

WINE News

*New Zealand, Australia
and South Africa.*



JULY 20, 2015 FEATURES

2	The Critics	5	All in on Te Mata
2	Good Things	6	Organic Wines: MANA
4	In the Groove	8	New from Oz

Vinous Treasures from Afar

By Ryan Woodhouse

Welcome to this expanded edition of *Wine News*! The next few pages are packed full of the latest and greatest from New Zealand, Australia and South Africa. First, I take a moment to introduce you to some of New Zealand and Australia's leading wine critics and writers. We will explore some exciting, new boutique Direct Imports and check out some new releases from old favorites. We will also delve a little deeper into organic grape growing with "MANA" and group of natural winegrowers in Marlborough. First, a quick trip to the Western Cape...

Sequillo

Eben Sadie's Sequillo wines were one of the revelations of the year so far. We had exclusive access to these wines after a casual direct import deal brokered between Eben and myself sitting in the ocean in Half Moon Bay waiting for the next set of waves. Eben is one of South Africa's brightest winemaking stars—his wines have a cultish following around the world. The Sequillo wines are both multi-varietal, multi-vineyard "field blends" designed to give a wide, panoramic "view" of the Swartland as a unique and diverse growing region.

2012 Sequillo (Eben Sadie) Red Blend

Swartland (\$19.99) The red is comprised of Syrah, Cinsault and Tinta Barocca. It expresses quite Southern Rhône-type qualities but with a distinctive Swartland grounding. Aromas of spicy crushed berries, ripe currants, red fleshy

plum, granite, toasted spices and dark red floral tones. Medium-bodied with fine tannins and a dusty, savory mineral quality.

2013 Sequillo (Eben Sadie) White Blend Swartland (\$19.99) The white is predominantly Chenin Blanc with small parts Clairette, Verdelho, Viognier and Palomino. It's an exuberant white with ripe tree fruits, peach, poached pears and honeysuckle. The wine is rich and round in texture with lovely mineral tones and juicy acidity to balance the weight and mouth-coating quality. Very layered and complex. Both of these wines are a one-off deal: the Sequillo project has been wrapped up and these are the last wines we will get from this release, so get them while you can, as they are an exceptional value.

Big Flower (Botanica)

Small production wines from talented grower/winemaker Ginny Povall.

2014 Big Flower (Botanica) Petit Verdot Rosé

(\$15.99) One of the coolest rosés I have tasted this year. Another wine that is exclusive to K&L in California, as we work direct with the specialist importer that brings in winemaker Ginny Povall's "Botanica" wines. Fresh, bright red fruits, raspberry cobbler, spiced citrus peel and some lovely toasted grain notes add intrigue to the juicy red fruits. Dry, but quite soft in texture from its time on lees. Very refreshing and quaffable, a cut above most rosés of this price point.



Introducing Some of New Zealand and Australia's Finest... Wine Critics!

By Ryan Woodhouse

If you read our emails and newsletters frequently you might have noticed some new names and initials popping up in the “Wine Critics” key: RC, SK, BC, etc. Whilst we pride ourselves in the strength of our own selections (often championing wines without big point scores or lofty media profiles), the reality is that many customers like to follow the recommendations of certain writers or critics. I am sure all of you are familiar with Robert Parker’s Wine Advocate, and chances are you’ve probably thumbed your way through a copy of *Wine Spectator*, as well. But how about Sam Kim or Bob Campbell MW? What follows is a quick introduction to some of these writers in the hope that, going forward, you can trust a score from a critic you hadn’t known previously! We have started using these more “geographically specific” writers in addition to the old stalwarts of Parker’s Wine Advocate and *Wine Spectator*, because oftentimes they offer a depth of local knowledge and intimacy within their respective wine regions that the U.S.-based publications can’t always achieve. These guys are on the ground, tasting thousands of wines, walking the vineyards and chatting with the winemakers. They understand the wines inside and out and know the small producers that are up-and-coming before they hit the big international publications.

(BC) Bob Campbell MW (Master of Wine): Bob is one of just over 300 people in the world to hold the Master of Wine qualification, generally considered to be the foremost formal qualification in wine. Bob has been working in the NZ wine industry since 1973. He is a longtime editor and contributor to many international publications, including *Decanter*, *Cuisine* and *The Oxford Wine Companion*. He has served as the Chairman of Judges for the Royal NZ Wine Show for over 21 years. He is also Chairman at the International Wine Show NZ, Decanter World Wine Awards and International Wine Challenge in London.

