

M E Q

MORTON ESTATE QUARTERLY BULLETIN

ISSUE TWENTY THREE



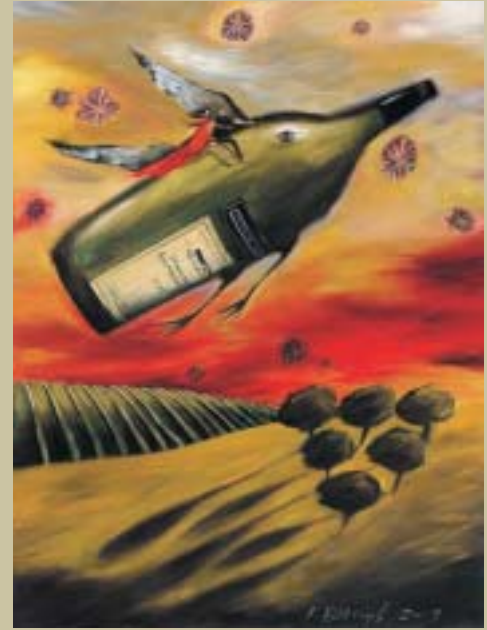
Unique, Complex and Fresh



Fraser Williamson



Esther Bunning



Ingrid Berzins

Morton Estate's association with art has reached another level with our new advertising campaign, which combines the excitement and freshness of up-and-coming artists with our White Label wines.

Three artists have been chosen and asked to portray our White Label series chardonnay and sauvignon blanc wines in their own unmistakable style. Fraser Williamson, Esther Bunning and Ingrid Berzins, have created the stunning artworks featured on this page.

The choice of art is a logical one for Morton Estate. Our company has already supported both up-and-coming and established artists and performers with art shows, fashion shows, and jazz music festivals. The artists for this series were chosen because their styles best match the values of Morton Estate's White Label series-style, uniqueness, complexity and freshness.

We hope you enjoy the advertising as much as a good glass of wine – and there will be opportunities to win limited

edition prints coming up through the summer period.

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NEWS & VIEWS

2004 VINTAGE - The wait will be worth it!

2004 has been one of those vintages that makes winemakers wonder whether another career might be less stressful.

The appalling weather in February, including the heavy rain, wind and frosts late in the month delayed the ripening of grapes. Then, rather than conveniently ripening at different times, the varieties have all ripened at once, keeping all the vineyard staff very busy.

For a time there was concern that the fruit would not ripen at all, but the warm and settled weather through March and April enabled picking to get under way, even if it was all at once.

Our winemakers say the standout wines from this vintage look to be aromatics – such as gewurztraminer and pinot gris. They have been picked at exceptionally high brix (sugar) levels – which will transform into wines of great intensity. We are looking forward to the new generation of pinot gris in particular, as Morton Estate's growing experience with this wine should create something pretty special.

Look for some great red wines too, with conditions right for delivering solid, flavoursome reds. White wines such as the chardonnays and sauvignon blancs will be the reminiscent of the 2002 vintage, which was anything but bland.



Cabernet Sauvignon being pumped from crusher



Malbec grapes at Tantallon Vineyard, Hawkes Bay

New Releases



2000 Three Vineyards Hawkes Bay Chardonnay

The 2000 Three Vineyards Chardonnay was created by blending chardonnay styles from three Hawkes Bay vineyards, but the predominance of Tantallon fruit is what sets it apart. Tantallon is the warmest of Morton Estate's Hawkes Bay vineyards, so the wine has a more tropical, fruit forward style, with pears and melons evident.

