

M E Q

CHRISTMAS 2006 - Morton Estate Quarterly Bulletin

Issue 33

Summer - No Better Time to Sparkle!



Summer is the season for bubbles, when celebrations and fun with family and friends call for a lighter wine that is - as the person credited with inventing the modern drink claimed - "like drinking the stars."

Champagne started as the drink of French kings when they were crowned and hundreds of years later it's still the number one favourite for celebrations.

Sparkling wine and celebrations have marked our history too - with one of our most satisfying competition wins being a Trophy and Gold Medal for Morton Premium Brut at the Air New Zealand Wine Awards in 2003. It remains a favourite with Kiwis during the wonderful warm summer months and long balmy evenings - but our winemakers continue to plot and scheme about the wine. They see it as a challenge - how

can they make an under \$20 sparkling wine, created in the traditional methode way, better every year?

One of the secrets is holding back wine from every vintage to back blend - this ensures there is a familiar consistency of style in Morton Brut. It also introduces more aged characters and complex yeasty flavours - while also retaining the freshness that makes it such a great summer celebration. **Continued on Pg.2.**

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Continued from Pg.1. Morton Brut is only one of our lineup of stunning sparkling wines that will enhance very occasion. We also produce Black Label, Blanc de Blanc and IQ sparkling wines.

Our premium sparkling wine is the Black Label Methode Traditionnelle 2000. It's not produced with every vintage so after eagerly awaiting the release of this wine it has not disappointed. A blend of Pinot Noir, Pinot Meunier and Chardonnay, Black Label is lively and rich with lots of interesting characters coming through from its secondary fermentation.

Our Blanc de Blanc is a 100 per cent Chardonnay sparkling made in the traditional style and has been aging on yeast lees for five years. This is a more up front wine, with lifted fruit characteristics and a cleansing acidity on the back palate.



Our latest sparkling offering, Morton IQ 7 is available in limited quantities. It started life as Morton Brut and was left on lees in a quiet corner of our temperature controlled maturing rooms for seven years. This is a similar technique to "Mis En Cave," as practiced by many of the top Champagne producers.

The resulting wine is a superb example of how a good methode traditionnelle benefits from maturing slowly and quietly in a cool cellar.

It is a wine of great complexity – with delicious nutty, yeasty aromas complemented by subtle fruit flavours.

The only problem now is that we now have to wait another seven years before we can do it again. Stay tuned – you never know what our winemakers will pull out of a quiet, dark corner next.



Try the 2000 Black Label Methode Traditionnelle with strawberries and cream, this divine bubbly is almost too good to share.



Our newest release IQ 7 Methode Traditionnelle has had 7 years on lees, making it a superb accompaniment to freshly steamed seafood.



The Blanc de Blanc 1999 displays aromas of ripe fig and creamy yeasty characters. The perfect aperitif on a hot summer's day.



New Zealand's most celebrated bubbly, great on its own or equally impressive with lighter style summer dishes. Cheers everyone!

Interesting Champagne

The taste for Champagne originated with s by French kings in their coronation ceremon

In the 17th Century the English taste for spa was huge – and the dry, or "Brut" champ palate in mind.



One of the first celebrity e 1800s. George Leybourne contracted to drink champ the drink in his performan much to establish champag

Early champagne makers saw bubbles in t fact, the monk Dom Perignon was asked because the bottles were exploding in the

The longest recorded Champagne cork fli

It is widely accepted that the smaller the b

In 1911, Champagne producers rioted. No of their favourite tippie, but because the areas that could call their wines "champagne the growers popped their corks and burned to destroy stores of wine.

Lilly Bollinger, famous for rebuilding th Champagne name following the death of I in 1941, was asked when she drank Cham replied, "I only drink champagne when I'm when I'm sad. Sometimes I drink it when When I have company, I consider it oblig with it if I am not hungry and drink it Otherwise I never touch it - unless I'm thir

Seeking The Rewards Of A Cellar

"If you don't have the right cellaring conditions, you might as well carry the wine around in the back of the station wagon, in Alice Springs."

So wrote Ben Canaider in the Sydney Morning Herald, and he has a point.

Cellaring carries a mystique about it - laying down wines for years and years puts the owner on a pathway to a mystical wine experience that you can't get any other way. The convenience of having a range of wines ready to enjoy with that special meal just can't be beaten.

