

the HARROW at little bedwyn

Issue 71
Spring
2007



Wine Spectator Best
of Award Of Excellence



New Zealand Gourmet Dinner

Tuesday 31st July, 7.00pm and
Wednesday 1st August, 7.00pm

Gazpacho Shots

Deutz Marlborough Cuvee Sparkling NV

Wild Salmon Tartare, Sevruga Caviar

Nevis Bluff Pinot Gris,
Vendage Tardive 2000

Sashimi of Scallops, Wasabi
and Cucumber Sorbet

Cloudy Bay Te Koko 2004

Foie Gras Toffee

Hunters Gewurztraminer 2002

Suckling Pig with Chilli Squid

Saint Clair Omaka Reserve
Chardonnay 2002

English Truffle Risotto

Carrick Pinot Noir 2004

Salt Marsh Lamb

Ata Rangi Pinot Noir 2005

Keens Cheddar with Fig Chutney,
Hazelnut Bread

Craggy Range Te Muna
Sauvignon Blanc 2005

Raspberry Sherbet

Westbrook Riesling Jelly

Coffee and Hildon Water

£75.00 per person

Sample menu and subject to availability

New Zealand - 'The riches of a clean, green land'



© New Zealand Winegrowers

Get out the Diary

June

Free New Zealand Wine tasting
Saturday 9th June and Sunday 10th June
12 noon - 1.00pm

July/August

New Zealand Gourmet Dinner
Tuesday 31st July and
Wednesday 1st August
Taste your way around the
New Zealand Wine Regions
9 Course Tasting Menu with fine wines
7p.m. Reception on Terrace
£75.00 per person

Harrow event booking procedures effective for above
diary events. Non-refundable full payment on booking.



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New Zealand has long been famed for its stunning, unspoiled landscape. Equal to the international acclaim for its beauty is that for its fine wine. Climate, geography and human skill have combined to produce highly distinctive, premium quality wines.

The long cool autumns allow the grapes to ripen slowly, giving a perfect balance between fruit and acidity which in turn produces wine which is very favourable to food matching. Over the summer months The Harrow will be showcasing numerous quality New Zealand wines with Roger's Michelin Star food culminating with a Gourmet Dinner matched with 9 premium New Zealand wines. Due to popular demand this event will be held both on Tuesday 31st July and Wednesday 1st August.



New Zealand Wine
the riches of a clean green land



Roger Jones

Roger questions Warren Adamson, head of New Zealand Winegrowers on some key issues



Warren Adamson



Sauvignon Blanc from New Zealand to most people means gooseberries, passion fruit and strong grassy flavours, I know this is what has made NZ Sauvignon Blanc a world leader but is there more to it than this? I've certainly tried some pretty amazing ones in the last month or so which seem to have more depth and are creamier in style; more Pouilly Fume in my mind (eg Te Koko, Sacred Hill Sauvage, Jackson Estate, Craggy Range).



The Stainless Steel fermented fresh style which defines Sauvignon Blanc continues to dominate the market and these wines give the WOW factor, but the wines you mention are mostly barrel fermented and these give way to elegance and are perfect for matching with your eclectic food at The Harrow.



Are we seeing a change in style then? More foodie and less aperitif?



I don't think that generically NZ SB will change in style but rather you will see a greater diversity of "regional styles" as a wider range of companies enter the UK market. There are differences in SBs produced in different regions (eg. Hawkes Bay, Nelson and Marlborough) as well as sub regional differences within a region eg. Awatere Valley and Rapaura District in Marlborough. Some SBs will naturally align themselves with food and others will follow a stand-alone style. However, some on-trade people think that the very rich, very explosive styles go well with rich food such as foie gras.



I think I would rather offer some of your stunning Pinot Gris or Gewurztraminer with foie gras. I know Gewurz is still fondly remembered as granny's violet perfume but the quality and freshness from Vиноptima, Hunters and Kim Crawford are amazing. These have certainly been developed to go with Pacific Rim food and the Vиноptima is, I believe, one of the finest in the world.



In general I would say that your Rieslings are slightly fruitier and not as dry as your Ozzie mates' across the way, I presume this is to do with the cooler weather.



The weather definitely plays a strong role in all our wines. New Zealand is producing a number of different styles of Rieslings however generally the fruit structure also carries a perception of sweetness, even in our drier wines. We always have lovely acidity to offset this and make them very 'food friendly' though.

Moving over to reds, we are all well aware of the awesome world class Pinot Noirs coming out of NZ, and I believe Otago is similar to the old gold rush days with numerous new plantings over the last few years. Would you agree that we should classify Pinot from their origin, whether it be Otago or Martinborough or even Oregon (California) or Mornington (South Australia) and not get confused with classic old Burgundy style. I firmly believe that Burgundy and New World Pinots should never be tested against each other. Both produce in my mind classic world class styles in their own right.



