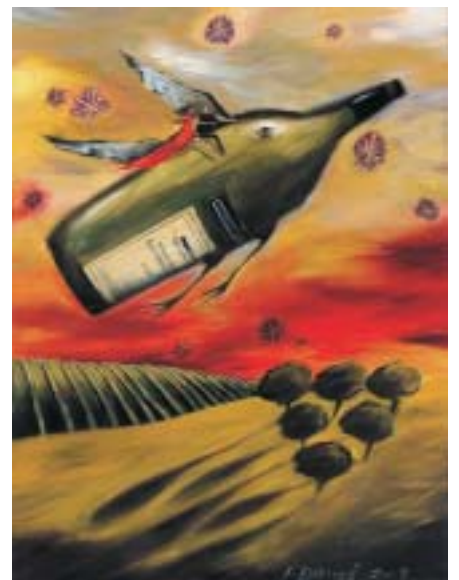
## POSTERS ADD FIZZ TO BUYING WHITE LABEL

Morton Estate's art promotion has gone down as well as a glass of our bubbly on a hot summer day.

The posters were painted by artists who were asked to create their own style to match the values of Morton Estate's White Label series of style, uniqueness, complexity and freshness.

The three artists chosen were Fraser Williamson, Esther Bunning and Ingrid Berzins. They have created stunning artworks, one of which is featured at the bottom of this page.

The promotion ends with the draw of a trip for two to the cultural city of Melbourne. Everyone who buys a bottle of Morton Estate wine is eligible to enter the draw for the trip for 2 to Melbourne for 3 nights to visit the Museum of Modern Art. In addition we are offering a total of 75 signed prints from the artists as consolation prizes.



# MORTON ESTATE WINE SHOW

**Seven wines have joined the new release list and these include stunning sauvignons, cracking chardonnays, pleasing pinots, and some amazing aromatics.**

The diversity of wine styles and types highlight the subtle differences in Morton Estate's range, derived from its vineyards in different locations, at varying levels of maturity and the microclimates in each area. It is a philosophy into which Morton Estate has significant investment.

The new releases also highlight the excellence of the newly developing New Zealand wine styles such as pinot gris and gewürztraminer as well as the proven favourites like chardonnay and sauvignon blanc.

## **SAUVIGNON BLANC**

New Zealand leads the world with its sauvignon blanc wines and the two featured here, from our own vineyards in Hawkes Bay and Marlborough, show the great diversity available within this superb wine style.

### **Stone Creek Marlborough Sauvignon Blanc 2004**



A wine that won the Trophy for best sauvignon blanc at the world's most prestigious wine competition may be a hard act to follow, but we think that the new Stone Creek Marlborough Sauvignon Blanc 2004 has the goods.

This wine has refinement and complexity that supersedes the acclaimed 2002 version, which won gold at the London International Wine Challenge. Although 2004 was cooler than 2002, tighter canopy management in the vineyard contributed to grapes ripening two weeks ahead of schedule with lovely peach and tropical fruit characteristics. The result is a wine with a heavier body and a more balanced offering than 2002.

Consumers will find the wine to be more complex in a ripened style, more refined and more elegant. It is a great wine and well matched with subtle foods such as poultry and seafood.

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

The 2004 Winemaker's Reserve Hawkes Bay Sauvignon Blanc is an exciting new style for our company. The grapes were harvested from our newest Hawkes Bay region, where the elevation gives a range of temperatures that enhances flavours and intensity. By planting a selection of vine clones we have been

able to select the fruit from the best-performing clone. The result is a wine with strong tropical and herbaceous aromas with a lovely fullness and length of palate that has the ability to develop with some time in bottle. Cellaring for another two to three years will add a new dimension to this wine.

**Wines to suit every taste, food style and special occasion have been released just in time for summer by Morton Estate.**

## **AROMATICS**

Pinot Gris is an aromatic wine variety that is becoming increasingly popular in New Zealand. Morton Estate's winemakers have taken up the challenge with enthusiasm and are now in their second vintage of this variety. The results coming through are very pleasing.