(JH) James Halliday: James is considered by many to be the foremost authority on Australian wines. His career has now spanned over 40 years. He has judged in just about every international wine competition you can imagine. He writes an annual *Wine Companion* guide to Australian wine that is one of the most broadly circulated wine publications in the world.

(JS) Nick Stock: Although Nick has been independently writing about Australian and Kiwi wines for many years, he recently joined forces with James Suckling; therefore most of the notes we list under (JS) in relation to Oz and NZ are his work. Nick was twice awarded Australian Sommelier of the Year, has won multiple international awards for print and digital wine journalism, and is an international wine judge with decades of experience. He authored *The Good Wine Guide* from 2005-2013.

(SK) Sam Kim (Wine Orbit): Sam has been working with NZ wine for more than two decades. He is a formally trained winemaker and has been judging wine for the last 19 years at various international competitions and magazines. He is a senior judge at the Air New Zealand, *Decanter* and New World Wine Awards, New Zealand International Wine Show, Royal Easter Show, and Spiegelau International Wine Competition; he is also a senior contributor to *Cuisine*.

(RC) Raymond Chan: Raymond is an independent wine journalist and experienced international wine judge. He has been involved in the NZ wine scene since the mid-1980s. Since 1988, Raymond has been involved in all of New Zealand’s major wine judging competitions, including the Air New Zealand Wine Awards, Royal Easter Show Wine Awards, Bragato Wine Awards and the New Zealand International Wine Show.

Key: RP Robert Parker’s Wine Advocate WS *Wine Spectator* JS James Suckling JH James Halliday’s Australian Wine Companion BC Bob Campbell
SK Sam Kim (Wine Orbit) RC Raymond Chan

Good Things Come in Small Packages

By Ryan Woodhouse

We’ve all heard that expression before, but I’m not talking about splits or half bottles here. I’m talking about small wineries: call them micro wineries and boutique producers, they are labors of love rather than of a corporate machine.

Over the last several years I have been tirelessly seeking out small wineries and passionate winemakers who craft limited quantities of exciting wines. Our unique Direct Import program allows us to cherry-pick the most awesome, small producers from the far corners of the earth and bring them to you. Here are a few of my latest finds from New Zealand:

Sato

Yoshi Sato has quickly made a name for himself by producing some of the most talked about and highly sought-after wines in NZ. The wines are essentially “natural wines,” sourced only from organic vineyards, made without any added yeast, enzymes, and not subjected to fining or filtration. The only addition is minimal sulfur pre-bottling (about 1/10th of the industry standard). They are pure expressions of place and season, very savory complex wines, made in miniscule quantities (often just a couple barrels). These are unusual, thought-provoking wines of great depth and interest.

2013 Sato "L'Atypique" Pinot Gris (Skin Contact/Orange Wine) Central Otago

(\$24.99) For the adventurous spirits amongst us (you know who you are)... a Pinot Gris made as if it were a Pinot Noir with foot treading and three months skin contact in a semi-oxidative environment. Orange-pink in color, the nose is bright with ground spice and floral notes. On the palate the wine has great texture; subtle tannins give length and mouthfeel. I get cherry skin, spiced orange peel, crushed mint, some sherry notes. An awesome wine. (Note: this wine contains harmless sediment...decant if you don't need the extra protein!)



2013 Sato Pinot Noir (Pisa Terrace Vineyard) Pisa Central Otago (\$34.99)

Serious Pinot with structure and density. Earthy, dark fruit, toasted spices, tree bark, crushed schist, plum skin, dried rose petals and wild thyme. Lovely dry extract, real presence on the palate, density and volume without sweetness or alcohol. A pure wine with lovely savory aspects that will appeal to Burgundian inspired palates.

De La Terre

De La Terre is a personal project of longtime Hawke's Bay winemaker Tony Pritchard. With 30-plus years of winemaking experience under his belt, Tony now puts his heart and soul into these magical wines. The winery was hand built from mud bricks and reclaimed native timber by Tony and his wife. Everything at De La Terre is about attention to detail and handcrafted perfection. Each of the bottles is hand-numbered, a testament to the tiny scale of production. Most De La Terre's wines come from a unique, terraced vineyard on the steep limestone slopes of Te Mata peak. Tony is meticulous in fruit selection, small lot ferments, and artisanal cooperage selection. The wines are bottled by hand.



