

THE WINE GUIDE



AIR NEW ZEALAND 
WINE AWARDS

2017



NEW ZEALAND WINE
PURE DISCOVERY

airnzwineawards.co.nz

Celebrate Golden Moments



AIR NEW ZEALAND
WINE AWARDS

GOLD
2017

www.tohuwines.co.nz



@tohuwines #tohutimes

Welcome



For the 31st year, Air New Zealand is pleased to partner with New Zealand Winegrowers to celebrate the industry's successes.

The awards are truly a celebration of excellence in an industry which has long been successful in putting our country on the map. We have also been working hard to champion the success of the industry right around the globe – through both our support of the Air New Zealand Wine Awards, as well as by working with New Zealand Winegrowers to promote and grow wine tourism and by serving New Zealand wine onboard our aircraft.

In fact, Air New Zealand is the largest single server of New Zealand wines, serving close to eight million glasses to our 16 million plus customers each year.

This Wine Guide features the trophy winning wines, as well as wine tips, food matches and recipes.

Congratulations again to this year's winners.

Christopher Luxon
Chief Executive Officer
Air New Zealand



The Air New Zealand Wine Awards is New Zealand's premier wine competition, recognising excellence in winemaking. The competition is owned and organised by New Zealand Winegrowers, the national organisation for the country's 1,600 grape growers and winemakers.

2017 marks the 31st year of Air New Zealand as our naming rights sponsor. We are very proud of this partnership, and it certainly demonstrates the strong commitment our national airline has to the New Zealand wine industry.

In October 2017, a panel of 26 top wine experts, including judges from Australia, the UK and the USA, sniffed, swirled and tasted their way through over 1,300 wines. The top wines tasted were awarded gold, silver and bronze medals, with the very best wines receiving trophies. These trophy winning wines are featured in this guide.

The high calibre of this year's winning wines is evident, and I know you will enjoy the choices we have made. Be sure to pick up your favourite Air New Zealand Wine Awards trophy and medal winning wines from your local wine outlet.

This guide also carries some handy information about wine experiences around New Zealand, a feature on Pinot Noir and lighter wines, as well as some excellent wine and food matching tips and recipes.

Cheers!

Warren Gibson
Chair of Judges
Air New Zealand Wine Awards 2017

For a complete summary of results, please visit airnzwineawards.co.nz
Keep up to date on the Air New Zealand Wine Awards by following us:
[Twitter.com/@AirNZWineAwards](https://twitter.com/AirNZWineAwards)
[Facebook.com/AirNewZealandWineAwards](https://facebook.com/AirNewZealandWineAwards)
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[#anzwa](https://twitter.com/anzwa), [#nzwine](https://twitter.com/nzwine)

Recipe credits
Kathy Paterson and bite.co.nz

Recipe images
Tamara West

Wine tasting notes
Sam Kim, Wine Orbit



2017 JUDGING TEAM

Meet our dedicated team of international judges, senior judges, associate judges, stewards and judging personnel. To view judges' profiles, go to airnzwineawards.co.nz/about

CHAIR OF JUDGES

Warren Gibson

COMPETITION CO-ORDINATOR

Shona White

EVENT MANAGER

Angela Willis

INTERNATIONAL JUDGES

PJ Charteris (Australia)
Elaine Chukan Brown (USA)
Sarah Knowles MW (UK)

SENIOR JUDGES

Phil Brodie, Jim Harré,
Emma Jenkins MW, Huw Kinch,
Stu Marfell, Olly Masters,
Simon Nunns, James Rowan,
Nikolai St George,
Wendy Stuckey, Kyle Thompson,
Elizabeth Wheadon

ASSOCIATE JUDGES

Murray Cook, Paul Harre,
Matt Kirby, Jannine Rickards,
Vanessa Robin, Dave Roper,
Monique Simpson, Sam Smail,
Lauren Swift, Richard Tollenaar

CHIEF STEWARD

Mark Compton

ASSISTANT CHIEF STEWARD

Michelle Little

STEWARDS

Greg Allinson, Karen Ball,
Mike Bancks, Janet Blackman,
Hannah Burns, Nigel Cottle,
Lance Deed, Nathan Deed,
Tim Judd, Jean-Pierre Last,
Ric Little, Peter Maxted,
Chrissy Powlesland,
Michael Turner, Marc Udy

Medals and Trophies

Medals are awarded based on a points system:



TROPHY
Best in Class
(17 awarded)



GOLD
Excellent quality
95-100 points
(80 awarded)



SILVER
Very good quality
90 to 94 points
(221 awarded)



BRONZE
Good quality
85 to 89 points
(493 awarded)

TROPHIES ARE AWARDED for the best wine of each variety (e.g. Chardonnay) as well as for classes based on how much wine is available (e.g. exhibition class for smaller quantities and open class for wines that are readily available).

The wine voted by the senior judges to be the best wine of the entire competition is also awarded the Air New Zealand Champion Wine of the Show trophy. The runner up wine receives the O-I New Zealand Reserve Wine of the Show trophy.

As a mark of the New Zealand wine industry's commitment to sustainability, any wine produced after 2010 must be certified as sustainable to enter the awards.

For more information on the Air New Zealand Wine Awards judging process, and the awarding of medals and trophies, please visit airnzwineawards.co.nz

A Showcase of the Land...



GIESENWINES.CO.NZ



GIESEN

Air New Zealand Wine Consultants



John Belsham

An internationally respected wine judge and critic, John Belsham has produced and evaluated wine for more than 35 years. He founded Foxes Island Wines in 1992. John served as the Chairman of Judges for the Air New Zealand Wine Awards from 1999-2003 and has been a wine consultant to Air New Zealand since July 2000.

Jim Harré

Jim Harré comes from a family that is rich in winemaking history, and is an international wine judge. He has a long history of service with Air New Zealand, having started as a flight steward 30 years ago, and set up the airline's wine training programme, before becoming one of its wine consultants. Jim and his wife Wendy own and operate the Gates Country Lodge in North Canterbury.



