

# New Zealand Sommelier Association Wine Tasting

Rangitoto Tokyo New Zealand Wine &  
Craft Sake Bar

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10 November 2022



**nzsommeliers**  
and wine professionals association

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# Introduction

## CELIA HAY

Celia is the President of the **New Zealand Sommelier and Wine Professionals Association**. She is the founding Director of the **New Zealand School of Food and Wine** and the author of the **New Zealand Wine Guide (2014, 2019)**. Celia led New Zealand Sommeliers to become a member of the **ASI** & sits on the **ASI Education Committee**.

In 2022, Celia was awarded the **Sir George Fistonich Medal** in recognition of services to New Zealand Wine.



## ANDREA MARTINISI

Andrea was born in **Italy** and worked in the UK for **Heston Blumenthal** at the **Fat Duck** and legendary sommelier **Gerard Basset MS, MW**. He holds the **CMS Advanced Sommelier** and won **NZ Best Sommelier 2021** and again in **2022**.

He was placed **14th** in the **ASI Best Sommelier of the Year 2019** and is General Manager of **The Grove Restaurant**, Auckland.



## MAREK PRZYBOREK

Marek was born in **Poland** and worked in Europe & United Kingdom before coming to New Zealand.

He holds the **CMS Advanced Sommelier** and won **Poland Best Sommelier 2017** and won **NZ Best Sommelier 2019**.

He is currently Head Sommelier and Cellar Manager at **Amisfield Restaurant & Winery** near Queenstown.



# ニュージーランドワイン産地



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# ALPHA DOMUS

## The Aviator Cabernet Merlot, 2018

### VINEYARD AND TERRIOR

In 1989, the Ham family saw opportunity in the land for viticulture in a relatively unplanted area of **Hawke's Bay** believing it offered a climatic and soil profile that had the potential to produce world class wines.

Pioneers in the area, we established one of the first wineries and were instrumental in the formation of The Bridge Pa Triangle Wine District, giving the sub-region an identity as a premium wine growing area of Hawke's Bay.

The vineyard is located on deep river gravel beds laid down by the **Ngaruroro River** 10,000 years ago, reminiscent of the alluvial plains found in other great wine regions. With 600 mm of silt loam overlaying these gravel beds the soil type is ideal for quality wine production. A unique ecosystem combining to produce new world fruit driven wines with old world structure, organic growing now an important contribution. **Alpha Domus** will be fully certified organic in **February 2023**.

### WINE STYLES

Our distinctive and naturally well balanced reds have impressive concentration, soft tannins and floral lift on the nose. The whites offer generous ripeness while still maintaining freshness and delicacy.

The wines have subtlety, complexity and elegance, hallmarks of Alpha Domus.

<https://alphadomus.co.nz/>

### NOTES

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## ALPHA — DOMUS



*The Ham Family*

### FOOD PAIRING

Classic pairing, always enjoyable with The Aviator, Rich beef based dishes, Beef Daube, Filet Mignon, wild game and Venison.



# AMISFIELD

Amisfield RKV Reserve Pinot Noir, 2017

## VINEYARD AND TERRIOR

At 92 hectares, **Amisfield** is the largest single-vineyard estate in **Central Otago**. There are 3 distinct areas within the vineyard, largely defined by their elevation and planted accordingly. The **3 terraces** produce their own distinctive styles of wine.

On the highest level, some 20 metres above the rest of the vines grow our aromatic white grapes – **Pinot Gris, Sauvignon Blanc, Riesling and Chenin Blanc**. The Lochar soils here are made up of wind-blown schist, with gravel and a fine layer of sand. The lower terrace, just above river level, is made up of Waenga soils; schist and gravel and low in water retention, but less austere than those of the top terrace and perfect for plush and full-bodied **Pinot Noir**.

The 3rd terrace is a unique spot. Not as high as the top terrace yet elevated above the valley floor it is less exposed yet still free-draining. This 250 metre long ridge that runs east/west is what we call the **Rocky Knoll**. Uniquely, it is planted having both a north and a south facing aspect. The soil here is stony, hard and spartan, but perhaps this is why the Reserve Pinot Noirs from this site are so extraordinary.

## WINE STYLES

Our wines are of remarkable purity, intensity and vibrancy. Our whites are clean, crisp and minerally driven. The Pinot Noirs are plush, bold and focused with concentrated fruit and powerful tannins.

