



# WINES OF AOTEAROA NEW ZEALAND:

An evening of New Zealand  
wine, food and culture

Thursday 22nd May 2025 at 6.30pm

Chairman: Professor Frank Larkin

Speakers: Professor Neil Pearce and Sally Martin





## Menu and Dinner Wines

Cloudy Bay, 'Pelorus' Brut, 2022, ABV 12.5%

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Lobster and crayfish cocktail,  
with avocado, fennel  
and little gem lettuce, Marie Rose sauce

Pegasus Bay Bel Canto Dry Riesling, 2023, ABV 15.5%  
Kumeu River Coddington Chardonnay 2021, ABV 13.5%

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Herb crusted rump of New Zealand lamb, with minted  
new potatoes, peas and baby heritage carrots, salsa verde

Ata Rangi Martinborough Pinot Noir 2021, ABV 14.0%  
Craggy Range Syrah 'Le Sol' 2021, ABV 13.5%  
Te Mata Coleraine 2020, ABV 14.0%

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Kiwi, blueberry, passion fruit and strawberry pavlova  
with Manuka honey

Pegasus Bay Aria 2021, ABV 11.0%

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Coffee

## New Zealand Wine

New Zealand was first settled by the Maori about 1,000 years ago, but wine first arrived with the British missionaries in the early 19<sup>th</sup> century. The first vines were planted in 1819, and the first wine produced in 1836. For well over a century, most immigration was from Britain and few of the settlers showed any interest in producing wine. This was done by the small number of immigrants from European countries with wine traditions – particularly Croatians from the Dalmatian coast.

Thus, 150 years after the first vines had been planted, although there were some well-established vineyards (the Babich winery dates from 1916), New Zealand wine production was small, geographically restricted (mainly Auckland, with some production in Hawkes Bay, restricted mostly to “non-British” ethnic groups, and to hybrid grapes, mostly used for producing fortified wines.

Since about 1970, everything has changed and some claim that “New Zealand has done in 50 years, what took France 500 years”. Many factors have influenced these developments including the changing social attitudes of the late 1960s and early 1970s (like everything else, the 1960s happened five years later in New Zealand), increased interest in wine from New Zealanders travelling in Europe, the reduced viability of some sheep and dairy farms after the UK’s entry into the European Union, government investment in vinicultural methods, and recognition that some regions of New Zealand (which is opposite Spain and France on the globe, but has climatic conditions more similar to central and Northern France) had ideal conditions for wine-growing.

Perhaps the key factor was the shift out of Auckland and Hawkes Bay, with grapes being produced in large quantities in Gisborne (north of Hawkes Bay), and then increasingly to the South, not only to Marlborough, but also to Central Otago where it had been believed that producing good wine would be impossible. These moves were, perhaps surprisingly, facilitated because New Zealand wine production was dominated by several large





companies that were prepared to take risks. For example, Gisborne was opened up by Montana and Corbans in the early 1970s, when they recognised it's potential for growing grapes for Auckland-based wine producers. Marlborough was opened up from 1973 when the Chief Executive of Montana bought large amounts of land without the permission of his Board. Initially, it was found that the region produced reasonably good Muller Thurgau, but it was not until about 1984 that it was discovered that it produced unique and world-class sauvignon blanc (Cloudy Bay was established in 1985).

So the moves to new regions were largely planned and corporate-dominated (with a few exceptions including the leading pinot noir regions of Central Otago and Martinborough which are still mainly small-scale producers). However, the choice of grapes was not nearly so systematic. Initially the 1970s saw a move away from hybrid grapes to European *vinifera* varieties, particularly Muller Thurgau which dominated the white wine market until the mid-1980s. The big change came in 1986 when the government considered that there was a surplus and funded "the great vine-pull". This resulted in the removal of a great amount of Muller-Thurgau, and its replacement with a wide variety of other European (mostly French) grapes. So, it was mostly a matter of trial-and-error that revealed that



Marlborough was the place for sauvignon blanc, Central Otago and Martinborough for pinot noir, Gisborne and Hawkes Bay for Chardonnay, the South Island in general for riesling, and more recently that the Hawkes Bay (particularly Gimblett Gravels) can produce world-class syrah. Bordeaux blends grow best (but perhaps do not thrive) in Auckland and some parts of Hawkes Bay.


There is still huge potential for exploring the use of “new” grapes. One recent example is the discovery that Hawkes Bay can produce excellent Syrah, comparable to that from the Rhone Valley, but wine-makers are only just beginning to explore the potential of grapes from other European countries. There is no sign that the explosive growth in quality and variety of New Zealand wine is slowing down.