Fongyee Walker MW

Fongyee Walker is based in Beijing and is the co-founder of Dragon Phoenix Wine Consulting, leaders in Chinese wine education and consultancy. She has judged at numerous global wine shows, including the International Wine Challenge in London, and is currently the only person in mainland China to become a Master of Wine. Fongyee writes and judges extensively for many popular Chinese magazines, including *Food and Wine* and *Decanter* (China).



WE'RE COMMITTED
TO PROTECTING
THE PLACES
THAT MAKE OUR
FAMOUS WINES

nzwine.com/sustainability

Image courtesy of Tealands Estate



Sip, dine, stay and play at New Zealand's wineries

There's no better way to enjoy New Zealand wine than in the stunning landscapes they are grown and crafted. There are over 450 ways to experience New Zealand wine across 10 main winegrowing regions. Discover them at nzwine.com/visit

While visiting one (or several!) of New Zealand's wine growing regions, you can:



SIP

Discover something new and interesting at one of New Zealand's hundreds of cellar doors. Meet the friendly people and learn what makes our wines so special.



STAY

Wake up among the vines at one of the many vineyard accommodation options such as cozy cottages, bed and breakfasts, and exclusive private residences.



DINE

Enjoy fine cuisine at a winery, ranging from light-and-local tasting platters, to chef-created multi-course paired meals.



PLAY

Engage with New Zealand wine through vineyard and winery tours, barrel tastings with the winemaker, or even something a little unique like sipping and cycling or sailing.

Find New Zealand's wine experiences at www.nzwine.com/visit



New Zealand Pinot Noir – a crazy chance we're glad we took

New Zealand Pinot Noir isn't something that was planned. It was more a happy accident...

Historically Pinot Noir appears to have been planted in the North Island's Wairarapa region as far back as 1883, but its lovechild life really didn't kick off until a century later when a handful of families from the North and South decided to have a crack at Pinot Noir. Who knows? It could work. And it did. A new southern belle, saturated with fruit and bursting with fresh spices, wrapped in an earthy, mineral-driven cloak of character that set it apart from everything, anywhere.

Twenty five years later New Zealand Pinot Noir has cemented its pedigree as a world class Pinot Noir producer with unprecedented pace. From Central Otago to North Canterbury, Nelson and Marlborough in the south, over the Cook Strait to Wairarapa and Central Hawke's Bay in the north, any New Zealand wine lover will tell you; Pinot Noir is a crazy chance we're glad we took.

Pinot Noir regional flavour profiles

Hawke's Bay

Varietal aromatics of cherry, berry fruits, plum, florals and spice, through to more savoury and earthy examples, all with beautifully soft and supple tannins and great richness of flavour.

Wairarapa

The region's flagship red; richly flavoured and warm with a savoury undercurrent whilst retaining perfumed varietal character, Wairarapa Pinots offer texture and depth.

Marlborough

Going from strength to strength as committed growers refine both clones and sites. Displays dark cherry and plums with a red fruited spicy background, mid-weight, fine tannins.

Nelson

Whether weighty in Moutere or pretty in Waimea, Nelson Pinot is always expressive and perfumed, with fine, ripe tannins and complex depths.

North Canterbury

Ranging from perfumed and pretty to dark and brooding, the long growing season gives wines of finesse and depth, with supple structure and good complexity.

Central Otago

Flagship variety whose reputation increases as the region and its vines mature. Fragrant, lush fruit underpinned by taut structure, silky texture and true intensity. There are marked differences in sub-regional styles.



Just over 16 million bottles of New Zealand Pinot Noir were enjoyed internationally last year. It is now second only to Sauvignon Blanc as New Zealand's most exported variety.*

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TOTAL PRODUCTION
(000 TONNES, 2016)

8.5%

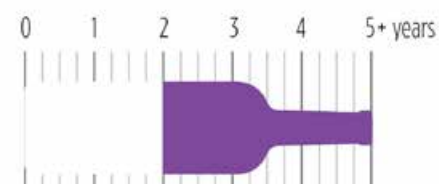
PROPORTION OF NZ WINE
PRODUCTION (2016)

6%

PROPORTION OF NZ WINE
EXPORTED (2016)

Source: New Zealand Winegrowers Annual Report

CELLARING



SERVING

15°C

/60°F

For more on New Zealand Pinot Noir, check out www.nzwine.com/en/our-winestyles/pinot-noir/

*12 months to June year end 2016.

The lowdown on lighter wines

Looking for flavour without the higher alcohol kick? Lighter wines have a growing fan base with the most popular styles being Sauvignon Blanc, Pinot Gris and Rosé. There's also a wide range of lighter wine brands available and they're taking an increasing share of sales as Kiwis place more emphasis on health, and stricter drink driving laws mean a lower alcohol threshold is accepted.

New Zealand lighter wines are typically 25% lighter in alcohol versus full strength wine, or around 8.5 % to 9% alcohol by volume on the label. These wines are great for occasions when you want to moderate your alcohol consumption without sacrificing the flavours and quality that New Zealand wine is famous for.

'Lighter Wines', a seven-year research and development programme established in 2014 by New Zealand Winegrowers, focuses on the production of premium wines that are naturally lighter in alcohol. The programme has conducted extensive research on how to slow down the natural ripening process in the vineyard. The results? Grapes can be picked at full ripeness with less sugar – producing varietally expressive wines with less alcohol than conventional wines.

New Zealand's cooler maritime climate is ideally suited to the production of naturally lighter in alcohol wines, combined with special viticulture and winemaking techniques developed over the first four years of the research programme. With growing international demand, the industry is excited about the future export prospects for premium New Zealand lighter wines. Lighter wines, a naturally good choice!



Champion Wine of the Show



AIR NEW ZEALAND
CHAMPION WINE
OF THE SHOW

Isabel
Chardonnay
Marlborough
2016

www.isabelvineyard.com (L) \$29.99

Rich yet refined and elegant with tropical fruit, nectarine and vanilla flavours within a silky, rounded palate that's flowing and lingering.

Isabel Estate Vineyard is a pioneering winery in Marlborough and planted their first vineyards in 1980. They also have some of the oldest Chardonnay vines in the region. At Isabel Estate Vineyard, their passion for what they do is reflected in every facet of the viticulture and winemaking process. They craft wines with complexity and finesse that will be enhanced with careful cellaring. Chief Winemaker, **Jeremy McKenzie**, says their philosophy on working the land is simple – "Respect the soil where the grapes grow and allow the unique characters of each vineyard and variety to be expressed in the final wine".

