



Edition 1 September 2010

Edition 1 September 2010

Let your journey begin.

Thank you for embarking on the Ninety9 Bottles Wine Journey.

Every three months we will put together a selection of wines for you to enjoy. We try to pick wines that will help you broaden your knowledge and show you a few producers you didn't know about. Each wine has been tasted by our panel and comes with glowing reviews from Australia's best wine writers. If you would like to purchase more of the wines we feature in our dozen, please give me a call (1800 04 WINE) and I'll organise them for you.

If you would like to discuss these wines with us then please get in touch via our Facebook page (www.facebook.com/Ninety9Bottles) or follow us on Twitter (www.twitter.com/Ninety9_Bottles).

I hope you enjoy the wines as much as we do.

A handwritten signature in black ink, appearing to read 'Michael Dijkstra', with a stylized, flowing script.

Michael Dijkstra

THE WINES

YOU WILL DISCOVER ON THIS JOURNEY



LE CHAT NOIR PINOT NOIR

Le Chat Noir claims to be the best French Pinot Noir outside of Burgundy, and they're not too far off the money. Pinot Noir is traditionally grown in Burgundy in France, however this one comes from the Aude Valley in the foothills of the Pyrenees south of the famed walled hillside town of Carcassone. Rising to an altitude of 450 metres, the Maitre Renard Burgundy combination of terrain and climate are perfect for producing great Pinot Noir.

Winemaker Vinson Charlon has put together a wine with good weight, soft tannin and a lovely complex mix of cherry and earthy characters. Overall this is a well balanced Pinot with lovely fresh fruit and subtle oak complexity that makes for very enjoyable drinking.

Pinot Noir is regarded as one of the worlds most versatile food wines, however it's always the perfect match for duck. Try it with our crispy duck pancakes recipe.



CELESTIAL BAY CABERNET SAUVIGNON

Celestial Bay is the result of Michael and Kim O'Brien's long standing passion for wine which led them to the Margaret River region in search of a property suitable for viticulture. The perfect location was identified in Margaret River when they found a site with all the necessary requirements for successful viticulture: good soil, a moderate maritime climate and reliable rainfall.

Winemaker Bernard Abbott believes in combining modern winemaking with traditional techniques (hands on, small batches and constant attention to detail). This Margaret River Cabernet Sauvignon shows rich aromas of dark red berries with chocolate notes and underlying oak complexity. It's well structured and has great depth and length of flavour.

This Cabernet Sauvignon is a big wine which should be matched with lovely eye fillet steak. Try it with the classic dish, Steak au poivre.



KILIKANOON KILLERMAN'S RUN SHIRAZ

Kilikanoon is a fantastic wine producer from the Clare Valley. They have vineyards in the Clare, Adelaide Hills and Barossa Valley. The Killerman's Run Shiraz is named after Mr Killerman who established some of the finest vineyards in South Australia.

The Killerman's Run Shiraz has ripe, bold Shiraz characters of plum, spice and coffee from French and American oak. It's made to showcase the unique flavours of Shiraz and definitely doesn't disappoint. It has great fruit concentration on the palate which is complimented by soft oak and chewy tannins. Overall this is a very impressive wine.

As we are coming into spring I suggest matching this Shiraz with our Spring lamb, minted peas and roasted pumpkin recipe.

THE WINES

YOU WILL DISCOVER ON THIS JOURNEY



HENSCHKE PEGGY'S HILL RIESLING

Henschke is one of Australia's longest established wine producers and is regarded as one of Australia's best. They are most well known for their Hill of Grace which is Australia's second red wine icon behind Penfolds Grange. The Peggy's Hill Riesling is sourced from Eden Valley which lies to the east of Barossa Valley. Clare Valley and Eden Valley are regarded as the best Riesling producing regions and the Peggy's Hill Riesling is testament to this.

This wine offers an enchanting mix of aromas of sweet citrus, lemon and lime zest, floral notes and a touch of spice. The palate is typically tightly structured as we would expect from an Eden Valley Riesling. It has classic citrus flavours with a nice core of acidity giving excellent length and balance.

This wine is the perfect match for fish and chips. Try it with our BBQ snapper and chips recipe.



