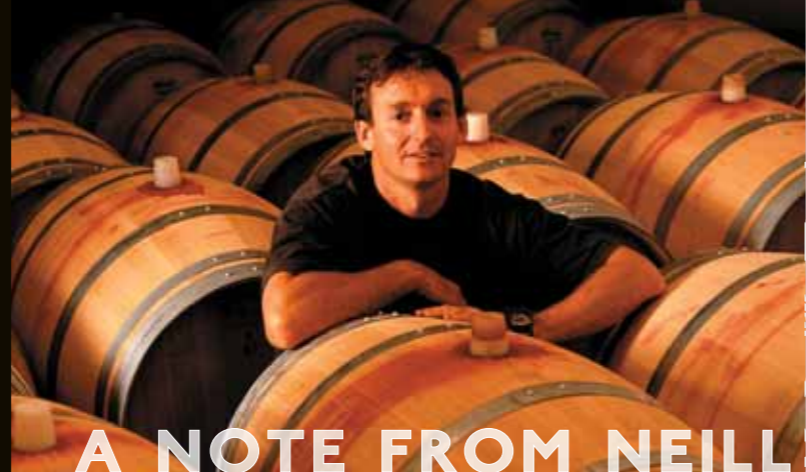


CABLE BAY
VINEYARDS



A NOTE FROM NEILL



FEATURE WINE

NEWSLETTER No.1

Welcome to our new look newsletter and I would like to personally invite you to come and visit our brand new Cable Bay Winery, soon to open, here on Waiheke Island.

Summer is slowly making its way to Waiheke and this summer brings with it the promise of the fulfilment of a lifelong dream for me. Come the new year and the height of summer, Cable Bay will have a home and a wonderful winery for you to visit.

Here, just 45 minutes by ferry from Auckland city, will be the opportunity to experience the best of New Zealand in one place. A place to discover our wines at your own pace and leave refreshed with lasting memories.

As I write, there is still much to be done and we're working hard to get the doors open by the end of January. Fortunately the vineyards are quiet and their expected new shoot growth is akin to our emerging new facility. What will you find here when the doors open in the New Year?

Once you hop off the ferry at Matiatia, Waiheke Island, either enjoy a 15-20 minute walk up through regenerating native bush to the winery, or take a 5 minute taxi ride. On arrival, our aim is to deliver an

uplifting and enduring experience of rural and coastal New Zealand in a facility designed and built around the theme of discovery. The winery offers a restaurant, bar, tasting room and private rooms specifically built for meetings, retreats and special functions.

We believe our small and purpose built winery gives us a home to share, that respects and centres on an idyllic setting. Hopefully you already know the setting, the view is on our website (www.cablebayvineyards.co.nz), looking over classic pastoral farming, across the Waitemata and back to Auckland city.

I believe this is one of the most beautiful places on earth and we are shaping and planting these beautiful grounds and investing in sculpture and art, for you to come and relax in peace and quiet sharing Cable Bay's home and enjoying our wine.

Hope to see you here in our new winery in 2007.

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The release of a new wine is a moment of tension, of excitement tempered with a little anxiety...

On release, the wine is now out of the winemaker's hands and the feeling is perhaps comparable to watching your small child take their first steps away from your protective reach. The Cable Bay 2005 Marlborough Pinot Noir, though, isn't taking small steps, I'd say it's striding confidently off and for the team who made it, the only emotion is excitement.

TECHNICAL NOTES Hand harvested, gently crushed into open-top fermenters and cold soaked for several days before fermentation. During fermentation regular hand-plunging ensured depth of colour and rounding tannins. Ten months in Francois Ferre French oak barrels, 40% new and the remainder a mix of one and two-year old barrels. Filtration is minimal and this wine is bottled without fining.

TASTING NOTES Deeply coloured, aromatic and textured, the layers of ripe fruit belie the wines structure and body. An elegant example of the Pinot Noir that Marlborough is deservedly attracting (international) attention for. Disarmingly drinkable now, I'm going to put a few stocks down for drinking in three or four years.

This is a tiny production wine that will be available strictly by allocation only. We can offer mail order customers a pre-release opportunity to purchase, but unfortunately because supplies are so small orders are limited to six bottles per customer.



CB PEOPLE

MARGARET EDWARDS

Cable Bay shareholder, friend, neighbour, olive grower, extra virgin olive oil maker and judge.

Her first love may be olive oil, but wine isn't too far behind.

"There are many similarities in the understanding and enjoyment of olive oil and wine. But too few people are aware of them.