### **Terroirs of New Zealand**

New Zealand is opposite Spain on the globe, but the climate is more similar to central and Northern France. What all of the New Zealand wine regions have in common are that they are (with the exception of Central Otago) on the East Coast, with a protective line of hills to the West. Thus, they have low rainfall, are well-drained, and have the highest summer temperatures and the highest degree-days (a measure of the number of degrees over 10C x days during the growing season). They are also (to the surprise of many visiting European wine-makers) mostly on flat land rather than hills, something they can manage because of the excellent drainage). The key regions also have remarkably similar characteristics to the relevant areas of







France (e.g. Marlborough is remarkably similar to Burgundy in a number of climatic aspects, as well as in optimal yields of pinot noir).

This much is logical, but New Zealand also provides many exceptions that show that *terroir* is more than just soil. The Wairau Valley in Marlborough has a very wide range of soil types, but all produce the classic Marlborough sauvignon blanc (Kevin Judd, the original Cloudy Bay winemaker states that it is all about climate, not soil), and other regions of New Zealand also produce excellent sauvignon blancs in the Marlborough style, often winning awards. Also, the wines that “go together” in France (e.g. pinot noir and chardonnay in Burgundy) don’t necessarily align in New Zealand. The regions that produce the best pinot noir also produce excellent sauvignon blanc, whereas Central Otago is recognised as not being a good place to produce chardonnay (whereas Marlborough is). Even though New Zealand is considered too cool to grow good cabernet sauvignon, there are some excellent examples from microclimates in Auckland (Waiheke Island) and Hawkes Bay.

There is also, of course, an important role for the winemaker. Gisborne produces most of the chardonnay, but perhaps the best New Zealand chardonnay is from Kumeu River in West Auckland ((Tim Unwin has compared it to Meursault). Greywacke (on the Club wine list, and made by Kevin Judd, formerly of Cloudy Bay) and Dog Point sauvignon blanc, are produced from essentially the same grapes using the same equipment, and are both fantastic, but taste completely different. An examination of the climate data suggests that probably the best wine regions of New Zealand have been discovered (it is no accident that none of them are on the West Coast), but there is still considerable potential within these regions. For example, only about 5% of the land with wine-producing potential in Central Otago is currently under vines.

# Major Wine Regions of New Zealand



## Cloudy Bay 'Pelorus' Brut NV, ABV 12.5%

David Hohnen and winemaker Kevin Judd launched Cloudy Bay in 1985 to international acclaim, with a Sauvignon Blanc that put New Zealand wine on the map. Cloudy Bay's legacy began in Marlborough with Sauvignon Blanc and now includes Chardonnay, Pinot Noir and Pelorus méthode traditionnelle.



Pelorus is the definitive New Zealand sparkling wine, and has been since 1987. Crafted using the time-honoured méthode traditionnelle, Pelorus is widely acclaimed for its elegance, finesse and complexity. Its deliciously

crisp and balanced flavours make it the perfect bottle for any occasion. Cloudy Bay Pelorus hails from the beautiful Marlborough region of New Zealand. Made using the traditional method of Champagne, the wine is a blend of Chardonnay and Pinot Noir grapes, resulting in a dry, crisp and refreshing sparkling wine that is perfect for any occasion. On the nose, it offers a lovely bouquet of citrus and stone fruit, with hints of bread dough and yeast. On the palate, it is clean and bright, with flavours of lemon, green apple, and a touch of mineral. The finish is long and dry, leaving a clean and fresh taste in your mouth. Cloudy Bay Pelorus is perfect for those who love their sparkling wine dry, crisp, and elegant.

Flavours of apple and citrus aromas, plus notes of fresh bread from two years' bottle ageing on lees. Toasty, creamy and complex flavours lead to a lingering, nutty finish. Serve as an aperitif, or pair with seafood or raw vegetables.



## Pegasus Bay Bel Canto Dry Riesling, 2023, ABV 15.5%

It seems that few people know that New Zealand produces excellent rieslings. In general, the best rieslings come from the South Island, particularly Waipara (north of Christchurch) and Central Otago.

Riesling has perhaps a greater range of styles than almost any other grape, ranging from sweet (or late harvest) to completely dry. This evening we are featuring the off-dry Riesling from Pegasus Bay in Waipara, just South of Christchurch (see Map). With its large diurnal range and long lingering autumns, North Canterbury is an ideal playground for Riesling, and Bel Canto is a perfect example of this. The vineyard is located 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 meso-climate. 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 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. It has a bright gold tint upon release. A vibrant amalgam of sweet and sour aromas gush from the glass, pineapple, mango, and orange blossom in the attack, accompanied by suggestions of quince, kumquat, calamansi, and a lick of wet river gravel. The mouthfeel is generous, yet precise, with a rich, textured palate, supported by a cheeky whip of acidity and ripe phenolics that create structure and length, funnelling towards a long, moreish close.