<https://amisfield.co.nz/>



# AMISFIELD



*Sam Davies*

## FOOD PAIRING

Black fruit aromas complement very gamey flavours such as venison, Kobe Beef Tataki, mushroom duxelle.



## NOTES

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# CLOUDY BAY

## Cloudy Bay Sauvignon Blanc, 2022

### VINEYARD AND TERRIOR

Our **Sauvignon Blanc** comes largely from vineyards planted on the **Wairau Valley** floor, where the unique climate and free draining gravelly soils are perfect for this grape variety. Even in challenging seasons, like 2022, our specific sites and high attention to detail in vineyard management throughout the season allows us to still produce high quality fruit and ensure only the best is included in our final blend.

In the vineyards, our yields are around 30% lower than the regional average. In the winery, we use technology, taste and experience to select only the best grapes for each wine. It might mean fewer bottles, but it always means better wine.

### WINE STYLES

Cloudy Bay **Sauvignon Blanc's** vibrant and zesty style put New Zealand on the map and the winemaking team are committed to continuing this legacy by bottling the essence of Marlborough every year – **Fresh, Vibrant and Aromatic.**

Our vineyard locations and high attention to detail in viticulture ensures we deliver aromas of grapefruit, passionfruit and makrut lime leaf and a mouth-watering palate of lime, lemongrass and stone fruit, gently balanced by stony saline notes.

<https://www.cloudybay.com/>

CLOUDY BAY  
NEW ZEALAND



*John Flanagan*

### FOOD PAIRING

Local fresh fish, sashimi, tempura oysters, steamed mussels with garlic, citrus & parsley.



### NOTES

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# Craggy Range

Te Muna Vineyard Sauvignon Blanc, 2022

## VINEYARD AND TERRIOR

Craggy Range is focused on becoming one of New Zealand's great wine producers and a producer that can comfortably sit alongside the great wineries of the world.

Thanks to the **Peabody Family**, we have time to grow as a producer as the family firmly believe in the philosophy of generational guardianship and respect for the land, which is backed by a long term family commitment of 1,000 years.

We have a total of 250Ha throughout NZ with vineyards in the **Hawkes's Bay, Martinborough and Marlborough**.

## WINE STYLES

Our two great estates **Gimblett Gravels & Te Muna** vineyards are both roughly 100Ha each and were planted between 1998-2000.

We feel that for our style, Martinborough produces the most complex **Sauvignon Blanc** and the most seductive **Pinot Noir**, while the **Gimblett Gravels** produces **Syrah** that intrigues through its balance of medium body fruit and exotic spice.

While we are very proud of all the varieties we produce we see our greatest potential for leadership in our Syrah from Hawkes Bay and our Pinot Noir and Sauvignon Blanc from Martinborough.

<https://craggyrange.com/>



Craggy Range



Julian Grounds

## FOOD PAIRING

Any fresh seafood is always a perfect match to our Te Muna Sauvignon Blanc.

In New Zealand, we love sashimi-style seafood with our wine.



## NOTES

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# THE ELDER

Martinborough Pinot Noir, 2018

## VINEYARD AND TERRIOR

In 1996 Margaret and Mike Elder fell in love with an old stony river terrace overlooking **Te Muna Valley**, outside of **Martinborough** in the Wairapa. At that time it was bare grazing land. Its stony soils, gentle north facing slope and the clear, clean water of the **Ruakokopatuna River** promised potential.

Free draining, stony soils from an old Martinborough river terrace that bring low vigour and complex minerality set the scene. A very gentle north facing slope catches the sunshine. Winds create complexity you can taste in the wine. A long growing season in a challenging cool climate.

Add in meticulous hands-on care of the vines and the result is intense flavours that sing of the place where the wine is grown.

## WINE STYLES

Our vineyard is located on an elevated river terrace at the southern end of the **Te Muna Valley**, at the confluence of the Ruakokopatuna and Huangarua Rivers. The grapes are grown in the most sustainable manner possible, with minimal use of irrigation.

Pinot Noir, Pinot Gris, and Rosé. Elegance, complexity and minerality.

<https://www.theelderpinot.co.nz/>



*Margaret, Mike and Nigel Elder*

## FOOD PAIRING

Rack of New Zealand Lamb, venison carpaccio and BBQ grilled salmon.



## NOTES

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# FOLIUM

Sauvignon Blanc, 2021

## VINEYARD AND TERRIOR

Folium Vineyard is 8ha vineyard located in the Brancott Valley in the Marlborough Region on New Zealand's South Island. The climate in Marlborough is perfectly suited to growing premium Sauvignon Blanc and Pinot Noir. With the wide diurnal temperature range during the growing season, fruit can retain higher natural acidity while accumulating aromatics and flavour components.