I agree 100%! The hard part about Pinot Noir is that we are constantly being compared to Burgundy, and we should be to an extent. However we have our own style which is important; the world would be a boring place without individuality. In NZ we have 5 regions creating unique world class Pinots all of their own – fantastic!



I think the Syrah wines of New Zealand offer a much softer approachable style than the hard-hitting Shiraz of Oz, very much in the classic Rhone style. These wines are really elegant, velvety and offer clean vibrant fruit really well suited to offal and lamb dishes. On the other hand the Cabernet Blends in my mind are quite powerful, full of guts and excitement; I think that these will certainly score well with a certain American Journalist. These wines will go well with Britain's array of wild game.



Syrah is the new kid on the block and an exciting one as you say. Right from the beginning these vines are in the right place with the right winemaking behind them and the results are showing for themselves. I still believe our Merlot/Cabernet blends are the undiscovered wines for New Zealand. They are rich, complex and well structured; I look forward to sharing a glass with you along with some young grouse perfectly prepared at The Harrow in the autumn. Cheers!



Thank you very much, Warren.

EXPERIENCE NEW ZEALAND WINES WITH BAILEY ROBINSON

Bailey Robinson, the leading Hungerford-based specialist in luxury tailor made travel, will ensure that you have one-to-one tastings behind the cellar door and stay in the best five and six star 'super lodges'.

Sample Bailey Robinson wine tour itinerary:

NORTH ISLAND

Days 1-2. Arrive Auckland. Overnight at Mollies, an award-winning boutique hotel. Enjoy wine tastings at the Kumeu and Nobile Estates, and opera at the hotel. Visit boutique wineries on Waibek Island.

Days 3-4. Fly on to Napier. Stay at The Farm at Cape Kidnapper's, a short hop from the Hawke's Bay region and major wine estates such as Craggy Range, Clearview, Stonecroft, Te Mata, Te Awa Farm, Vidal and Sileri.

Days 5-6. Fly on to Wellington. Stay at the exceptional Wharekauhau Country Estate, winner of the Wine Spectator's 'Best of Award of Excellence' for its wine list. Visit Ata Rangī and Palliser Estates in the Wairarapa Valley, and the Martinborough Vineyard.

SOUTH ISLAND

Days 7-8. Fly on to Nelson. Stay at The Lodge at Paratū Farms. Spend time at the Lodge's cooking school or take a wine and art tour of the Nelson region, including the acclaimed Neudorf wineries.

Days 9-10. Fly on to Blenheim. Stay at Old St. Mary's Convent. Visit Herzog's award-winning restaurant and winery, and sample some of the world's best Sauvignon Blanc wines at Marlborough's Cloudy Bay, Wither Hills, Vivasour, Nautilus and Saint Clair Estates.

Days 11-13. Fly on to Queenstown. Stay at Eichardt's Private Hotel. Explore the Cromwell region with its world class Pinot Noir wineries and the vineyards of Gibbston Valley, Amisfield and Peregrine. Depart Queenstown for Auckland and then home.



Wherever you want to go in the world and whatever you want to do, Bailey Robinson will make your holiday one to remember. For more information, go to www.baileyrobinson.com, call 01488 689700 or email travel@baileyrobinson.com.



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Searching for the perfect wine match

Food and wine matching is not all about white wine with fish and red wine with meat. It is worth experimenting. For example who would have thought that Cheddar cheese is best complemented by a New Zealand Sauvignon Blanc such as Craggy Range, or a fillet of Turbot and Wild Mushrooms by Ata Rangī's fine Pinot Noir.

Balance is the key, so a succulent slow cooked Belly of Pork topped with Chilli Squid would be great with a luscious Pinot Gris, whilst Steak Tartare with Foie Gras Parfait needs a robust exciting aromatic white wine like Vinoptima's Gewurztraminer. Sashimi of Diver Caught Scallops with a Wasabi & Cucumber Sorbet goes well with Cloudy Bay's prestigious Te Koko Sauvignon Blanc with it's depth, complexity and balance.



**Free New Zealand Wine Tasting on The Terrace
Saturday 9th and Sunday 10th June
12 noon – 1.00pm**

the HARROW

www.theharrowatlittlebedwyn.co.uk

For up-to-date news, samples from the wine list, menu examples and an insight to life at The Harrow go to our website. You may also find it quicker and more efficient to book tables by email; bookings@harrowinn.co.uk.