PRINTHE MOUNTAIN RANGE CHARDONNAY

Printhe Wines is one of the premier wineries of the Orange region. Orange is a very interesting wine region that is starting to make its mark on the Australian wine industry. You can find out more about Orange in this editions feature article. Printhe is a family owned winery who have been receiving glowing reviews for a number of their wines. Printhe are doing their part to show you why cool climate Chardonnay is on the way back in.

The Printhe Mountain Range Chardonnay is a fruit-driven style with lovely fresh grapefruit and peach flavours. There are subtle hints of oak at the back which assists the wonderful texture of the wine. It's lively natural acidity maintains freshness and gives the wine great length of flavour on the finish.

Chardonnay is a very versatile wine that will match to a number of different types of food. Try this one with some salmon fish cakes and a fresh green salad.



NINETY9 BOTTLES SAUVIGNON BLANC

The Ninety9 Bottles wine range has just been released. We use our personal contacts in the industry to find great value regional wines that we believe are good enough to have our Ninety9 bottles label and tick of approval. Each wine we select is true to type and shows varietal and regional characteristics.

This 2010 Marlborough Sauvignon Blanc is a fantastic example of the variety and the region. On the nose there is an intriguing mix of tropical fruits, cut herbs and underlying floral notes. It's intensely flavoured with ripe fruits and subtle grassy undertones. The wine's acid structure provides a long, lingering finish.

Sauvignon Blanc is a great wine to accompany a wide variety of seafood. This will go great with our scallops with chill and coriander recipe.

THE WINES

YOU WILL DISCOVER ON THIS JOURNEY



WINTER CREEK SHIRAZ

Winter Creek produce wines of elegance and finesse, two words not often associated with the Barossa Valley. This small family owned winery specialise in producing Barossa Shiraz and Grenache. Their philosophy is to allow the terroir of their vineyard site to be evident in all of their wines. They pick their grapes when ripe (not super ripe) and only use French oak barrels. The result is pure wines that have classic acid and tannin structure and vivid fruit flavours.

The 2005 Winter Creek Shiraz has aromas of dark berries and spice, dark cherries and chocolate. This is a more elegant style Barossa Shiraz with lovely structure, firm tannins and great depth and length of flavour. With 5 years of bottle age this wine is already drinking wonderfully but will continue to drink well until at least 2015.

As we are coming into spring I suggest matching this Shiraz with our Spring lamb, minted peas and roasted pumpkin recipe.



RUNNING WITH BULLS TEMPRANILLO

Tempranillo, a traditional and widely grown variety from Spain, is proving to be well suited to many regions in Australia, particularly the Barossa Valley. Tempranillo is generally produced in a drink now lighter style that is perfect for the Australian lifestyle and cuisine.

The Running with Bulls Tempranillo is an outstanding example of Australian Tempranillo. It has a lifted nose with distinct cherry and mulberry aromas complemented by underlying spice. On the palate it's quite elegant with great fruit intensity, generous tannins, well balanced acidity and fantastic length of flavour. This wine will give you a great idea of what to expect from the Tempranillo variety.

Enjoy this wine with some Spanish Tapas. Serve a plate of cured meats, olives and chorizo sausage.



NINETY9 BOTTLES PINOT NOIR

The Ninety9 Bottles wine range has just been released. We use our personal contacts in the industry to find great value regional wines that we believe are good enough to have our Ninety9 bottles label and tick of approval. Each wine we select is true to type and shows varietal and regional characteristics.

The 2007 Adelaide Hills Pinot Noir in our opinion is one of the best value Pinot's in the market place. Sourced from the southern Adelaide Hills area, this is a fuller style Pinot showing a lovely mix of cherries, spice and subtle oak complexity. It's generously flavoured with a long, lingering finish. With three years bottle age this wine has softened nicely and should be enjoyed now and over the next few years.

Pinot Noir is regarded as one of the worlds most versatile food wines, however it's always the perfect match for duck. Try it with our crispy duck pancakes recipe.

OUR RECIPES

TO MATCH A SELECTION OF YOUR WINES

SPRING LAMB, MINTED PEAS AND ROAST PUMPKIN

WHAT YOU NEED

1kg Pumpkin
12 Lamb cutlets
300g peas (fresh if you can find them)
250g sugar snap peas
A small bunch of mint
Olive oil
Salt and pepper

HOW TO PREPARE

Preheat your oven to 180°C. Dice your pumpkin, toss in olive oil, salt and pepper and roast for 40 minutes.

