



OHAU GRAVELS

CELLAR CLUB NEWSLETTER

MARCH 2010



Welcome to the third edition of the club newsletter. From MC² Group Ltd we hope you have had a great start to the year, enjoyed our somewhat late summer and enjoying the start of the beautiful Autumn hues and intense light New Zealand experiences. Much has been happening with Ohau Gravels wines and we'd like to share these with you.



New Zealand in a Glass - Australia

This is a high profile event showcasing the largest number of New Zealand Wines held once a year in the main cities of Australia. Dave Munro joined approximately 70 NZ representatives from leading wineries in Melbourne and Sydney providing an opportunity for trade buyers and consumers to discover the full breadth and depth of our great kiwi wines.

In addition, a New Zealand Winemaker's dinner was held in Melbourne, whereby a dozen premium wines ranging from aromatic whites to full-bodied reds were matched to a seven course menu. Featured wineries included Ohau Gravels, Villa Maria, Mount Difficulty, Pegasus Bay, Amisfield, Vinoptima, Wither Hills, AntMoore, Clos Marguerite, Mount Beautiful, Spy Valley and Man O'War.

A direct result of this venture was our first export so our families and friends will be able to purchase Ohau Gravel Sauvignon Blanc from Ki Winz, in Australia, www.kiwinz.com.au.

New Zealand Wine New Release Tasting - New York

Earlier in the month Ohau Gravels Sauvignon Blanc was selected as one of 11 New Zealand Sauvignon Blancs for the 'Highly Anticipated 2009 Vintage Seminar' at its first comprehensive showing in New York and Chicago. To be part of this prestigious event is by selection only.

2010 World Class New Zealanders awards

The Annual 2010 World Class New Zealand Awards ceremony was held in Auckland 24 March and we would like to express our congratulations to Neuroscientist Professor Richard Faull, world-leading expert on brain diseases, who was named the Supreme Winner at the awards. Also congratulations to the winners of all categories in this prestigious event.

Our connection? Ohau Gravels and Matahiwi wines were served at the dinner of this event. The best endorsement came from one of the award winners Mark D'Arcy, New York-based president of Time Warner Global Media Group, who won the World Class Creative Award. He announced from the stage that the wines for the evening were just wonderful and he would like to apologise to the serving staff for asking so many times to fill his glass. Congratulations to Mr D'Arcy on his award and thanks for the great compliments regarding Matahiwi and Ohau Gravels wines!

Harvest April Deals

We are soon heading into April which signifies two important occasions. Most of you will be looking forward to an Easter break spending time with your family and friends, among other activities. The other significant occasion for us is harvest month! Many of you have expressed an interest in joining us in a harvest day celebration - a time to get together, get amongst the vines and if you are really enthusiastic, pick some grapes! We would love to see you. We will keep you informed as to the date Wine Maker Jane Cooper suggests we start picking. At this stage it is looking towards the end of April. Share with us on the day, and join us for a sausage sizzle, taste of wine and entertainment.



As members of our cellar club we would also like to celebrate with special April Harvest Deals. Purchase 10 bottles of Woven Stone Sauvignon Blanc and receive two bottles free to make up one dozen. ***That is a special price of \$144.10 (a saving of \$28.80).*** Purchase 10 bottles of Ohau Gravels Sauvignon Blanc for \$178.00 and receive two free bottles of Woven Stone Sauv, ***a saving of \$28.80.*** Delivery is an additional \$5.00 per case. **This deal is valid until 30th April.**



What they are saying...

CUISINE March 2010

Ohau Gravels Pinot Gris 2009 (Ohau)

“Top 5 NZ Pinot Gris (No 4) (Issue 139, March 2010) MED/ DRY

“The only North Islander among our top wines is the progeny of not only a brand-new producer, but a brand-new region. The pride of Ohau (see “West Side Glory”) is a light-stepping, ripe wine, packed with guava, quince and fig flavours. It exudes an endearing “drink me now” deliciousness.”

NEXT March 2010

Wine Cellar with Wine Editor John Hawkesby

“One of “Four sassy Savs for Summer”:

Ohau Gravels Sauvignon Blanc 2009

From our newest wine growing region, Ohau, north of Kapiti Coast. Intensely flavoured and exhibiting elegance and a wonderful candied peel character. Vibrant and fresh. Try with grilled salmon.”

Very serious wines, indeed

By WARREN BARTON - The Southland Times

“A couple of other labels also likely to attract more attention are Ohau Gravels and Brennan.

The Ohau Gravels vineyard grew out of plans for a lifestyle subdivision at Ohau, between Paraparaumu, on the Kapiti Coast, and Levin, when Kate Gibbs, who runs nearby Stanmore Farm viticultural nursery with her husband Tim, convinced the developers to combine the project with a vineyard development on riverbed terrace that was ideal.

The result was the release last year of two wines made under the Ohau Gravels label by Jane Cooper of Matahiwi Estate in the Wairarapa, who also produces a number of wines under her own Alexia label. The 2009 sauvignon blanc, which is still available at \$20 a bottle, is different, and delightfully so. It's fresh, intense and alive with citrus. The 2009 pinot gris (about \$22) is more difficult to find, which means it's well worth seeking out. It's soft, it's rich and luscious a trophy winner at first outing.”



Wine Orbit

Extensive Wine Review by Senior Wine Judge, Sam Kim; www.wineorbit.co.nz

Ohau Gravels Sauvignon Blanc 2009

Ohau: 91 = 4.5 Stars

“This attractive wine comes from a brand new wine region north of the Kapiti Coast (north of Wellington). The nose is beautifully lifted and ripe displaying passionfruit, lime and a touch of musky characters. It's succulent on the palate showing a lovely fruity mouth feel, bright acidity and a lengthy finish. Very much like a Marlborough Sauvignon, this is an impressive wine from a new found land. At its best: now to 2012.”

Woven Stone Sauvignon Blanc 2009

Ohau: 87 = 4 Stars

“From a new wine region north of Wellington, Ohau, this is an intensely flavoured Sauvignon displaying fresh herb, green capsicum and passionfruit characters on the nose. It's well fruited on the palate with lemony acidity and a crisp dry finish. The wine is zesty and flavoursome. At its best: now to 2011.”

Wine Reviews - Sauvignon Blanc 2008/2009 vintage

by Sue Courtney

“Ohau Gravels Sauvignon Blanc 2009; an earthy, flinty, gravelly style with an edgy point of difference to the masses of Sauvignon that come out of the South Island - dare I say it even has a Sancerre-ish quality. Lots of herbaceous nuances, nettles, dandelion, feijoa and apples - apple flavours reminiscent of some of the lovely Sauvignon Blancs that come out of Martinborough. This is a cat-free, sweat-free zone - a beautiful Sauvignon - one that I can (and did) drink more than one glass of. I am very impressed. The notes say there's 5% wild ferment in barrels - I can't taste any oak but perhaps this is what is adding the textural qualities. 14% alc.”



With best wishes from the team of MC2 Group Limited and trust you have a happy and relaxing Easter break.

Ohau Gravels Wines

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