

# Kia Ora

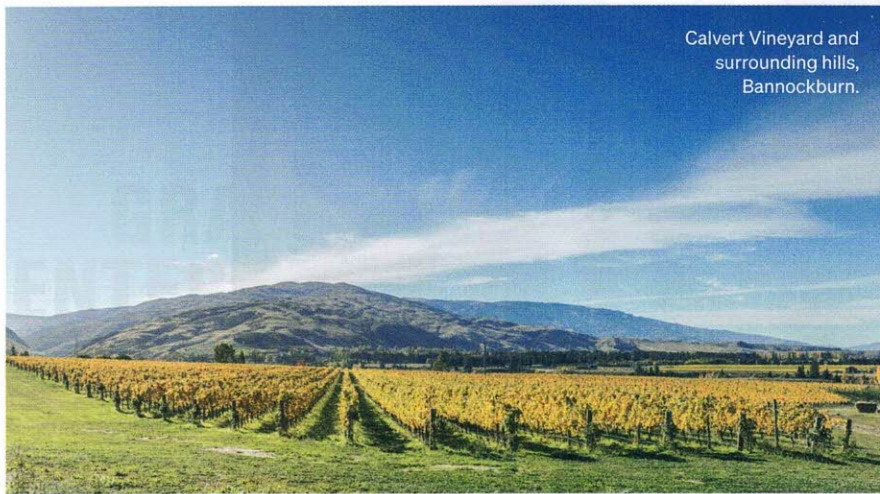
**Happy Trails**  
This way to  
the West Coast

**Time for Wine**  
Touring Marlborough  
with Bob Campbell

**Sweet As**  
The honey brothers  
taste success

## Summer in Queenstown

Your mountain town getaway



**BOB CAMPBELL**

## Lock up and leave

The whys and wherefores of cellaring some favourite drops.

IT WAS A long time ago but I clearly remember the first time I bought a few bottles of wine to keep rather than to savour. Two were Barossa Valley shiraz from Australia and the third was a Chateauf-du-Pape from France. I found a cool, dark spot under the house and stacked the bottles on their sides. Three weeks later my precious bottles were empty. A few friends had dropped by and we polished them off.

I started again but this time stored my wine at my parents' place. I would only allow myself to take a bottle out of my cellar if I first put in two bottles. My stash of bottles grew slowly and steadily.

But why start a cellar? It's because a cellar offers choice. It allows you to buy better wines at better prices by putting more thought into your purchases rather than buying on impulse because you need something to accompany dinner. You can take advantage of discounts and buy limited-edition wines while they are available. If you choose carefully, your wine should improve with bottle age. Red wines become more mellow and more complex as bottle-developed characters emerge.

How do you know which wines are going

to improve with age? In general, red wines tend to age longer than whites, and full-bodied reds like syrah, cabernet sauvignon and most blended reds are the obvious candidates for long-term cellaring. It's safest to choose wines with a history of successful cellaring, such as Te Mata Estate Coleraine and Trinity Hill Homage Syrah, although I enjoy trying to predict which of the new boys in the block are most likely to go the distance. Smith and Sheth CRU Omaha Syrah, Man O'War Dreadnought Syrah and Bostock Vicki's Vineyard Syrah are on my shortlist at the moment.

High-acid white wines such as riesling and chenin blanc can develop well for up to a couple of decades given good storage conditions. I enjoy sauvignon blanc and gewurztraminer with a bit of bottle age, as well as vintage-dated sparkling wines.

Storage conditions are crucial. I once stored wines under the house where they experienced seasonal temperatures ranging from 10°C to 25°C. When I relocated the wine to storage cabinets with a constant temperature of 14°C it appeared to more than double the life of my wine. In general, the more slowly a wine matures, the greater the complexity. Wine should be stored in the dark and at a constant temperature, ideally from 12°C to 14°C. Wines sealed with a cork are best stored on their sides. Wines under screw cap can be stored upright, on their sides or upside down. Sparkling wines sealed with cork should be stored upright so that the carbon-dioxide gas contacts the wood cells in the cork, which keeps them expanded, offering a better seal.

Avoid keeping wines past their "best by" date. Constantly review your stock and remove bottles that are ready to drink. I have a "holding pen" of wines that need drinking and try to visit that before I raid the mother-ship. 🍷

# 1

## ESCARPMENT

**2018 Kupe Pinot Noir, \$115**

This complex Martinborough pinot noir lives up to its flagship status; it's clearly the best of Escarpment's 2018 range. Moderately intense wine with impressively layered flavours that include floral, cedar, dried herb, and mixed spice characters. Pinot noir that's built to last. Drink by 2033.



# 2

## FELTON ROAD

**2019 Block 1 Riesling, \$49**

Intense Central Otago wine, verging on robust, with delicious mineral and citrus fruit flavours. Excellent cellaring potential; well demonstrated for 20 years. This is one of the best examples I have tasted. Drink by 2030.



# 3

## TE MATA ESTATE

**2018 Bullnose Syrah, \$75**

Supremely elegant Hawke's Bay syrah with impressive power that's delivered with great subtlety. Dense with plum, dark berry, violet and black pepper. It has a history of ageing gracefully since 1992. Drink by 2033.