2013 De La Terre "Reserve" Viognier

Hawke's Bay (\$22.99) A wonderfully balanced, pure expression of this tricky grape. Tony has achieved a perfect balance of exotic aromatics, exuberant fruit, focused acidity and beautiful texture. Ripe pear, elderflower, lilikoi, and white blossom. Underlying minerality and subtle oak spice giving lift and drive. Top-notch Viognier.

2013 De La Terre "Reserve" Chardonnay Hawke's Bay (\$22.99) This really reminds me of great Meursault. There is power here: ripe, baked orchard fruits, toasted grains, flint, some yellow peach and a seasoning of oak. Wow, I love how Hawke's Bay Chard can be so rich and powerful but retain great focus and acidity at the same time.

2013 De La Terre Barbera Hawke's Bay (\$19.99) The only NZ Barbera I have ever come across. Kind of like a slightly wilder, slightly richer Pinot Noir!? A bright nose of spicy bramble fruit, mulling spices, cocoa and Herbes de Provence. Super silky and soft on the palate with lovely juicy acidity and vibrant mouthfeel. Great value for money, versatile food wine.

2013 De La Terre "Reserve" Tannat Hawke's Bay (\$34.99) Another esoteric grape, Tannat is found in the monstrous wines of Madiran and is known for its immense power, concentration and structure. This is not for the faint of heart. Inky concentration, tons of rich, sweet red and black fruit, leather, earth, charred spices and brooding minerals. Perfect with grilled red meat. Napa Cab lovers must try this.

Barn Block (Black Barn)

Black Barn Vineyard in NZ (known as Barn Block in the U.S. due to copyright restrictions) is a boutique property that sells almost exclusively to a private mailing list and within their highly acclaimed winery restaurant. After meeting winemaker Dave Mckee and visiting the estate, I was delighted that they agreed to free up a limited amount of wines for us to bring to the U.S. Most wines are less than 400 cases total production.

2014 Barn Block "Tuki Tuki" Sauvignon Blanc Hawke's Bay (\$16.99)

Picked from vineyards down the road in the picturesque Tuki Tuki Valley. A crisp, fresh, perfect summer Sauvignon Blanc. A nose of white florals and freshly peeled citrus. The palate is bright, zesty and refreshing. A touch of creamy texture comes through on the back end lending the wine some extra weight and concentration. Great oyster/shellfish wine.

2013 Barn Block "Barrel Fermented" Chardonnay Hawke's Bay

(\$22.99) 350 cases total production. Barn Block's most awarded wine. Aromas of stone fruit and citrus are layered with toast and spice from extended barrel aging. This wine is a perfect example of how Hawke's Bay Chardonnay can have a striking combination of power, concentration and richness but keep such bright, focused acidity at the same time. If I were to use a Burgundian archetype to describe this wine it would certainly be Corton: power and opulence with underlying focus and limestone-driven minerality. 93 points RC.

2013 Barn Block Pinot Noir Hawke's Bay

(\$22.99) 120 case total production. The nose and palate are dominated by spicy black cherry, rich baking spices, and deep brambly fruit. Some sandalwood notes and clove come out with air. The palate has excellent weight and sweetness of fruit underpinned by the limestone-derived structure and tension. Some leafy, savory notes and redder fruits emerge later. 92-93 points RC.



In the Groove

By Ryan Woodhouse

We have just received the new releases from our friends at **Tongue in Groove!** The wines flew out the door last year after our staff and customers fell in love with these seriously special wines with seriously quirky labels! Tongue in Groove is an exciting new project from a group of friends with decades of wine experience. The winemaker is Lynnette Hudson from the legendary Pegasus Bay. The vines are tended by renowned viticulturalist Nick Gill. The marketing/social media aspect is beautifully curated by Angela Clifford. These wines are without a doubt some of the best I have tasted in my years working with NZ wine. They are blowing up in the press and we are very happy to be their exclusive partners in the U.S.!

All vineyards that Tongue In Groove sources from are meticulously hand-farmed without the use of pesticides, herbicides, fungicides or artificial fertilizers. Clayvin Vineyard is certified BioGro Organic. Winemaking is very minimal interventionist, utilizing only indigenous yeasts and natural malolactic fermentations.

