

The Cellar Club Inc

Established in 1980

APRIL 2007

Glancing Forward to Future Events

Wednesday 9 May 2007

The Club's Annual General Meeting, free to financial members

Wednesday 13 June 2007

NZ vs. Aus vs. France – Raymond Chan, Regional Wines

Wednesday 11 July 2007

The Club's mid-winter dinner at Hazel Restaurant & Bar, 4 Roxburgh Street, Mt Victoria (former location of Rinoscimento Restaurant)

Wednesday 8 August 2007

John Hancock, CEO, Trinity Hill Wines, Hawke's Bay

Next Event Babich Wines



Wednesday 11th April 7:45pm for 8pm

NOTE TEMPORARY CHANGE OF VENUE

The Terrace Centre
Johnsonville Uniting Church
18 Dr Taylor Terrace
Johnsonville

Members: \$13, Guests: \$17

Presenter: Paul Cibulskis, NZ Sales

Manager

From humble beginnings in the Northland kauri gum fields some 90 years ago, Babich

Wines have become one of New Zealand's most respected wineries. Their reputation for making excellent wine extends well beyond our shores. Today Babich is one of New Zealand's largest family-owned wineries.

Join us to sample a selection of some of their best wines, personally chosen by national Sales Manager, Paul Cibulskis. We start with the mingling wine served from 7.45: **Babich Joe's Rose 06**. Then -

Babich Marlborough Riesling 06

Floral orange blossom and lime/ citrus with a hint of slate on the nose.

Babich Marlborough Pinot Gris 06

The bouquet has floral notes floating above the more typical aromas of pear and apple, and a touch of lime.

Babich Wine Makers Reserve Syrah 05

Sweet dark fruits, cracked pepper and a touch of oak.

Babich Winemakers Reserve Pinot Noir 05

This deeply coloured Pinot Noir has a brooding bouquet of black cherry, earth and spice.

Irongate Chardonnay 02

Intensely flavoured and long-lived, this wine displays a wealth of rich, tropical fruit flavours framed by subtle oak.

Irongate Cab Merlot Franc 02

A brooding and complex nose of blackberry and earthy/ spicy notes blends with a touch of vanilla from the oak.

Come along to this exclusive evening!

From the Editor

Last month three Club members, Rick, Cecilia and I, presented a selection of Hawke's Bay wines that won gold medals last year. The evening proved to be very enjoyable for presenters and the audience alike. Incidentally, one of the wines I presented, Trinity Hill Gimblett Gravels Tempranillo 2005, has since picked up a trophy at this year's Easter Show.

This month we are delighted to have a presentation from Babich Wines. This iconic winery is one of New Zealand's oldest and is still producing a range of fantastic wines. This promises to be yet another great evening.

With Easter fast approaching many of us will be on holiday or getting together with family or friends. So, what wines should you have with Easter dinner? I recently saw an article which, although mentioning wines largely available in the US, did have some overall suggestions.

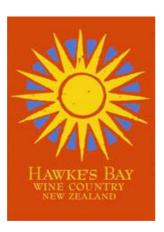
• WITH HAM: Riesling

WITH LAMB: Pinot Noir

• WITH CHOCOLATE AND MARSHMALLOWS: Ice wine

I particularly like the last one! Have a happy Easter.

Terry Friel
Editor



Glancing Back

Celebrating Hawke's Bay GOLD

Over 20 members and guests attended this enjoyable event. The format was very good and those in attendance seemed very happy to put forward comments, something that does not always happen during 'formal' presentations. A big thanks goes to presenters Cecilia, Rick and

Terry. The Committee is keen to hold these members' presentation events at least once a year. If you would like to present or have ideas as to the type of presentation you would prefer, please let a Committee member know your thoughts.

Committee

Our AGM is a month away and this is a good time to consider becoming a Committee Member this year. If you would like to know what's involved just have a chat to a current Committee member or email our President, Cecilia Parker, at brianandcecilia@paradise.net.nz

Quote for the Month

"Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, 'It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver.'

Jack Handy, American Humorist

Note Your Diary

At Te Mata Estate's Showcase event in Wellington last month, Executive Chairman John Buck told the audience that next year they will hold a vertical tasting of their flagship wine, Coleraine, at the Hawke's Bay winery. This will include all the vintages starting with the original 1982 release. The date: 1st March, 2008.

Upcoming Tasting

Unique & Boutique May 2nd 2007 @ The Boatshed

UNIQUE & BOUTIQUE VINEYARDS OF MARTINBOROUGH "MEET YOUR MAKER" (AND ENJOY THE EXPERIENCE)

As part of the "Unique & Boutique Vineyards of Martinborough", this tasting offers you the opportunity to enjoy the outstanding wines produced by no less than 16 vineyards, and meet the "hands-on people" fully involved in making them.