Reserve Wine of the Show



O-I NEW ZEALAND
RESERVE WINE OF
THE SHOW

Dashwood
Pinot Noir
Marlborough
2016

www.dashwoodwine.co.nz (O) \$17.95

Rich yet gracious, it's beautifully composed with red/black fruit, clove and spicy oak, offering purity and poise with a sustained silky finish.

Dashwood's first vintage was in 1989 and since then they have produced wines that showcase the Marlborough region's remarkable terroir. Chief Winemaker, **Stu Marfell**, has huge knowledge of the region and was raised in the Awatere Valley, not far from Dashwood's vineyards. He leads a team of winemakers who focus on producing wines in a fruit-forward style which have won over wine drinkers and critics the world over. Dashwood use 100 percent sustainable methods to preserve the unique characteristics of each variety.

Open Trophy Winners

Wines awarded the Open White and Open Red Trophy are widely available in all wine outlets.



NEW WORLD
CHAMPION OPEN
WHITE WINE

Goldwater
Sauvignon Blanc
Wairau Valley
Marlborough
2017

Very impressive passionfruit, feijoa and lime flavours, brilliantly supported by a powerfully expressed palate that's persistent and delicious.

www.goldwaterwine.com (O) \$24.95



DISH MAGAZINE
CHAMPION OPEN
RED WINE

Dashwood
Pinot Noir
Marlborough
2016

Rich yet gracious, it's beautifully composed with red/black fruit, clove and spicy oak, offering purity and poise with a sustained silky finish.

www.dashwoodwine.co.nz (O) \$17.95

Exhibition Trophy Winners

Winners of the Exhibition Trophies are limited release wines.



NEW ZEALAND
WINEGROWERS
EXHIBITION WHITE
OR SPARKLING WINE

Isabel
Wild Barrique
Chardonnay
Marlborough
2016

Finely poised and stylish, offering attractive notes of rockmelon, fig and vanilla with a touch of flint, enhanced by sleek and refined mouthfeel leading to a sublime finish.

www.isabelvineyard.com (E) \$29.99



NEW HOLLAND
AGRICULTURE
CHAMPION EXHIBITION
RED WINE

Falcon Ridge
Estate
Syrah
Nelson
2016

Seriously complex and brooding, this delicious wine is filled with blackberry, tar, pepper spice and potpourri notes within a supremely elegant palate.

www.falconridgeestate.co.nz (E) \$50.00

AOTEA
by the Seifried family

Three generations of the
Seifried Family

NELSON
MÉTHODE TRADITIONNELLE
TROPHY

Air New Zealand Wine Awards 2017

In 1971 my father Hermann arrived in New Zealand with a dream of making great wines.

He and my mother Agnes pioneered modern winemaking in the Nelson region, planting the first vines and in 1976 producing their first wines. Now, 40 years later we celebrate their vision and the arrival of the next generation, our children, who are growing up in the vineyard and winery. We hope that they too will share the passion for crafting fine wines.

Made from a 50/50 blend of Pinot Noir and Chardonnay, the two parcels of fruit were hand picked at the ideal ripeness for this classical Méthode Traditionnelle.

Fresh grapefruit, warm brioche and buttery toasty notes on the nose, with hints of creamy shortbread and a dry, crisp finish.

Seifried

- CHRIS SEIFRIED, WINEMAKER



VISIT: WWW.SEIFRIED.CO.NZ | FIND US ON:

Sauvignon Blanc



Very impressive passionfruit, feijoa and lime flavours, brilliantly supported by a powerfully expressed palate that's persistent and delicious.



LABEL AND LITHO LIMITED
CHAMPION SAUVIGNON BLANC

Goldwater
Sauvignon Blanc
Wairau Valley
Marlborough
2017

www.goldwaterwine.com (O) \$24.95

Suggested matches

- Salmon, fresh fish, mussels, scallops and oysters
- Salad or raw vegetables
- Savoury tarts
- Citrus and vinaigrette dishes
- Fresh tomato dishes

Recipe match

RICOTTA
SILVER BEET AND
DUKKAH TART

Recipe on page 34



Recipe credit: Kathy Paterson
Image credit: Tamara West

Chardonnay



Rich yet refined and elegant with tropical fruit, nectarine and vanilla flavours within a silky, rounded palate that's flowing and lingering.



RABOBANK
CHAMPION CHARDONNAY

Isabel Estate Vineyard
Chardonnay
Marlborough
2016

www.isabelvineyard.com (L) \$29.99

Suggested matches

- Seafood
- Pasta
- Poultry
- Citrus and vinaigrette dishes
- Cream or garlic-flavoured dishes



Recipe match

FISH PIE

Recipe on page 34

*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Pinot Gris



Gorgeous flavours of poached pear, nectarine and pineapple are wonderfully framed by rich texture and succulent mouthfeel with a delightful spicy finish.



GUALA CLOSURES NEW ZEALAND
CHAMPION PINOT GRIS

Saddleback
Pinot Gris
Central Otago
2017

www.peregrinewines.co.nz (O) \$22.00

Suggested matches

- Roast pork with a stewed pear sauce
- Creamy pasta
- Poultry
- Seafood

Recipe match

LEMONGRASS AND
COCONUT CHICKEN
ON EGG NOODLES

Recipe on page 35



*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Other White Aromatics



PLANT & FOOD
RESEARCH
CHAMPION
RIESLING

Mount Riley
Riesling
Marlborough
2017

A stunning off-dry Riesling, exhibiting fine texture and taut mouthfeel, enhanced by whispering sweetness and racy acidity with bright lemon and fresh apple notes.

www.mountriley.co.nz (L) \$15.00



QUAY CONNECT
CHAMPION OTHER
WHITE STYLES

Nautilus
Albariño
Marlborough
2017

Instantly appealing with stone fruit, ripe citrus and apple blossom notes, together with succulent, vibrant intensity and a lengthy juicy finish.

www.nautilusestate.com (L) \$29.00



RIEDEL
CHAMPION
GEWÜRZTRAMINER

Lawson's
Dry Hills
Gewürztraminer
Marlborough
2016

It's undeniably Gewürz with its heady notes of tropical fruit, rose petal and golden apple, wonderfully complemented by a richly textured mouthfeel.

www.lawsonsdryhills.co.nz (L) \$25.00

Suggested matches

- Spicy dishes
- Cheese
- Chicken
- Seafood
- Salad or raw vegetables
- Citrus and vinaigrette dishes

Recipe match

PORK CAKES

Recipe on page 35



Recipe credit: Kathy Paterson
Image credit: Tamara West

Sweet Wine



A hugely enticing wine with lemon curd, honey and brandy snap notes, combined with lusciously sweet mouthfeel, perfectly balanced and structured.