In our fifteen years growing olives and making oil here on the island, we have seen both wine and olives prosper. It is exciting to work with Neill, both of us growing, making and blending in parallel processes. Much passionate discussion goes on around our blends, and especially now that we are going to be producing a Cable Bay blend of extra virgin olive oil to be served and sold exclusively at the winery."

"Extra virgin olive oils are terrifically varied in taste, quality and type, so taste them as you would a wine and match them to food. For example, delicate extra virgin olive oils are best served with fish or chicken, intense oils with strongly flavoured foods while medium-style are the all-purpose oils, great for dipping with bread or vegetables, drizzling over salads, pasta, meats and vegetables. One thing to remember with olive oil is that it too has "vintages," but unlike wine, does not age well. Be aware of the vintage of olive oils you are buying, "fresh is best." To help retain their freshness, store oils in a cool dark place, ideally in the refrigerator once opened."

Favourite Wine – Cable Bay 2006 Marlborough Gewürztraminer



CB WINE & FOOD MATCH

There's no substitute for experience, and chef/restaurantier Tony Adcock has three decades to call on.

Tony is renowned throughout NZ for landmark restaurants like Carthews, Le Brie and for the last 18 years the magnificent seafood restaurant, Harbourside. We are proud to have him serving our wines at Harbourside and in his Fish Cafes. We are fortunate to have his expertise as a consultant to our restaurant and F&B at Cable Bay Winery.

"In my mind, wine and food go together like sun and surf. But not every wine is made to capture the magic of that match. Neill makes food wines and for a chef, that's a compliment and a fine thing. I've listed his wines and will keep doing so, because they enhance my food and inspire my mind. I've got a few favourite Cable Bay matches on my Harbourside menu and hopefully you'll come in and try them on the deck this summer. Of course not everyone has that opportunity, so I'm happy to have put together a couple of recipes to go with two of my favourite Cable Bay wines and to make them available to others who enjoy and appreciate Neill's work. Personally I have to put in a plug for the Cable Bay Chardonnay 2004. This is a wine that proves the enduring popularity of this great grape; it's a textured and bold wine that allows the cook room for big flavours to match. Not one for the fainthearted, but a wine for lovers of life."

Tony Adcock's Cable Bay wine and food match recipes for Cable Bay 2004 Chardonnay and Cable Bay 2005 Pinot Noir are available by email or in hard copy with your mail order.



NEW RELEASE

CABLE BAY WAIHEKE ROSÉ 2006

Rosé is a bit of a Waiheke thing and we think it's a wine style that deserves attention and focus. Made from Merlot and Malbec grapes grown specifically for the Rosé from our Church Bay and Onetangi vineyards here on the island, Neill says he's pleased with the gentle aromatics, delicacy on the palate and invigorating flavour that on a warm day, slightly chilled, is summer in a glass. Drink now and through 2008.

CABLE BAY MARLBOROUGH GEWÜRZTRAMINER 2006

Enduring friendship is built on trust, this wine is a product of both. Peter and Jayne Rose are grape growers in Marlborough and long time friends of Neill and Denise, so when Neill asked Peter to ignore the advice and asides of his fellow viticulturists and plant some of his Brentwood vineyard in the famously fickle Gewürztraminer, it took some trust. Neill says, "This is classically Gewürztraminer. No other grape has its lightness and longevity."

CABLE BAY MARLBOROUGH SAUVIGNON 2006

The Carter family, Cable Bay shareholders, are a well known name in the NZ wine industry and we draw on their Marlborough vineyard amongst others for this expression of Marlborough's most famous wine. The 2006 continues our tradition of seeking an extra dimension of complexity, texture and interest while retaining vibrancy. Terrific drinking now, but don't be afraid to cellar for a year or two.



MAIL ORDER WINNERS

This newsletter we are holding a prize draw for orders placed before 15 December 2006.

The prize will include:

Lunch for two at Harbourside, wines by Cable Bay. We suggest you try Tony Adcock's wine and food match. Be sure to book a table on the deck overlooking the harbour and enjoy. The winner will also receive two bottles of Cable Bay Olive Oil.

MAIL ORDER OFFER

The Cable Bay 2005 Marlborough Pinot Noir. **Limited to six bottles per order.**

CB DIARY

11 & 12 November 2006

Waiheke Island Olive Festival

Late January 2007

Cable Bay Winery Opening, Waiheke Island

26 January to 11 February 2007

Sculpture on the Gulf, Waiheke Island
www.sculptureonthegulf.co.nz

February 10 2007

Waiheke Wine Festival
www.waihekewinefestival.co.nz