



The Cellar Club Inc

Established in 1980

DECEMBER 2007 / JANUARY 2008

Glancing Forward to Future Events

**Sunday
27 January 2008**
The Club's Summer
BBQ

**Wednesday
13 February 2008**
Nevis Bluff,
Central Otago

**Wednesday
12 March 2008**
Askerne Estate
Winery,
Hawke's Bay

**Wednesday
9 April 2008**
Watch this space!!

**Wednesday
14 May 2008**
The Club's AGM

**Wednesday
11 June 2008**
A Wine Tour of Chile
and Argentina

**Wednesday
9 July 2008**
The Club's Mid-
Winter dinner

Next Events

Christmas Dinner at Bistro Breton



Wednesday 5th December 7.30pm for 8pm

**Bistro Breton, 87-89 Upland Rd, Kelburn,
Wellington**

**While bookings are now closed, if you haven't
completed the booking form but still wish to attend, please email
Terry or phone Wayne on 971 7184 by 4pm Sunday.**

The Committee is delighted to have secured Bistro Breton at Kelburn Villas for this year's Christmas Dinner. This restaurant was a finalist in the 2007 Cuisine Restaurant of the Year. A special Christmas menu has been prepared – it is reprinted in this newsletter. Remember, as with all our dinners, it is BYO wine to share with your table, so take the opportunity to get those special bottles out of your cellar. The Club will be providing bubbles - Highfield Estate Elstree Cuvee Brut 2003 - from 7.30pm with seating scheduled for 8pm.

Summer Barbecue at Derek's Place



Sunday 27th January from 4pm, wet or fine

**Derek Thompson's residence
4 Arthur Carman Street
Johnsonville**

No charge

Our first event for the year is the traditional Club Barbecue. We are extremely grateful to Derek for making his place available once again.

The Club will supply steak, hamburger patties, potatoes, bread and a BBQ chef! You need not bring your tasting glasses as the Club will provide glassware.

Members are requested to bring wine plus a **salad** if you live at an **odd** numbered address and a **dessert** if you live at an **even** numbered address. For the information of our newer members, we suggest that your salad/dessert serves about 8 people.

Wine and Food Lovers Tours – Chile and Argentina

Included with this newsletter is a brochure on this tour which we thought may be of interest to some members. Tour organiser, Silvana Gottini from Southern Exposure Tours will be presenting to us in June.

Membership News

By now most members will have been issued with a membership card. This gives you discounts as follows:

Wineseeker,
86-96 Victoria Street,
Wellington -
10% discount
Regional Wine & Spirits,
15 Ellice Street
(Basin Reserve),
Wellington -
10 to 17% discount
Yangtze Chinese Restaurant,
162 Willis Street,
Wellington -
10% discount.

In addition there is a prize draw amongst members present at each meeting. Congratulations to last month's winner -
Alan Evans.

From the Editor

Last month's Champagne evening had a record attendance and once again we thank Glengarry Thorndon for hosting the evening. Also my thanks go to Carolyn for her extensive review of the event in 'Glancing Back'.

Our festive season events continue this month with the Christmas Dinner at Bistro Breton 5th December. This award-winning restaurant has put together an exciting menu for us.

On Sunday 27th January we hold the Summer Barbecue, an event which many regard as one of their summer highlights.

On behalf of the Committee I would like to thank you all for your participation this year and wish you all the best for Christmas and the holiday season.

Terry Friel
Editor

Christmas Dinner Menu

Entrees

Feuilleté d'Asperges - New season's asparagus lightly steamed and served in puff pastry with the chef's hollandaise sauce

Duo Nordique - Homemade salmon pate and the chef's smoked salmon served with a portion of toasts

Galette Bretonne - Savoury buckwheat crepe with Breton style pork sausage, onion jam and mustard sauce

Mains

Médallions de Veau et sa sauce à l'estragon - Veal medallions in a tarragon jus with creamy potato gratin with nutmeg and melted gruyere

Poisson du Jour - Fish of the day, pan seared with a tomato and fresh basil sauce and rice cooked with thyme and bay leaves

Pavé d'Agneau - Lamb rump in a garlic and coriander jus, with roasted tomato, whole potatoes and green bean parcels wrapped in bacon

All mains served with seasonal vegetables

Desserts

Crème Brulee - served with a mixed berry coulis

Ile Flottante - Crème anglaise and soft meringue, caramel sauce and grilled almonds

Tarte Tatin - upside down caramelized apple tart, served warm with ice cream

Tea or Coffee

Quote for the Month

"It is better to hide ignorance, but it is hard to do this when we relax over wine."

