



TWO OUTSTANDING OFFERS FROM THE WOODBRIDGE FINE FOOD COMPANY

Introducing a
stunning new
arrival in the
World of Wine

GREYWACKE -
MARLBOROUGH
SAUVIGNON
BLANC

Kevin Judd's name has gone hand in hand with that of *Cloudy Bay* for more than 25 years.

As the company's chief winemaker he has spent half his life working on developing one of Marlborough's biggest wine ventures and making it an exceptional success.

He was responsible for the groundbreaking early wines produced there, wines that paved the way for a whole generation of producers who were able to push on doors that had already been opened by the success of Kevin's wines. He remained at *Cloudy Bay* until earlier this year, when he finally did what his friends had been urging him to do: start his own label

Kevin called his own vineyard *Greywacke*, "after reading somewhere that the grey stones found around Marlborough were greywacke stones," Kevin recently told *New Zealand Wine Grower Magazine*.

"I thought 'that's a bloody good name'. The vineyard was full of stones and I liked the sound of the name, so I registered it with the idea that one day I might use it."

Kevin sold the *Greywacke* vineyard 10 years ago, but held on to the name.

All the fruit for the **Greywacke Sauvignon Blanc 2009** has been sourced from a number of Kevin's old contacts in and around the Brancott Valley and the central Wairau Plains, specifically Woodbourne, Renwick and Rapaura. "Part of the success of making good Sauvignon Blanc in Marlborough is having a variety of fruit sources, as this enhances the complexity of the wine," he says. His 2009 Sauvignon Blanc has that in spades. This is serious wine, pure and minerally with good aromatic lift and a twist of citrus acidity.

Demand for the limited amount imported into the country is sure to exceed supply. It is available in odd bottle quantities at the shop, or can be pre-ordered in cases of 12
Price £13.99 per bottle, £12.99 in full cases
£155.88 per case. (Please mention *Coast Magazine*)

What better than Gressingham Duck for Christmas?

The unique *Gressingham Duck* was created by crossing the *Wild Mallard* with the *Pekin*. The result is a bird that is renowned for its high proportion of wonderfully succulent and flavoursome meat with approximately 20% more breast meat than other ducks of the same weight.



Roast Gressingham Duck with red onion & garlic gravy

Ingredients (Serves 4-6)

1 Gressingham Duck
1 medium red onion, diced
2 cloves garlic (finely chopped)
300ml duck or chicken stock
75g butter
175ml red wine

Method

Preheat the oven to 200°C/400°C/Gas Mark 6. If the duck is supplied with giblets, removed the bag from the body

cavity and keep if require to make duck stock. If not, discard. Season the duck inside and out. Place duck on a roasting rack over a roasting tin and into the oven. Roast on middle oven shelf for 20 minutes per 500g plus 20 minutes.

For gravy, place a small pan over a moderate heat and heat the butter, add onion and garlic, fry for 2 minutes. Add wine and stock and bring to the boil. Reduce heat and simmer for 15 minutes. Once the duck is ready, if desired, pour off some of the juices into the gravy stock. Season to taste. Serve with roast potatoes and vegetables. Preparation time for gravy: 20 minutes.

Woodbridge Fine Food Company - Suffolk's most stylish purveyors of fine food from fish to shellfish, pies to tarts, Champagne to Chablis, there are endless gastronomic delights in this foodie Aladdin's cave...

2a New Street, Woodbridge, Suffolk IP12 1DT www.woodbridgefinefoodcompany.co.uk

Oven Ready Fresh Gressingham Duck from The Woodbridge Fine Food Company

Approx 1.7 kilo or 3 1/2 lbs for
£9.95 collected from our deli
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Please mention *Coast Magazine* when ordering

