



BANNOCK BRAE ESTATE

With a stunning portfolio of distinctive, single vineyard Pinot Noirs, Bannock Brae Estate gives new meaning to ‘extreme viticulture’ and strikes gold in New Zealand’s famed Central Otago region.



Bannock Brae Estate Winery owners Catherine and Crawford Brown; picturesque views of Central Otago’s Bannockburn region and its premium Pinot Noir grapes.

New Zealand may have initially been put on the radar with its benchmark-style Sauvignon Blancs, but recently there’s a new rising star – Pinot Noir. A number of cult wineries are mastering this challenging grape variety and delivering distinctively deep, fruity and captivating Pinots that are increasingly sought after by enthusiasts around the world.

Among these ultra boutique wineries is this month’s *Pinot Noir Series* selection, Bannock Brae Estate from Central Otago’s Bannockburn region on New Zealand’s south island. Central Otago is actually the country’s highest and the world’s southernmost winegrowing area, and Bannock Brae Estate exemplifies the best of the region’s severe yet desirable terroir.

Bannock Brae Estate is owned by Crawford and Catherine Brown, both locals to the Otago area and dedicated to producing distinctive Bannockburn Pinot Noir from their single vineyard estate in one of the most dramatic growing areas in the world. Locked in deep valleys and surrounded by snow-covered mountains, this cool-climate site seems to be a perfect match for this finical grape variety.

Crawford brings a lifetime of experience in beverages to the business, once the Master Brewer for Lion Nathan, and prior to that, Speight’s Brewery manager for a number of years. His strong background in chemistry and passion for the art of blending led him to try his hand on the winemaking side of the business, and the rest, as they say, is history.

Crawford and his wife Catherine sought out a piece of property within Central Otago’s Bannockburn area, intrigued by the new and aggressively expanding wine region and found a suitable spot to call home in 1997. The Browns planted a 20-acre vineyard, allocated most of it (97%) to Pinot Noir, and left just a few rows for some Riesling “to play around with.” Since Bannock Brae’s inaugural vintage in 2001, the response has been nothing short of thrilling for the small family estate.

In 2002, the winery’s “Barrel Selection” Pinot was named the celebrated **Pinot Noir of the Year** by *Cuisine* magazine (a major New Zealand periodical comparable to our *Food & Wine* and *Wine Spectator*) and subsequent vintages have been met with numerous Gold Medals

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Snow-covered mountains surround the valleys of Bannock Brae's estate Pinot Noir vineyard; barrels of aging Pinot Noir; hand harvested Pinot Noir grapes; Bannock Brae's expansive estate.

ABOUT THE VINEYARD

Bannock Brae's 20-acre estate vineyard is positioned in the heart of New Zealand's Central Otago region, specifically in the Bannockburn subregion, which is famous for its gold mining. Bannockburn's rugged mountain landscape is the most intensively planted of the Central Otago region and although extreme, it provides some of the world's most ideal terroir for growing Pinot Noir.

Although the vineyard is positioned among the snow covered Bannockburn Mountains, it receives very little rainfall and has a generally very warm, dry climate in the summer months. In the evenings, the temperatures dip down rather dramatically, which

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and incredible praise at both local and international competitions.

"Barrel Selection" was chosen to denote Bannock Brae's top tier Pinot, fitting since each vintage, Crawford and his winemaker Matt Connell taste through the barrels and select their favorites for the program. The second tier wines are named "Goldfields" after the famous gold mining fields that Bannockburn is known for. Goldfields wines include a Pinot Noir, Riesling, and Rosé named after Catherine.

Although the vineyard on Bannock Brae's Estate may yield impressively vibrant and intense fruit, achieving this each vintage is no easy feat for the Browns. Growing wine in Central Otago's extreme conditions means special care must be given to each and every vine, and accordingly, almost everything is done by hand – from pruning and harvesting, to daily assessments during the growing season to ensure the ripening grape bunches are developing to their fullest extent. To beat the natural enemy of frost, the Browns rely on a wind machine that blows warm air over the vines throughout the winter season. Although laborious, this TLC is necessary for perfection, and Bannock Brae has stunning, world-class Pinots to show for it.

Also on the charming estate is the Browns' family home where they live with their two younger daughters. The family enjoys welcoming visitors into their home for private wine tastings where they can relax on the back porch with a glass of medal-winning Pinot Noir and enjoy the breathtaking views that Bannockburn has to offer.

New Zealand's Bannock Brae Estate is surely an exciting find for fans of Pinot Noir and Crawford and Catherine Brown are thrilled to share their latest achievement with our *Pinot Noir Series* members this month.

allows the wine grapes to naturally develop flavor complexity. Bannockburn's extended growing season has made it particularly desirable for grape growing and the area is actually known for its stonefruit production as well.

Crawford Brown planted the estate vineyard in 1997 and has since been successfully turning out stunning Pinot Noirs, incredibly distinctive to the site. Although the site shares similar latitude to France's famed Burgundy region, the wine style is actually quite different. Central Otago experiences a very arid climate and the result is wine with full fruity attributes – a characteristic so common in all premium New Zealand wines.