Katikati Winemaker, Chris Archer, says Tantallon is differentiated from the other vineyards by being planted with a different variety of chardonnay grapes. "This wine convinced us that Tantallon has great promise," he says. "In the years

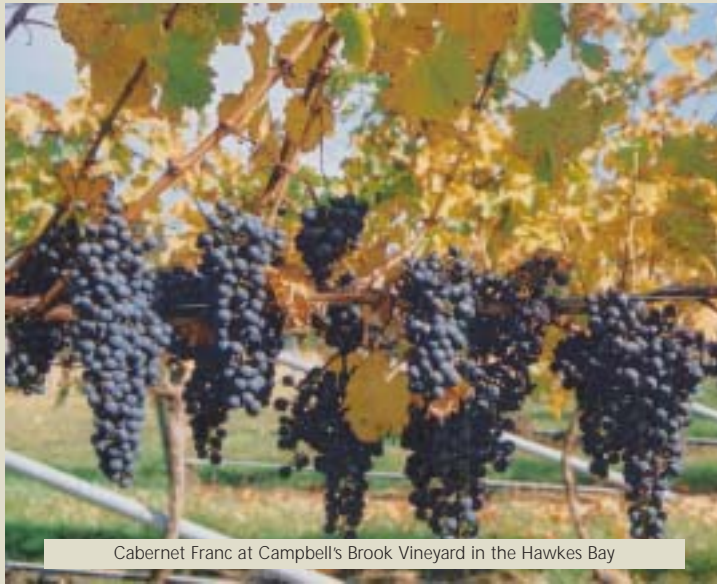
since it was made, I have hand picked some of the Tantallon blocks and I'm looking forward to future vintages from there." Also blended into the Three Vineyards Chardonnay are smaller quantities of wine from Kinross and Riverview. These are cooler vineyards, and they add back palate weight and acidity, as well as grapefruit, pineapple and fig flavours.



2001 Stone Creek Marlborough Pinot Noir

The 2001 Stone Creek Pinot Noir shows yet another direction for Morton Estate, being a more fruit driven wine from this vintage than the classic Burgundian "forest floor" pinot noirs we have produced from Marlborough in the past.

2001 was a fantastic growing season, with a long ripening period, which enabled the viticulturist to work magic with the



Cabernet Franc at Campbell's Brook Vineyard in the Hawkes Bay



Cabernet Sauvignon at Campbell's Brook Vineyard in the Hawkes Bay



Harvesting Cabernet Sauvignon at Riverview Vineyard in Hawkes Bay

vines. The warmer than average vintage has contributed to the more fruity style of this wine. It also exhibits the effects of using a larger percentage of whole berries in the ferment, a technique that contributes more jam flavours to the wine.

From the dark red colour to oak nuances derived from 12 months in French oak, the Stone Creek Marlborough Pinot Noir is an excellent wine. It has a medium feel and superb tannin structure.



2001 White Label Hawkes Bay Chardonnay

The 2001 White Label Hawkes Bay Chardonnay is proof that there can be a silver lining in the biggest raincloud ... or that great ripeness can come from the worst of cold conditions. This wine has been much anticipated by all our winery staff,

but first, we have to tell you of the unlikely start in life this wine had. The year 2001 was hit by a series of frosts which created havoc amongst the earlier developing varieties such as pinot noir and chardonnay. The effect of these extreme conditions caused deformations in the flowering which in turn produced a high percentage of "hen and chicken" grapes – bunches with large normal berries and small grapes which do not contain a seed.

In the tiny "chicken" berries, the sugars and fruit flavours are concentrated approximately two weeks ahead of the larger berries. The wine made from this is very complex, with high natural acidity and concentrated fruit flavours to balance.

Fruit from three of our vineyards, Tantallon, Kinross and the premier vineyard, Riverview, has been blended in to this wine. Those who are familiar with our chardonnay wines will notice the difference with this vintage. This wine is a great tribute to the staff at Morton Estate. The hard work in a year of adverse conditions has paid off with an outstanding concentrated blockbuster of a chardonnay.

MORTON



Blanc de Blanc complements a sparkling line up

Morton Estate has built its reputation with world class chardonnay wines, and the latest addition to our range is Blanc de Blanc – a sparkling wine made from 100% chardonnay.

Many readers of MEQ will be familiar with Morton Brut Methode Traditionnelle, which is largely based on the pinot noir grape variety.