2013 Tongue In Groove “Clayvin Vineyard” Pinot Noir Southern Valleys Marlborough (\$29.99) Awesome Pinot Noir. Deep, dense brooding fruit, bramble, dark cherry, warm earth, dried herbs, thyme and lavender. Quite a full-bodied Pinot with rich texture with seamless fruit/tannin integration. Lovely lift and complexity from the whole cluster portion; a lash of oak rounds everything out. So rich and powerful but still has an elegance and freshness about it.

95 points BC: “Classy wine with mineral, cherry, violet and subtle spicy flavours. Powerful Pinot with a backbone of fine tannins and bright acidity suggesting cellaring potential.”

96 points SK: “This engaging Pinot comes from the dark side of the most seductive places. Gorgeous aromas of dark fruit, game, spice and truffle fill the nose with subtle background notes of bouquet garni. It is concentrated and expansive with velvety texture and layers of delicious flavours.” 93-95 points RC.



Jump up, jump up and get down: foot-stomping Riesling at Tongue in Groove.



Winemaker Lynnette Hudson living up to her Twitter handle, “@pinotdominatrix.”

2013 Tongue In Groove “Cabal Vineyard” Pinot Noir Waipara Valley (\$29.99) Such an exotic, perfumed wine. Waipara’s clay-limestone mix gives a lovely combination of lush, soft texture and fresh, lifted, vibrant aromatics. The Cabal Pinot has all of this in spades. The nose shows lots of ripe berry fruits, Asian spice, rose petal floral notes and sandalwood. The wine has smooth, supple tannins that are silky and fine. It has a juicy acidity and great aromatic lift on the back palate. Redder-fruited and more floral than Clayvin, but it still has great palate weight and richness. An exotic wine with balance and finesse. 95 points BC and SK, 94 points JS and 92-93 points RC.

2013 Tongue In Groove “The Mound Vineyard” Riesling Waipara Valley (\$19.99) Exotic, floral, zesty, off-dry Riesling. Lynette’s Riesling is such a cool, distinctive style. I admire the richness of flavor and texture balanced beautifully with clean, fresh acidity and stony minerality. There is just a lick of sweetness here (pun intended) that makes this wine so dangerously drinkable! A go-to summer sipper for K&L staff.

95 points SK: “Tongue in Groove is no longer a ‘new kid on the block’; it is a formidable producer of outstanding wines, year after year. This latest offering combines vibrancy with sensuality, and delivers loads of pleasing flavours. Beautifully perfumed with stone fruit, floral, mandarin and a hint of honey on the nose. The palate is concentrated and finely textured with subliminal sweetness backed by bright acidity. Delightfully refreshing and immensely enjoyable already, this is a brilliantly structured Riesling with a promising future. At its best: now to 2023.”





Morning fog on the lower slopes of Te Mata Peak, Hawke's Bay.

All in on Te Mata Estate 2013

By Ryan Woodhouse

If you have any interest at all in New Zealand wines you have probably heard that 2013 is considered by many to be a once in a lifetime vintage—for some regions, maybe even the best of all time. Growing conditions across much of the country were nothing short of perfection. Nowhere is this truer than in Hawke's Bay on the east coast of NZ's North Island. The summer was long and dry, and grapes achieved excellent ripeness and flavor balance. Situated in Hawke's Bay, Te Mata is one of NZ's most historic and iconic estates. We have been importing Te Mata's incredible wines for some years now and I am very excited to present their 2013 releases.

2013 Te Mata Estate "Cape Crest" Sauvignon Blanc Hawke's Bay (\$19.99) Cape Crest is a proprietary blend of 85% Sauv Blanc, 9% Sémillon and 6% Sauvignon Gris. This is on another level. It has more in common with Domaine de Chavalier Blanc from Pessac-Léognan in Bordeaux than Marlborough Savvy. This concentrated, age-worthy, barrel fermented white has truly special character. The nose is full of crushed herbs, wet stones and citrus rind with a whisper of flint and oak spice. The wine has great texture and mouthfeel, dominated by ripe citrus flavors, stony minerals and toasted hazelnut nuances.

95 points BC and SK, 96 points RC and 93 points JS.

2014 Te Mata Estate "Elston" Chardonnay Hawke's Bay (\$24.99) One of NZ's most legendary Chardonnay bottlings. Very "Burgundian" in style with minerality, lees and acidity being the drivers of texture and flavour rather than tropical fruit and buttery oak. This is baked orchard fruits, savory, nutty lees and piercing limestone minerals. Rich but refined. 95 points SK.