At this "MEET YOUR MAKER" event on Wednesday 2nd May from 5.00 – 8.00 p.m. at The Boatshed, Wellington, over 40 individual wines can be tasted, sumptuous Wairarapa food can be enjoyed along with first class music and entertainment.

All for a special all inclusive price of \$35.

Tickets are available from Wineseeker 86-96 Victoria Street (04 473 0228) email wine@wineseeker.co.nz

Your Makers......

Alexander Vineyard, Ashwell Vineyard, Cabbage Tree Vineyard, Coney Wines, Croft Wines, Haythornthwaite Vineyard, Hudson Vineyard, Julicher Estate, Murdoch James, Oak House, Pond Paddock, Schubert, Te Hera Estate, Tirohana Estate, Tiwaiawaka, Vynfields.

In the News

Winemaker a champion naturally

The Dominion Post, 26 March 2007

Success came naturally for Hawke's Bay winemaker Gordon Russell at the Royal Easter Show Wine Awards.

Mr Russell was named champion winemaker of the show and his Esk Valley Reserve Syrah 2005 was champion wine.

But Mr Russell said that with this wine he actually used very little of his winemaking art - he just let things happen naturally.

He had been regularly tasting the grapes in the Cornerstone vineyard - in the Gimblett Gravels region, west of Hastings - and when they suddenly became very ripe he had them picked immediately, by hand.

"When we crushed the grapes I knew we had something special," he said.

"We put the juice into a 75-year-old concrete tank, without adding yeast. The fermentation happened naturally, with indigenous yeast. There were no additives at all.

"Then we left it in barrels for 20 months without racking or any disturbance except me tasting it. It's a powerful wine, with complex aromatics."

Electronic Newsletter Available

Would you prefer to be emailed this colourful newsletter rather than receive a printed copy?

If so, just send a quick email request to: terry.friel@croftonmanagement.co.nz

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Club Address

C/- Wayne Kennedy, 17 Stonefield Place, Johnsonville, Wellington 6037 It was the second year running that a Hawke's Bay syrah had taken top prize at the show, New Zealand's longest-running wine awards. Last year it was the Vidal Estate Soler Syrah 2004.

Mr Russell said the Gimblett Gravels area was now producing syrah of a quality and style similar to those of the great French producers in the northern Rhone Valley, wines with power and elegance.

The awards were announced in Auckland on Saturday night.

Other category winners were: Chardonnay, Church Road Reserve 2004; methode champenoise, Vic Williams Selection Marlborough 2002; gewurztraminer, Waimea 2006; sauvignon blanc, Crawford Farm 2006; riesling, Mt Difficulty Target Gully 2006; pinot gris, Villa Maria Seddon 2006; viognier, Vidal 2006; sweet white, Kim Crawford SP Reka Riesling 2006; cabernet sauvignon and cabernet-predominant blends, CJ Pask Declaration Cabernet Merlot Malbec 2004; pinot noir, Terrace Heights 2005; other varieties, Trinity Hill Tempranillo 2005; rose, Wooing Tree 2006.

A bluffer's guide to wine talk

LESLEY REIDY - Stuff.co.nz 29 March 2007

While drinking wine is easy, talking about it isn't always as straightforward - particularly when all sorts of strange references to butter, herbs, minerals and flowers come out.

Wine tasting has a lot to do with sensory recollections - the aroma or taste reminds you of something else you've smelt or tasted before - whether it's your grandmother's preserved plums, the marmalade you have on your toast in the morning or the briny smell of a beach at low tide.

While sometimes it would be nice if everyone just agreed that wine tastes like wine and shuts up and drinks it, it's nice to be able to articulate what it is you like so much about it.

The following are a few wine-related phrases and their meanings to get you on your way.

Fruit character - Characteristics of a wine that are derived from the grape, such as aroma, flavour, tannin and acidity.

Acidity - Acidity is like the 'pucker level' of a wine, or how much it makes you smack your lips. This can add that zesty or crisp aspect to a wine, but if too acidic can make the wine appear quite tart or sour.

Balance - This is how the alcohol level, acidity, residual sugar and tannin of a wine bind together and whether or not the balance between all these factors is good. In a well-balanced wine no one aspect should overwhelm the others.

Body - This describes the 'weight' of the wine in your mouth and is related to alcohol levels and fruit extract.

Length - This is the sustained impression of the wine across the palate. When someone says a wine has 'good length' they are saying, the wine leaves a lasting impression on their palate.

Finish - The final impression a wine leaves after you have swallowed it.

☐ Lesley Reidy is an owner of online wine retailer **www.winefairy.co.nz**