

# THROUGH THE GRAPE VINE

July 2009



## New beginnings ...

### Cooks Beach Sauvignon Blanc 2009

Because the harvest was so good this year, we have been waiting in anticipation on the new vintage. A pre-bottling taste at the winery last week proved a taste explosion! As the winemaker said – it's displaying strong sauvignon blanc varietal flavours – crisp, herbaceous with hints of stonefruit. An approachable, easy-to-drink style, which will maintain this sauvignon blanc as a top selling example of Coromandel Peninsula wine. The wine should be available for sampling and sale in 6–8 weeks.

### Congratulations to Aleisha and Brad

..... on the arrival of their bonny baby girl, Anaya Traci, born on 7 June. Anaya was a healthy 9lb 3oz and everyone is doing very well!

## ... and Endings

### Goodbye Shakespeare Cliff Vineyard

Shakespeare Cliff Vineyard is no longer – the vines have been pulled out and cattle are grazing on the hill side – a very sad sight for those of us who have appreciated the great merlot wine this vineyard has produced.

Liquidation promotions have abounded – with the 2007 vintage being sighted at well below half price.

Cooks Beach Vineyard has a supply of the Bragato bronze medal winning 2006 vintage left for our direct customers, which should be sufficient to ensure continuous stock until the end of the coming summer. This is priced competitively – phone 0274 744 055 or email Carol at [carol@cooksbeachvineyard.co.nz](mailto:carol@cooksbeachvineyard.co.nz) to discuss your requirements or to earmark stock for your wine list

### WARNING—Beware of Impostors!

Cooks Beach Vineyard Sauvignon Blanc and Lonely Bay Chardonnay are the ONLY white wines made from grapes grown at Cooks Beach on the Mercury Bay.



Come and see us at the Scallop Festival on Saturday 29 August. We're in the Monteith's Tent and we'll be pouring the best wines from Cooks Beach:

- Cooks Beach Vineyard Sauvignon Blanc
- Lonely Bay Chardonnay
- Shakespeare Cliff Merlot 06

### A favourite scallop dish

750g scallops, 2 tbsp butter, 2 cloves garlic crushed, 2 tbsp chopped parsley, 3 tbsp white wine, salt & pepper, 1/4 c cream.

Melt butter in a pan, add garlic, parsley, wine salt and pepper. Cover and simmer for 10 minutes, add scallops and simmer 3 minutes. Uncover and stir in cream, heat but do not boil. Serve immediately with crusty bread to mop up the juices and a glass of Cooks Beach Vineyard Sauvignon Blanc—delicious!

### Cooks Beach Vineyard

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