NEW ZEALAND WINEGROWERS
CHAMPION SWEET WINE

Forrest
Botrytised Riesling
Marlborough
2016

www.forrest.co.nz (L) \$30.00

Suggested matches

- Fresh fruit – a classic match with peaches or nectarines
- Fruit tarts, pies and crumbles
- Citrus flavoured cakes or dessert dishes
- Blue cheese



Recipe match

GORGEOUS
LEMON CAKE

Recipe on page 36

*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Sparkling Wine



Exquisitely expressed and supremely elegant with white stone fruit, lemon bread and yeasty characters, wonderfully enhanced by fine texture and zesty acidity.



WINeworks
CHAMPION SPARKLING WINE

Aotea
by the Seifried Family
Méthode Traditionnelle
Nelson NV

www.seifried.co.nz (L) \$39.00

Suggested matches

- Cheese
- Seafood
- Salad and raw vegetables
- Citrus and vinaigrette dishes
- Cream or garlic-flavoured dishes

Recipe match

SLICED SALMON WITH
CITRUS YOGHURT

Recipe on page 36



*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Pinot Noir



Rich yet gracious, it's beautifully composed with red/black fruit, clove and spicy oak, offering purity and poise with a sustained silky finish.



JF HILLEBRAND NEW ZEALAND CHAMPION PINOT NOIR

Dashwood
Pinot Noir
Marlborough
2016

www.dashwoodwine.co.nz (O) \$17.95

Suggested matches

- Duck
- Pork
- Lamb
- Beef
- Cream or garlic-flavoured dishes

Recipe match

NEW ZEALAND LAMB
WITH NEW POTATOES AND
GREEN YOGHURT SAUCE

Recipe on page 37



*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Fuller Bodied Red Wine



FRUITFED
SUPPLIES
CHAMPION SYRAH

Coopers Creek
Reserve Syrah
Hawke's Bay
2016

www.cooperscreek.co.nz (L) \$59.99

True to variety, this is impeccably styled showing dark plum, blueberry and violet characters with a seamlessly textured, flowing mouthfeel.



BAYLEYS REAL ESTATE
CHAMPION MERLOT,
CABERNET AND
BLENDS

Villa Maria
Cellar Selection
Organic Merlot
Hawke's Bay
2016

www.villamaria.co.nz (L) \$18.50

It feels luxurious and gratifying; notes of cassis, cigar box, spice and violet are combined with a concentrated and finely textured palate.

Suggested matches

- Cheese
- Pasta
- Venison
- Lamb
- Beef
- Garlic-flavoured dishes



Recipe match

VENISON BURGERS

Recipe on page 37

*Recipe credit: Kathy Paterson
Image credit: Tamara West*

Recipes



Ricotta, Silverbeet and Dukkah Tart

(Makes 8 pieces)

Wine match: Sauvignon Blanc

- 2 sheets pre-rolled butter puff pastry, thawed (or about 350g pre-rolled butter flaky pastry)
- 2 tablespoons olive oil
- 1 medium red onion, finely chopped
- 2 cloves garlic, crushed
- 300g baby silverbeet leaves, washed
- 450g good quality New Zealand ricotta
- Finely grated zest of 1 lemon
- 2 tablespoons chopped mixed fresh herbs, such as flat leaf parsley, chives, chervil, sweet marjoram, dill, thyme
- 1 egg, lightly beaten
- 2 tablespoons store-bought dukkah

Preheat the oven to 200°C.

Lightly flour the bench. Place one pastry sheet on top of the other and roll to fit a 32cm x 24cm (or thereabouts) oven tray. Place pastry on the tray and roll more if needed. Use a sharp knife to lightly cut a 2.5cm border all the way around the pastry, then lightly prick with a fork. Place in the fridge to rest for 20 minutes to prevent the pastry from shrinking.

Meanwhile, gently heat the oil in a large frying pan and add the onion and garlic. Cook until soft, about 5 minutes. Add the silverbeet leaves and cook until wilted. Transfer to a plate and leave to cool. Drain away any excess moisture if necessary.

Place the ricotta in a bowl and stir in the lemon zest and fresh herbs. Season with salt and freshly ground black pepper.

Remove pastry from the fridge and brush some of the beaten egg. Spread ricotta mixture within the border of pastry, then scatter over the silver beet. Sprinkle with the dukkah.

Place in the oven, turn the heat up to 210°C, to help the pastry cook quickly. Cook for 25-30 minutes until the pastry is well browned around the edges and on the base.

Remove from the oven and place tart on a wire rack to cool a little, before transferring to a board to cut into pieces.



Fish Pie

(Serves 6)

Wine match: Chardonnay

- 800g floury potatoes, such as Agria, peeled and cut into chunks
- ½ cup hot milk
- 25g butter
- 2 small fennel bulbs, trimmed and fronds reserved
- 1 tablespoon olive oil
- 150ml white wine
- 275ml fish stock
- 700g fish fillets (recommend a mixture of firm white fish and fresh salmon), skinned and boned
- 50g butter
- 3 tablespoons flour
- 100ml cream, double cream is good here
- 150g raw prawn cutlets, tail shell removed
- ¼ cup freshly grated parmesan

Boil the potatoes in lightly salted water until tender. Drain and dry off over the heat, then mash. Beat in the hot milk and butter. Set aside.

Slice fennel bulbs very thinly (a mandolin is good here) and place in a small saucepan with the oil. Place over low heat and cook until soft and lightly coloured. Season and set aside.