## Kumeu River Coddington Chardonnay 2021, ABV 13.5%

Most New Zealand Chardonnay is from Gisborne or Hawkes Bay, and has usually been massively over-oaked. However, Kumeu River Chardonnay has long been ahead of the curve. Kumeu River is located in West Auckland, and is owned by the Brajkovich family, a Dalmatian family that has been making wine in this area for over 100 years. Kumeu River has always produced a French-style Chardonnay, with only subtle use of oak. Despite the apparent differences in *terroir*, some have compared Kumeu River Chardonnay to Meursault in Burgundy. Thus, Kumeu River has earned its fame producing classic chardonnays using Burgundian winemaking methods which includes extended lees ageing and malolactic fermentation.

Kumeu River Wines encompasses 30 hectares of vineyards, which are predominantly clay soils overlying a sandstone base. These soil types retain sufficient water at depth, even during the summer months, to ensure the deep vine roots continue to hydrate the vine without excessive vigour. Therefore, the vineyard doesn't require irrigation, a factor that is critical to the quality of Kumeu River's grapes.

The vineyards are trained on a 'Lyre' trellis to help optimise exposure to light and increase grape maturity and quality. All of the grapes are harvested by hand.

Kumeu River Coddington is a single-vineyard wine.

Coddington is one of the richer styles made by Kumeu River. Crisp aromas of bitter mandarin and other citrus fruits with smoky notes and hints of fig in background.

Medium to full-bodied on the palate with a creamy texture and a crisp acidity.





## Ata Rangi Martinborough Pinot Noir 2021, ABV 14%

Central Otago is known as a producer of world-class New Zealand Pinot Noir, with a distinctive style. However, the Martinborough area, about 1.5 hours drive from Wellington, produces equally excellent Pinot Noir. Martinborough has been growing Pinot Noir since the mid-1970s and was in fact the first New Zealand region to earn international respect for this wine. Today, Martinborough is alive with a mix of veteran names all on the Pinot trail, such as Ata Rangi, Dry River, Martinborough Vineyards, Murdock James, Te Hera, Palliser Estate and Vynfields. What most distinguishes Martinborough is a combination of free-draining gravels on the valley floors and loam over calciferous subsoils on the slopes, together with a cool climate where days over 26C are unusual, and a long warm, dry autumn.

Ata Rangi is renowned for its Pinot Noir and is widely regarded to be among New Zealand's top Pinot Noir producers. They were awarded Five Stars in the '2019 Great New Zealand Pinot Noir Classification' by Matthew Jukes and Tyson Stelzer, for their wines' consistent gold medal standard. At the 2010 International Pinot Noir Conference, Ata Rangi Pinot Noir was one of two producers granted the title of 'Tipuranga Teitei o Aotearoa' (which translates from Māori as 'Great Growth of New Zealand' or 'Grand Cru'), in recognition of their unique site and of the family's commitment to evolving and developing New Zealand Pinot Noir. Their oldest Pinot Noir vines, which include a clone allegedly smuggled over from Burgundy, were planted in 1980.

The fabled Ata Rangi Pinot Noir is textural, deep and seamlessly balanced. Made from the estate's oldest parcels planted 42 years ago, it has long

been the standard bearer for Martinborough Pinot Noir.





## Craggy Range Syrah 'Le Sol' 2021, ABV 13.5%

Craggy Range is a family-owned winery established in 1998 in the shadow of the spectacular Te Mata Peak in the premium wine growing area of Hawke's Bay. The winery was recognised in 2014 by renowned US publication Wine Enthusiast as 'New World Winery of the Year' with many of the wines also receiving notable accolades and awards.

Craggy Range Le Sol Syrah is born of the renowned Gimblett Gravels viticultural appellation of Hawkes Bay, with its gravelly soils attracting the sun in summer and insulating the vines in winter. The vines are planted in the stoniest parts of the vineyard to a heritage clone of Syrah brought to New Zealand in the 1840s. The Syrah grapes are all hand harvested and meticulously sorted. Fermentation takes place in open top French oak vats and maturation lasts for 17 months in a combination of French and Austrian oak barriques and puncheons, of which 32% were new. Le Sol Syrah is always aromatically pure with an elegant mid-palate and distinctive fine tannin finish. Abundant sweet aromas of boysenberry and blueberry aromas lead to a beautifully structured palate, with seamless tannins and wonderful fruit intensity

Abundant sweet, black fruits lead the bouquet, notably boysenberry and blueberry aromas. The tannin structure of the wine is exemplary and seamless from start to finish. The wine shows considerable drinkability in its youth, and the intensity is the highest in several years. This vintage is one of the vineyards finest examples of Le Sol. A very warm spring brought forward the growing season. Summer was mild but with minimal rain days, producing low yields, and near-perfect ripening conditions for Syrah.



