



OHAU GRAVELS

CELLAR CLUB NEWSLETTER
NOVEMBER 2009



First things first, thanks to those who have purchased our wines and to all who have congratulated and wished us well in our new venture. It is wonderful to get your feedback and most importantly know that we have your support. The vineyard, Horowhenua and Kapiti districts are certainly getting a lot of publicity. The most recent in The Dominion Post Indulgence, featured Jane Cooper (our wine maker) in an article celebrating Women winemakers and includes Ohau Gravels as a top vineyard. Another full page feature in the Dominion Post on 5 November featured our viticulturist Kate Gibbs and her husband Tim with their involvement in the Vineyard and their own business at Stanmore Farm.

Also thanks to the local cafes and restaurants, a large number now, supporting and promoting our wine. We have received many cellar members as a result of them patronising your restaurants enjoying your superb food and of course our wine.

Christmas Deals

Ordering through the cellar club provides you with discounts on case lots and of course, with Christmas coming up, we are reintroducing our very popular six pack of mixed wine for \$99.50 - a saving of \$22.50! In addition we are offering gift packs. These comprise of a two pack of wine, gift boxed and which can be couriered to your friends and family with a personalised greeting. How easy does that make Christmas shopping? It saves you time, we do the packaging, provide a courier at special rates and they receive a great gift. In order that friends do receive their Xmas gifts in time, the **deadline to order these packs** and not to mention wine for Christmas dinner, is **Friday 17 December**. In addition we have attractive CD Desk calendars to be given away while stocks last with any case lot of wine purchased. These are also available to be purchased individually however for \$9.99, excluding freight. The images are all from Bishops Vineyard taken at various times of the year.



Let's run through the awards again and palate notes:

Ohau Gravels Pinot Gris

Our Ohau Gravels Pinot Gris (hugely popular), won a gold medal, the Champion Pinot Gris in NZ for 2009, Brother Cyprian Trophy; and a bronze medal in the NZ International Wine awards.

Peaches/apricots, round soft palette entry, ripe estery apple flavours with a silky texture - the palate has just the right amount of acid to hold the fruit characters but not aggravate the alcohol. A grape that required gentle handling to get the best fruit characters, these grapes were hand-picked and gently crushed to the press where a light pressing was done to get the best juice without any bitterness from the skins. Following cold settling the clear juice was racked to tank for fermentation, using an aromatic yeast, designed for Pinot Gris. The wine was kept on yeast lees until preparation for bottling in early August. Best enjoyed with three years of vintage date.

Pinot Gris

Ohau Gravels Sauvignon Blanc

Ohau Gravels Sauvignon Blanc won Bronze at the Bragato Wine awards and Silver in the NZ International Wine Awards. As quoted in the Dominion Post 'Site of grape expectations', "Kate is enthusiastic about the sauvignon blanc. She describes the flavour as centred between Marlborough's "pungent" sweaty green edge" and Wairarapa's "lime skins and minerals" with a "powerful palate and vibrant nose".

Hints of lime, grapefruit, gooseberry and sweet red capsicum with almost a candied peel character. These grapes were selectively hand-picked from the best blocks in vineyard to ensure only the finest grapes were used. The juice was gently pressed and settled before starting fermentation with an aromatic yeast strain to enhance the varietal character of the wine. Additionally 5% of the wine was fermented in old oak barrels using indigenous yeasts to provide complexity and texture to the wine. The wine is best enjoyed within two years of vintage date.

Woven Stone Sauvignon Blanc

**ANOTHER AWARD!
AIR NEW ZEALAND WINE
AWARDS!**

The Air New Zealand Wine Awards is the premier wine competition in New Zealand recognising excellence in wine making. The competition is owned and organised by New Zealand Winegrowers, the national organisation for the country's 1,300 grape growers and wine makers.

In 2008 1,751 wines were judged by a team of local and



international judges to identify medal and trophy winners for each of the varietal categories.

Every year kiwi wine lovers eagerly await the results of the Air New Zealand Wine Awards to help them with their selection of quality New Zealand wine.

The competition has been running for close to 30 years and Air New Zealand have been the naming rights sponsor for the majority of that time.

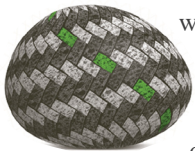
The quiet one:

Our Woven Stone Sauvignon Blanc has very quietly been holding its own and winning awards. **Silver** in the Bragato, **Bronze** in the NZ International Wine show, AND MOST RECENTLY, a **Silver** in the prestigious Air New Zealand Wine Awards! Hints of lime and capsicum, slight grapefruit and sweaty passionfruit/pineapple character with a crushed leaf herbaceousness. The palate is soft but with good depth of flavour. As with the others wines, the grapes were selectively hand-picked so only clean, ripe grapes were chosen. They were then crushed to the press for a gentle extraction. After settling, the juice was racked and yeast was added for a slow cool fermentation to preserve the vibrant Sauvignon Blanc fruit flavours. In order to accentuate the flavour, every effort was made to ensure the wine was handled very gently. Best within two years of vintage date.

We think this wine makes for a special gift at an affordable price and this is the wine in our special double gift pack.

The labels

Many comments have been made about the label. Designed by Cato Partners, Wellington, the label



was designed to represent the Ohau River that weaves itself through the landscape, as did the town in its pioneering days when the biggest industry



was flax weaving. The gravels which lie in the vineyard have been braided and laid down by the force of the river to shape and carve out the local landscape over the centuries.

Kapiti Food Fair



Pencil book the 5 December 2009 for the Kapiti Food Fair which will showcase the best of Kapiti Coast's produce: cheese, ice cream, boutique beer, olive oils, fresh produce and Ohau Gravels and Woven Stone wines will also have a stand for wine tasting. The event has an international flavour, with food from around the world and cultural performances from community groups. Last year, 5000 people went through the gates to this

free event. We look forward to meeting you there.

In addition, celebrity Chef Martin Bosley has joined with the fair organisers to create a unique charity event and Kapiti chefs will be collaborating to produce a *menu de table* for the Fabulous Feast. This is dedicated to the memory of Waikanae school teacher **Frank van Kampen**. Ohau Gravels and Canvas Wines have been donated for this event and proceeds will go towards a trust fund created for his partner and children, and other charity causes.



Where can you buy our wine?

A question asked by many! You can now purchase our wines in the following outlets:

Regional Wines and Spirits; Scenic Cellars, Taupo; Moore Wilsons; Glengarrys; Superliquor, O'Malleys, Levin; and Otaki Superliquor.

The Club

So, for Christmas gifts, orders are needed by **Friday 17 December**. **The office will be closed until 6 January**, so additional orders will be fulfilled after that date.

If you have any friends or family who might like to join our Cellar Club, our email is cellar@ohaugravels.co.nz; in addition, if you have any queries or feedback you'd like to have published, please don't hesitate to email destina@ohaugravels.co.nz.

Finally, from the team at MC² Group Ltd, we wish you safe and happy holidays and

a very Merry Christmas and best wishes for the new year!



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