Preheat the oven to 190°C. Butter a medium-sized ovenproof dish.

Heat the wine and fish stock in a wide heavy-based saucepan. Place fish in the hot liquid and poach gently for no more than 2 minutes. The fish should be undercooked. Remove fish to a shallow plate and set aside. Pour liquid into a jug.

Using the same saucepan, melt the butter and stir in the flour. Cook until roux is lightly golden, then whisk in the fish liquid and cook, stirring, until the sauce is thick. Add the cream and season. Chop reserved fennel fronds and stir into the sauce.

Divide the fish into chunks and gently stir through the sauce with the prawns. Place in the dish and scatter over cooked fennel slices. Dollop spoonfuls of mashed potato over and spread using a fork or spatula. Sprinkle over parmesan. Place in the oven and cook for 25 minutes until hot and bubbling around the edges.

Serve with a simple green salad.



Lemongrass and Coconut Chicken on Egg Noodles

(Serves 4)

Wine match: Pinot Gris

- 350g egg noodles (thin)
- 2 tablespoons vegetable oil
- 6 boneless and skinless chicken thighs, halved or quartered, if large
- 1 small red onion, finely sliced
- 2 stalks lemongrass, white part only, finely chopped
- 1 red chilli, deseeded and finely chopped
- 400ml coconut milk
- 2 tablespoons fish sauce
- 4 baby bok choy, halved lengthwise or broccolini, lightly steamed
- A few sprigs coriander
- 1-2 limes, cut into wedges

Cook the egg noodles according to the packet instructions and drain well.

Heat the oil in a large, deep frying pan (with lid), over medium-high heat. Place in the chicken thighs and brown on both sides. Lower heat to medium, add the onion, lemongrass and chilli and cook, stirring for 3 minutes until the onion begins to soften.

Add the coconut milk and fish sauce. Cover and simmer for 5 minutes, stirring once or twice. Remove lid and cook for a further 2 minutes until the chicken thighs are cooked through.

Divide the noodles between 4 warmed bowls and spoon over the chicken and sauce. Add the bok choy and top bowls with coriander sprigs and a squeeze of lime juice.



Pork Cakes

(Serves 4)

Wine match: Other White Aromatics

- 500g free range pork mince
- 100g pork and fennel sausages, casings removed
- 1 small onion, finely chopped
- 1 stalk lemongrass, white part only, finely chopped
- 2 cloves garlic, finely chopped
- 1 red chilli, deseeded and finely chopped
- Finely grated zest of 1 lime
- 2 tablespoons chopped coriander leaves and stalks, plus a few extra sprigs to finish
- 1 tablespoon fish sauce
- 2-3 tablespoons vegetable oil

To serve
Sweet chilli sauce or plum sauce
Cucumber slices
Cos lettuce leaves

Place all the ingredients, except the vegetable oil in a large bowl. Mix well and season with salt. Smell mixture for seasoning or quickly fry off a little piece. Add extra salt and pepper if necessary.

Using wet hands, shape mixture into 16 cakes.

Heat the vegetable oil in a large frying pan over medium heat. Place in 8 pork cakes and pan-fry for 5-6 minutes, turning once until golden brown and hot in the centre.

Remove from the pan and place on a warmed plate. Repeat with remaining pork cakes.

Serve pork cakes with sweet chilli sauce or plum sauce, thinly sliced cucumber and crisp cos lettuce leaves. Squeeze over the juice of the lime and top with extra coriander sprigs. To extend, add some cooked egg noodles.

Tip – a few thin slices of red chilli makes a great garnish as well.



Gorgeous Lemon Cake

(Serves 12)

Wine match: Sweet Wine

225g unsalted butter, softened
1 cup caster sugar
3 eggs
250g crème fraîche
2 tablespoons thin shred lemon marmalade
Finely grated zest of 1 lemon
1 ¾ cups plain flour
1 teaspoon baking powder
1 teaspoon bicarbonate soda

Lemon syrup

¼ cup caster sugar
¼ cup water
Finely grated zest and juice of 1 lemon

To finish

300ml cream
1 cup lemon curd
200g good quality New Zealand ricotta
1 lemon, rind pared and shredded, blanched
125g kiwi berries (baby kiwifruit), sliced, optional
A few mint leaves, shredded, optional

Preheat the oven to 170°C. Line the base of a 22cm springform cake tin with baking paper. Lightly grease the sides and dust with flour, tapping to remove excess flour.

Beat the butter and caster sugar until light and fluffy. An electric mixer is good for this.

Add the eggs, one at a time, beating well after each addition. Turn mixer to low speed, add the crème fraîche, marmalade and lemon zest and beat until just combined.

Sift the flour, baking powder and bicarbonate soda into the mixture, then carefully fold in until combined. Spoon mixture into the prepared tin, smoothing the top. Place in the oven and bake for 45-50 minutes or until a skewer inserted in the centre of the cake comes out clean.

Remove from the oven and leave for 10 minutes before removing from the tin to a wire rack. Leave to cool.

Meanwhile, make the lemon syrup. Place the sugar and water in a small saucepan. Add the lemon zest and juice. Heat gently until the sugar has dissolved, then bring to the boil and simmer for about 1 minute to make a light syrup. Leave to cool.

Whip the cream until thick. In a separate bowl, mix together one quarter of the lemon curd with the ricotta. Add one quarter of the whipped cream and mix to combine.

Cut the cake in half horizontally and place the bottom half on a cake plate. Spoon over half of the lemon syrup. Spoon the remaining syrup over the top of the cake.

Spread the lemon ricotta mix over the bottom half and carefully place on the top half. Swirl the remaining lemon curd through the remaining cream and spread evenly over the top of the cake. Decorate with the lemon shreds and if using, the kiwi berries and mint.



Spiced Salmon with Citrus Yoghurt

(Serves 4)

Wine match: Sparkling Wine

4 x 150g fresh salmon pieces, boned, skin on
(cut from the thickest part of a side of salmon)
Olive oil
1 cup natural, unsweetened yoghurt
Finely grated zest of 1 orange and 1 lime
1 lime, cut into wedges

Spice mixture

1 clove garlic, crushed
1 tablespoon thyme leaves, roughly chopped
1 tablespoon rosemary leaves, finely chopped
½ tablespoon dried oregano
1 tablespoon paprika
½ tablespoon cumin seeds
½ teaspoon flaky salt

Make the spice mixture: Place all the spice mixture ingredients in a small bowl and mix together.

