

Dear Wine Enthusiast:

The next Victoria Wine Society tasting is a tour of New Zealand, lead by Wine and Spirits Education Trust instructor Mark Shipway. One of the wines has traveled here via my sister in-law currently going to school in Dunedin and another is from former VWS member Jeff Barber that now resides in Martinborough so don't miss this diverse range of Kiwi vino...hope to see you there!

Speaker: Mark Shipway, WSET instructor
Location: Ambrosia Event Centre, 638 Figgard St.
Date: Monday, May 28th
Time: The tasting commences at 7PM
Cost: \$40 Members, \$45 Member Guests and \$50 Non

The recap: response to this tasting started quite slow but it ended up selling out by the time we got through the weekend prior and it just left us a little short on my cheese estimate when this happens. Mark had a power point presentation that helped snapshot what a diverse wine growing country New Zealand is and the lineup definitely showed that there is more than crisp Sauvignon Blanc produced in this country.

- Pelorus Brut 2001 – Marlborough \$52; *60PN & 40CH, Floral, biscuit (cheesy) & ripe fruit aromas were (surprisingly) very fresh on the palate with long length*
- Babich Riesling 2005 – Marlborough \$23; *Lemony, mineral aromas with good power & aromatics, ripe & peachy on the palate with crisp acidity...kiwi Riesling is good!*
- Siefried Estate Sauvignon Blanc 2004 – Nelson \$24; *Very ripe & tropical with a hint of floral in the nose with a very flavourful, rich but softer palate. Quite different from the norm*
- Trinity Hill Chardonnay 2002 - Hawkes Bay \$28; *Creamy custard, apple & cinnamon aromas with lovely lingering flavours, good balance & finesse*
- Pond Paddock Pinot Noir 2004 – Martinborough \$34; *Great aromatics with earthy, leafy notes to the raspberry & malt aromas, bright flavours, silky texture & lingering spice...the overall favourite!*
- Staedland Pinot Noir 2005 – Marlborough \$46; *Quite tight & concentrated with black cherry, pepper & menthol notes, fuller bodied, softer tannins & riper flavours than the previous wine*
- Felton Road Pinot Noir 2005 - Central Otago \$75; *Very dense & jam like with hints of leather, very full & round, luscious & plump with good flavour plus the right balance*
- Coleraine TeMata Estate Cabernet Merlot 2004 - Hawkes Bay \$51; *39CS, 22CF & 49M, Toasty cedar, mint, menthol & licorice to the ripe berry & currant aromas, sweet fruit flavour that are liqueur like with medium weight & supple ripe tannins*