2013 Te Mata Estate "Awatea" Bordeaux Blend Hawkes Bay (\$24.99) Basically a baby Coleraine. It is all from Te Mata's estate vineyards, aged in high-end French oak and built to last. In great vintages like 2013 I think this wine represents a serious bargain. Think of this as you would a second label to one of the great chateaux of Bordeaux. It has a great nose of fresh tobacco, graphite, red and black currants, cigar box, and warm earth. Tannins are firm but well delineated. It's accessible young but also a wine with great aging potential.

95 points SK: "This offers exceptional value for a premium wine. Compelling and gratifying, yet it's not over done or blowsy. The fabulously appealing bouquet shows blackberry, dark plum, dried herb and roasted nut characters, followed by a succulent palate that exhibits fine, grainy texture and a super-long finish."

95 points RC and 92 points BC.

2013 Te Mata Estate "Bullnose" Syrah Hawke's Bay (\$29.99) The best Bullnose I have ever tasted. Truly world class Syrah. It's exotic, floral, rich and sensuous, powerful, poised and persistent. This has it all.

95 points SK: "The wine is gloriously perfumed showing black/blueberry, floral, cedar and mixed spice with a subtle infusion of earthy undertone. The palate is pure, seductive and beautifully flowing. A knockout Syrah exhibiting elegance as well as power and generosity."

97 points RC: "The finesse and richness of exotic flavours is carried to a very long, lingering finish. This is a sensational, complete Syrah of richness and finesse." 95 points BC.

2013 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay (\$54.99) What can I say about this wine, the greatest ever release of NZ's most legendary and most long-lived red wine. This has to be tasted to be believed. I would put this against first growth Bordeaux without any hesitation.

100 points SK: "They say there is no such thing as perfection in wine, but if there was one, this has to be it... Complex aromas of cassis, dark plum, game, cedar and floral, lead to a concentrated palate that is dense and weighty while remaining delightful and delectable. The wine offers wonderful fruit richness and texture, classically structured by abundance of fine, chalky tannins. It is spectacularly refined and stylish."

98 points BC: "An intense, powerful wine with obvious cellaring potential... This is the best vintage of Coleraine I can recall tasting." 97 points RC.

MANA – Natural Winegrowers Marlborough

By Ryan Woodhouse

Few people know that New Zealand wines are now 94% certified sustainable. These certifications take into account farming methods, biodiversity, water and energy consumption, packaging materials, labor relations and more. New Zealand is truly leading the way in sustainable wine production. Kiwis are proud of their wines and their country and want to keep it pristine for future generations. The achievements made under the Sustainable Winegrowing New Zealand initiative are impressive. However, some people believe that in regard to synthetic chemical management, these sustainability efforts do not go far enough. There is concern that limiting the use of herbicides, fungicides etc., without a viable replacement being implemented, i.e. organic vineyard management, is leading to problems with ineffective disease and weed control and even exacerbating the growth of chemically resistant weeds and fungi requiring more and more potent chemicals in response.

An ever-growing number of wineries in NZ are seeking and achieving organic certification and practicing very minimal intervention wine production. Currently 7% are certified organic, with many more producers under conversion; approximately 20% will be certified organic by 2020. Organic grape growing requires a massive commitment to hands-on farming and achieving holistic balance in the vineyard. It's a very different philosophy from what we call (quite puzzlingly) "conventional farming" where synthetic chemicals are used to kill weeds and insects, treat mildews and molds, and artificial fertilizers are used to feed vines.

I was once touring a vineyard here in California, and my wife asked our host why they were spraying the vineyard with herbicide and not using organic methods. Our host replied that the winemaker believes that the vines are his children and if they needed some medicine he wasn't going to deny them that. I recently relayed this story to organic grower Jason Flowerday of Te Whare Ra winery in Marlborough. His response continued the analogy but in a very different light. Firstly, he commented that this type of "medicine" actually weakens the natural resistance of the vine, essentially damaging the vineyards "immune system." The use of these herbicidal agents has now led to chemically resistant weeds much like "super bugs" in our hospitals today. Secondly, the so called "medicine" is actually much more akin to poison—it is, after all, designed to kill plant life. Jason continued to speak of how organics really takes a broader look at farming, the vineyard as a whole and achieving a natural health and vitality that eventually can safeguard against threats that non-organic vineyards are much more susceptible too. As you can see, two different winemakers with very different viewpoints: pro-active and re-active, long-term preventative care vs. emergency room triage.