Folium vineyard is one of the only producers in Marlborough to adopt dry farming which it has done since 2011.

Dry farming forces vines to expand their root system to search for not only water but nutrients at the same time. We believe this will help to express the terroir of Folium Vineyard.

Our soil was created by the ancient glacial action and river systems. Low vigour clay based soil in Brancott Valley can retain sufficient moisture during dry summer to balance the growth of the vines.

## WINE STYLES

All that we do in the vineyard and winery allows us to produce Sauvignon Blanc with a unique style and rich texture. It is a food friendly wine.

<https://www.folium.co.nz/>

# folium



*Takaki Okada*

## FOOD PAIRING

Classic pairing always enjoyable with our Sauvignon Blanc, any seafood dishes or lighter meat such as chicken or pork.



## NOTES

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# GREYWACKE

Greywacke Pinot Noir, 2020

## VINEYARD AND TERRIOR

Greywacke (pronounced Greywacky) is the Marlborough label of the Judd family and the name of New Zealand's most abundant bedrock. These understated grey river stones are found throughout Marlborough's rivers and alluvial vineyard soils.

Established in 2009, Greywacke is truly a family affair and while the company now exports its wines all over the world, the ethos is very much **'keep it simple and hands-on'** with a small, dedicated team running the company from Greywacke HQ in the heart of Marlborough's **Omaka Valley**.

The fruit is sourced from mature vineyards in prime viticultural sites to optimise the potential afforded by Marlborough's sunny South Pacific climate.

## WINE STYLES

All our vineyards are sustainably managed with substantial and increasing proportions coming from organically farmed sites. Crop levels are restricted to enhance concentration of flavour and a long, cool growing season produces fruit with incredible varietal intensity and bright, natural acidity. Meticulous canopy management regimes are employed to provide sufficient fruit exposure to deliver ripeness of flavour, textural richness and optimum acid balance.

Greywacke is accredited with **Appellation Marlborough Wine**, ensuring provenance, authenticity and integrity.

<https://greywacke.com/>



GREYWACKE



Kevin Judd

## FOOD PAIRING

Perfect with Beef Tataki. The delicate nature of this dish with a marinade of ginger, soy, green onion, and sesame would complement this wine.



## NOTES

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# HANS HERZOG

Spirit of Marlborough, 2014

## VINEYARD AND TERRIOR

Twenty four years from the first ever vintage in Marlborough, Hans is still relentless in his passion for wine. Cultivating an iconic homage to Pomerol, Hans Herzog has accumulated loyal fans worldwide. When you think of **Hans' Spirit of Marlborough** you are transported to the sandy, gravelly soils of the **Wairau Plains** which is reminiscent of the terroir and climate in the prestigious Pomerol, Bordeaux.

The moderate climate and presence of the majestic Wairau River allows our **Merlot, Cabernet Franc** and **Cabernet Sauvignon** to ripen admirably. From vine to winery this bounty spends almost three years in French barriques perfecting its sweet tannin structure, opulent texture and fine tuning the concentrated fruit flavours. We are always sad to see a vintage finish but when it is lined up with this powerhouse – it eases the pain.

## WINE STYLES

A long cold soak of the grapes allowed to extract the superb flavours, then let the must naturally progress through a long wild yeast fermentation and extended skin maceration.

After gentle pressing, the young wine was transferred into partly new French barriques for a second natural malolactic fermentation and matured on its fine lees for 30 months. Matured in the bottle in our barrel hall for a further 3 years. No fining. No filtration. Natural wine.

<https://www.herzog.co.nz/>



## HANS HERZOG



*Hans Herzog*

## FOOD PAIRING

Perfect for meat lovers with steak, lamb and strong hard cheeses, such as Gruyere.



## NOTES

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# MAHI WINES

Mahi Sauvignon Blanc, 2021

## VINEYARD AND TERRIOR

Arriving in 1996, Brian Bicknell could see that vineyards in the different valleys of **Marlborough** produced remarkably unique profiles.

The aim of the **Mahi** style of winegrowing is to make subtle wines that have texture, and to respect the vineyards by not interfering too much through the winemaking process. This **Sauvignon** is a great example of what we do as it has several layers all working together to give a complex wine with length.

