



Wine Flight
September 4, 2013

Wings of
Australia and
New Zealand



2012 Yealands Sauvignon Blanc

Peter Yealands, a noted agriculture entrepreneur, set out to make environmentally conscious wine when he opened Yealands Estate in 2008. To that end, it practices strict sustainable viticulture, was constructed in accordance with the Green Drafting Code and has been carbon-neutral since its inception. This wine is made from a single block on the Seaview Vineyard; a dry, windy spot in Awatere Valley.

Tasting Notes:

Aromas of dried thyme and blackcurrant, spice and cream dominate the nose. The palate is concentrated with citrus and savory notes: passion fruit, lime and a ton of pink grapefruit combine with wet stone, nettle and mineral acidity that all come together in perfect harmony. The mid palate is textured and rich, yet elegant.

Food Pairings:

It is excellent with Ahi tuna seviche with mango and avocado, but because of their herby quality on the nose (which is lovingly referred to as cat pee on a gooseberry bush), New Zealand Sauvignon Blancs are the perfect partner in crime to anything with dill, thyme, rosemary or virtually anything that is green and sprinkled on food.

PLCB 529397 @ \$13.99

2010 Coopers Creek Riesling



A great alternative to German Mosel Rieslings. New Zealand Rieslings range from bone dry & steely to luscious & sweet. Most lean towards an off-dry style with balanced citrus & lime. Young wines often show the aromas of apple, citrus, lemon & tropical fruit. With age, toasted honey characters can develop.

Tasting Notes:

With a golden green color, this youthful wine displays green apple, lemon/lime, floral and subtle chalky characters on the nose. On the palate, this medium bodied wine shows crisp acidity and candied lemon with light tropical notes and a refreshingly spry finish.

Food Pairings:

Enjoy with steamed mussels, Arcachon or Bouzigues oysters, and littleneck clams. Pair with summer's end sweet corn and roasted red potatoes for a feast.

PLCB 534454 @ \$15.99

2010 Coopers Creek Pinot Noir

Situated in the Kumeu-Huapai wine region in Auckland, this vineyard was opened in 1980 and three decades later, Coopers Creek remains a family business that employs 22 workers.

Tasting Notes:

This wine is very deeply colored for a Pinot Noir. It has a dense core and a ruby red rim. It has aromas of red and black fruits and a touch of oak. Typically round and supple, with just enough tannin to give overall structure, there are masses of sweet fruit on the finish.



Food Pairing:

Pinot Noir is light enough for salmon but complex enough to hold up to some richer meat including duck. In a pinch, when everyone orders a vastly different entree at a restaurant, you can usually win by picking Pinot Noir; it will make everyone happy.

PLCB 534024 @ \$14.99

2011 Tait Ball Buster Shiraz Blend

Generally, the wines from cool regions (the Yarra Valley, Great Southern) will have more red fruit, higher acidity, lower alcohol, and herbal or white pepper notes. Those from the middle range (Margaret River, Clare Valley) will have both red and black fruit, more substance and often notes of licorice or black pepper. The warmest regions (Barossa Valley, Heathcote, most of McLaren Vale) will be the wines most along familiar lines: big, rich reds with lots of ripe blackberry and black-cherry fruit.

Even with 15% alcohol, this big, fruit bomb red has a lot of finesse, particularly due to the blending of 77% Shiraz, 16% Cabernet Sauvignon and 7% Merlot.

Tasting Notes:

With a glass-staining purple color, this wine shows blueberry compote, licorice and wood smoke on the assertively perfumed nose. On the palate, it is smooth and sweet, offering black raspberry and cola flavors and a hint of bitter chocolate and black pepper. Velvety tannins come on late and add subtle grip to a smooth, fruit-driven and persistent finish.

Food Pairings:

It's a cliché, but this red cries out for a thick steak.

PLCB 37284 @ \$15.99