Askerne Hawke's Bay Viognier 2010
A delightful seafood wine from a single vineyard near Havelock North. Firmy spied, while young, good balance, ideal with anything white we can put beside it. Clean acidity gives the breadth to be flexible and the newly discovered viognier grape also adds appeal. A very successful style with wide use over the next twelve months.
**RRP $20**
Upper North Island: Taylor Wines
- **Phone** 09 575 2294 or 021 706 752
- **Email** jeff@taylorwines.co.nz
Lower North Island: Askerne Winery
- **Phone** 06 877 2089 or 0275 422 405
- **Email** askerne.wine.nz@xtra.co.nz
South Island: Darjon Vineyards
- **Phone** 03 312 6045
- **Email** michelle@darjon.co.nz

Black Barn Barrel Fermented Hawke's Bay Sauvignon Blanc 2007
Ripe for the cause, a dry wine, nearly four years on with the oak impact nicely mellowed in with a light brush with tannin adding to the texture. The result now is a fine all-purpose white, ideal for mussels and other shellfish yet nothing but food-friendly to all fish dishes. Nicely ready yet in no hurry.
**RRP $24.90**
Negociants NZ Ltd
- **Freephone** 0800 634 624
- **Fax** 0800 873 699
- **Email** negnznz@negociants.com
- **Website** www.negociantsnz.com

Mondillo Central Otago Riesling (Dry) 2009
From Bendigo, dry wine yet with a richness to the fruit that makes it lovely with scallops, but let's not draw down the curtain too soon. The generosity of flavours in this wine, just really starting to open up, gives depth and personality related to its Central Otago base. A delicious foody wine from antipasto to snapper.
**RRP $25**
Mondillo Vineyards
- **Phone** 03 442 6641
- **Email** wines@mondillo.com
- **Website** www.mondillo.com

No 1 Family Estate No 1
This supremely respected chardonnay-based sparkler with its class and finesse can be overlooked for the wonderful role it can play with seafood and sauces that are round and rich. A great combination of a creamy wine palate fits perfectly with scallops, crayfish or prawns and yet the versatile texture of the wine will find food friends everywhere.
**RRP $38.95**
No 1 Family Estate
- **Email** marketing@no1wine.co.nz
- **Website** www.no1familyestate.co.nz

Vinoptima Reserve Ormond Gisborne Gewurztraminer 2006
Finely tuned, luxury wine to make a feast from any food from the sea. Subtle, elegant almost gentle, yet with the powdor and spine behind it to tweek the gewurtz spiciness. A lovely wine to take time over, relax with and enjoy its partnership. Indeed a special occasion wine. Heaps of time ahead.
**RRP $98**
Negociants NZ Ltd
- **Freephone** 0800 634 624
- **Fax** 0800 873 699
- **Email** negnznz@negociants.com
- **Website** www.negociantsnz.com

Wither Hills Rarangi Sauvignon Blanc 2009
Crisply fresh yet bold-flavoured sauvignon, grown close to the coast as if a clue to its food pairings. All the varietal nuances with a little extra body and a slightly tidy presentation in the wine glass. This tastes good, serious yet enjoyable and versatile. Long life wine.
**RRP $25**
Lion Nathan
- **Freephone** 0800 10 72 72
- **Website** www.lionnathan.co.nz

Wither Hills Wairau Valley Chardonnay 2009
A little oak, a little tannin, the texture changes and thus the more robust food from the sea and their sauces swing into play. Something different yet very adaptable and there is no mollusc or spined fish out there that won't find a friend with this perky chardonnay fruit with its oak trimmings. Three years of good drinking ahead.
**RRP $20**
Lion Nathan
- **Freephone** 0800 10 72 72
- **Website** www.lionnathan.co.nz

Wither Hills Wairau Valley Pinot Noir 2008
Bring on the robust fish courses, perhaps salmon, more likely tuna perhaps, but this type of wine with a little yet not overt tannin gives dining couples with red and white meat orders a wine they can share and both enjoy. Still young and fresh, plenty to offer and unfolding all the time.
**RRP $34.95**
Lion Nathan
- **Freephone** 0800 10 72 72
- **Website** www.lionnathan.co.nz