Cook lamb cutlets for 3-4 minutes each side on medium-high heat in a frying pan or on the BBQ.

Bring a medium saucepan of water to the boil, add your peas and cook for 4 minutes. Drain the peas and toss through your mint leaves.

Plate up and serve with a glass of Shiraz.

CRISPY DUCK PANCAKES

WHAT YOU NEED

2.5 cups of flour
Sugar
Sesame oil

Duck breast with skin on
1 cucumber
4 spring onions

Hoisin sauce

If you don't have time to make the pancakes you can purchase them from a Chinese supermarket.

HOW TO PREPARE

Combine flour and sugar with 1 cup of boiling water to form a sticky dough. Sprinkle some flour on your workspace and knead the dough until you have a smooth, non sticky dough. Cover with a tea towel to retain moisture and allow to rest for 30 minutes.

Roll the dough out until it is 1/2 cm thick. Use a biscuit cutter or round object and cut circles out of the dough. Rework any offcuts.

Brush one side of each circle with sesame oil and stack two circles with the oiled sides together. Cover with a towel to retain moisture as you continue to work with the other circles.

Sprinkle some flour onto your workspace and roll each pair of circles until they are paper thin, cover again to retain moisture.

Fry the pancakes in a non-stick frying pan without oil. Cook until it becomes inflated and has a charry texture, then turn over and cook the other side. Remove from the pan and peel open, you now have two perfect Chinese pancakes. Repeat with the rest of the circle pairs.

Score the skin of the duck breast. Heat a fry pan over medium heat and then add the duck breast skin side down. Cook for about 8 minutes, the skin should become crisp. Turn the duck breast and cook for a further 4 minutes or until the breast is cooked. Allow to rest for five minutes then slice into long strips.

Julienne your cucumber and spring onion.

Place a few strips of duck breast onto a pancake, top with cucumber and spring onion, garnish with coriander and top with Hoisin sauce.

We like to put all the ingredients on the table and allow everyone to make their own. Serve with a glass of Pinot Noir.

OUR RECIPES

TO MATCH A SELECTION OF YOUR WINES

SCALLOPS WITH CHILLI AND CORIANDER

WHAT YOU NEED

12 Scallops, cleaned in half shell
A large handful of coriander
2 tablespoons of butter
2 garlic cloves
1 long red chilli
The juice of 1 lime
Salt and pepper

HOW TO PREPARE

Finely chop the coriander. Crush the garlic. Thinly slice the chilli. Combine the coriander, garlic chilli, butter and lime juice.

Top the scallops with the butter and season with salt and pepper.

Place the scallops, shell side down, on the BBQ and cook for 4 minutes with the lid down.

Remove from the BBQ and serve with a glass of Sauvignon Blanc.

BBQ SNAPPER AND CHIPS

WHAT YOU NEED

1kg of snapper or a whole snapper

1 long red chilli
2 garlic cloves
1 thumb sized piece of ginger
1 lime
Sea salt

4 or 5 medium sized potatoes

HOW TO PREPARE

Scrub and peel your potatoes. Cut into large chunks and soak in a bowl of cold water for 10 minutes. Put potatoes in a saucepan of cold water and put on a medium-high heat. Cook until the potatoes just start to go soft but are still firm.

Remove the potatoes from the saucepan and cut into chips. Place on a plate covered in paper towel then place in the fridge for 2 hours.

Crush your garlic. Thinly slice your ginger and chilli. Combine all three with some olive oil in a bowl.

Score the fish by cutting two diagonal lines each way across the skin. Rub the oil mixture over both sides of the fish.

Mix the potato chips with some olive oil in a bowl. Place the chips on the BBQ and cook on each side for 5 minutes or until they have a charred texture.

Cook the fish on the BBQ for 4 minutes on each side. If you have excess oil mixture you can rub this on the fish as it cooks.

When the chips are cooked place in a bowl and season with sea salt. Serve the BBQ snapper with a drizzle of lime juice and a green salad.

This dish would go great with a glass of Riesling.

HOW TO

TASTE WINE LIKE A PRO



Tasting wine should always be fun and should never be taken too seriously, but you can make it more enjoyable by having a better understanding of what you should be looking for.

1

LOOK

Have a look at your glass and judge the colour and clarity of the wine.

Is it vibrant or dull? Cloudy or clear? What colours can you detect? Tilt the glass and look at the edge of the wine, can you detect a tinge of another colour?