## WINE STYLES

Our vineyards are at the cooler ends of our valleys as we like to focus on citrus notes, rather than tropical. Because of this we need to work with lower crops and then get the juice away from the skins as quickly as possible.

A portion is hand-picked then whole cluster pressed, and we do not use a crusher/destemmer on any of our whites. This wine has a small portion of Semillon, to add length, and is made solely from free-run juice, the first juice that comes out.

We also ferment **30%** of the blend with wild yeast and **20%** is fermented in seasoned French oak barriques to add mid-palate, without being 'woody'. We never leave sugar, so it is dry, and as we handle it gently, we do not use any protein finings so our whites are suitable for vegans or vegetarians.

<https://mahiwine.co.nz/>

# Mahi



*Brian Bicknell*

## FOOD PAIRING

A textural Sauvignon with complexity and length that works perfectly with a range of fish dishes, even fattier tuna sashimi.



## NOTES

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# MAN O' WAR

Gravestone, 2018



## VINEYARD AND TERRIOR

**Man O' War** is steeped in history dating back to early Polynesian adventurers. The protected cove has provided safe harbour during many rough seas. The bay was named by navigators in the late 1700s.

The magnificent Kauri trees we're noted in the early shipping journals, they made ideal masts for the naval Man O' War warships, and thus the name Man O' War was bestowed upon this special place.

Gravestone is sourced from several **Sauvignon Blanc** vineyards scattered across the hilltops of eastern **Waiheke Island**. Entirely Estate grown the Sauvignon Blanc vineyards are dry farmed, low yielding and planted on a volcanic soil type unique to Man O' War which is a result of a volcanic eruption that occurred 7 million years ago.

The **Semillon** is a single vineyard planted on clay soils which convey richness to the wine. 100% barrel fermented with indigenous yeasts and aged in old French oak barrels.

## WINE STYLES

Gravestone is an excellent reflection of our terroir in that it is a classical style of a Bordeaux blend made from a grape variety that is synonymous with New Zealand wine.

It is a style that reflects our desire to be unique and adds something different to the New Zealand wine story.

<https://www.manowar.co.nz/>



*Duncan McTavish*

## FOOD PAIRING

This Sauvignon Semillon pairs best with fresh seafood.



## NOTES

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# NAUTILUS

## Southern Valleys Pinot Noir, 2019



### VINEYARD AND TERRIOR

Nautilus Clay Hills Vineyard is located on the ridge that divides the Brancott and Omaka Valleys within the **Southern Valleys** sub-region of Marlborough. The vineyard's mature Pinot Noir vines were planted between 1999 and 2004 with a good selection of premium clones UDC 5 114 115 667 and 777.

The vineyard is divided into **6 discrete blocks** with differing aspects and slopes and an elevation between 100 and 130m.

Normally picked midway through the Pinot Noir harvest window this vineyard has rapidly become the cornerstone block for **Nautilus Pinot Noir** where the clay based soils contribute a silken texture and fine grained tannins.

### WINE STYLES

Our Nautilus Pinot Noir has been sourced from the **Southern Valleys** subregion for over a decade now, a sub-region that is becoming increasingly well known for producing premium Pinot Noir in the Marlborough region.

Pinot Noir from these wind blown clay soils shows a darker fruit character, more mid-palate weight, fleshiness and a dense tannin structure, giving the wine weight and gravitas.

<https://www.nautilusestate.com/>



Clive Jones

### FOOD PAIRING

Classic pairing  
Lamb or roasted  
duck, abalone,  
mushrooms.



### NOTES

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# PEGASUS BAY

PEGASUS BAY

FINE NORTH CANTERBURY WINE

## Pegasus Bay Pinot Noir, 2012



### VINEYARD AND TERRIOR

The vineyard is located within the **Waipara Valley** of **North Canterbury**, on free draining, north facing terraces. It benefits from being in the lee of the Teviotdale Range, giving maximum protection from the Pacific's easterly breezes and thus creating a unique mesoclimate.

The vines are over 30 years old, with a large proportion planted on their own roots. They are located on the "**Glasnevin Gravels**" where greywacke stones, silt and loam have been washed down from the mountains over the millennia. The soil is of low fertility, resulting in naturally reduced vine vigour.

This produces low yields of optimally ripened, high quality, flavourful grapes, which fully express the qualities of this unique terroir. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, drawing out the ripening period of the grapes, while still retaining good natural acidity.

