

Dear Christine,

Wish you were here,
the high country views
are spectacular and it
is so peaceful...

You must join me next time,
I can't wait to show you
the photographs!

Mark



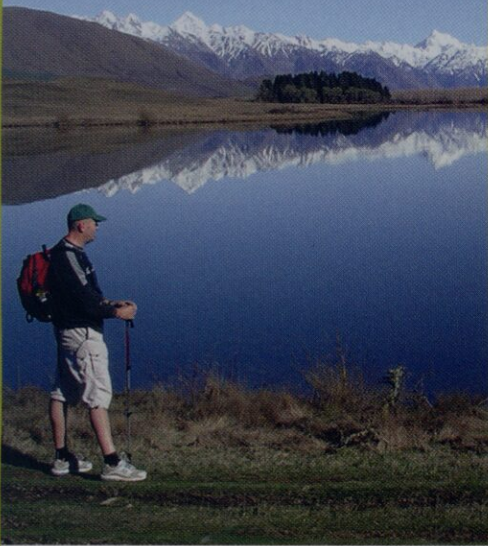
Christine

P.O. Box

Auckland

tuataratours.co.nz

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nz sauvignon blanc



Sauvignon's aggressive acidity makes it a great foil for fried and oily foods



★★★★ BIRD OLD SCHOOLHOUSE
VINEYARD MARLBOROUGH SAUVIGNON
BLANC 2010 \$24.95

A funky, wet-stone note harmonises with white peach flavours. John Belsham praised the wine's "freshness, vibrancy and weight". Take it to the beach, chill in a rock pool and crack it when the paua comes out of the pan.

★★★★ BOATSHED BAY
MARLBOROUGH SAUVIGNON
BLANC 2010 \$10-\$16

This frisky Awatere Valley Sauvignon is no stranger to *Cuisine* success, regularly offering great value. A broad spectrum of fruit flavours, from honey dew melon to yellow plum, together with a fleshy texture, make it very lovable.

★★★★ BRANCOTT ESTATE LIVING LAND
SERIES SAUVIGNON BLANC 2010
(MARLBOROUGH) \$21.95

"Parsley!" noted Jane Boyle. It summed up well the herbal character that comes through on this wine from our largest producer, formerly known as Montana. A steely backbone holds the ship steady. [E]

★★★★ DASHWOOD
MARLBOROUGH SAUVIGNON
BLANC 2010 \$10-\$16

Another action-packed, great-value instalment from the Awatere. Scents of broom flower and lemongrass say "Get ready!". The rest is all go: a vibrant tide of yellow fruit and tomato leaf notes.



★★★★ FORREST THE VALLEYS
WAIRAU SAUVIGNON BLANC 2009
(MARLBOROUGH) \$30-\$35

The only 2009 wine among our top place-getters, this takes the high road. It doesn't throw itself at you; there's a crisp elegance and restraint to proceedings. Guava splashed in freshly squeezed lime juice is an apt descriptor.

★★★★ NAUTILUS MARLBOROUGH
SAUVIGNON BLANC 2010 \$22-\$25

There was some discussion around this wine. One judge enjoyed its cleansing citrusy charm, another found the green element too intrusive. It does tread a tight, almost demure line, but should open up nicely before too long.

★★★★ PONDER OLIVE GROVE
MARLBOROUGH SAUVIGNON BLANC
2010 \$20-\$25

This wine has it and flaunts it. It's a big expression, slightly oily in texture, that really lifts off when it hits the palate. Passionfruit and guava spin out of a core of ripe fruit. A dry style that would work well with whitebait fritters. [D]

www.cuisine.co.nz