



MOUNT RILEY NEWSLETTER

AUGUST 2008

MATT MURPHY JOINS MOUNT RILEY AS SENIOR WINEMAKER

Digger left Mount Riley at the end of August. We wish him the best of luck and thank him for his remarkable contribution to Mount Riley over the last 10 years. Digger's boots will be hard to fill, but Mount Riley have unquestionably found their man in Matt Murphy.

Matt brings a wealth of experience to Mount Riley, having worked at Craggy Range, Esk Valley and Foxes Island. John is "thrilled to have Matt join our team. I have absolute faith in Matt and know we have found a man with the talent and drive to continue Mount Riley's journey onwards and upwards."

Not only does Matt have the talent and skill to take Mount Riley to the next level but he also has an intimate personal interest in Mount Riley's success. The Mount Riley family is set to become an even closer knit fabric, as Amy and Matt are getting married in just 2 weeks. Asked whether she was nervous about this level of home / work intimacy Amy said "no way—working with family is the best! I feel so lucky to work with my Dad - we both see Mount Riley as a personal reflection on ourselves and our family - this continuously pushes us to new levels. I know it will be just the same for Matt. He will love working at Mount Riley and I will love working alongside him."

It's sometimes hard to get a word in once John & Amy get going! But the last word this time goes to Matt. When asked about joining Mount Riley, Matt said "it seems to me that Mount Riley's on the edge of something big. They started off as a boutique winery and have experienced pretty phenomenal growth. I want Mount Riley to keep making the great value wines they're known for, but I want to make them even better quality. We'll get there through commitment and absolute attention to detail. I'm really excited about getting stuck in, making a difference and being part of an awesome team."



MOUNT RILEY SEVENTEEN VALLEY PINOT NOIR "TOP CLASS"



Mount Riley's Seventeen Valley vineyard is a gem amongst Marlborough Pinot Noir vineyards. The vineyard is the Southernmost vineyard in the Wairau Valley and is well endowed with a warm northerly aspect and slatey soils that soak up Marlborough's long sunshine hours during the growing season. Mount Riley's Seventeen Valley vines lap up this warmth and rich, succulent grapes are produced. Praise for this vineyard, and the Pinot Noir that comes from it, has been flowing recently. Robert Parker awarded the 2006 vintage 90 points and Wine NZ Magazine named the 2005 wine "top class", rated it the best value premium Pinot Noir and said:

"Bold colour. Fragrant forest floor notes and some spice. Palate is ripe and full showing dark cherry, plum, red currant and chocolate. There is plenty of finely integrated, spicy oak. Concentrated, very creamy textured, plush wine with miles of room for development yet. Big, lush, ripe tannins and mineral finish. Top class."

JOHN FAMOUS IN CORNWALL—BUT HE'D REALLY RATHER HE WASN'T!

John is just back from a trip to the UK promoting Mount Riley. He came home with a story that won't be forgotten for some time! After a Mount Riley tasting, John and guests were asked, glasses in hand, to pose alongside the beautiful coastline in Cornwall by local newspaper reporters who were writing about the event. Cameras were flashing. But then, jaws dropped and the crowd burst into fits of laughter as a local gull let one loose at just the wrong time! John was featured in the local paper with an almighty bird poo on his head and the headline "at least it didn't get in his Sparkling Sauvignon Blanc!"