



New Zealand Wine – Pure Discovery

ANZ Wine™, New Zealand Winegrowers, New Zealand Winemakers and Grape Growers welcome you to the exciting world of New Zealand Wine.....the Pure Discovery ! Enjoy !



New Zealand is a land like no other. New Zealand wine is an experience like no other. Our special combination of soil, climate and water, our innovative pioneering spirit and our commitment to quality all come together to deliver pure, intense and diverse experiences. In every glass of New Zealand Wine is a world of pure discovery.



International acclaim

New Zealand Sauvignon Blanc is rated internationally as the definitive benchmark style for this varietal. The growing recognition for New Zealand Chardonnay, Pinot Noir, Riesling, Pinot Gris, Syrah, Merlot / Cabernet Sauvignon and sparkling wines is positioning New Zealand's as a world class producer of fine wines.

“Talking of Burgundy, I reckon New Zealand is beginning to challenge for the number one spot.” - Tim Atkin, Off Licence News, UK

Key Facts and Figures.....

Our International range of Zealand Wines is sourced from award winning vineyards from selected wine regions in New Zealand. Processed at world class wineries, renowned over the years for manufacturing premium quality wines and maintaining stringent quality standards in addition to New Zealand Grape Wine Export Eligibility Requirements, our range of international award winning wines include New Zealand Sauvignon Blanc, Chardonnay, Riesling, Gewurztraminer, Pinot Gris, Cabernet Sauvignon, Merlot, Syrah/Shiraz, Pinot Noir wines and New Zealand Rose wines.

- New Zealand wine is largely produced in 10 major wine growing regions spanning latitudes 36° to 45° South and extending 1,600 km (1,000 miles). They are, from north to south Northland, Auckland, Waikato/Bay of Plenty, Gisborne, Hawke's Bay, Wellington, Nelson, Marlborough, Canterbury and Central Otago.
- Small : 650+ wineries, 30,000+ hectares of producing vineyards, 205 million litres wine produced (2008)
- Quality Focused : highest average price of any wine imported into UK.
- New Zealand cleans up in 2009 Tri Nations Wine Challenge, named the top country overall winning eight trophies, 11 double gold medals and 10 gold medals in the competition among the best wines from New Zealand, Australia and South Africa.
- Wine Exports exceeded \$1.01 billion in 2009
- Export Sales up 615% in last decade, volume has risen 402%.
- Main Regions % of Planting
 - Marlborough 53%
 - Hawkes Bay 19%
 - Gisborne 9%
 - Central Otago 6%
 - Other Regions 13%
- Key Varieties
 - Sauvignon Blanc 42%
 - Pinot Noir 18%
 - Chardonnay 16%
 - Merlot 6%
 - Pinot Gris 5%
 - Riesling 4%
 - Other 9%



Wine Export Certification

For a New Zealand grape wine to be eligible for export, it must meet the requirements of the New Zealand Wine Act 2003, which include that it be free from obvious fault and that it must have come from a winery that has a fully traceable record keeping system that has been audited. The processes that allow an exporter to meet these requirements are administered by the New Zealand Food Safety Authority, and carried out under contract by the Wine Export Certification Service.

New Zealand Sauvignon Blanc – explore the sensation !

“Marlborough Sauvignon Blanc has become arguably the world’s only great new wine style this century” - Huon Hooke, The Age (Australia)

Background : 1st planting Auckland 1970s. Today 10,491 hectares (25,923 acres)
Regional Focus : Marlborough dominates with 87% of production, followed by 6% in Hawkes Bay and 3% in Nelson.
Typical Styles : Marlborough and South Island - pungent capsicum, gooseberry, herbal flavours. North Island - riper melon and other stone fruit flavours.
Food Matches : seafood - oysters, smoked salmon / trout, shellfish. Salads without too much vinegar. Green herb-flavoured foods.