The Blanc de Blanc is also made in the Methode Traditionnelle style, but the chardonnay grapes create a wine that is more up front, with lifted fruit characteristics and a cleansing acidity on the back palate. Successful Blanc de Blanc wines are complicated to produce, with the viticulturists called on to provide grapes with all the ripefruit characteristics, but with low sugar levels.

This 1999 sparkling wine originated with fruit from our Award Winning Stone Creek vineyard in Marlborough, and will certainly complement our current portfolio of bubbly. We also have in the making 2000 and 2002 vintages of Blanc de Blanc.

The 1999 Blanc de Blanc has been sitting on yeast lees for five years and is a delicious pale straw colour with green hues. The aroma is of orange blossoms and grapefruit, spiced with developed yeast autolysis giving attributes of white chocolate and subtle earthiness.

The palate is intense fruit combined with a fine mousse finishing with confident acidity. This superb bubbly will excite any sparkling fan and has all the hallmarks of a good aging style.



Winewriter's Choice Peter Saunders



Morton Estate White Label Hawkes Bay Chardonnay 2001

The thing about Chardonnay we don't often see is its ability to open up, fatten out and become more mouth-filling with time. Usually this is left for us to discover within the wine cupboard, downstairs somewhere, a facility we all like to dream about but don't often get to filling with wine which lasts untouched!

But here's is a wine which shows what the gains are. It's a rich wine which has fattened up wonderfully in three years and shows its gently oily character from glycerols which add a delicious texture to a flavoursome and balanced wine. We don't chew through oak, nor suffer an overdose of buttery malolactic characters; just enjoy a really nice wine.

Morton Estate has celledared this for us. A very good Chardonnay, three years of age, excellent drinking now with its lovely texture, and at around \$17, extraordinary value.



Winemaker's Choice Chris Archer



Morton Estate Three Vineyards Hawkes Bay Chardonnay 2000

For me the lure of our 2000 Three Vineyards Chardonnay is the impressive fruit complexities on the nose.

One of the greatest characteristics of chardonnay is pear flavours. These flavours indicate the degree of phenological ripeness of the chardonnay and I feel this wine demonstrates that fruit attribute well.

The beauty of ripe pear flavours is that they marry exceptionally well with French oak and that combination makes this a very attractive wine. To achieve these fruit characteristics in the 2000 Three Vineyards Chardonnay, the dominant vineyard is Tantallon. This vineyard receives the highest amount of heat degree days of our five vineyards in Hawkes Bay, and delivers fruit with front palate punch and a sturdy structure.

Subtle blends from Riverview and Kinross vineyards give this wine back palate strength and longevity on the palate. These vineyards have cooler climates and contribute subtle pineapple and rockmelon undertones. Enjoy!



WINE & FOOD



Devilled Crab Gratin

Morton Estate's Riverview Chardonnay won a Blue Gold Medal at the 2003 Sydney International Wine Competition. This is the recipe that accompanied the wine for judging.

Ingredients:

(For the dish we used individual oblong gratin dishes, 10cm long by 5cm wide by 2cm deep approx.)

- 600g crab meat
- 3 capsicum (red and green) grilled, skinned and finely diced
- 1/2 cup shallots, finely chopped
- salt and ground pepper
- 3 tbsp dry mustard
- 1 cup dry white wine (Riverview Chardonnay)
- tabasco
- 160g freshly grated parmesan
- 100g bread crumbs
- 200g unsalted butter
- paprika ground
- 400mls thickened cream
- 4 tbsp chopped parsley
- 4 tbsp chopped chives

Method:

1. Place thick cream, parsley and chives in a saucepan. Bring to a boil, than turn the heat off and let it rest for a few minutes.
2. In a medium size frying pan, place 100g unsalted butter, the diced, roasted capsicum and the chopped shallots. Braise for five minutes, until softened.
3. Add white wine (Riverview Chardonnay 2000), white mustard,

few drops of tabasco, salt and pepper to taste.

4. Bring to a simmer for a few minutes, than add crab meat, 100g grated parmesan and cream.
5. Mix well, adjust seasoning, turn off the heat.

