



The Cellar Club Inc

Established in 1980

AUGUST 2007

Glancing Forward to Future Events

Wednesday 12 September 2007

A selection of Cloudy Bay wines -
Presented by
Kevin Judd,
Chief Winemaker

Wednesday 10 October 2007

A trio from
Martinborough!

Wednesday 14 November 2007

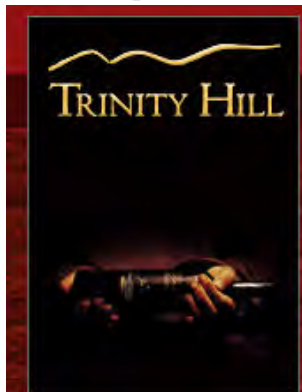
Champagne Evening
at Glengarry

Wednesday 5 December 2007

The Club's
Christmas Dinner

Next Event

Trinity Hill Wines, Hawke's Bay



Wednesday 8th August 7:45 for 8pm

**Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

**Members: \$15, Guests: \$20 (reduced to
\$15 with Guest Voucher in this
newsletter)**

Presenter: John Hancock, CEO

Trinity Hill is a partnership between John Hancock, Robert and Robyn Wilson (owners of London's Bleeding Heart and The Don restaurants) and Aucklanders Trevor and Hanne Janes. Three entities, hence "Trinity Hill". Because Trinity Hill has never focused on growing for volume, they have been able to concentrate on making exceptional wine. This takes a little more time, a little more care, and in their case over sixty vintages of combined winemaking experience. This explains why Trinity Hill has been successful in winning the acclaim of wine writers, judges and enthusiasts around the world.

Join us for a unique opportunity to taste eight vintages of Trinity Hill's Bordeaux-style blends and be tutored through this by an iconic New Zealand winemaker!

The wines:

- Mingling wine – 2006 GIMBLETT GRAVELS HAWKES BAY VIOGNIER
- The Bordeaux-style blends will be presented in two flights.
 - Flight 1: 1998, 1999, 2000, 2001 GIMBLETT ROAD HAWKES BAY CABERNET SAUVIGNON / MERLOT
 - Flight 2: 2002, 2003, 2004, 2005 GIMBLETT ROAD HAWKES BAY CABERNET SAUVIGNON / MERLOT

There will be a short break between flights during which the Club will supply bread and pate. Don't miss one of the highlights of the Club year!

IMPORTANT: To assist us with the catering for this event you are asked to please notify us of your attendance and if you are bringing guests. Please either email Terry Friel: terry.friel@croftonmanagement.co.nz or phone Anne Megget on 478-8573 and leave a message, by **3rd August**.

Oldest Bottle of Wine Auction result

As mentioned in last month's newsletter, New Zealand's oldest bottle of wine was to be up for auction at the inaugural Te Omanga Hospice Charity Wine Auction on July 7th 2007.

Former Brierley Investments CEO Paul Collins made the winning bid of \$14,000 to secure the 104-year-old bottle of Lansdowne claret.

Collins, who now lives in Martinborough, said when he heard the 1903 claret was going under the hammer, he realised he could help a worthy cause and lay claim to a drop of New Zealand history.

"The wine itself is so unique that it will now become a feature of my wine cellar."

He has no intention of drinking it.

From the Editor

This month we hold the second of three featured Club meetings with a presentation from Trinity Hill's John Hancock. We are indeed fortunate to be able to feature one of New Zealand's leading wineries. Many members have expressed an interest in a vertical tasting involving some prestigious red wines and this is the result. We have delved in the Club's cellar to obtain some of the wines and Trinity Hill have supplemented these with their library stock, current vintage and the unreleased 2005 vintage. The result is a vertical tasting unrivalled in Club history! Don't miss this amazing evening and remember that you can bring along two friends at the Members' price.

Looking further ahead we have another leading winery, Cloudy Bay, in September and a Champagne tasting at Glengarry, Thorndon Quay, has been arranged for November. For our Christmas Dinner we are currently considering three restaurants and expect to announce the venue next month.

Terry Friel
Editor

Glancing Back

Mid-Winter Dinner at Hazel Restaurant & Bar

Thirty-three people braved a wet Wellington night to attend a very enjoyable evening. The meal, the service and the venue provided a very convivial atmosphere and good value for money. Many thanks to Fay Julian for her organisation of the evening.

For the first time we offered individual speciality coffees and teas at the end of the meal and this was appreciated by many. Do let Committee members know if you would like this to continue at future dinners.