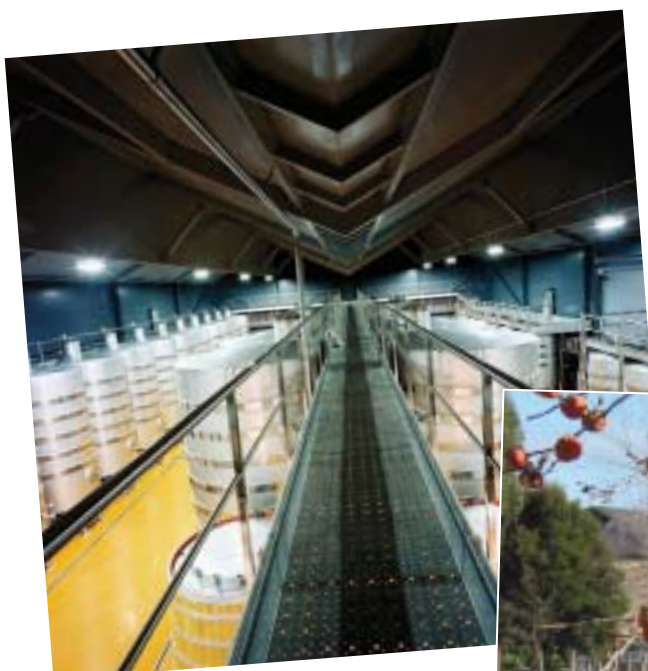
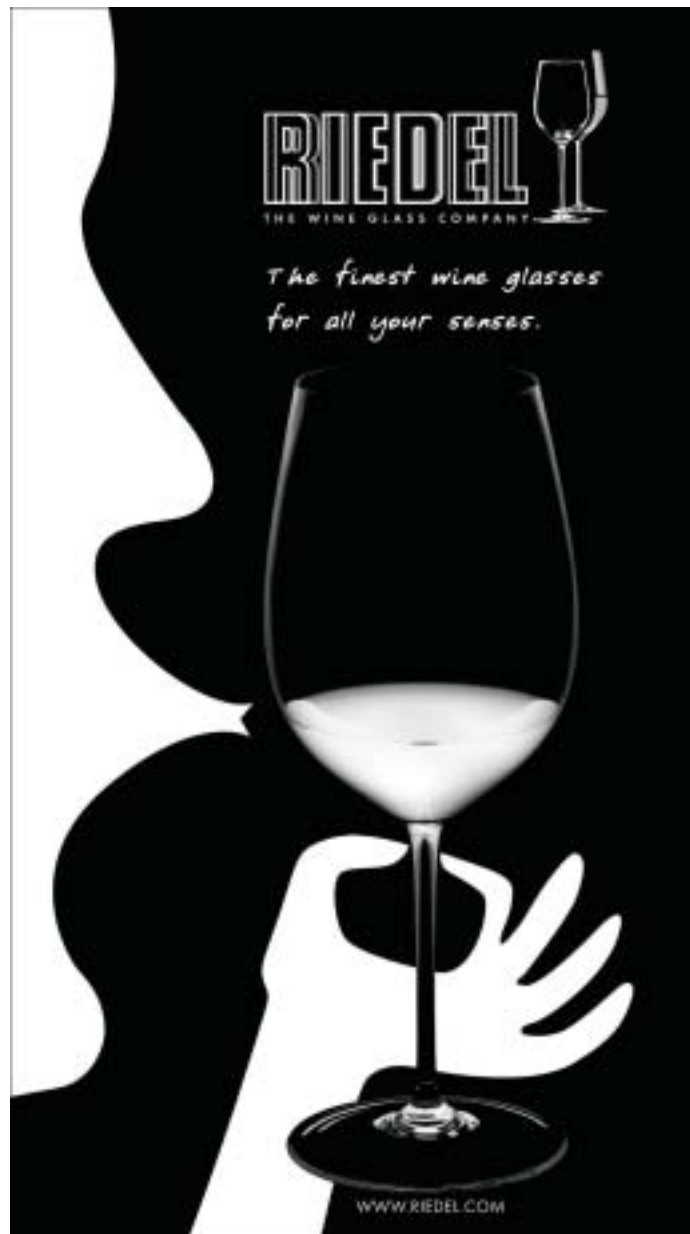


The Harrow at Little Bedwyn

Roger & Sue Jones have over the last 9 years transformed the former derelict pub into one of the most accomplished and award winning restaurants outside London.

Accolades such as the AA UK Wine List of the Year, The Wine Spectator Best of Award of Excellence, 3 AA Rosettes and a Michelin Star make this a destination restaurant. Roger is a passionate believer in natural free range produce, and is supported by farmers, fishermen and hunters from the West Country, Wales, Yorkshire and Scotland.

Roger & Sue are delighted to have teamed up with New Zealand Wine Growers, Riedel and Bailey Robinson to produce this Special Edition Newsletter to promote the riches of New Zealand.



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