## Te Mata Coleraine 2020, ABV 14.0%

Te Mata Estate is New Zealand's oldest winery. Vines were first planted in 1892. Today, Te Mata Estate still uses the original three vineyards to produce its most famous wines: Coleraine, Awatea and Elston. Te Mata is a true estate winery, specialising in grape growing and winemaking from its ten Hawke's Bay vineyards. Acknowledged as one of only five icon wineries in New Zealand, Te Mata's completely handmade wines are renowned as among the country's finest.

For the last 30 years, under the direction of owner John Buck, Te Mata Estate has produced a stunning array of red and white wines including such famous labels as Coleraine and Awatea Cabernet/Merlots, Bullnose Syrah, Elston Chardonnay and Cape Crest Sauvignon Blanc. The first Coleraine was made from the 1982 vintage and created an instant sensation within New Zealand for its quality. From 1989 Coleraine has been an assemblage of the finest Cabernet Sauvignon, Merlot, and Cabernet Franc wines produced from thirty plots within Te Mata Estate's nine



Hawke's Bay vineyards. Peter Cowley, now Technical Director, has been in charge of winemaking since 1984.

Te Mata Coleraine is a Cabernet Sauvignon dominant blend, with Merlot and Cabernet Franc making up the remainder. This is

considered the benchmark for New Zealand red Bordeaux blend wines. The wine has a layered, concentrated nose of deep plum, spice, pepper, gravel and floral notes. There is a herbal note mid palate, intertwined with liquorice and bramble notes. The tannins are very fine on the palate, yet the wine still has a lot of structure. It is broody yet elegant and fresh, with great energy. Finishing on a lingering spicy note. It will need time to unfurl but will reward for at least 20 years once it hits its stride.

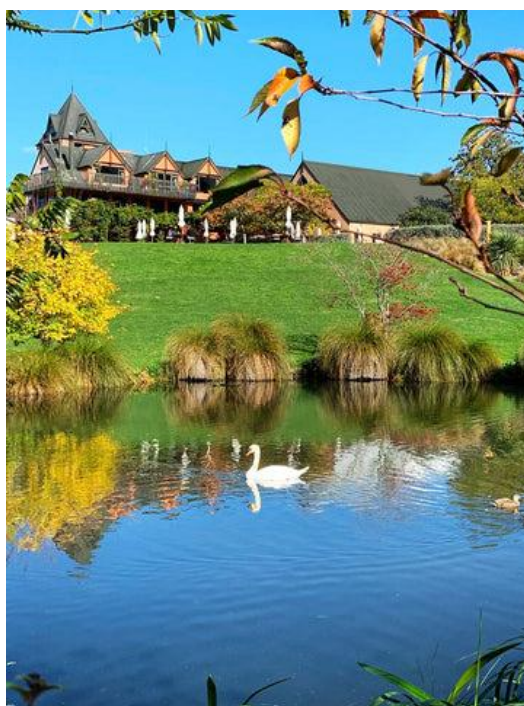


## Pegasus Bay Aria 2021, ABV 11.0%

The Pegasus Bay vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces. 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.

Aria is only made in exceptional years that are favourable for the development of noble botrytis. After an extended hang time, bunches were hand selected with a portion of between 30-50% botrytis and a ripeness of approximately 28 Brix. The grapes are gently pressed, and the juice fermented slowly at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity.

Upon release it has a bright gold tint. On the nose there is a rich tapestry of citrus and floral aromas, honeysuckle, rose petal and orange blossom interwoven with lemon curd, lime sherbet and a steely, mineral core. The taste is a zesty fusion of sweet and sour, a flavoursome palate, complete with succulent fruit intensity, a rich honeyed mouthfeel, and a rousing whip of acidity. Vibrant and dynamic, it sets the platform for a sustained and moreish finish.





# Ngāti Rānana London Māori Club

Ngāti Rānana is the London-based Māori cultural group, formed in 1958 to bring together New Zealanders living in the UK through the celebration and sharing of the Māori culture.

We perform haka, waiata (songs) and poi (ball on string) at a wide range of events. Ngāti Rānana undertakes around 40 engagements each year from cultural festivals, commemorations, and state functions to educational workshops and high-profile occasions including royal engagements.

Our members come from across Aotearoa New Zealand and represent a vibrant cross-section of the Māori and Tangata Tiriti (People of the Treaty) diaspora — united by a commitment to preserving our language (te reo Māori), our heritage, and our Māori identity while living abroad.

This evening, we are proud to accompany this celebration of New Zealand wine with a cultural offering from the tangata whenua (people of the land) that nurtures those vines.




Ngā mihi nui – warm greetings and thanks.

For more information

Website: <https://www.ngatiranana.co.uk/>

Instagram: @ngatiranana





[add list of those attending]