On the topic of organics I am often asked, "Do organically farmed wines taste better?" My answer here is twofold. Firstly, I truly believe that yes, in many instances they do taste better. I am uncertain whether this should be directly attributed to organic farming methods, or whether it's just that the people committed to these methods are simply more diligent farmers who in turn grow more flavorful grapes.

Secondly, and perhaps more poignant to me, is that I believe the debate needs to move beyond taste. High fructose corn syrup, hydrogenated fats, MSG...all these synthesized things stimulate chemical responses in our bodies to like them, crave them even. But does that make them good? I see people in the grocery store all the time filling their carts with organic produce, non-GMO products, pasture raised meats... then in the wine section grabbing anything off the shelf with little to no consideration of how it was produced. This article is not supposed to be an attack on these "conventionally produced" wines (I know and enjoy wines that are not farmed organically), but it is an attempt to encourage people think more deeply about what effects our booming wine industry has on both the health of the consumer and our shared home, planet Earth.

MANA is an independent group of like-minded wineries in Marlborough that are seeking a higher level of distinction. To be included in the group members must be: certified organic, have their own winery, grow, make and bottle their wines in Marlborough, and be transparent and accountable about these standards.

We work closely with a number of the producers that are founding members of MANA. Here's a few to check out:



Jason and Anna Flowerday barrel tasting at Te Whare Ra.

TWR (Te Whare Ra)

Familiar to many of you by now, TWR is our longest running Direct Import partner from NZ. Husband and wife team Jason and Anna Flowerday run this small organic vineyard in the heart of Marlborough. Truly one of the most incredible wineries in NZ today. The wines are pure, focused, flavorful and laced with complex minerality. Our Direct Import relationship means that these wines represent one of the best values in the store, when you appreciate the quality of the wines produced and level of commitment shown.

2014 TWR (Te Whare Ra) "Toru" White Field Blend Marlborough (\$18.99) This just might be the ultimate summer sipper! TWR's "Toru" ("three" in Maori) is a traditional field blend of Alsatian varieties Gewürztraminer, Riesling and Pinot Gris, as you might find in an

Edelzwicker bottling. The fruit is 100% from TWR's BioGro Certified organic vineyard. All the grapes are co-fermented, giving the blend its completely seamless nature and wonderful richness of flavor and texture along with vibrant freshness and minerality. The nose is a cacophony of floral notes, white peach, honeydew melon and jasmine. The palate shows similar qualities, with broad, rich flavors and texture. The old vine Riesling (planted in 1979) adds great minerality and a steely, citric cut to balance the richness and exuberance of the other, more exotic varieties. Stunning! 93 points RC.

2013 TWR (Te Whare Ra) Pinot Noir Marlborough (\$26.99) (Elsewhere \$40+) Benchmark New Zealand Pinot Noir, amazingly pure and silky, showing the very best of what the country has to offer. The 2013 was a "vintage of a lifetime" in NZ and TWR's Pinot Noir shows exactly why.

94 points JS: "Plenty of bright perfume notes, musk and spices, some leafy bracken and dark cherries, too. The palate has a very supple style to it, nicely polished tannins deliver bright cherry and red plum flavors, and there's brilliant balance and energy." 95 points SK.

2014 TWR (Te Whare Ra) Chardonnay Marlborough (\$24.99) (Elsewhere \$40) I think Chardonnay is TWR's secret weapon. From a tiny nine-row block of Mendoza clone Chardonnay planted in 1979, the wine is an interplay between complex and exotic fruit notes (the small berries of the Mendoza clone give powerful flavors) balanced by deep minerality, mouth-filling texture, bright, ripe acidity and wonderful layers of persistence on the palate. Nothing is overdone with this wine (it ages entirely in 600-liter French oak puncheons) and yet it is so powerful and rich.