2

SMELL

Give your glass a good swirl and stick your nose inside. Think about the different aromas you're taking in, do you smell berries, oak, flowers or a combination of all three?

How many different aromas can you detect? Are the aromas complex and interesting or simple and dull? Most importantly, are the aromas pleasant?



3

TASTE

Sip your glass of wine. What mouthfeel sensations can you detect? How long does the flavor last? How intense is the flavor?

Do you taste the wine over your whole mouth or are there gaps? Is the wine balanced or does something stick out? Is the wine complex or simple?



REPEAT

Judge the wine over a whole glass, not just one sip. Let it evolve and tell its story.

AGE

You can tell a lot about a wine's age by looking at the colour. Older red wines have more brown and orange hues compared to younger reds. Older whites are generally darker and more golden compared to younger whites.

AROMA & FLAVOUR

All the flavors you enjoy are the aromas in the wine. When tasting wine you should try and identify the different types of aromas that are present and before long you will begin to learn the different types of aromas that you enjoy the most.

TASTE SENSATIONS

When you taste a wine you are looking for the different taste sensations caused by the wine. The different components should be balanced.

Astringency is the sensation that causes the moisture to be sucked out of your lips giving a puckering sensation. Tannin in red wines can cause astringency.

Residual sugar relates to the amount of sugar in a wine and can be detected on the tip of your tongue. A wine high in residual sugar causes a hot sensation on the tip of your tongue.

Alcohol can be detected on the middle of your tongue. A wine with unbalanced or high alcohol will cause a hot sensation in the middle of your tongue.

Acidity can be felt in the sides of your mouth. Wines that are high in acidity give a tart sensation, much like biting into a lemon.

When tasting wine you should also look at the complexity and length of flavor of the wine. **Complexity** refers to the number of different aromas and sensations you experience. The best wines are highly complex, with each taste you find something new that keeps you coming back for more. To judge **length of flavour**, after you swallow the wine wait a short period of time and see if the flavor is still in your mouth. The best wines have fantastic length of flavor that lingers long after the wine has gone.

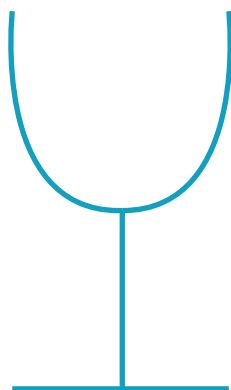
HOW TO

CHOOSE THE RIGHT WINE



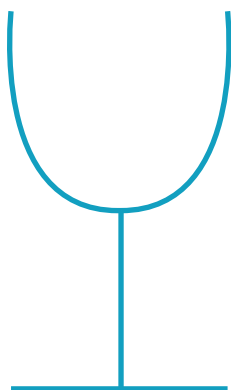
Certain varieties perform better in cooler regions while others perform better in warmer regions. Once you get an understanding of which varieties are suited to certain types of regions you'll be able to make an educated guess and walk away with a winner.