Project K Hawke's Bay Looking for Older Te Mata Coleraine

The Project K Trust was developed by Graeme Dingle and Joanne Wilkinson in consultation with leading educationalists and youth workers in 1995 to build self-esteem and give life direction to 13-15 year olds to encourage them to maximise their potential. Programmes are run throughout New Zealand to teach life-skills, and promote good health and education. Nick Stewart of Stewart Financial Group is a principal sponsor of Project K in Hawke's Bay. Nick will be putting up for auction his collection of **Te Mata 'Coleraine'** wines in aid of Project K HB. Nick wishes to supplement his wines with extra bottles and is looking for 1990, 1991, 1995, 1997, 1999 and wines from the late 1980s. If you have any available, Nick is willing to purchase these vintages for the purposes of the charitable auction, which will be held in September. Nick can be contacted on Tel: 021 529-981 and email: nick@stewartgroup.co.nz. For more info on Project K, visit www.projectknb.co.nz

Quote for the Month

And Noah he often said to his wife when he sat down to dine, "I don't care where the water goes if it doesn't get into the wine!"

G.K.CHESTERTON

In the News

Wine supply fails to keep up

The Press: 20 July 2007

Demand for New Zealand wine is outstripping supply, despite an 11 per cent increase in the tonnage of grapes produced this year.

This year's grape harvest was 205,000 tonnes, up from 185,000 tonnes last year. Despite the increase, growers are struggling to meet demand. Some in the industry believe even doubling production would not satisfy overseas orders.

New Zealand Winegrowers chief executive Philip Gregan said this year's harvest benefited from an excellent late summer and autumn. But demand was outstripping supply, despite an increase in vineyard area from 6000ha in 1995 to 24,000ha today.

He said the demand was being driven by New Zealand finding niche markets and gaining a competitive advantage with sauvignon blanc and pinot noir, in particular. New Zealand had quit the bulk-wine market in the 1980s and concentrated on producing high-quality wines.

Waipara Winegrowers general manager Michael Campbell, who has just returned from the London Wine Fair with a list of 35 distributors keen to handle Waipara wine, said new plantings were needed to ensure demand could be met. If the amount of wine exported were doubled, he doubted it would meet the demand.

"There is still plantable land and we have to try to get out there and get it all planted, but it takes a lot of investment."

Bottles of New Zealand wine sold for about £6 (\$NZ15.60) in Britain, compared with £3 for wines from other countries. New Zealand's niche markets, the distinctive taste of its wine and its clean, green image helped maintain demand.

Plastic bottles for wine

The Daily Telegraph and Guardian - UK: 27 July 2007

FIRST came the screw top, then the synthetic cork - now UK shopping chain Sainsbury's is planning to replace glass wine bottles with recyclable plastic bottles.

The supermarket said the containers, made of polyethylene terephthalate, or PET, look like conventional bottles but are an eighth of the weight which will reduce carbon emissions.

UK consumers buy around one billion bottles of wine every year, using around half-a-million tonnes of glass. Reducing the weight of wine packaging to 54g by using plastic bottles could reduce carbon emissions by around 90,000 tonnes, according to the government-funded Waste and Resources Action Programme (Wrap), which is involved in the trial.

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:

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"That's equivalent to taking 28,000 cars off the road for a year," a Wrap spokeswoman said.

Barry Dick, product technologist for beers, wines and spirits at the supermarket said: "The new wine bottle looks exactly the same as a glass bottle, holds the same amount of liquid and doesn't compromise the quality of the wine in any way."

Wine mother of all reds

Herald Sun - Melbourne: 24 July 2007

PENFOLD'S Grange has lost its position as the nation's top red in a tasting survey which gave equal points to a \$38 shiraz made by a young South Australian woman.

Grange sells for more than \$500 a bottle.

In wine guru James Halliday's new ratings released yesterday, Penfold's Grange 2002 was listed in second place behind Henschke's Hill of Grace 2002 (\$550). In third position -- but on equal points -- came the Bremerton Wines Old Adam Shiraz 2004, made by 34-year-old Rebecca Willson.

"I almost feel embarrassed to be in such exalted company," said Ms Willson, who has just given birth to her first child, Isabelle Grace. "It's fabulous. We've had good scores before, but never a 97. I was blown away." She said her shiraz had an earthy, spicy flavour with non-aggressive tannins.

The Hill of Grace red was made from grapes from 146-year-old vines in South Australia's Eden Valley. Halliday described the Hill of Grace as "harmonious and elegant" with "touches of licorice and spice running through the bouquet".

Winemaker Stephen Henschke said he did not set out to make a wine to topple Grange. "They are such different wines -- as different as John Howard and Kevin Rudd," he said. "We are not trying to compete. We are trying to produce a wine that reflects the blood, sweat and tears of five generations of Henschkes." He said the extremely low yields meant it was in short supply, hence the price tag. And even at \$550 a bottle, wine buffs were still demanding it, he said.

Halliday tasted 5836 wines from 1740 wineries to compile his rankings for The Australian Wine Companion (Hardie Grant).

Guest Voucher

With this voucher guests of Cellar Club Inc members can accompany them to these exciting events and pay the member's price:

Trinity Hill Wines, John Hancock – Wed 8th August 2007

Cloudy Bay, Kevin Judd – Wed 12th September 2007

This voucher entitles a Member to bring up to two guests at the Members' price.