Clos Henri (Domaine Henri Bourgeois – Sancerre)

Domaine Henri Bourgeois is an iconic 10th generation family domain in Sancerre, France. After recognizing the incredible quality of Sauvignon Blanc coming from Marlborough, NZ, the Bourgeois family decided to set up an estate in the southern valleys of Marlborough based upon their age-old traditions in Sancerre, and Clos Henri was born. The vineyard is very high density planted and certified BioGro Organic. The contiguous estate contains three distinct soil types ranging from greywacke river gravels to very ancient Broadbridge clays. Each block is matched to its specific soil. Vinification, guided by excellent winemaker (and photographer—see front cover) Damien Yvon, is very traditional and non-interventionist. The wines are pure expressions of this great Marlborough terroir with just a whisper of the family's Sancerre legacy.

2013 Clos Henri (Henri Bourgeois – Sancerre) Sauvignon Blanc Marlborough (\$24.99) A benchmark example of classically flavored Marlborough Sauvignon Blanc with excellent texture, richness, minerality and persistence on the palate. Low yielding vines, and lots of lees contact have given this wine such great presence and personality. Seriously elevating the level of NZ Savvy, this is an ageworthy style, too.

93 points BC: "Creamy textured Sauvignon Blanc with grapefruit, gooseberry, mineral and a seasoning of hazelnut lees flavours. Quite a grassy style but with concentration and some complexity." 91 points RP.

2012 Clos Henri (Domaine Henri Bourgeois – Sancerre) Pinot Noir Marlborough (\$29.99) From close-planted vines on the heavier clay soils of the estate that give a more "voluptuous" mouthfeel and density to Pinot Noir. The wine was whole berry fermented in open oak foudres. It is wonderfully aromatic, pure, deeply flavored Pinot with complex soil-driven nuances. 95 points SK, 92+ points RP, 93 points RC and 94 points BC.



Laundry day: The vineyard does double duty at Seresin Estate.

Seresin Estate

Sure, we have seen this story before: legendary film director starts "hobby" winery...blah blah blah. But Michael Seresin has truly committed to his estate in Marlborough. This is no fly-by-night whimsical undertaking. Seresin is a vocal leader in organic and Biodynamic viticulture and winemaking. The estate truly runs like a holistic farm complete with a full range of farmyard animals, gardens, wetland preserve, olive and citrus groves. The wines are expertly crafted by Clive Dougal utilizing all organic fruit, wild yeasts and no additives or enzymes. They are now even working with a range of sulfur-free wines. The Seresin/Momo wines are pure, unadulterated expressions of place and season.

2012 Momo (Seresin) Pinot Noir Marlborough (\$17.99) Another stunning value from Seresin. All estate fruit. Dusty, earthy fruits, toasted spices, crushed red berries and a little thyme and musk. Juicy, bright acidity. Just a great little Pinot for Tuesday night. Drink estate-grown, organic Pinot Noir without breaking the bank.

2013 Seresin Estate Sauvignon Blanc Marlborough (\$22.99) One of the most distinctive and complex expressions of NZ Sauv Blanc, Seresin's bottling incorporates a small percentage of barrel fermented Sémillon. They also leave the fruit to hang for a little longer than most, developing some quite rich, exotic flavors that typify Wairau Savvy.

2011 Seresin Estate "Leah" Pinot Noir Marlborough (\$29.99) The "Leah" Pinot is selected from various blocks of Seresin's estate vineyards in the Southern Valleys sub-region of Marlborough. Hand sorted, wild fermented, 12 months in French oak (20% new). Dark, plummy fruit, warm earth, bracken, sage and spiced berry fruits. Mouth-filling texture and density with a nice savory component.

New Discoveries from Australia

By Jim Chanteloup

While Australia, New Zealand and South Africa have all grown dramatically over the last three years, Australia is the “elder statesman” of the group. When the first wines from Penfolds, Henschke, Yalumba, d’Arenberg, Leeuwin and so many more found their way into the hands of wine lovers decades ago in the States, the deal was sealed. In my 26 years here at K&L, I have been privileged to taste a lot of great wine over the years. Wines like ’73 Pewsey Vale Riesling, ’66 Yalumba Signature, Penfolds ’62 60A, ’76 Bin 389, ’86 Koonunga Hill Shiraz-Cabernet, ’86 Bin 707 Cabernet, and older Henschke Hill of Grace stand with the best of them. So, while we still love and carry these wines, the art of being a true wine merchant is to search for the new artisan producers who uphold the values of quality and character. Here are a couple of new producers we’ve added to the portfolio.

