

Wine Underground exclusive New Zealand Pre-arrival offer

Pre arrival pricing is a significant discount on the retail prices that will apply once these wines land in Australia. Order now for delivery in late April - minimum order is 6 (straight or mixed) bottles.

Wine #1 - 2008 Kurow Village "Cricklewood Wild Ferment" Pinot Noir

The 2009 Kurow Village "Wild Ferment" Pinot Noir possesses an alluring cherry red colour, some spicy/meaty complexity on the nose and beautiful "textbook" red berry Pinot Noir fruit. To find a comparable NZ Pinot with similar structure, balance, fruit weight and finish you would normally pay double our pre-arrival price. AMAZING VALUE!!! It puts many \$40+ wines absolutely to shame. After it lands, expect to pay \$26, but **pre-arrival the price is.....\$22 a bottle**, delivered to your home or worksite, free of charge.



Wine #2 - 2009 Kurow Village "Cricklewood Wild Ferment" Pinot Gris

This was the star of the show at the New Zealand week tasting – you will see it soon on many of the better wine lists around town as the local trade thought it was ridiculously underpriced for what it delivers. It opens with lifted aromatics, with fresh, racy, delicious zesty/lemony fruit, rolling into a lip smacking clean acid finish – the perfect expression of Pinot Gris. Rich, flinty and fruit laden the wine captures and expresses the amazing terroir of the Waitaki Valley to perfection. After it lands, expect to pay \$24, but **pre-arrival the price is.....\$19 a bottle**, delivered to your home or worksite, free of charge.



Wine #3 - 2009 Kurow Village Riesling

Handpicked from Geoff Turner's Malcolm's Creek Vineyard, the grapes were gently pressed to obtain a delicate juice for fermentation. The juice was fermented at a cool temperature and stopped when an acid sugar balance was reached. The wine then had two months on yeast lees before being stabilised for bottling. The wine has a lifted, sweet floral nose with hints of citrus (grapefruit/lime). Rich fruit on the palate, pear/granny smith apples, with a lingering refreshing lime finish. Off-dry in style due to the residual sugar of 9.5grams per litre retained in the final wine – think the perfect accompaniment to Asian cuisine. After it lands, expect to pay \$24, but **pre-arrival the price is.....\$19 a bottle**, delivered to your home or worksite, free of charge.



Wine #4 - 2009 Kurow Pinot Gris

Handpicked grapes were gently pressed to obtain a delicate juice for fermentation. The juice was fermented at a cool temperature and stopped when an acid sugar balance was reached. The wine then had two months on yeast lees before being stabilised for bottling. Delicate aromas of ripe pear and nectarine on the nose, lead on to a palate of peaches with a hint of spice. After it lands, expect to pay \$24, but **pre-arrival the price is.....\$19 a bottle**, delivered to your home or worksite, free of charge.



Wine #5 - 2009 Pasquale Alma Mater

A unique blend that captures the distinctive characters of the aromatic varieties of Riesling, Pinot Gris and Gewürztraminer while paying quiet homage to its unique and distinctive terroir in the limestone gravels of the elevated, pristine Hakataramea Valley. Silky, seamless, elegant and balanced with a purity of citrus fruit that leaves the palate with a mouth watering finish, this wine presents a peek into the stylistic future of New Zealand's aromatic white wines. After it lands, expect to pay \$30, but **pre-arrival the price is.....\$23 a bottle**, delivered to your home or worksite, free of charge.



Wine #6 - 2009 Pasquale Arneis

The fruit was handpicked from the Riverside vineyard in the Hakataramea Valley early on a cool morning to lock in the delicate aromatics found in the best examples of this style. Whole bunch pressed to maintain delicacy and refinement, then a portion was barrel aged with regular lees stirring to enhance mouth feel and complexity. Striking aromas of hops, almonds, pears and lychees lead in to a palate awash with delicate pure fruit characters of pears and apples, finishing crisp and dry. After it lands, expect to pay \$27, but **pre-arrival the price is.....\$21 a bottle**, delivered to your home or worksite, free of charge.

Wine #7 - 200 Pasquale Waitaki Valley Pinot Noir

GOLD MEDAL WINNER 2010 NZ ROYAL EASTER SHOW

Handpicked fruit from Doctor's Creek Vineyard and two Grants Road vineyards was de-stemmed into open top vats for fermentation, leaving a small portion as whole bunches. Oak treatment is 100% French, 30% of which is new. The colour is bright crimson, with lifted cherry and raspberry aromas initially dominating the nose, before savoury and spice notes come into play. Ripples of soft, ripe red fruit open the palate before the savoury and mineral characters ripple across the mid and back palate, finishing long and fine. After it lands, expect to pay \$55, but **pre-arrival the price is.....\$42 a bottle**, delivered to your home or worksite, free of charge.



Wine #8 - 2009 Pasquale Hakataramea Valley Pinot Noir

Again, the "Haka" terroir dominates the flavour landscape here. Handpicked from the Riverside Vineyard, the berries were de-stemmed into open top vats then fermented with gentle hand plunging to extract subtle nuances and character, then barrel aged in 100% French oak (40% new). Deep crimson colour with purple hues, with spicy/earthy aromas initially dominating the nose, before hints of violets and raspberries arrive. Delicious, pure red fruit opens the palate, before the savoury and earthy characters develop, finishing with a stunning structure and lingering fine tannin finish. Built to develop layers of complexity with time in the bottle, this is something special. After it lands, expect to pay \$55, but **pre-arrival the price is.....\$42 a bottle**, delivered to your home or worksite, free of charge.