

TE WHAU
VINEYARD
WAIHEKE ISLAND

Autumn 2008 Newsletter

**The Year Past – National and Global Recognition for Te Whau
2008 Vintage Report –Amazing Summer Yields Stunning Fruit
2007 "The Point" - En Primeur offer
Special Offer to Newsletter Customers
Our Restaurant Wins Top Awards!**

The Year Past

When we established our little enterprise at Te Whau Point we knew we wanted to **strive for world-class excellence** in both parts of our business; vineyard and restaurant. Not only for the satisfaction of achieving at that level, but also in the knowledge that, if we didn't, given our vineyard size and remote restaurant location, we simply wouldn't last. As you will read, **we seem to be journeying along the desired path....**

2008 Vintage Report

As reported around most of New Zealand's wine regions, it has also been a **"dream" growing season here on Waiheke Island.**

Spring bud-burst was nice and even, followed by settled weather during the all-important flowering and fruit-set. Then La Niña kicked in big time to give us **a summer of childhood memories.** Not so good for the dairy farmers, but fantastic for growing grapes! Long, hot, sunny days and virtually no rain have given us **concentrated flavours, good phenolics and ripe tannins in a bigger-than-average crop.** A dollop of rain about three weeks before the pick depressed the vines – just enough!

We certainly enjoyed **lovely trouble-free ferments**, the Merlot fruit experiencing our new wooden "cuve" for the first time, and the Cabernets looking powerfully rich and deep, with beautiful balance and structure. Our new block of Syrah performed exceptionally well, loving the heat and sunshine, and the Chardonnay is also very fine and intense. The wines are now all pressed off and in barrel for the winter malolactic fermentation.

Overall, **2008 is certainly promising to be an outstanding vintage**, and, potentially, at least on a par with, if not greater than, the exceptional 2005 year. Thank-you, once again, vineyard crew and winemaking team.

“En Primeur” Offers

Each autumn we offer **exclusively to our newsletter customers** the opportunity to purchase the next release of our wines at a **significant discount on a forward-payment basis**. This helps our cash flow during the quieter winter months and allows you to top your cellar up at good prices! **The offer is time limited and orders must be in by the end of June 2008.**

2007 "The Point" En Primeur offer

In a review of his visit to this country last year, the world's greatest wine writer, **Hugh Johnson OBE** wrote Te Whau up in the prestigious “World of Fine Wine” journal, alongside such New Zealand icons as Te Mata and Felton Road. He described “The Point” as **“penetrating, savoury and long”**, adding **“..I was impressed”**. A wonderful accolade indeed!

Our winemaker, **Herb Friedli**, describes the 2007 “The Point” thus:

“Richly aromatic nose showing depth and concentration, full of black fruit, ripe plums, blackberries and black cherries.

“A very mellow, round and full palate, with rich, ripe fruit, velvety tannins and a savoury, long-lasting finish. Underneath this concentrated fruit is a great structure and, although the wine is approachable now, it will reward cellaring.”

Herb is not a man to become un-necessarily excited!

If you enjoy “The Point” this is your opportunity to purchase the 2007 vintage at \$42.50 a bottle, compared to the December 2008 release price of \$65.00 a bottle. We will also be bottling Magnums and Double-Magnums on a bespoke basis. **See the order form for details.**

Special Offer to Newsletter Customers – Chardonnay, Syrah and Point!

Our Chardonnay also got a super accolade from the aforementioned Mr. Johnson, comparing it to a Grand-Cru Corton-Charlemagne, and describing it as **“intense...finely structured...truly sumptuous”**. While **John Hawkesby**, writing in the NZ Herald, named our Chardonnay as **“New Zealand's Best!”** Who are we to argue? Given the exceptional quality of the vintage, we see the 2008 Te Whau Chardonnay as right up to scratch, but there are only four barrels!

December 2008 will see the release of the first vintage of our bush-vine grown Syrah, which was described by **Rosemary George MW** as **“Text-book Rhône-style Syrah”**. It has the Te Whau hallmarks of balance and elegance, with intense purity of fruit. We only have one barrel – 25 cases – so most will go through the restaurant.

To allow our loyal mail-order customers access to these limited-production wines we have put together an offer of either a six-pack with two each of the 2008 Chardonnay, 2007 Syrah and 2007 “The Point”, or a twelve-pack with four of each wine, all at \$42.50 per bottle. **See the order-form.**

We also have some stock of the 2006 “The Point”, which is continuing to drink beautifully. If your cellar needs topping up, we are offering a 10% discount on 12-bottle case lots. **See the order form.**

Te Whau Vineyard Restaurant Wins National and International Awards!

Head Chef Marco Edwardes, his kitchen brigade, and the front-of-house team continue to deliver fantastic food and excellent service at our vineyard restaurant, as judged by the wonderful feedback we have had from customers and professional judges alike.

The just-announced **Metro/Audi Restaurant of the Year Awards** names us as the winner of **The Best Rural Restaurant Award for 2008**, with Epicure Editor, **Simon Wilson**, subsequently calling Te Whau “**one of Auckland’s great restaurant treasures**”. YES!

Having described us as “**World Class!**” in a previous article, we were also named by Food and Wine Editor **Jerry Shriver**, of the big US daily newspaper **USA Today** as providing him with “**one of the [five] most memorable meals of the year**” in his December 2007 wrap-up, praising “the freshness/seasonality of the ingredients” and the “consistently high quality of the food”. The other four restaurants were all top US establishments.

Again, the big US travel advisory company **Fodors** gave Te Whau Restaurant a “**Fodor’sChoice**” award for the second year running, recognising us as “one of the world’s top establishments” alongside The French Café, Dine by Peter Gordon, Antoine’s and White at the Hilton. **Not bad company to keep!** Even the “**Lonely Planet Guide to New Zealand**” gave us the big thumbs up.

Heavens-to-Betsy!

Slightly scary, really, and we know we can’t rest on our laurels, but it is very encouraging and reinforcing for us as owners, and for all our vineyard, winemaking and restaurant teams to be so rewarded and recognised. **It spurs us on....!**

The restaurant is on winter hours now – Lunch on Friday, Saturday and Sunday, and Dinner on Saturday evening.

We hope to see you soon....

Cheers!

Tony and Moira Forsyth

Sunday 11 May, 2007