### **White Label Hawkes Bay Pinot Gris 2004**



As a food match, pinot gris is an excellent match for fish and poultry dishes with subtle flavours that will not dominate the delicacy of the wine. The fruit for the White Label Hawkes Bay Pinot Gris 2004 was grown at our Kinross vineyard and harvested at optimum maturity, colour and flavour development.

Definite aromatic characters of quince and melon have been subtly enhanced by barrel fermentation in older French oak and lees ageing. Full and soft on the palate, with great length of flavour, this will be a great addition to any summer meal.

### **Kinross Hawkes Bay Pinot Gris 2004**



The concept of Terroir – the wine being an expression of the total growing environment, comes to fruition in this pinot gris. We identified Kinross, with its elevated inland location, as being suitable for aromatic wines, which require perfect growing conditions.

The Kinross Pinot Gris was created from hand-picked fruit, selected for perfect ripeness and fully coloured bunches.

Gentle whole-bunch pressing was followed by fermentation in French oak barriques to add complexity and depth to the quince and melon flavours inherent in pinot gris. This wine has a freshness and vibrancy all of its own.



Two stunning new releases: Winemaker's Reserve Hawkes Bay Sauvignon Blanc 2004 and Private Reserve Hawkes Bay Chardonnay 2002.

**White Label Hawkes Bay Gewürztraminer 2004**



Once again, our Kinross vineyard has proven it is ideal for growing aromatic varieties. The White Label Hawkes Bay Gewürztraminer 2004 has aromas of rose petals, ginger and limes while the palate has a roundness and fullness derived from very ripe fruit. This is a wine of power and elegance that will be an ideal match for spicy, or Asian style dishes. Cellaring for a further three to five years will provide an interesting new perspective on this wine.

**CHARDONNAY**

Chardonnay is Morton Estate's signature variety and is internationally acclaimed. We produce top quality chardonnays at all price ranges and we have developed our distinctive style from the heavy, oily wines of the 1980s to the crisp, flavoursome and sometimes fruity chardonnays enjoyed today.

**Private Reserve Hawkes Bay Chardonnay 2002**

The Private Reserve Hawkes Bay Chardonnay 2002 was created from an optimum blend of fruit selected from our Hawkes Bay vineyards.

Plump chardonnay grapes were perfectly ripened and the result is a wine boasting generous melon, pineapple and peach flavours, enhanced by subtle inputs of smoky oak. We

encourage you to enjoy the quality of our Private Reserve series by sampling this wine, which will prove a perfect match for summer foods such as kingfish steaks, crayfish, or barbecued meat. Three to five years cellaring will further develop the finesse of this superb chardonnay.

**BORDEAUX RED**

**The Regent of Morton 2002**



This is the first vintage of our new blend of merlot, cabernet sauvignon and cabernet franc and sits above our acclaimed Mercure, also a blend of Bordeaux red varieties.

It exhibits a fine-grained tannin structure with depth and complexity that speaks of a wine of superior quality and elegance. It clearly illustrates the development of red wine varieties that we have undertaken at selected Hawkes Bay locations. Our vineyard-planting programme has seen grape varieties established in the locations that will best suit the grapes and the wine styles we wish to create.

The Regent of Morton is an excellent example, being the first wine to come from our new block at Ngatarawa. This block is a little hotter and more amenable to growing later season varieties like Bordeaux red, and there is an exciting potential for greater quality and consistency.

## The Season to Sparkle

Prawn and Snapper fish cakes with dill, Thai basil and lime

Try this superb seasonal recipe, sure to add a sparkle to your Christmas Day.



Many thanks to Cuisine Magazine November issue for use of this article and photography.