International range of New Zealand Sauvignin Blanc - Marlborough and Central Otago



Vintage : 2010
Tasting Notes

Our 2010 Sauvignon Blanc is classically Marlborough in style. It is dry with crisp acid and a typical herbaceous Marlborough pungency. Mouth-watering aromatics of freshly chopped summer herbs, lemon peel and passionfruit are followed by an explosion of pure Sauvignon Blanc flavours. The palate is lively with racy acid, good length and soft creamy complexity imparted from its time on yeast lees. Enjoy chilled as an aperitif, or match with fresh seafood.



Vintage : 2009
Tasting Notes

Marlborough produces the world's finest Sauvignon Blanc. Our wines are produced by internationally renowned winemaker Alan McCorkindale. Meticulous vineyard management and innovative winemaking combine to produce a classic Marlborough Sauvignon Blanc, intensely aromatic and lively, bursting with flavours of passionfruit, melon, gooseberry and citrus. It is dry with crisp acid and a typical herbaceous Marlborough pungency. The palate is dry and vibrant with racy acid and typical varietal pungency. Full flavoured, vibrant and unforgettable – sheer delight.



Vintage : 2009
Tasting Notes

A blend of citric and tropical flavours
Palate
Rich mid palate with great texture
Harvest date : 4th-16th Apr 2009
Bottled date : 1/9/09
Winemaker : Brian Bicknell
Brix at harvest : 23.7
Alcohol : 14%
Residual sugar : 2.5g/l
Titratable acidity: 7.9 g/l
Ph : 3.18

New Zealand Chardonnay

“Chardonnays from New Zealand are akin to the best from California or Australia, but in terms of structure and acidity, they recall the great Chardonnays of Burgundy. In their totality they are like nothing else from any place and yet they offer something to everyone.” - Michael Franz, Washington Post

Background : early plantings in 1830s. Main introduction in 1970s. Today 3,918 hectares (9,681 acres)
Regional Focus : Hawkes Bay (30%), Gisborne (30%), Marlborough (27%)
Typical Styles : North Island - soft, lush, ripe peach and melon. South Island - zesty, grapefruit / citrus flavours.
Food Matches : fish and lighter meats - poached salmon, roast chicken, veal or rabbit with cream/cheese/lemon flavoured sauces

International range of NZ Chardonnay from Marlborough region and Waiheke Island



Vintage : 2010
Tasting Notes

Meticulous vineyard management and innovative winemaking combine to produce a classic lightly oaked Marlborough Chardonnay, intensely aromatic and lively, bursting with flavours of melon, white peach and grapefruit with hints of crystallised citrus peel and grilled almonds.

Harvest Date : April 2010
Brix at Harvest : 24.4
Barrel : 85%
T.A : 6.9
PH : 3.35
R.S : 1.8
ALC % : 13.5
Bottle : 750 ml



Vintage : 2009
Tasting Notes

Shakespeare Gold Marlborough Chardonnay is sourced from New Zealand's famous Marlborough region by internationally renowned winemaker Alan McCorkindale. Meticulous vineyard management and innovative winemaking combine to produce a classic lightly oaked Marlborough Chardonnay, intensely aromatic and lively, bursting with flavours of melon, white peach and grapefruit with hints of crystallised citrus peel and grilled almonds.

Harvest Date : April 2009
T.A : 6.7
PH : 3.44
R.S : 2.0
Al C. % : 13.5



Vintage : 2008
TASTING NOTES

Aromas of fresh citrus fruits and freshly melted butter on warm toast lead into a fine focussed wine exhibiting fresh acidity and the clean lingering finish of fresh grapefruit.

Awards / Medals

90 Points, Robert Parker, Wine Advocate, October 2009, as reviewed by Neal Martin

New Zealand Pinot Noir

"If you've got less than £25 (US\$50) to spend on a single bottle, I'd choose New Zealand over France for Consistency, depth of flavour and increasingly, complexity. Worryingly for Burgundy, Kiwi Pinots will only get better." - Tim Atkin, *Off Licence News, UK*

"New Zealand Pinot Noir : Simply a revelation

If you've been burned by the inconsistency of Burgundies, found Oregon Pinots overpriced and California versions overly lush, try these and sidestep all of those pitfalls. They're well-balanced, pure, deeply colored, velvety and remarkably consistent as a category" - Jerry Shriver, *USA Today*

Background : well known in North Island vineyards in 1890s and early 20th century. Today 4,740 hectares
Regional Focus : Marlborough (42%), Central Otago (25%) and Wairarapa (10%)
Typical Styles : Marlborough - vibrant, cherry and plum flavours. Central Otago - strong, blackberry flavours. Wellington - ripe, plum flavours.
Food Matches : lighter styles with salmon, quail, turkey and veal. Fuller styles with lamb, duck, venison, roast chicken.