Pick the right variety from the right region



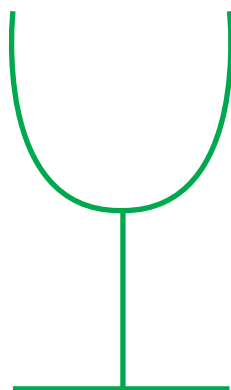
RIESLING

Eden Valley
Clare Valley
Tasmania



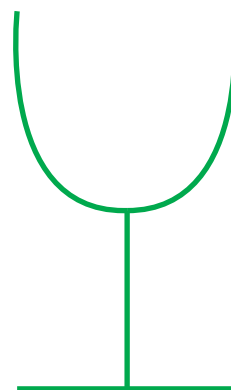
SAUV BLANC

Yarra Valley
Adelaide Hills
Marlborough



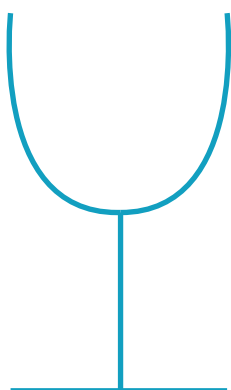
CHARDONNAY

Yarra Valley
Margaret River
Mornington Peninsula



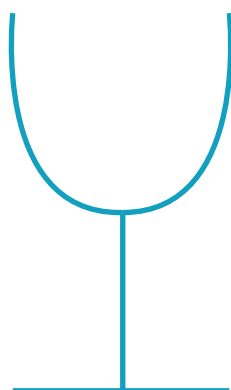
SEM SAUV

Pemberton
Margaret River



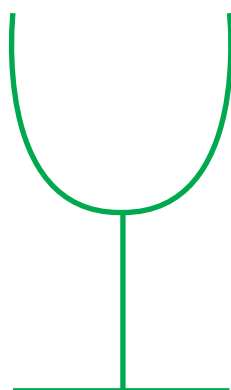
PINOT NOIR

Tasmania
Yarra Valley
Mornington Peninsula



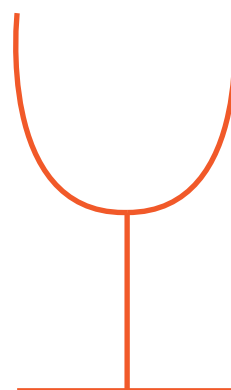
MERLOT

Orange
Coonawarra
Adelaide Hills



CAB SAUV

Coonawarra
Margaret River



SHIRAZ

Barossa Valley
McLaren Vale
Heathcote

Region temperature key



Cool



Cool – Warm



Warm

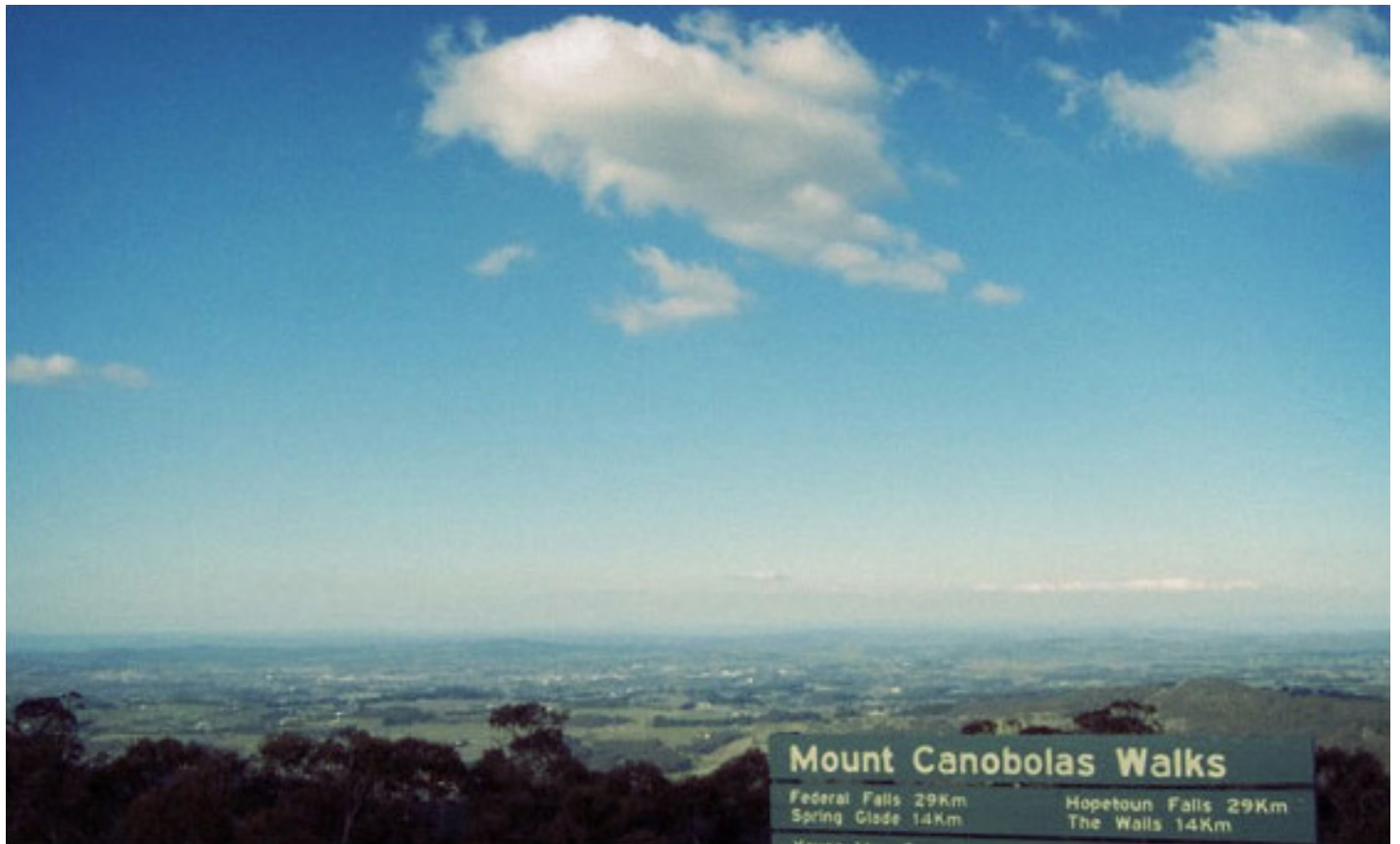
Please keep in mind this is only a quick reference guide to use when you don't know the producer. There are a number of very good producers who are renowned for pushing the boundaries and producing these varieties in other regions.

