

# M E Q

MORTON ESTATE QUARTERLY BULLETIN

ISSUE TWENTY ONE

## TROPHIES AROUND THE GLOBE MARK MORTON ESTATE QUALITY



Evan and Chris, Our Winemakers

**Winning Trophies at wine competitions on either side of the globe capped a heady and exciting November for Morton Estate.**

Our Stone Creek Sauvignon Blanc was successful in winning the Trophy for Best Sauvignon Blanc at the London International Wine Challenge 2003. Morton Premium Brut Methode Traditionnelle won the Trophy for Champion Sparkling Wine at the local Air New Zealand Wine Awards.

The wins acknowledge the significant investment in quality improvement undertaken by Morton

Estate over the past five to six years. In the past, Morton Estate has won the Best Chardonnay in the World Trophy and taken many other international awards.

"Following on the back of winning last year's Trophy for Best NZ Wine Producer, this is a fantastic recognition of how far Morton Estate has come in the last five years," says Sales and Marketing Director, Fiona MacDiarmid. "We have invested in vineyards, viticulture and winemaking techniques, and brought in leading winemakers."

Winemaker Chris Archer says "innovative canopy and water management by the Stone Creek Vineyard manager, Paul McIntyre, gave me fruit that embraced the full range of Marlborough Sauvignon Blanc characteristics, from extreme nettles to rich, ripe, tropical fruits. "The result is, we believe, a stunning wine that achieves all the maximum flavour extremes of Marlborough Sauvignon Blanc."

### Morton Premium Brut

Our winemakers describe Morton Premium Brut Non Vintage Methode Traditionnelle as a work in progress, but judges at the Air NZ Wine Awards think it's a work of art. Morton Premium Brut was the only sparkling wine to get a gold medal and capped it by winning the sparkling wine Trophy as well. Winning awards at the Air New

Zealand competition is a tradition for Morton Estate - in 1987 the first Morton Brut won the Trophy for best sparkling wine and in 2000, the Morton RD 95 also won the sparkling wine Trophy. But for our dedicated staff the sparkling wine award is particularly exciting because it recognises their determination to develop Morton



Brut into one of the great New Zealand sparkling wines. Winemaker Evan Ward says: "We are creating quite a special wine in Morton Brut. We are seeing good results from work we started on this wine years ago. That includes the location of vineyards in the cooler regions of Hawkes Bay and the vineyard management techniques developed at Riverview."

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# NEWS & VIEWS

## New Releases for Christmas

### Riverview Hawkes Bay Chardonnay 2000

From the premier Riverview Vineyard, the 2000 Riverview Chardonnay is another superb wine to bear this brand name. Drinking well now, it has aged beautifully over three years and displays nutty, yeasty flavours. The components are well integrated in this lovely smooth, fully-flavoured wine. **Gold Medal Air New Zealand Wine Awards 2003 and Blue-Gold Sydney Top 100 2003**

### White Label Hawkes Bay Pinot Noir 2002

Another of the 2002 vintage wines that are causing great excitement in the winery, this wine is the product of a wetter than normal summer followed by a hot, dry, late-summer. The extended season resulted in the accumulation of intense fruit flavours and allowed the vineyard managers to harvest the fruit at perfection.

### Nikau Point Hawkes Bay Sauvignon Blanc 2003

Nikau Point is the wine that brings alive the Pacific Rim-style meals enjoyed by New Zealanders. This wine is created to enhance good cooking, and exhibits tropical fruit characteristics. It is harvested from Morton Estate's elevated inland vineyards in Hawkes Bay and has a style of subtle herbaceousness that is unique to the region. Not as bold or grassy as Marlborough, instead having a more subtle style, all of its own.

### Stone Creek Marlborough Riesling 2003

For those who enjoy aged Riesling, this wine will give you spectacular results when buried in the cellar for the next 5 to 10 years. The fruit was harvested at 24 Brix which was a combination of natural ripeness and Botrytis concentration of approximately 5%. The result has brought the flavours forward so the fruit is perfectly balanced with the lean mineral acidity. Get in quick because we have limited quantities. The Rieslings from our Stone Creek Vineyard are sensational wines. They point to the growing calibre of Riesling wines coming out of Marlborough, where the climate and conditions have the potential to make it one of the world's leading Riesling growing areas.



# MORTON ESTATE BLACK LABEL CHARDONNAY RETURNS

**An iconic New Zealand wine makes a welcome return this year as Morton Estate releases the 2000 Black Label Chardonnay.**

Reduced fruit quality from the '99 vintage meant there was no Black Label Chardonnay, but with many wines from the 2000 vintage shaping up as something exceptional, the 2000 Black Label Chardonnay will not disappoint, says Morton Estate Hawkes Bay winemaker, Evan Ward.