However many modern wines are just fine to consume straight away. As part of its quality strategy Morton Estate carefully cellars all its wines until our expert

winemakers decide they are ready. However there are also wines, particularly the red varietals, that will respond well to a few more years ageing.

Widespread use of screw caps has also changed the dynamic of cellaring - most of the "must-dos" of cellaring are to preserve the cork. The convenient screw cap means you can cellar wines upright.

Cellaring wines involves a few simple principles and cool stable conditions.

TEMPERATURE

Temperature is the most important factor with the optimum being 10-12 degrees. Constant temperature is the best – white wines in particular are susceptible to rapid temperature changes. If a cellar is no

glio

a wine that is seamless – one that has more
nce and complexity than anything we had

o this successful wine include site selection –
yard is unique in its elevated, inland location
vines and innovative canopy management
it comes to harvesting, Coniglio grapes are
and picked, chilled over night, then whole-
r to fermentation followed by maturation in
arrels.

of work on barrel selection and have chosen
c properties that retain the subtle flavours of
says Evan.

developed to reflect the supreme quality of fruit
expertise that has driven Morton Estate at least
rs.

Wine Cellaring System

le, easy to use, interlocking wine rack
for every cellar. Holds 48 bottles however
nique design enables you to increase
space as your cellar grows.

69.95 - Great gift idea.

Screwcaps have now been found to
preserve the freshness and vibrancy of
white wines far longer than cork.

In fact, it is now quite feasible to age say,
a Riesling, for twenty five years and have
that wine develop, but not oxidize, into a
lovely, aged wine.

It is quite likely that if this wine had been
under cork that it would have been either
oxidized or corked after that length of time.

New Releases Suited To Every Palate



Black Label Hawkes Bay Merlot Cabernet 2004

Only produced when the
conditions deliver outstanding
fruit, Black Label is one of our
premium brands.

This is a stunning full blooded
wine with deep red colour,
aromas of chocolate and mocha
intertwined with berries and
currants. With subtle French
oak, the pallet supplies fine
grained tannins that give great
length and structure. Will cellar
well under good conditions for
the medium to long term.



Stone Creek Marlborough Riesling 2006

Morton Estate's acclaimed Stone
Creek Riesling is a rising star in
the wine world, and now its
quality has been recognised
among the best from six nations
with a Gold in the Royal New
Zealand Show.

The show, held in Canterbury,
judged hundreds of aromatic
wines from Chile, Argentina,
Australia, France, Italy
and New Zealand.

The Chairman of Judges was a
well known wine consultant and
an expert in aromatic wines,
Terry Copeland, who led a panel
of industry experts.



White Label Marlborough Riesling 2006

An aromatic wine displaying
nuances of flinty limes and
mandarines with underlying
honey characters.

A crisp and lively palate
complements the lingering
lemon, green apple, mineral and
rosewater flavoured finish.

A fine example of what our
Stone Creek vineyard can
achieve. Drinking well now but
will also reward 2-3 years
cellaring. A good
accompaniment to fish and
summer salads.



Morton IQ 7 Methode Traditionnelle

Our latest sparkling wine has
had seven years maturing on
lees in the bottle. The resulting
wine has great complexity -
with delicious nutty, yeasty
aromas complemented by
subtle fruit flavours.
The palate is appealing, full and
round with exceptional depth
and length of flavour. Perfect
for those memorable moments
or to savour with caviar,
strawberries or freshly
steamed seafood.



Private Reserve Hawkes Bay Pinot Gris 2006

Recently awarded a Gold Medal
at the 2006 Air New Zealand
Wine Awards.

This Hawkes Bay Pinot Gris gets
better and better and this light
green coloured wine exhibits
perfumed blossoms and nashi
pear on the nose combined with
full flavours of citrus and
numerous blossom characters.
Great mouth feel over the entire
length of the palate completes
this perfect summer wine.

Try this wine as a great
accompaniment to spicy
Asian style dishes



White Label Hawkes Bay Gewurztraminer 2006

Further evidence of our
development of new growing
areas and techniques, this
wine comes with a recent
Trophy win at the 2006
Mercedes Benz Hawkes Bay
Wine Awards.

Light green in colour, with
aromas of rose water and
mandarin, this Gewurztraminer
has generous flavours that burst
from the wine.

The aromatic flavours of this
award winning wine will match
well with Thai cuisine. Superb
when chilled and enjoyed in the
summer sun.