Assemble:

1. Butter each gratin dish and sprinkle with breadcrumbs.
2. Divide crab mixture amongst the 6 gratin dishes.
3. Mix together 60g breadcrumbs, 50g butter and 60g grated parmesan cheese.
4. Sprinkle breadcrumb mixture on to crab gratin.
5. Place a knob of butter on top of each gratin dish, bake in moderate oven for about 10 minutes or until golden brown.

To Serve:

Serve hot and place each gratin dish on a dinner plate covered with a doyley and napkin.



ORDER FORM

FAX: Complete form & fax direct to (09) 300-5054 EMAIL: Include all relevant details & e-mail us at: auckland@mortonstatewines.co.nz

POST: Post to Morton Estate Wines, Freepost 117182, PO Box 1334, Auckland (no stamp required)

• Whole case prices are further discounted from the individual bottle price • New products / vintages are indicated • There are 12 bottles per case unless stated otherwise • Prices include GST
 • DELIVERY IN NEW ZEALAND ONLY 2-5 working days. If you have not received your wine order after 5 working days, please contact us on [0800] MORTON [667 866]



PRICES EFFECTIVE TO AUGUST 31st 2004

	Case Specials	\$/Bottle	Quantity	Total Cost
SPECIALS				
<input type="radio"/> Special A - <i>Connoisseurs mixed case (12 per case)</i>		\$195.00	_____	_____
<input type="radio"/> Special B - <i>Premium Selection (6 per case)</i>		\$219.00	_____	_____
<input type="radio"/> Special C - <i>Proprietor's Special Selection (6 per case)</i>		\$124.00	_____	_____
METHODE TRADITIONNELLE				
<input type="radio"/> Black Label Methode Traditionnelle 1997 (6 per case)		\$183.36	\$33.95	_____
<input type="radio"/> Katikati Mural Label Brut limited stock		\$215.40	\$19.95	_____
<input type="radio"/> Morton Brut (Sparkling Trophy Air NZ Wine Awards 2003, ★★★★★ Cuisine 2003, Gold Medal Air NZ Wine Awards 2001)		\$204.60	\$18.95	_____
<input type="radio"/> Blanc de Blanc (6 per case) new release		\$151.00	\$27.95	_____
CONIGLIO				
<input type="radio"/> 1998 Coniglio Hawkes Bay Chardonnay (Individually packaged)			\$79.95	_____
BLACK LABEL (6 per case)				
<input type="radio"/> 2000 East Coast Pinot Noir (Gold Medal, Royal Hobart Wine Show 2002)		\$183.36	\$33.95	_____
<input type="radio"/> 2000 Chardonnay (★★★★★ Michael Cooper)		\$183.36	\$33.95	_____
<input type="radio"/> 1998 Merlot Cabernet (Gold Medal International Wine & Spirit Competition 2002, Blue-Gold Medal Sydney Top 100 2002)		\$297.00	\$55.00	_____
<input type="radio"/> 2000 Semillon Chardonnay (375mls, 12 per case ★★★★★ Cuisine Magazine)		\$366.66	\$33.95	_____
<input type="radio"/> 2001 Syrah		\$183.36	\$33.95	_____
INDIVIDUAL VINEYARD (6 per case)				
<input type="radio"/> 2000 Riverview Chardonnay (Gold Medal Air NZ Wine Awards 2003, Blue-Gold Sydney Top 100 2003)		\$96.96	\$17.95	_____
<input type="radio"/> 2001 Stone Creek Pinot Noir new release		\$113.16	\$20.95	_____
<input type="radio"/> 2003 Stone Creek Riesling (12 bottles per case)		\$193.92	\$17.95	_____
WHITE LABEL HAWKES BAY				
<input type="radio"/> 2001 Chardonnay new release (4 1/2 stars Winestate, Top 10, Food & Beverage Magazine, May 2004. Best Buy Sunday Star Times May 2004)		\$172.20	\$15.95	_____