International
range of finest
New Zealand
Pinot Noir
from Central
Otago



Vintage : 2009

Tasting Notes

Shakespeare Bay 2009 Central Otago Pinot Noir is vibrant, dry and bursting with robust flavours of blackberry, cherry and thyme. The wine is soft and rich with an underlying complexity and exuberance enhanced by firm rounded tannins. This wine will age well over the next three to five years and is an excellent partner with prime New Zealand lamb, wild game or venison.

Harvest Date : April 2009

Barrel : 100 %

Winemaker : Alan McCorkindale

T.A : 6.0

PH : 3.65

R.S : 1.0

ALC : 13.5%



Vintage : 2009

Tasting Notes

Our 2009 Central Otago wines are produced by internationally renowned winemaker Alan McCorkindale. Meticulous vineyard management and small batch, hands on winemaking combine to produce a classic Central Otago Pinot Noir, intensely aromatic and lively, bursting with flavours of blackberry, cherry, thyme and subtle oak. The palate is dry and vibrant with underlying complexity and exuberance. The palate is dry with a long finish, soft rounded tannins and youthful exuberance.



Vintage : 2008

Tasting Notes

"Red currant and wild exotic fruit aromatics, followed by a warm rich and spicy texture with lively acidity and freshness and a lasting finish."

BLEND : 100 % Central Otago estate grown Pinot Noir

Harvest : Late Apr- early May 2008

Brix at Harvest : 24.3

Barrel % : 100% French Oak, 25% new

T.A : 6 g/l

PH : 3.6

R.S : < 1 g/l

Al C. % : 13.5

Aromatic Varieties – NZ Riesling, Pinot Gris and Gewurztraminer

“Other New Zealand wines are impressive, to be sure. Its Rieslings are showstoppers, made mostly in a dry style that favours the varietal pristine lime juice/lime zest aromas and flavours and is often enhanced by appealing minerality... Pinot Gris shows much promise, as does Gewurztraminer.”
 - Steve Pitcher, *The Wine News, USA*

Background : Riesling - 868 hectares (2,144 acres)
 Pinot Gris - 1,146 hectares (2,831 acres)
 Gewurztraminer - 293 hectares (724 acres)

Regional focus : Riesling - Marlborough 45%, Canterbury/Waipara 27%, Central Otago 7%
 Pinot Gris - Marlborough 37%, Hawkes Bay 21%, Central Otago 10%
 Gewurztraminer - Gisborne 33%, Marlborough 26%, Hawkes Bay 20%

Typical styles : Riesling - steely dry to lush and sweet
 Pinot Gris - rich, flinty, fruit - laden
 Gewurztraminer - pungent scents and spicy flavours

International range of New Zealand Riesling and Pinot Gris from Marlborough and Central Otago regions



Vintage : 2008
Tasting Notes

Innovative winemaking has produced lively, intense flavoured Shakespeare Bay Riesling wine that is bursting with floral and citrus flavours and hints of honeysuckle and white peaches.
 Harvest Date : May 2010
 Brix at Harvest: 22.5
 Winemaker Name : Alan McCorkindale
 T.A : 7.8 g/L
 PH : 3.16
 R.S : 10 g/L
 ALC : 12.5%



Vintage : 2008
Tasting Notes

Spankingly fresh Shakespeare Gold New Zealand Pinot Gris is authentically varietal, intensely aromatic and fruit driven with flavours of fig and stonefruit. The palate is full and lingering with soft acid and typical minerality. It can be enjoyed as an aperitif or matched with seafood and poultry.
 Harvest Date : April 2009
 Brix at Harvest : 24.6
 Winemaker : Alan McCorkindale
 T.A : 6.0
 PH : 3.55
 R.S : 8 g/L
 ALC % : 14.0