ORANGE

A TRUE COOL CLIMATE REGION

FEATURE ARTICLE BY PRINTHIE WINES

The unique viticultural region of Orange, in the Central Tablelands of New South Wales, is the only Australian region (possibly the only region in the world) that is defined by elevation above sea level. The 600m contour that surrounds the iconic Mt Canobolas (1,395m) is the minimum elevation for the region. The highest vineyards are located at 1,100m.



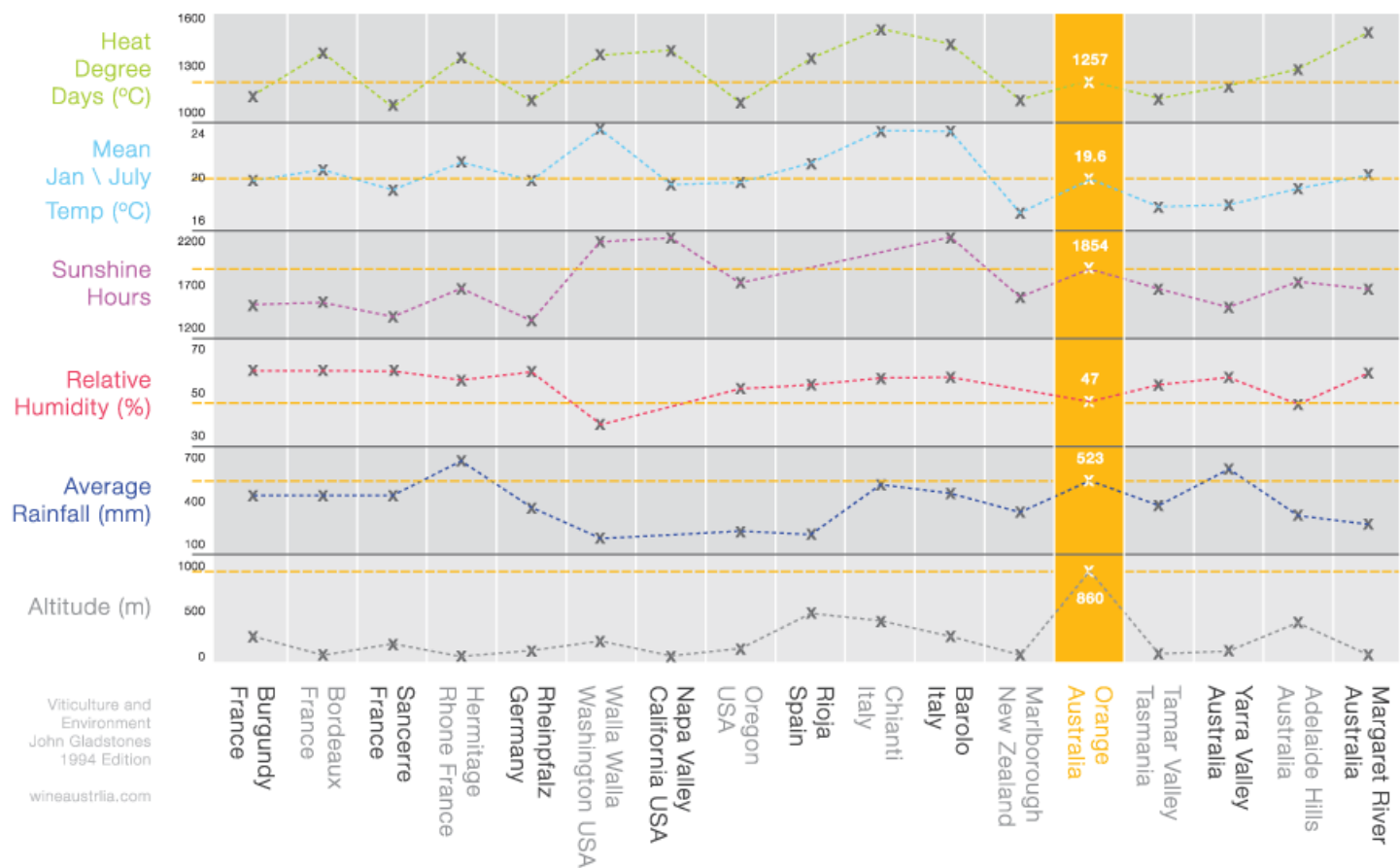
The view from across Orange from Mt. Canobolas.