2013 Amelia Park Sauvignon Blanc-Sémillon Margaret River Western Australia (\$12.99) This blend of 70% Sauvignon Blanc and 30% Sémillon has a nose of white flowers, pear, honeydew melon and lemon. The palate adds some mineral notes with a touch of lanolin to the texture with good refreshing acidity. 95 points JH.

2012 Amelia Park “Trellis” Cabernet Sauvignon-Merlot Margaret River Western Australia (\$10.99) One of the buys in the store. Margaret River, aside from Coonawarra, is considered the land of benchmark Cabernet in Australia. While this falls into the category of “if it’s too good to be true, then it isn’t,” the wine does in fact deliver crazy good value for \$11. The bouquet offers black cherry, cassis and a savory hint of rosemary and thyme. On the palate there are richer black and blueberry notes with earth, dark chocolate, fine-grained tannins and fine length, with a touch of mint in back.

2012 Amelia Park Shiraz Frankland River Western Australia (\$15.99) Lovely aromas of plum, dark cherry, blackberry, blueberry, violets, lavender and earth soar from the glass. On the palate soft supple tannins frame the core of fruit with a spicy, long and layered finish. 94 points JH.



2013 Duane Coates Sémillon-Sauvignon Blanc Adelaide Hills South Australia (\$15.99) I love this wine! It’s made from a blend of 70% Sémillon and 30% Sauvignon Blanc, and has a very complex nose of light toast/brioche, lemon blossom, jasmine/acacia flower and a light, nutty note. The palate offers wonderful texture and juicy acidity with excellent length. Barrel fermented in new and one-year-old Sequin-Moreau with wild yeast and nine months aging. There’s a lot of winemaking that went into this wine for a humble price. 94 points JH.

2013 Duane Coates Chardonnay Adelaide Hills South Australia (\$19.99) This serious Chardonnay from the cool Adelaide Hills offers a Meursault-like character. Wild fermented in 70% new French oak barriques, the wine went through full malolactic fermentation and stayed on its lees without stirring to create texture, while maintaining the natural acid line and focus of the wine. The nose explodes with lemon blossom, peach, almond, minerals, a hint of toast and a touch of ginger. While layered, rich fruit unfold on the palate, there is great acidity and drive that flows to a long, persistent finish.

2012 Duane Coates Syrah McLaren Vale South Australia (\$19.99) This fruit for this wine was sourced from two different sub-regions in McLaren Vale: Blewitt Springs at a bit higher elevation with sandy soils, and in Willunga, with darker soils. The grapes were fermented with wild yeast and the wine was matured for 24 months in French (30% new) and Russian oak. The bouquet is lifted, with dark plum, blue and blackberry, grilled meats, licorice and Asian spices. On the palate there is the telltale McLaren Vale juicy acidity with an elegance that belies the dark edge to the fruit and bittersweet cocoa powder dusting the fine-grained tannins. Superbly balanced, the wine has a long, focused and complex finish. 94 points JH.

2012 Balnaves Cabernet-Merlot Coonawarra South Australia (\$24.99) Coonawarra, a sub-region of the Limestone Coast, is known for producing top-notch Cabernet from its terra rossa soils located within a small cigar-shaped area around one-and-a-half miles wide by nine miles long. Made from 91% Cabernet Sauvignon and 9% Merlot, the nose offers blackcurrant, dark cherry, cassis, cedar, pencil lead, earth and a hint of tobacco leaf. On the palate the wine is medium-bodied and elegant, with a mineral note, fine-grained tannins and excellent balancing acidity leading to a long, persistent finish. 93 points WS and 95 points JH.

K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061
P (650) 364-8544 F (650) 364-4687
HOURS Mon-Fri 10-7, Sat 9-7, Sun 10-6
LOCKERS Mon-Sat 10-6, Sun 11-5

KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637
Email: Wines@KLWines.com

K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028
P (323) 464-WINE (9463) F (323) 836-0853
HOURS Mon-Thurs 11-8, Fri-Sat 10-8, Sun 11-6

K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to KLWines.com/Local-Events.

K&L SAN FRANCISCO

638 Fourth Street, San Francisco, CA 94107
P (415) 896-1734 F (415) 896-1739
HOURS Mon-Fri 10-7, Sat 9-6, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit KLWines.com

🍷 FOLLOW OUR BLOGS UNCORKED AND SPIRITS JOURNAL FOR THE LATEST UPDATES FROM K&L STAFF 🍷