[Heraclitus](#), *On the Universe*,
Greek philosopher
(540 BC - 480 BC)

Glancing Back



Festive Champagne Evening

Our November meeting set a new record for hosts, Glengarry's, when over 40 members and guests attended the Champagne and Methode tasting in the Glengarry Tasting Room. The fantastic turn-out was clearly a surprise to our delightful host, Warren, who had beautifully prepared the room for the 25 people who had indicated their intention to attend. Warren quickly dismantled a display; called in reinforcements to relocate the Christmas tree; and set up additional tables, while members and guests enjoyed the arrival wine: *Freixenet Rose Brut NV*. For my palette, this Spanish perennial somewhat lacked any taste that reflected its joyous colour, but it is an easy drinker nonetheless.

The presenter for the evening, Meredith Parkin, got the show on the road with *Pasqua Prosecco Spumante*, introducing this as a step up from the Freixenet, which is certainly was, but the next Methode was the undoubted surprise and hit of the night at our table: *St Meyland Methode Traditional NV*, and Glengarry's is now a dozen shorter in supply after Terry and I purchased this French Methode with our daughter's forthcoming 21st in mind.

The *Kim Crawford Rory Brut 2003* rounded out the first half of the evening, and around the tables it was clear there was considerable bottle variation, with our table stooping to childhood memories of Maltexo to find descriptors. A second taste from a different bottle was less malty, and we agreed this Methode was crying out for food: an aperitif it is not!

After a fifteen minute mix and mingle to enjoy the delicious supper prepared by our hard-working committee, Meredith called us to attention with the pop of a cork from the *Pol Roger NV*, and what a delight that was: another tick on the Christmas list! From the NV we progressed to the *Pol Roger 1998* and thence to the *Pol Roger Blanc de Blancs*, and it was interesting to compare these side by side. Having been thoroughly seduced by the Blanc de Blancs of a well-known French ex-pat who made a name for himself on these shore in more ways than one, I just love the way this style 'talks' to me, bubbling about in the mouth. A wine to savour, for sure.

It made a pleasant change to be able to leave at the conclusion of the presentation without having to clear away tables, etc and may I just say, as the other half of a committee member, how much I appreciate the assistance of other members with this task at our regular venue.

Cheers,
Carolyn Hooper

New Members

We welcome these new members to the Club:
Amber McDonald - Kilbirnie
Brook McKay - Mt Victoria
John Liddell - Karori

Please remember to introduce yourself to new members at Club events.

**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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In the News

Air New Zealand Wine Awards - Environmentally friendly wine wins

25 November 2007

New Zealand wine no longer comes in just red and white - green could be the latest colour to take off.

That is after the inaugural Sustainable Wine award was made at the Air New Zealand Wine Awards last night.

The first winner is Cottage Block's Hawke's Bay Chardonnay 2006. Winemaker Tony Robb says it is part of an international program to make wine making more environmentally friendly.

He says they were amazed to find out that making the process greener was not that hard, and many of the changes made good business sense. Chair of the judging panel, Steve Smith, said the wine was strong, with savoury characteristics and a nutty complex.

A Hawke's Bay syrah took the top gong at the Awards. Trinity Hill Homage Syrah 2006 was named Air New Zealand Champion Wine of the Show. It also won the Fruitfed Supplies Champion Syrah Trophy. Chairman of judges Steve Smith described the Trinity Hill as "an iron fist in a velvet glove".

Five other Hawke's Bay wines took top honours. They were Sacred Hill Rifleman's Chardonnay 2006, Sileni Estate Selection 'The Triangle' Merlot 2005, Church Road Hawke's Bay Merlot Cabernet 2005, Vidal Reserve Hawke's Bay Chardonnay 2006, and Esk Valley Reserve syrah 2006.

Wineries score at golf open

The Marlborough Express: 23 November 2007

The willingness of three Marlborough wineries to "muck in" and get on with the job has won them an opportunity to show off their wines on the world stage at the Michael Hill New Zealand Open this month.

The wineries, Allan Scott Family Winemakers, Cape Campbell Wines and Forrest Estate, along with Central Otago's Mount Michael Wines and Estates, will provide wine at the country's premier golf tournament in Queenstown. The four-day event begins on November 29.

Cape Campbell Wines general manager Lucy Weenink said yesterday the event would provide fantastic exposure for the wineries involved, particularly as they had signed a three year contract. She said the organisers had sought wineries that provided a representation of New Zealand, but many had shied away from the tight timeframe.

"Normally (these events) just go to the big wineries, we're more boutique ... the exposure for Marlborough and for ourselves is just fantastic."

She estimated each winery would take about 80 cases of wine to the event, including Sauvignon Blanc, Pinot Gris, Chardonnay and Rosé.