The Orange region is a genuine cool climate grape growing region. So how is a cool climate defined? There are a number of technical parameters that may indicate a cool grape growing climate such as heat degree days, mean January/July temperature, sunshine hours, relative humidity or whether it happens to snow in winter (when the vines are dormant). Uniquely, in Orange, all of these parameters are influenced by elevation above sea level. With every 100m rise in elevation, air temperature is said to decrease by 0.6°C. Therefore, the difference between where Printhie grows Cabernet sauvignon (620m) and where we source sauvignon blanc (1,020m) is 2.4°C – this is highly significant in grape growing. Quite simply, Cabernet sauvignon would fail to ripen at 1,020m and sauvignon blanc would be rather insipid at 620m. The difference between a sea level vineyard site and our sauvignon blanc site would be a whopping 6.0°C. Add to that the fact the Orange region has a temperate climate due to its inland location, where the overnight temperatures are not moderated by a large body of water and are much colder. Therefore, each morning, it takes longer for the air temperature to warm up and for the vines to start photosynthesizing and as a result we have a much cooler climate for the grapevines to grow.

Over the duration of an entire growing season, a cool climate is one where the variety is on the margins of consistently being ripe in most years. The fascinating aspect of the Orange region is the range of elevations and variations in climate. Therefore, there is essentially, a cool climate for most varieties, from the earliest ripening (chardonnay, pinot noir – best at higher elevations) as well as for the latest ripening varieties (Cabernet sauvignon – best at lower elevations). This is why Printhie has avoided the “fruit salad” approach to viticulture where every variety is planted in the one location. We attempt to source particular grape varieties from vineyards where the variety/vineyard site match is considered to be optimal and each variety is grown in its appropriate cool climate. Printhie is able to take full advantage of the natural variations that occur within the region and this is crucial to producing high quality, distinctive wines.

Ultimately, cool climate growing conditions are expressed in the style of wine produced from the vineyard site. Aromas and flavours will be expressed with complexity and intensity, the acidity will be natural, bright and fresh. Chardonnay grown at 600m will be quite different from chardonnay grown at 1,000m not only in aroma and flavour but in palate structure as well.

And by the way, in 2008 it snowed on 23 November – just a week before the start of summer. Now that's pretty cool!



To find out more about the Orange Region and Printhie Wines in particular, be sure to check out their website www.printhiewines.com.au and follow them on Twitter ([www.twitter.com/printhiewines](https://twitter.com/printhiewines)).



NINETY9 BOTTLES WINES

Now Available

The Ninety9 Bottles wine range has just been released. We use our personal contacts in the industry to find great value regional wines that we believe are good enough to have our Ninety9 bottles label and tick of approval. Each wine we select is true to type and shows varietal and regional characteristics.

At the moment we have an NV Sparkling, 2010 Marlborough Sauvignon Blanc, 2009 Margaret River Semillon Sauvignon Blanc, 2007 Adelaide Hills Pinot Noir and 2008 Margaret River Shiraz.

To find out more and read tasting notes, please visit our website: www.ninety9bottles.com.au

Thank you for joining us on this wine journey.

We hope you had a pleasant flight.

We look forward to travelling with you again soon.

Do you have feedback about our wines or recipes? Please get in touch with us via facebook (www.facebook.com/Ninety9Bottles), on Twitter (www.twitter.com/Ninety9_Bottles) or by email to orders@ninety9bottles.com.au.

End.