Vintage : 2007
Tasting Notes

Mineral, passionfruit, ginger and grapefruit aromatics with a soft elegant texture with a soft off dry finish.
 Winemaker Name : Dean Shaw
 Harvest Date : May 2007
 Brix At Harvest : 23.5
 T.A : 6 G/L
 Ph : 3.6
 R.S : 9.5%
 Alc % : 12.1

New Zealand Cab Merlot, Syrah and Rose varieties

“ The richness and utter ‘redness’ of these wines (New Zealand Cabernet Merlot blends) would be shocking to all those Americans who pigeonhole New Zealand as home of ‘cool climate wines’ .” - Mary Ewing-Mulligan, MW (USA)

Background : Cabernet Sauvignon initial plantings 1830s. Merlot in 1980s. Today Cabernet Sauvignon 524 hectares (1,294 acres), Merlot 1,447 hectares (3,445 acres)
 Regional Focus : Hawkes Bay dominates with 74% Cabernet Sauvignon and 76% Merlot. Strong focus also in Auckland with 12% Cabernet Sauvignon and 6% Merlot
 Typical Styles : strong varietal character, clean ripe fruit with depth, complexity and structure.

Syrah / Shiraz

Background : one of the earliest grapes in NZ. Today 256 hectares (635 acres)
 Regional Focus : Hawkes Bay (68%), Auckland (18%)
 Typical Styles : aromatic, finely structured wines with balance, elegance and supple texture.
 Food Matches : strong - flavoured food such as beef, peppered steak, casseroles and roast game.

International range of New Zealand Merlot, Cabernet Merlot, Syrah and Rose varieties from Hawkes Bay, Waiheke and Central Otago regions



Merlot Cabernet Franc Malbec
Vintage : 2008
Tasting Notes
 Lifted floral aromas combine with dark berry fruit with a hint of asphalt and tar to give a fragrant and savoury perfume to the wine. The palate is warm and generous with sweet succulent fruit, ripe graphite like tannins and vibrant acidity. Classically styled with the exuberance of the new world this blended red combines all the softness and fragrance of Merlot and Malbec with the savour and cassis of Cabernet franc and the structure and power of Cabernet sauvignon.



Shakespeare Gold Merlot
Vintage : 2008
Tasting Notes
 Great colour and aromas of plum and blackberry. Soft rounded palate with Silky tannins give it a soft finish for early drinkability and the depth of fruit gives it the ability to cellar for 4-5 years.
 Harvest Date : March / April 2008
 Brix at Harvest : 23.5
 Barrel : 100 %
 T.A : 5.0
 PH : 3.2
 R.S : 1.9
 ALC : 13.5%



Dreadnought SYRAH 2008
Tasting Notes
 The 2008 Dreadnought opens up to aromas of white pepper, star anise and blueberries with hints of wild game and a subtle floral fragrance. The palate has a mineral vibrancy which holds the firm ripe tannins in check. Overall the Dreadnought 2008 has layers of complex characters that unfold as the wine opens up in the glass revealing subtle hints of spice and game, a rich supple palate with the graphite-like tannins typical of 2008 Syrah from Waiheke Island.
Awards
 91 Points, Robert Parker, Wine Advocate, September 2009, as reviewed by Neal Martin



Rose Vintage : 2009
Tasting Notes
 “Cranberry, red currant and wildflower aromas, followed by raspberry coulis and spice flavours. A long warm finish. A great summer wine.
 BLEND : 50% Gamay Noir (Beaujolais) 50% Pinot Noir
 HARVEST DATE : May 2009
 BRIX AT HARVEST : 23.5
 BARREL % : 50% old Oak
 Fermentation
 T.A : 6.7 g/l
 PH : 3.63
 R.S : 4 g/l
 ALC % : 13%

Import and Distribution Enquiries

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