ABOUT THE WINEMAKER



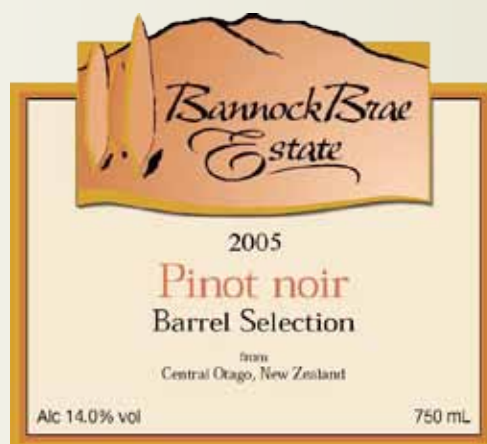
Winemaker Matt Connell works in close consultation with Crawford Brown to produce the award-winning wines of Bannock Brae Estate. Connell received a degree in Parks & Recreation Management at Lincoln University, after which he traveled extensively and was involved in hospitality management in New Zealand and overseas. Upon his return to New Zealand, he worked at Passage Rock Wines on Waiheke Island and developed an interest in the wine industry. He then returned to school and completed a Post-graduate Diploma in Viticulture and Oenology in 2001.

Connell spent six months at Wynn's Connawarra Estate in South Australia before moving to Elk Cove Vineyards in Oregon's Willamette Valley. It is here that Connell developed his passion for Pinot Noir and cool-climate winemaking. In 2005, Connell returned to New Zealand and accepted the role as winemaker for Bannock Brae Estate, as well as a few other up and coming producers.

Connell has made quite the name for himself within the New Zealand wine industry. His record of achievement at local wine shows was recently highlighted at the 2009 Royal Easter Show Wine Awards, where five out of the eleven gold medals awarded to New Zealand Pinot Noir went to wines that he had personally produced.

BANNOCK BRAE 2005 'BARREL SELECTION' PINOT NOIR

The Bannock Brae 2005 'Barrel Selection' Pinot Noir exudes rich, dark, plummy and berry fruit flavors along with tantalizing hints of licorice and spices. The tannins from both the grapes themselves and the judiciously chosen French oak barriques marry it all together with a soft, silky texture that lingers seductively. The 2005 is an outstanding vintage for Bannock Brae, and it was recently awarded **97 Points** by *RedWhiteAndRose.com*, an online wine rater for international wine: "Intoxicating nose, filled with earthy tones. It's first impression in the mouth is that of violets, perfumy and delicate. Spicy nuances of clove and vanilla evolve, while flavors of sandalwood, cedar, truffle, plum, and black raspberries show themselves on the mid-palate. The wine offers a beautiful black licorice note on the focused, yet rich finish."



pH Balance: 3.25
Total Acidity: 0.63 g/mL
Alcohol: 14%
Enjoy now until: 2012

97 POINTS
-*RedWhiteAndRose.com*
GOLD MEDAL
-*Royal Easter Wine Show*

96 POINTS & 5 STARS
-*Gourmet Wine Traveler mag.*
GOLD MEDAL
-*Air New Zealand Wine Awards*

91 POINTS
-*Wine Enthusiast mag.*
5 STARS
-*Cuisine mag.*

REORDERS

GOLD MEDAL WINE STORE

BANNOCK BRAE	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price 4-bottle Members And Multiple Series Members	SAVE up to 21% OFF Winery Direct
2005 Pinot Noir	\$35.00/btl.	\$29.00/btl. <i>Save 17%</i>	\$27.50/btl. <i>Save 21%</i>	

2 bottle min. order.

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Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.



Lamb Tagine with Cinnamon, Saffron, and Dried Fruit

Serves 6

- ¼ cup diced seeded Anaheim chile
- 1 teaspoon cumin seeds, toasted
- 1 teaspoon coriander seeds, toasted
- 1 teaspoon grated peeled fresh ginger
- ½ teaspoon salt
- ½ teaspoon paprika
- ¼ teaspoon freshly ground black peppercorns
- 2 garlic cloves, minced
- cooking spray
- 1 (1 ½ pound) boneless leg of lamb, trimmed and cubed
- 3 cups chopped onion
- ½ cup tomato purée
- 2 ½ cups water
- 2 ¾ cups green bell pepper, cut into 1-inch-thick trips
- 2 cups cubed butternut squash
- 1 cup cubed carrot
- ¼ teaspoon saffron threads
- 1 (3-inch) cinnamon stick
- 2/3 cup dried apricots, cut into ¼ inch strips
- 4 ½ cups cooked couscous
- ¼ cup minced fresh cilantro

Warm cinnamon and saffron combine with coriander and cumin to lend complex flavor to this New Zealand-style dish. Adding the spice paste in two stages gives depth and brightens the flavor. Leaving the cinnamon whole keeps its influence subtle. New Zealand tagines tend to be warmly and sweetly spiced rather than hot. This festive dish is served over couscous to soak up the delicious gravy.

Preheat oven to 325°.

Combine first 8 ingredients.

Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add lamb; cook 8 minutes on all sides or until browned. Remove lamb from pan. Add onion to pan; cook 5 minutes or until tender, stirring frequently. Stir in half of chile mixture and tomato purée; cook 3 minutes, stirring occasionally. Stir in lamb and water; bring to a boil. Reduce heat; simmer 5 minutes.

Wrap handle of skillet with foil, and bake, covered, at 325° for 1 hour. Stir in bell pepper, squash, carrot, saffron, and cinnamon. Cover and bake an additional 40 minutes. Stir in remaining chile mixture and apricots. Cover and bake an additional 15 minutes. Remove cinnamon stick; serve over couscous. Sprinkle with cilantro.

Find these recipes and all of your favorites online at GoldMedalWine.com/recipes.

We have a delicious collection of recipes to pair with your favorite Gold Medal wines!



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