

WILFRED'S WINE GUIDE

ADVENTURE



October 2009 Selections:

- Kumeu River Village Chardonnay, Kumeu River '07 (New Zealand)
- Whitehaven Sauvignon Blanc, Marlborough '08 (New Zealand)

Dear Wine Lover,

Time to revisit the land of the Kiwis and enjoy the fruits of their labor, both the minerally ['07 Kumeu River Village Chardonnay](#) and the fancy and pure ['08 Whitehaven Sauvignon Blanc](#) shows the zestiness of this exciting and growing niche of New Zealand wines.

The [Kumeu River Village Chardonnay](#) plays heavily on the Burgundian theme. Using Indigenous yeast fermentation, cold, stainless steel fermentation as well as older barrels, these guys are returning to the days when real wines (not oak bombs were made). The [Whitehaven Sauvignon Blanc](#) is both pure and rich. Not just a fruit bomb, this wine has real muscle in its lean body profile.

The story in New Zealand turning a new chapter, while many followers have been joyously drinking gallons and gallons of Sauvignon Blanc, many of my pals as well as I see this country making new inroads into producing more complex and finer wines. So keep your eyes open, search the net and you will soon learn that there is more going on here than what the industry has been saying. Let the BevMo Adventure Club pave the way your education.

Cheers!

Wilfred Wong
Cellar Master

WINERY NOTES

Kumeu River Village Chardonnay Auckland, located on New Zealand's North Island, has the distinction of being the country's historical birthplace of viticulture and winemaking. Kumeu is a sub-region of Auckland, with a cool, maritime climate influenced by the South Pacific Ocean. Summer temperatures are cool and winter temperatures are comparatively warm, without seasonal extremes: autumn is generally dry and sunny; however, extended cloud cover is not uncommon.



Whitehaven Sauvignon Blanc **Whitehaven Wine Company**

Established in 1994, Whitehaven Wine Company is a small, privately-owned winery located in Blenheim, New Zealand. Whitehaven winemaker Simon Waghorn is focused on producing brilliant, distinctive, award-winning premium Sauvignon Blanc and Pinot Noir from the world renowned Marlborough region of New Zealand. The fruit was machine harvested in cool evening conditions, destemmed, must chilled and pressed immediately. The free run juice was cold settled to achieve a high degree of clarity. The clear juice was fermented in upright stainless steel fermenters with selected yeast strains such as PdM, QA23 and VL3 to preserve the inherent fruit flavors. Winemaking techniques and handling were reduced to promote the natural fruit flavor and intensity found in Marlborough Sauvignon Blanc.

