

STATION IMPORTS



Station News

The native flowering Kowhai tree and a really big bumble bee clearly announce that it's Springtime in New Zealand.

Warm luxurious days are here with a passion. Lambs and calves are lying about the pastures and all seems right in the world. Bud burst is well on the way and though the wee animals are taking it easy, the vineyards are starting to wake up and get busy with the last of the winter pruning and general clean up.

Back here in the States, things seem to be warming up a bit too. It certainly is early to be forecasting a fantastic holiday season with great numbers of happy people consuming vast quantities of spectacular New Zealand wine but things actually do seem to be getting a bit better!

Sales numbers are going up. We have begun working with some very exciting new distributors and our staunch supporters of New Zealand wine have begun asking about new vintages.

We have begun to look at some of the other exciting wine regions of New Zealand. Martinborough, Marlborough, Hawkes Bay and other new areas are producing some very interesting wines, both reds and whites!

So help us get the recovery rolling! Now is the time to prepare for the holiday season! Get down with your family and friends and plan a really big party!

Wine News

New Zealand Wine - Pure Discovery



Once again, New Zealand wine growers have set themselves apart by developing a set of industry standards known as "Sustainable Winegrowing New Zealand". This is defined as production of wine and grapes giving priority to methods that are the safest possible to the environment and human health.

Since the beginning of this century, the New Zealand Wine industry has been leading a revolution among wine growing nations. Just as New Zealand has said NO to nuclear power or weapons, New Zealand Wine has decreed that by 2012 ALL New Zealand wine will be sustainable – grown and made in certified sustainable vineyards and wineries. New Zealand is determined to maintain their environmental reputation as beyond reproach.

Many New Zealand vineyards and wineries have taken this "clean, green" approach further by growing and producing their wines organically and/or biodynamically.

Kawarau Estate, the only certified organic vineyard in Central Otago, felt that the best expression of their terrior would be through organic grape production, and they have been certified organic since their first vintage in 1996.



Rippon Vineyard, seeking to create wines that are an accurate reflection of their surroundings, producing wine true to its soil and site, run their vineyard and winery biodynamically.

By protecting the environmental integrity of their wine production, New Zealand is leading the world in stunning, pure wine.

“ Some of the greatest, most revealing wines in today's worldare made biodynamically ”

Matt Kramer, Wine Spectator, October 2006