Salmon: Coat the salmon flesh in the spice mixture. Rub each salmon piece with a little olive oil.

Heat a large frying pan over medium heat. Place in the salmon, skin- side-down and pan-fry for 2-3 minutes. Turn salmon and pan-fry for a further 2 minutes, or until the salmon is cooked to your preference.

Place the yoghurt and citrus zest in a small bowl and mix together.

To serve: Serve salmon with the citrus yoghurt and lime wedges.

Tip – serve salmon with a salad of sliced avocado, picked watercress, shredded apple and a little roughly chopped fresh dill. If in season, very finely sliced fennel bulb is great too.



New Zealand Lamb with New Potatoes and Green Yoghurt Sauce

(Serves 4)

Wine match: Pinot Noir

2 x 220-250g lamb short loin (backstrap)
Olive oil
600-700g small new potatoes, scrubbed
and boiled until tender

Green yoghurt sauce

1 large handful picked watercress leaves
1 handful flat leaf parsley leaves
1 spring onion, trimmed and sliced
½ cup natural, unsweetened yoghurt
Juice of 1 lime

Make the sauce: Place the watercress, parsley and spring onion in the bowl of a small food processor and process to roughly chop. Add the yoghurt and process until you have a sauce. Season with lime juice and salt. Place sauce in a bowl, cover and keep in the fridge.

Preheat a barbecue grill until hot.

Lamb: Place lamb on a chopping board. Butterfly lamb shortloins lengthwise, opening out like a book. To do this, use a very sharp knife. Hold lamb firmly with the palm of the other hand and cut almost in half, taking care not to cut all the way through (so you keep each lamb shortloin in one piece). Cover opened-out lamb with a piece of baking paper and using a meat mallet or the base of a small heavy saucepan, pound the lamb until it is of even thickness.

Rub lamb with a little olive oil. Place on the hot grill and grill for 4-5 minutes, turning once. Transfer to a large plate, season with salt and freshly ground black pepper, cover loosely with baking paper and a clean tea towel and leave to rest for 5 minutes before slicing.

To serve: Toss warm potatoes in the dressing and serve with the sliced lamb. Extra watercress and a crisp green salad would finish the meal perfectly.



Venison Burgers

(Makes 4)

Wine match: Fuller Bodied Red Wine

½ red onion, very finely chopped
1 clove garlic, crushed
1 egg
1 cup fresh breadcrumbs soaked in
2 tablespoons milk
1 teaspoon Dijon mustard
2 tablespoons freshly grated parmesan
1 tablespoon chopped flat leaf parsley leaves
1 teaspoon chopped rosemary leaves
1 teaspoon chopped thyme leaves
400g venison mince
1-2 tablespoons olive oil

To serve

4 burger buns, split and lightly toasted
or grilled
6 tablespoons mayonnaise or more if you like
1 handful each of finely shredded green and red cabbage
1 handful baby spinach leaves
1 carrot, coarsely grated or finely shredded
1 shallot, very thinly sliced
1 ripe but firm avocado, halved, stone removed, peeled and sliced
4 teaspoons horseradish sauce

Place the onion, garlic, egg, breadcrumbs, Dijon mustard, parmesan and chopped herbs in a large bowl. Mix well to combine. Add the venison mince, ½ teaspoon salt and grind over black pepper. Using wet hands mix together, then form mixture into 4 patties, just pressing together enough to form loose but shaped patties.

Heat the oil in a large frying pan over medium-high heat. Add the patties and pan-fry for 5 minutes on one side. Turn patties and pan-fry for a further 3 minutes or until cooked to your liking. Remove patties from the pan and leave to rest, covered to keep warm.

To serve: Smear the bottom half of each bun with some of the mayonnaise. Place the cabbage, spinach, carrot and shallot in a bowl and mix the remaining mayonnaise through. Place vegetables on the buns, then place on the patties. Top with the sliced avocado and horseradish sauce. Finish with bun tops.

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Gold Medal Winners



Sauvignon Blanc

Goldwater
Sauvignon Blanc
Wairau Valley
Marlborough 2017
www.goldwaterwine.com (0) \$24.95

Giesen The Fuder
Matthews Lane
Sauvignon Blanc
Marlborough 2015
www.giesenwines.co.nz (L) \$39.99

Hawkesbridge Sauvignon
Blanc Marlborough 2017
www.nzwinesociety.co.nz (L) \$23.99

Jules Taylor Wines Sauvignon
Blanc Marlborough 2017
www.julestaylor.com (L) \$23.99

Matua Single Vineyard
Sauvignon Blanc
Marlborough 2016
www.matua.co.nz (E) \$34.95

Mount Vernon Sauvignon
Blanc Marlborough 2017
www.lawsonsdryhills.co.nz (0) \$34.95

Opawa Sauvignon Blanc
Marlborough 2017
www.opawawine.com (0) \$20.00

Villa Maria Private Bin
Sauvignon Blanc
Marlborough 2017
www.villamaria.co.nz (0) \$16.99

Wairau River Sauvignon
Blanc Marlborough 2017
www.wairauriverwines.com (0) \$20.00

Chardonnay

Isabel Chardonnay
Marlborough 2016
www.isabelvineyard.com (L) \$29.99

Isabel Wild Barrique
Chardonnay
Marlborough 2016
www.isabelvineyard.com (E) \$29.99

Brancott Estate Letter Series
"O" Chardonnay
Marlborough 2016
www.brancottestate.com (L) \$26.49

Clearview Beachhead
Chardonnay Hawke's Bay 2016
www.clearviewestate.co.nz (E) \$28.00

Giesen The Fuder Clayvin
Chardonnay
Marlborough 2014
www.giesenwines.co.nz (L) \$54.99

Jules Taylor OTQ
Single Vineyard Chardonnay
Marlborough 2016
www.julestaylor.com (E) \$39.99