The Hart Show - Air New Zealand Fashion Week 06

The Hart Fashion Show "goodie bags" were incredibly popular – made even more so by the bottle of Morton Estate wine in each one. We supplied a 375ml "hotel fridge" sized bottle of Morton Premium Brut sparkling wine, which went down well with the fashion week attendees.

We also made the grade at the after-party. A range of Morton Estate wines were enjoyed by guests of designer Susie Hart at a private function held in the trendy Westhaven Restaurant and Bar, Portside.



New Styles Follow In Golden Footsteps

The wine awards that put Morton Estate on the map two decades ago are this year likely to do the same for two of the company's newest wine styles. Judges at the Air New Zealand Wine Awards have given two Morton Estate wines Gold Medals, but this year it is the aromatics that have swayed their taste buds.

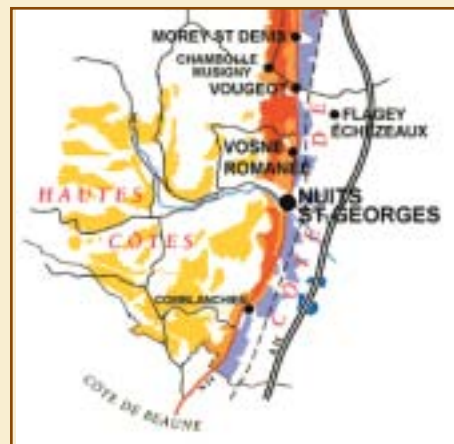
Both the Morton Estate Private Reserve Pinot Gris 2006 and the Morton Estate Stone Creek Riesling 2004 have gained Gold Medals. It is the second major award in as many months for the Stone Creek Riesling, which won a Gold Medal at the Royal New Zealand Show in Christchurch, matched against hundreds of aromatic wines from Chile, Argentina, Australia, France, Italy and New Zealand.

It's an exciting time for the staff at Morton Estate as the award shows that our newer aromatic wine styles are meeting our quality standards as we develop our portfolio of brands.

Journey To The Home Of Burgundy

For many years Morton Estate Katikati wine maker, Nic Millichip has dreamed of immersing himself in the techniques used by the wine makers of Burgundy. In September, he went to the region of Burgundy in France, a narrow 150-kilometre limestone strip regarded as the most important region in terms of producing fine quality Pinot Noir and Chardonnay.

While visiting Burgundy Nic steeped himself in wine making traditions that go back many generations.



"In every nook and cranny you find a barrel of wine," he enthused. "Because the skill of wine making passes from parent to child, there are nuances to the way they make wine that no manual could ever capture. Certainly, no instructor or book could pass such innate knowledge on. You have to be there and be part of it."

Nic joined the de Montille family at the Domaine in Volnay at the beginning of vintage, and worked there and the cave in Meursault. During that time, he worked alongside Hubert de Montille (one of the most influential men in the making of Burgundy) and Alix and Etienne, Hubert's daughter and son. According to many, Hubert has Pinot Noir in his veins.

He explained why the region's reputation for making the world's finest Burgundy is without equal. "Every grape is hand harvested," he said, adding "I handled grapes I had only ever read about. Just to be there, to touch those grapes was a unique experience. Unforgettable."

One of several highlights for Nic was going to Domaine Romanee Conti, in Vougeot and being part of a degustation evening, tasting wines from every decade starting in 2001 and ending with a 1956 La Tache.

"Every wine had a unique complexity and perfumed youth that was unparalleled."

While he was at Domaine de Montille, Nic gained an insight into his craft he would never have acquired any other way. This valuable knowledge will complement the vast international experience he brings to producing Morton Estate's Chardonnay and Pinot Noir, the two grapes that form the backbone of Burgundy.



Out & About Enjoying Morton Estate Wines

Morton Estate has been involved in many exciting events recently, from fashion shows to art exhibitions. Everyone continues to enjoy our award winning wines. Photos 1, 2, 7 and 13. Lonely Hearts Club Installation at ECC, Air New Zealand Fashion Week 2006. Photos 3, 6 and 11. The Hart Show, Air New Zealand Fashion Week 2006. Photos 4 and 5. Art Exhibition at Morton House, 12th October, 2006. Photos 8, 9, 10 and 12. Yellow Pages tasting evening at Morton House. 20th October, 2006.



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