### WINE STYLES

Our Pinot Noir's colour is deep ruby with an amber fringe. The aromas and flavours suggest blackberries, raspberries and black cherries supported by an underlay of chocolate and cinnamon. Savoury elements, including impressions of roast meats and grilled mushroom, have become more prominent with age. It is generous and mouth filling but has a refined palate with plush velvety tannins and a lingering spicy after taste.

<https://www.pegasusbay.com/>

### NOTES

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*Matthew Donaldson*

### FOOD PAIRING

The classic matches apply are Duck confit with mushrooms, ideally porcini and truffle, to fully set it off.



# PALLISER ESTATE

## 'Hua Nui' Single Vineyard Pinot Noir, 2020

### VINEYARD AND TERRIOR

The **Martinborough Terrace** is a small but special area of land located at the southern end on the east coast of the North Island. It comprises deep gravel soils upwards of 40 meters deep laid down during the ice age when rivers made their way over the stones on their journey to the sea. Centuries of earthquakes have since lifted the terrace well above the remaining riverbeds.

The **Hua Nui Vineyard** comprising 6.5 hectares occupies some of Martinborough's finest Pinot Noir country. The site is situated over two levels and is located at the northern edge of the terrace bounded by the **Haungarua River**.

A truly special site devoted entirely to **Pinot Noir** and planted in 1998 with 5 different clones.

### WINE STYLES

We sincerely believe in a sense of place. The soil, the climate, the people and our passion.

To give integrity to sense of place we farm organically.

The winemaking philosophy is hand-crafted with minimal fining and no filtration. The wild yeast are cultured in the vineyard and inoculate each ferment to retain the link between vineyard and wine.

The result is a wine of integrity that when you taste, it speaks of our place, Palliser.

<https://www.palliser.co.nz/>

### NOTES

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PALLISER ESTATE



*Guy McMaster*

### FOOD PAIRING

The classic matches apply, from New Zealand rack of Lamb, Wagyu beef and hard cheeses to Peking duck and roast pork.



# TE MATA ESTATE

Te Mata Estate Bullnose Syrah, 2019

## VINEYARD AND TERRIOR

Established in 1896, **Te Mata Estate**, located in **Hawke's Bay**, is home to New Zealand's oldest vineyards and winery. For 126 years, the winery has specialised in the production of high-quality wines of classical style, earning exceptional acclaim from the world's top wine critics. In 2018, the esteemed Master of Wine Jancis Robinson declared Te Mata 'a national treasure' and Robert Parker's Wine Advocate named Te Mata Estate one of the 5 Icon Wineries of New Zealand.

Te Mata Estate is owned and managed by the Buck family who have established an internationally recognised array of red and white wines including Coleraine, Awatea Cabernets/Merlot, Bullnose Syrah, Alma Pinot Noir, Elston Chardonnay, Cape Crest Sauvignon Blanc. Te Mata also has a collection of six varietally-designated wines in the estate range; Merlot/Cabernets, Syrah, Pinot Noir, Gamay Noir, Chardonnay and Sauvignon Blanc.

## WINE STYLES

All our wines are produced from estate grown fruit and all production, maturation and bottling is done on site. With a focus on sustainability, the winery became a New Zealand-certified sustainable wine producer – part of an accredited program aimed at minimising the environmental impact of wine production while promoting water conservation and reducing fossil fuels.

<https://www.temata.co.nz/>

Te MATA  
ESTATE 1896



*Nicholas Buck*

## FOOD PAIRING

Classic pairing and always enjoyable with the Te Mata Estate Bullnose Syrah 2019 – Beef, lamb, venison and mushroom.



## NOTES

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# About Rangitoto Tokyo

Rangitoto Tokyo, New Zealand Wine & Craft Sake Bar is the bistro of Wayne Shennen, a member of the New Zealand Sommelier executive committee, and his wife, Makie.

<https://www.rangitototokyo.com/>

## WAYNE SHENAN

Wayne was born in **New Zealand** and has worked in hospitality around the world. He holds **CMS Certified Sommelier** and Honours in the Spanish + French Wine Scholar programmes.

In 2017, he was placed second in the **New Zealand Sommelier of the Year**.

He loves hospitality, and is extremely excited to now have the opportunity to spread the good word of Sake and Kiwi wine in Tokyo. Wayne and Maki founded Rangitoto Tokyo in 2020.



## TREVOR BLYTH

British born **Executive Chef Trevor Blyth** has worked with some of the world's best chefs in some of Europe's most acclaimed kitchens and brings his innovative style of gastronomy that blends Japanese cuisine with the French traditions.