<input type="radio"/> 2002 The Mercure (Merlot/Cabernet blend)		\$193.92	\$17.95	_____
<input type="radio"/> 2001 Private Reserve Chardonnay new release (s)		\$215.46	\$19.95	_____
<input type="radio"/> 2003 Sauvignon Blanc (s)		\$161.50	\$14.95	_____
<input type="radio"/> 2002 Boar's Leap Unoaked Chardonnay (Bronze Medal Royal Easter Show 2003)		\$172.20	\$15.95	_____
<input type="radio"/> 2000 Three Vineyards Chardonnay		\$204.60	\$18.95	_____
<input type="radio"/> 2002 Pinot Noir		\$193.92	\$17.95	_____
WHITE LABEL MARLBOROUGH				
<input type="radio"/> 2002 Sauvignon Blanc (Silver Medal, Royal Hobart Wine 2003, Silver Medal Royal Easter Show 2003)		\$172.20	\$15.95	_____
<input type="radio"/> 2001 Pinot Noir (Silver Medal, Royal Hobart Wine 2003)		\$204.60	\$18.95	_____
MILL ROAD				
<input type="radio"/> 2000 Chardonnay (Bronze Medal Air NZ Wine Awards 2003)		\$127.44	\$11.80	_____
<input type="radio"/> 2002 Merlot Cabernet (Bronze Medal Air NZ Wine Awards 2003, Bronze Medal Liquorland Top 100 2002)		\$133.44	\$12.35	_____
ONE TREE HILL VINEYARDS				
<input type="radio"/> Nikau Point Marlborough Reserve Sauvignon Blanc 2003 (s) (86 points, NZ Home & Entertainment)		\$193.90	\$17.95	_____
<input type="radio"/> Nikau Point Hawkes Bay Sauvignon Blanc 2003 (Silver Medal Royal Easter Show 2004)		\$161.52	\$14.95	_____
<input type="radio"/> Nikau Point Hawkes Bay Reserve Chardonnay 2000 (★★★★ Best Buy NZ White Cuisine Magazine 2002, Gold Medal Royal Easter Show 2003)		\$183.00	\$16.95	_____
<input type="radio"/> Nikau Point Hawkes Bay Unoaked Chardonnay 2000 (Bronze Medal Air NZ Wine Awards 2003, Bronze Medal Royal Easter Show 2003) Special Price		\$134.00		_____
<input type="radio"/> Nikau Point Hawkes Bay Merlot Cabernet 2002 (Bronze Medal Liquorland Top 100 2002)		\$167.40	\$15.50	_____
WINE ACCESSORIES				
<input type="radio"/> EZRAC (Cellaring system) 12 bottle rack		\$27.95		_____
<input type="radio"/> EZRAC (Cellaring system) 48 bottle rack		\$99.95		_____
<input type="radio"/> Breatheasy		\$135.00	each	_____

(s) = Screwcap The case prices above include a 10% discount for wines when purchased by the case, excluding Coniglio.

Freight (\$6 per case)

(free when ordering 2 dozen or more)

Would you or a friend like to receive the MEQ ?



First Name: _____
 Last Name: _____
 Date of Birth: _____
 Postal Address: _____

 Phone:(day) _____
 (Evening) _____

Send to: Morton Estate Wines
 Freepost 117182, PO Box 1334, Auckland,
 Ph (09) 300 5053 or Fax (09) 300 5054
 email: auckland@mortonstatewines.co.nz
 Register online www.mortonstatewines.co.nz

DELIVERY DETAILS

Mr / Mrs / Miss / Ms / Dr (circle one) _____ Company _____
 First Name _____ Surname _____
 Telephone (work) _____ (home) _____
 Postal address _____
 Delivery address (deliveries can only be made to a street address) _____

 Delivery instructions (eg. leave at back door) _____

PAYMENT DETAILS If paying by cheque, please write your full residential address and telephone number on the back of the cheque.

Name on Card _____
 Type of Card _____
 Card Number _____ Expiry date _____
 I am over the age of 18 (signature) _____ Today's date _____

TOTAL INCLUDING FREIGHT
