

An autumn drop

When it comes to wine and food, there's no better season than autumn. There are just so many combinations of rich, soulful, and earthy foods with equally rich wine

Words Jules van Cruysen



2013 Te Awanga Gewürztraminer, Hawke's Bay, \$32

Rod McDonald has made his name as a consultant winemaker – but it is wines from his own labels that are making waves, offering value and character across the price spectrum. The Te Awanga Gewürztraminer is a prime example: intensely rich with lychee, rose syrup and ginger, it is luscious without being overly sweet.



2011 Seresin Chardonnay, Mariborough, \$25

Seresin is one New Zealand's finest Chardonnay producers, and one of the few still making decadent, creamy, rich wines with exceptional depth and finesse. The richness of this wine is balanced by refreshing acidity and zingy grapefruit and lemon fruit flavours buttressed by toasty notes attained from barrel fermentation.



2012 Martinborough Vineyard Te Tera, Martinborough, \$25

Martinborough Vineyards was one of the pioneering producers of the Wairarapa. This is one of the most consistent Pinots on the market that always offers the characteristic depth and richness of Martinborough Pinot with savoury Black Doris plum fruit, slippery tannins and a hint of floral bergamot on the finish.



2013 Sileni Cellar Selection Syrah, Hawke's Bay, \$20

2013 was a spectacular vintage for Hawke's Bay and demand for blue chip wines will be huge. But this affordable Syrah shows how important vintage is – especially at the entry level. It is packed full of red plum and raspberry fruit notes with earthy undertones and intense cracked black pepper.

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