

THROUGH THE GRAPE VINE

February 2008



In the Vineyard

After a final trim, the nets are put over the vines to keep the birds away. It's now over to mother nature to provide plenty of sunshine and just enough water to produce succulent, juicy grapes. With the current summer weather conditions, everything is looking very good!

Brix (sugar level) measurements are taken regularly to track the ripening process. When the brix are at satisfactory levels for each grape variety – anything over 22 .5 – it's time to pick!

Harvest is usually mid to late March, and it's a case of many hands make light work. If you are interested in helping pick grapes, contact Toby Morcom – phone 07 866 5690 or mobile 0274 865 222. There is usually 6 days work over a 3-week period.



Velvet Heaven

Go Vino recently held a degustation dinner featuring local wines, which included a surprising match of Smoked Eel Gnocchi with Cooks Beach Vineyard Pinot Noir 2006. The result is "velvet heaven"! Chef Shawn Rolton has kindly supplied the recipe so you can try this taste match too.

Potato Gnocchi served in a Creamy Smoked Eel & Baby Spinach sauce

This is a simple yet very tasty dish to make at home. Unless you are the type of person who enjoys the science of making perfect gnocchi from scratch, purchase Italian Potato Gnocchi with a potato percentage higher than 70%.

100g smoked eel (chopped very finely to make sure that any hidden bones are broken down)
2 handfuls of washed baby spinach leaves
300mls of fresh cream
Potato Gnocchi (approx 2 big handfuls per person)
Fresh cracked pepper
Flaky Sea Salt
2 tbsp of Pomice Olive Oil

1. Place a pot of sea salted water on to boil and a large pan on to heat. **2.** Add the Olive Oil to the pan. **3.** Add the Smoked Eel and a few seconds later add the Baby Spinach and mix with a wooden spoon until the spinach is melted. **4.** Add the cream and bring to the boil stirring continuously. **5.** Lower the heat and continue to stir until the sauce reduces and thickens. **6.** Drop the Gnocchi into the boiling water and remove when the first of the Gnocchi floats to the top. This takes no more than a minute or two. **7.** Then combine the pasta and the sauce and top with a little more smoked eel as garnish.

Up-coming Events

*Lazy Sunday
Afternoon*



Entry tickets (limited): \$10 available from Go Vino restaurant which is at the local Cooks Beach stores, or phone 07 869 5300.

Cooks Beach Vineyard, 761 Purangi Road, Sunday 9 March, midday to 5pm.

One of the Mercury Bay Art Escape Weekend events. A great opportunity to take a break yourself, or for your guests to enjoy. Bring a blanket and/or deck chair and come and enjoy a Lazy Sunday Afternoon at the vineyard with:

- Wines from Shakespeare Cliff, Lonely Bay and Cooks Beach Vineyards;
- Entertainment by Avocado Oil, PPRS and Dave Fowell;
- Delectable delicacies by Go Vino and coffee by Pukeko Express.

Orders & Availability



If you would like to try Cooks Beach Vineyard Pinot Noir 2006 or Sauvignon Blanc 2007 before you stock them, please either email Carol@cooksbeachvineyard.co.nz or phone 0274 744 055, to set up a suitable time.

Cooks Beach Vineyard wines are available from Goldiggers stores, Gilmours Tauranga. and many local liquor stores



For orders email: orders@cooksbeachvineyard.co.nz or phone: 07 866 4066.

Cooks Beach Vineyard

761 Purangi Rd, Cooks Beach, R.D.1 Whitianga, New Zealand.

ph/fax 07 866 4066, email: orders@cooksbeachvineyard.co.nz, web: www.cooksbeachvineyard.co.nz