

THROUGH THE GRAPE VINE



In the Vineyard

The Spring equinox heralds new growth from the winter-dormant vines. The first leaves appear and we await bud burst. General maintenance is all that is required at this early stage.

Spring is a wonderful time of the year with bright vivid greens of new foliage, new bird hatchings and the promise of summer heat.



Great Reviews from Wine Orbit!

We believe these results show that the grapes we grow at Cooks Beach Vineyard produce remarkable yet enjoyable single grape, single vineyard wines - that you can be confident in recommending to your customers.



Cooks Beach Vineyard Pinot Noir 2006

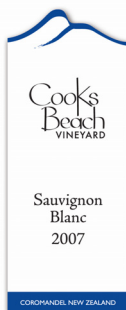
★★★★☆ 84/100

"A very attractive Pinot showing medium - light red colour, fragrant aromas of ripe cherries and floral notes combined with savoury complexity. It's juicy and succulent on the palate with fine, silky texture. The wine is beautifully balanced with fresh acidity and soft tannins. A lovely drinking and quite seductive wine from this unlikely place for Pinot Noir."

Cooks Beach Vineyard Sauvignon Blanc 2007

★★★★★ 86/100

"It's not everyday you come across a wine from Coromandel but here is one and a delicious one at that. Fresh elegant nose displaying limes, apples and herbaceous notes with a hint of mineral. The palate is juicy and succulent with zippy acidity and a lovely length of flavour. The fine texture and well structured palate suggest this wine will be drinking superbly over this summer. "



Tablecards / Shelf Promotion

The Wine Orbit reviews are available in a 4-colour format, suitably sized for table cards or shelf promotion. If you would like a supply, please contact orders@cooksbeachvineyard.co.nz or phone 07 866 4066.

Cooks Beach Vineyard

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Orders

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or phone: **07 866 4066**

Carol, Lorraine, John and Tony will be happy to help!

Scallop Festival and Coastal Flavours

What an absolute hit! The Cathedral Cove Macadamia team was cooking non-stop and the two scallop creations they produced matched the Cooks Beach Vineyard wines beautifully. The Sauvignon Blanc paired well with the scallops marinated in lime juice, macadamia nut milk and finished with kawakawa, and the macadamia dukkah-encrusted scallop satays were deliciously matched to the Pinot Noir.



The Cooks Beach Vineyard team had a great time serving up our wines as well as working with our neighbours from Shakespeare Cliff Vineyard. Lots of happy, repeat customers enjoying a great day.