### You will need:

- 2 cloves of garlic, chopped
- 4cm-piece ginger, chopped
- 3 egg whites
- 300g diced fresh snapper
- 1 tablespoon grated palm sugar
- 2 teaspoons fish sauce
- pinch ground white pepper
- 2 teaspoons dill, chopped
- 2 tablespoons Thai basil leaves
- 1 teaspoon mint leaves, finely sliced
- 1 kaffir lime leaf, finely sliced
- 1 medium-hot chilli, seeds removed
- 10 raw, peeled prawns, chopped
- light olive oil for cooking
- 3 tablespoons Thai basil leaves to serve
- dill sprigs to serve
- 4 limes, cut into thin wedges to serve

Place the garlic and ginger in a food processor with one egg white and blend to a paste. Add the fish and remaining egg whites and process until the fish is chopped finely but not become too smooth. Add the palm sugar, fish sauce and pepper and blend again until the mixture is smooth. Transfer the mixture to a bowl and beat in the herbs and chilli, then gently fold in the prawns. Cover and refrigerate for 1 - 2 hours.

Line several trays (of a size that will fit in the fridge) with baking paper. With wet hands, pat 1 1/2 teaspoon amounts of the fish and prawns mixture into 1cm thick round cakes. Place them on the paper-lined trays, spacing a little apart.

Cover and chill for no more than 2 hours. Heat a non-stick pan to medium and add a little light olive oil, swirling it around to coat the base of the pan. Carefully slide prawn and snapper fish cakes into the pan using a spatula. Fry the cakes for 1 - 2 minutes on each side (about 8 at a time) then transfer them to oven trays and bake in a preheated 180C oven for 4 minutes until just cooked through.

Place the prawn and fish cakes on serving trays, scatter the extra herbs over the top and serve immediately with lime wedges for guests to squeeze. Serve with Morton Non Vintage Brut.

Makes 30 cakes, serves 10 as canapes.

# Winewriter's Choice Hugh Wood



Photo courtesy of  
Hamilton Press

## Blanc de Blanc and The Regent of Morton

Over the years, Morton Estate has made many sparkling wines and many very good chardonnays, so when they put the two together and make an all chardonnay sparkling wine, the result should be pretty good- and it is! Morton Estate Blanc de Blanc 1999 spent 5 years in the making "on the lees". The result is a soft, developed yet fresh wine with typical chardonnay citrus notes, distinctive yeast 'autolysis', an intense mid palate and a firm but fresh finish. Light enough to serve as an aperitif but with enough weight and interest to accompany food. A very clever wine.

New to the Black Label range is The Regent of Morton 2002. This super premium wine is a blend of Merlot, Cabernet Sauvignon and Cabernet Franc and has been made in the Bordeaux style but is much more accessible as a young wine than anything out of France. In an age where quality often seems to equate to weight and power, this is no blockbuster but a wine showing true finesse and elegance in an approachable style.

The fruit is intense with a full and complex mid palate and a finish of fine-grained tannin. Amazingly easy to drink now, but with enough stuffing to last a good few years. The winemaker says up to a decade and who am I to argue?



# Winemaker's Choice Chris Archer



## Boar's Leap Hawkes Bay Chardonnay 2002

This Boar's Leap Chardonnay reflects the fruit expression of great Hawkes Bay Chardonnays. This wine relies on the natural fruitiness and aromas of Hawkes Bay chardonnays unchanged by oak or malolactic fermentation.

The grapes were carefully selected from our Kinross, Riverview and Tantallon vineyards and blended to create a wine that best suits the unwooded – or unoaked – chardonnay style. The grapes were from the clone 15 vines in our vineyards, which give lifted pineapple notes in the wine.

It is lighter than the traditional chardonnay, and our focus has been on enhancing the natural elegance and fruitiness with delightful grapefruit characteristics thrown in for good measure. The honesty of its style is more like a sauvignon blanc than the chardonnays we have come to know in New Zealand.

This is a great wine for sharing over a good meal.