Ka Tahi 'Rangatira'
Reserve Te Awanga
Chardonnay
Hawke's Bay 2016
www.katahiwines.com (L) \$30.00

Martinborough Vineyard
Home Block Chardonnay
Martinborough 2015
www.martinborough-vineyard.co.nz (L) \$42.95

Saint Clair
Pioneer Block 4 Sawcut
Chardonnay
Marlborough 2016
www.saintclair.co.nz (L) \$32.90

te Pā Chardonnay
Marlborough 2016
www.tepawines.com (E) \$24.99

Vidal Legacy
Chardonnay
Hawke's Bay 2016
www.vidal.co.nz (L) \$59.99

Villa Maria Reserve
Chardonnay
Hawke's Bay 2014
www.villamaria.co.nz (E) \$39.99

Whitehaven Chardonnay
Marlborough 2016
www.whitehaven.co.nz (L) \$24.90

Pinot Gris

Saddleback Pinot Gris
Central Otago 2017
www.peregrinewines.co.nz (0) \$22.00

Mount Riley Pinot Gris
Marlborough 2017
www.mountriley.co.nz (0) \$15.00

Rapaura Springs
Reserve Pinot Gris
Marlborough 2016
www.rapaurasprings.co.nz (L) \$18.99

Ruru Pinot Gris
Central Otago 2017
www.immigrantsvineyard.co.nz (E) \$24.00

Vavasour Pinot Gris
Marlborough 2017
www.vavasour.com (0) \$22.95

Riesling

Mount Riley Riesling
Marlborough 2017
www.mountriley.co.nz (L) \$15.00

Ceres Bannockburn
Black Rabbit Riesling
Central Otago 2017
www.cereswines.co.nz (L) \$27.95

Growers Mark
Bone Dry Riesling
Marlborough 2016
www.farmersmarketwine.co.nz (L) \$16.99

Maude Mt Maude Vineyard
East Block Riesling
Central Otago 2017
www.maudewines.com (E) \$32.00

The Sounds Riesling
Marlborough 2016
www.nzwinesociety.co.nz (E) \$20.99

Whitehaven Riesling
Marlborough 2017
www.whitehaven.co.nz (L) \$21.90

Gewürztraminer

Lawson's Dry Hills
Gewürztraminer
Marlborough 2016
www.lawsonsdryhills.co.nz (L) \$25.00

Bladen Gewürztraminer
'Tilly Vineyard'
Marlborough 2017
www.bladen.co.nz (L) \$29.00

Hunter's Gewürztraminer
Marlborough 2017
www.hunters.co.nz (L) \$24.99

Gold Medal
Winners

Other White Varieties

Nautilus Albariño
Marlborough 2017
www.nautilusestate.com (L) \$29.00

Wairau River Albariño
Marlborough 2017
www.wairauriverwines.com (E) \$30.00

Sweet Wine

Forrest Botrytised Riesling
Marlborough 2016
www.forrest.co.nz (L) \$30.00

Loop Rd. Noble Riesling
Central Otago 2016
www.looprd.co.nz (L) \$35.00

One Off 'Sticky One Oh One'
Gewürztraminer
Hawke's Bay 2016
www.rmwwines.co.nz (L) \$24.99

Wairau River Reserve
Botrytised Riesling
Marlborough 2016
www.wairauriverwines.com (L) \$30.00

Rosé

Three Miners Rosé
Central Otago 2017
www.threeminers.com (E) \$26.00

Wet Jacket Rosé
Central Otago 2017
www.wetjacket.nz (E) \$29.00

Sparkling Wine

Aotea by the Seifried Family
Méthode Traditionnelle
Nelson NV
www.seifried.co.nz (L) \$39.00

Nautilus Vintage Rosé
Marlborough 2014
www.nautilusestate.com (L) \$49.00

No1 Reserve Marlborough NV
www.no1familyestate.co.nz (E) \$96.00

Tohu Rewa
Méthode Traditionnelle
Blanc de Blanc
Marlborough 2014
www.tohu.co.nz (L) \$33.95

Pinot Noir

Dashwood Pinot Noir
Marlborough 2016
www.dashwoodwine.co.nz (0) \$17.95

Akarua Pinot Noir
Central Otago 2016
www.akarua.com (L) \$43.00

Akitu A2 Pinot Noir
Central Otago 2016
www.akitu.co.nz (L) \$39.90

Bald Hills Bannockburn
Single Vineyard Pinot Noir
Central Otago 2015
www.baldhills.co.nz (L) \$46.00

Craggy Range Pinot Noir
Martinborough 2016
www.craggyrange.com (L) \$45.95

Domain Road Vineyard
Pinot Noir
Central Otago 2014
www.domainroad.co.nz (L) \$38.00

Esk Valley Pinot Noir
Marlborough 2016
www.eskvalley.co.nz (L) \$26.50

Freeland Pinot Noir
Central Otago 2016
www.nzwinesociety.co.nz (L) \$34.95

Goldwater Pinot Noir
Marlborough 2016
www.goldwaterwine.com (L) \$27.95

Grove Mill Pinot Noir
Marlborough 2016
www.grovemill.co.nz (L) \$24.95

Lowburn Ferry Home Block
Pinot Noir
Central Otago 2015
www.lowburnferry.co.nz (E) \$55.00

Maude Pinot Noir
Central Otago 2016
www.maudewines.com (L) \$38.00

Mount Michael Isla Reserve
Pinot Noir
Central Otago 2016
www.mountmichaelwines.com (E) \$62.00

Peregrine Pinot Noir
Central Otago 2015
www.peregrinewines.co.nz (0) \$45.00

Rockburn Seven Barrels
Pinot Noir Central
Otago 2016
www.rockburn.co.nz (E) \$96.00

Saint Clair Omaka Reserve
Pinot Noir
Marlborough 2016
www.saintclair.co.nz (L) \$44.00

