

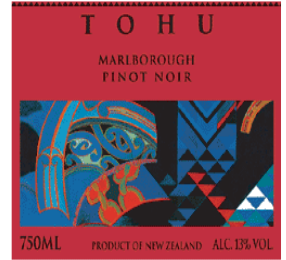
TOHU Pinot Noir 2001 -- Marlborough, New Zealand, South Island

Handpicked from our Marlborough vineyards, the grapes are crushed and fermented using traditional Burgundian techniques and matured in French oak barrels. This style of wine is best enjoyed upon release of cellar up to 5 years.

A lighter fruit driven wine. Plum and cherry aromas abound in this elegant filtered Pinot Noir with a full palate structure.

For centuries Maori, the indigenous people of New Zealand, worked on, lived around and loved the rugged yet fertile lands of their ancestors. There was awareness that the earth was the giver of all life. From the soil came food and that same food was cooked beneath the earth. It was accepted that the people who were born onto that land inherited the right to produce from it and to protect it for the benefit of all.

Tohu Wines is the first indigenous branded wine to be produced for the export market. The superb quality blend, taken from the foremost wine growing regions in New Zealand, Marlborough and Gisborne, conveys the care and consideration, experience and understanding that is inherent in all the finest produce gifted from the land.



St. Agur

Very mild and tasty. I prefer this to any other one of Roquefort family. I can tell you that blue cheeses from Roquefort family are generally "dry". I do not mean they are really dry, but easy to break. In short, not smooth. I guess, if I categorize them strictly, I should not put Saint Agur with Roquefort.

A medium strong creamy blue cheese, made from cow's milk in Auvergne. It is excellent with full bodied red wines, great on bread for a snack or in a salad. Hard to find and extremely likable. Could be used as a more delicate substitute for Gorgonzola in sauces when Dolcelatte is out of season or too strong.

A medium-strong creamy blue cheese, made from pasteurised cow's milk in the Auvergne region of France. It has a very strong and spicy taste when it ripens. It can be used instead of Gorgonzola.

Uses: Great on bread for a snack or in a salad.

To eat: If serving in a salad or on a cheeseboard remove the cheese from the fridge an hour before serving, to allow it to come to room temperature and to develop its full texture and flavour.