Refinement of the definitive NZ Chardonnay style has continued with this wine. Morton Estate has worked with the barrel makers to develop an oak that is even better suited to our wines.

Evan says that cooler conditions in 2000 allowed more intense fruit flavours to develop in the grapes and ultimately resulted in a wine worthy of Morton Estate's premium Black Label brand name. The wine has undergone full barrel fermentation in the new style of oak, which has enhanced the lifted vanillan characters and softened the effect on the palate while being more integrated with the fruit characters, says Evan.

The intense melon and stonefruit, with lees ageing and partial malolactic fermentation deliciously combine in a wine of smoky, toasty flavours and a creamy palate of exceptional length. The 2000 Black Label Chardonnay has been released in time for summer and will be perfect for the more substantial meats of summer, such as barbecued steak, the turkey and ham of Christmas dinner or fresh kingfish steaks.

Morton Estate is renowned for great Chardonnays, particularly from its premier vineyard, Riverview, based on the elevated banks of the Ngaruroro River in Hawkes Bay.

The 1995 Black Label was awarded the best Chardonnay in the World Trophy and the wine is consistently rated highly at international wine competitions. Other accolades and awards won by Black Label Chardonnay include Gold Medals for the 1996 and 1998 vintages. The 2000 Riverview Chardonnay also won a Gold Medal at the Air New Zealand Wine Awards.

Great wines are no accident and Morton Estate's philosophy of striving for exceptional quality at every step of the wine making process is epitomised in this premium Chardonnay.





## CRAYFISH, HAM, CAMELISED ONION, BUBBLES AND STICKIES

Enjoying good wine over a meal with the family is one of the most pleasurable activities of our festive season. So we asked our winemakers to come up with a few ideas for food and wine matches for meals, including the all-important one on Christmas Day.

Evan Ward says that for flavoursome meats like turkey and ham, "you can't beat a nice fat Chardonnay" such as Morton Estate Riverview or Black Label. These are an excellent accompaniment for heavier flavoured meats – although he also says a savoury red wine like Pinot Noir goes well with these foods.

If you're having dessert and it's a heavy traditional Christmas pudding, there are two approaches to consider. One is to match the heaviness with a Port or dessert wine like Morton Estate Black Label Semillon Chardonnay 2000 – the other is to counter the weight of the pudding with a fresh, yeasty sparkling wine like Morton Brut NV or Black Label.

If fruit or fruit salad is being served, Evan suggests pairing it with a Riesling such as Morton Estate's Marlborough White Label Riesling (see also new releases, Stone Creek Riesling) or a light and fruity Chardonnay such as the Boar's Leap Unoaked Chardonnay.

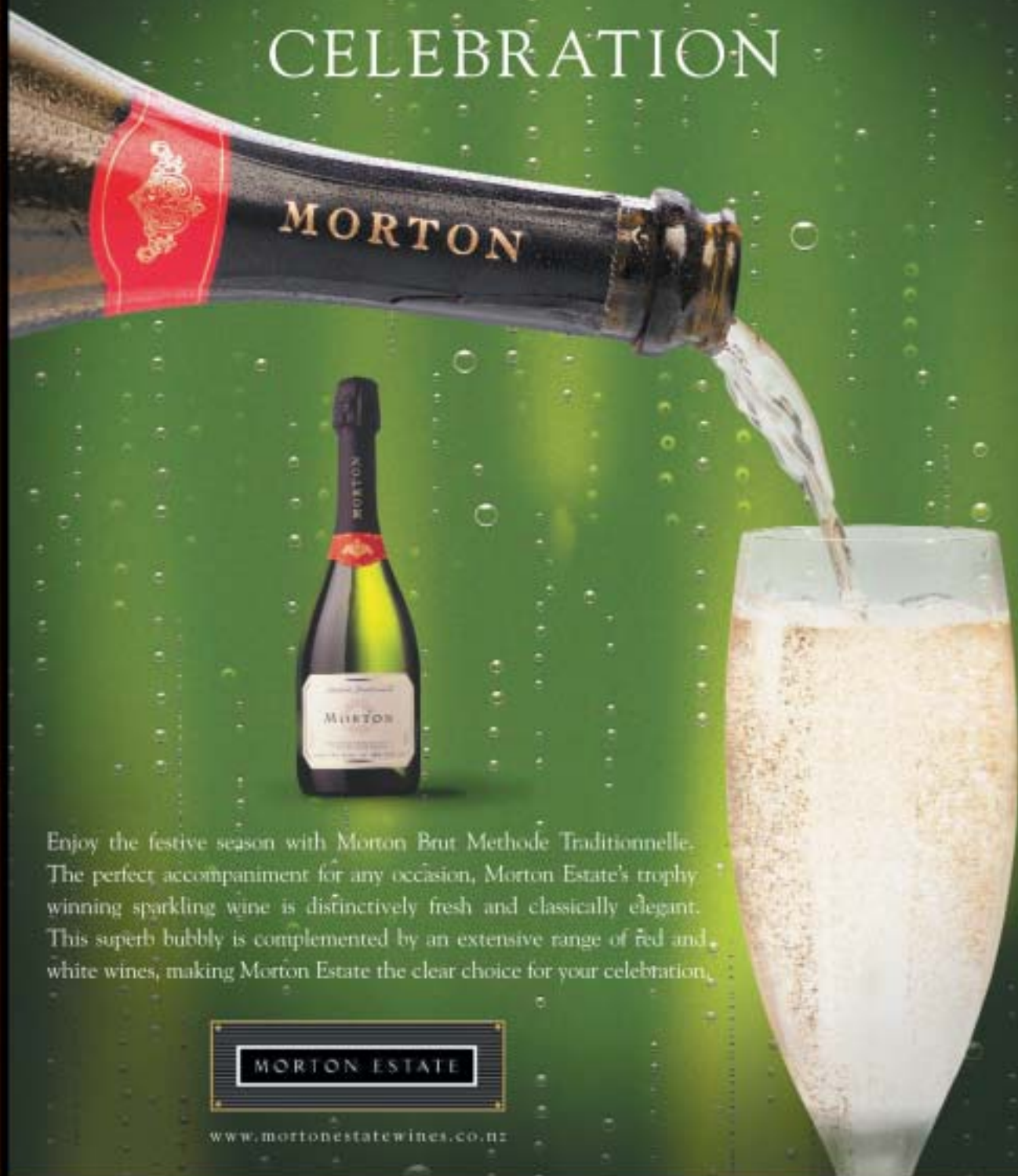
If the ingredients have strong flavours or are aromatic such as lychees, a Gewurztraminer is the ideal accompaniment.