Villa Maria Reserve
Pinot Noir
Marlborough 2015
www.villamaria.co.nz (L) \$50.99

Wairau River Pinot Noir
Marlborough 2016
www.wairauriverwines.com (0) \$25.00

Wet Jacket Pinot Noir
Central Otago 2015
www.wetjacket.nz (L) \$39.00

Wooing Tree
Pinot Noir
Central Otago 2014
www.woointree.co.nz (L) \$48.00

Syrah

Coopers Creek Reserve
Syrah Hawke's Bay 2016
www.cooperscreek.co.nz (L) \$59.99

Falcon Ridge Estate Syrah
Nelson 2016
www.falconridgeestate.co.nz (E) \$50.00

Elephant Hill Syrah
Hawke's Bay 2015
www.elephanthill.co.nz (L) \$34.00

Goldie Estate Reserve Syrah
Waiheke Island 2014
www.goldieestate.co.nz (E) \$60.00

Kidnapper Cliffs
Gimblett Gravels Syrah
Hawke's Bay 2013
www.teawacollection.com (E) \$69.99

Merlot, Cabernet
and Blends

Villa Maria Cellar Selection
Organic Merlot
Hawke's Bay 2016
www.villamaria.co.nz (L) \$18.50

Coopers Creek
'Gimblett Gravels' Merlot
Hawke's Bay 2016
www.cooperscreek.co.nz (L) \$24.99

Poderi Crisci Viburno Waiheke
Island 2013
www.podericrisci.co.nz (L) \$50.00

Squawking Magpie
Gimblett Gravels SQM
Cabernets Merlot
Hawke's Bay 2013
www.squawkingmagpie.co.nz (E) \$79.00

Villa Maria Cellar Selection
Merlot Cabernet Sauvignon
Hawke's Bay 2015
www.villamaria.co.nz (L) \$18.50

Villa Maria Reserve
Gimblett Gravels
Cabernet Sauvignon Merlot
Hawke's Bay 2015
www.villamaria.co.nz (L) \$50.99

Villa Maria Reserve
Gimblett Gravels Merlot
Hawke's Bay 2015
www.villamaria.co.nz (L) \$50.99



WINE AVAILABILITY AND PRICING

The key below indicates quantities available for sale by wineries by entry category as at 14 November 2017. If you cannot find any of the gold medal wines, please contact the winery directly.

(O) Open – 2500 cases

(L) Limited – 250 cases

(Note: sparkling – 100 cases, sweet wine – 55 cases)

(E) Exhibition – 50 cases

**Prices do vary between winery and low- to high-volume wine sales outlets, and therefore cannot be guaranteed. All prices are quoted in New Zealand dollars. 12 bottles per case.*

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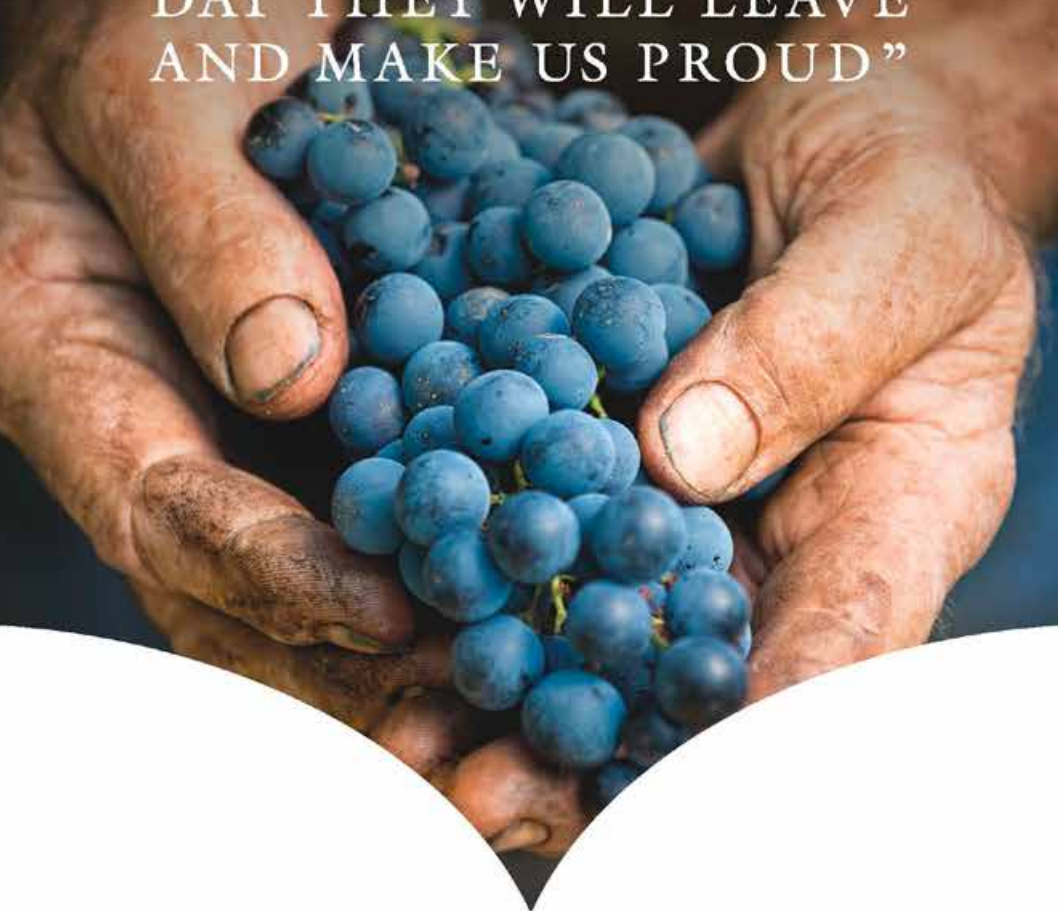
Hailing from the celebrated Marlborough wine region, and with a family heritage that goes back 800 years to the earliest Māori settlements on the historic Wairau Bar, the team at te Pā Family Vineyards create world class wines that taste like home.

- te Pā Chardonnay, Gold Medal, Air NZ Wine Awards, 2017
- No 2 Chardonnay in NZ, Cuisine Magazine, 2017
- Pā Road Pinot Noir, Gold Medal, Sydney Intl Wine Comp, 2017
- te Pā Sauvignon Blanc Oke, No 1 Sauv Blanc, Dish Magazine, 2017
- te Pā Sauvignon Blanc, No 2 Sauv Blanc, Dish Magazine, 2017



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