



PLUMPJACK
WINES

PlumpJack Wine Club

February 2007

I was having a discussion with a fellow wine drinker about what makes one wine more popular than another. We tried to analytically categorize the different organoleptic qualities the consumer prefers when tasting wine. My associate argued that complexity, structure, balance and ageing potential were crucial factors. I agreed, but pointed out that he was missing one of the most important elements – fruit. There can be no mistaking the importance of this one characteristic. It has been proven unquestionably in the marketplace by the popularity that the wines from New Zealand and Australia have

month will demonstrate, fruit is a key quality that makes these wines so delicious. But the oenophile cannot live by fruit alone! After tasting these wines, you will see that along with their delicious fruit flavors, they also provide the complexity, structure and balance necessary to make them complete.

achieved in the last decade. As our two wines this

***2005 Borthwick Estate
Sauvignon Blanc
Wairarapa, New Zealand***



***2005 K. Cimicky & Son
"Trumps" Shiraz
Barossa Valley, Australia***



New Zealand is a country of contrasts with dense, native forest, snow-capped mountains and spectacular coastline. Much to the chagrin of the Kiwis, New Zealand is often grouped together with Australia, yet the twin islands lie some 1,250 miles southeast of Australia's shores - about the same distance apart as London and St Petersburg, Russia. The North Island is famed for its volcanic mountains and its hot springs. The Southern Alps extend almost the entire length of the South Island, ending in deep fjords. Though there are huge contrasts - from subtropical in the far north, to almost arctic in the highest areas of the south - New Zealand mostly enjoys a temperate, maritime climate, which has a strong influence on the country's predominantly coastal vineyards. The vines are warmed by strong, clear sunlight during the day and cooled at night by sea breezes. The long, slow, ripening period helps to retain the vibrant varietal flavors that makes New Zealand wine so distinctive. With ten main wine-growing regions spanning the latitudes of 36 to 45 degrees, (the northern hemisphere equivalent would run from Bordeaux down to southern Spain), and covering the length of 1000 miles, grapes are grown in a vast range of soil types, producing a diverse array of styles. Accounting for less than a quarter of one percent of the world's total wine production, New Zealand may be planting at a dramatic rate, but it will never become a world force in terms of volume. In the past few years New Zealand, like other New World wine producing nations, has started to pay more and more attention to identifying which regions are best suited to particular grape varieties and wine styles. This has led to a proposed Geographic Indications Act that will seek to classify wine-producing areas, similar to California's 'AVA' system (American Viticultural Areas). Borthwick Estate, established in 1996, is located in the heart of the Wairarapa wine district, and is located in an area known as East Taratahi, on stony alluvial soils laid down over the centuries by the Ruamahanga River. Wellington is the official name of the large region that occupies the southern section of the North Island. Wairarapa, on the lower eastern side of the region, is Wellington's only wine district.

Climatically Wairarapa is more similar to Marlborough, on the northern tip of the South Island, than to any of the North Island regions. The style of its Sauvignon Blanc is evidence of this alliance. The 50-acre Borthwick Vineyard is planted mainly in Pinot Noir, Sauvignon Blanc, Chardonnay and Riesling, with smaller quantities of both Sangiovese and Merlot. A Roseworthy College, South Australia graduate, winemaker Paddy Borthwick has had fifteen years' experience in the wine industry including seven years international winemaking in France, Switzerland, Australia and the United States. Upon his return to New Zealand, Paddy spent 5 years as winemaker in the South Island's wine region, Marlborough. With 24 vintages now under his belt, the obvious next step was to channel his passion, skill, experience and vision into developing and producing his own premium wines from the boutique family vineyard of Borthwick Estate in the wine belt of Dakins Road. Our featured wine from Borthwick is 100% Sauvignon Blanc. The wine was fermented for 25 days in stainless-steel tanks at cool temperatures (12°C), and no oak was used. Paddy describes his Sauvignon Blanc as being poised midway between the styles of Marlborough and of Hawke's Bay – more tropical in flavor than the wines from the slightly cooler Wairau Valley, but with a greater intensity than those that come from the somewhat warmer Hawke's Bay region. Aromas of gooseberry, guava and pineapple, are supported by intense flavors of tropical fruit resulting in a wine with great balance, structure and finesse. The 2005 Borthwick Sauvignon Blanc will compliment spicy dishes such as Thai and Vietnamese, and will also pair nicely with mild cheeses such as Brie and Camembert.

The 2005 Borthwick Sauvignon Blanc is \$18.99/bottle, \$205.10/case.



In 1788, Capt. Arthur Phillip of the Royal Navy sailed into Sydney Harbor and planted grapevines that he brought with him from South Africa and Brazil. Phillip's experiment in viticulture marked the birth of Australian wine. Sydney's heat and humidity, however, proved too much for the fragile vines, so settlers moved farther inland to plant vines and seek their fortune. Over the next 80 years, grape growing spread, and by the 1860s, European immigrants were planting vines in the Barossa Valley, a few hours northeast of Adelaide, South Australia's capital city. Today, total vineyard plantings in the Barossa Valley exceed 15,000 acres, with more than 50 wineries and more than 400 grape growers. The Barossa Valley's climate is very warm, but the region enjoys a wide daily temperature range with relatively low humidity and rainfall, not unlike that of Bordeaux. Soils are relatively low in fertility and vary from the lighter soils in the hills to heavier, sandy-loamy soils on the valley floor. It is not uncommon to find vines, especially Shiraz, that are 60 to more than 100 years old, many of which survived from the 1840s, when German immigrants settled in the valley and planted the first vineyards. In terms of planted acreage and popularity, Shiraz is acknowledged as the leading variety in the Barossa Valley, with Cabernet Sauvignon, Grenache and Mourvèdre fleshing out the complement of red grapes. Charles Cimicky and his wife Jennie run Cimicky Winery and Vineyards. The estate is located 1 kilometer along the picturesque Hermann Thumm Drive in Lyndoch, on the floor of the Barossa Valley, surrounded by the beautiful Barossa Ranges. Cimicky farms 60 acres of estate vineyards, many planted in 1973 by his father, Karl, a Czechoslovakian immigrant. In addition to top-of-the-line fermenters and barrels, Cimicky has an estate bottling line, something of a rarity in Australia, allowing him to personally control all facets of production. Apart from minor drip irrigation in January and February, the vines are dry-farmed, cover-cropped and organically fertilized. Cimicky's total annual production of several different wines never exceeds 8,000 cases with only 2,000 cases of this Trumps Shiraz being produced annually. The name for this wine comes from a small group of zealous Barossa Valley pioneers who sought the cellar retreat of an old vineyard cottage located on the grounds of the estate for the "twin enticements of cards and claret." Now a lingering part of Barossa history, the crumbling remains of this old cottage still stand amidst the vines of the Cimicky estate. The 2005 Trumps is 100% Shiraz. It was aged for 16 months in new and 2-4 year old American oak. On the nose there are super-concentrated crushed black spicy fruits with blackberry jam, salty black licorice, vanilla bean, blueberries, oak and crème de cassis. In the mouth, the wine shows intense blackberry liqueur, blueberry pie, black licorice, earth-laden minerals and vanilla-laced new oak. This wine would pair nicely with PlumpJack Café Squaw Valley's grass-fed beef tenderloin with porcini gnocchi and grilled asparagus, or have it with your favorite pizza.

The 2005 Cimicky Trumps Shiraz is \$17.99/bottle, \$194.30/case.