Chris Archers' favourite Christmas Day meal is breakfast and he says you can't beat crayfish or pancakes with strawberries – accompanied by a good sparkling wine. Morton Premium Brut non-vintage is his sparkling wine of choice for these foods, and he'll even cut the strawberries up and serve them in the wine. If ham or saltier foods like fish and caviar are on the menu, Black Label is the wine he recommends for its greater acidity. He even says it's worth trying the French style of starting a meal with a dessert wine like the Morton Estate Black Label Semillon Chardonnay 2000 as a pre-dinner "wake up" with pate on toast with caramelised onion.

"I tried that in France and it's a must, but beware - I also achieved an 8kg weight gain."

If you have any queries, our wine education executive, Brian Farmer, will be only too happy to help out at our Cellar Door, State Highway 1, Katikati, or phone 0800 667 866.

# ADD AN EXTRA SPARKLE TO YOUR CELEBRATION



Enjoy the festive season with Morton Brut Methode Traditionnelle. The perfect accompaniment for any occasion, Morton Estate's trophy winning sparkling wine is distinctively fresh and classically elegant. This superb bubbly is complemented by an extensive range of red and white wines, making Morton Estate the clear choice for your celebration.

MORTON ESTATE

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

# "CRACKER OF A YEAR", 2002 vintage

The 2002 vintage has shaped up as a great vintage reminiscent of the Bordeaux vintage of 2000, according to our winemakers.



Riverview Vineyard, Hawkes Bay

While 2002 didn't start well, with a cool growing season and a wet summer, two heat bursts late in the season soon got rid of concerns down at the vineyards and boosted flavours and sugars in the fruit. The conditions then remained stable so our vineyard managers could bring the fruit in when it was perfect.

"The Bordeaux reds, Pinots and the Chardonnays - will be particularly good, but I think you can consider anything with a 2002 sticker on it excellent" says Hawkes Bay winemaker, Evan Ward. Chris Archer simply describes the vintage as a "cracker of a year"



New growth of grapes

We were particularly pleased with the fruit from some of our newer Hawkes Bay vineyards with Colefield showing good fruit weight and Kinross fruit starting to show some maturity and interesting savoury characteristics.

"Colefield pinot noir seems to be more open with more plummy characteristics and the wines from Colefield will be really good when they start to come through," says Chris. "There are going to be some exciting blends of Riverview, Colefield and Kinross, but the individual vineyard wines will also show some strong characteristics," he says.

The 2002 Sauvignon Blancs are on the market now, as well as the 2002 Mercure and 2002 Boar's Leap. Call our Cellar Door at Katikati for further information on 0800 667 866 or visit the website, [www.mortonestatewines.co.nz](http://www.mortonestatewines.co.nz) for information on new releases.



Vintage 2002 - ready to pick