



# The Cellar Club Inc

Established in 1980

JUNE 2007

## Glancing Forward to Future Events

### **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**

Trinity Hill Wines, Hawke's Bay - presented by CEO, John Hancock

### **Wednesday 12 Sept 2007**

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

## Next Event

### **New Zealand vs. Australia vs. France: Riesling & Syrah Play-offs**



**Wednesday 13th June 7:45pm for 8pm**

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

**Members: \$14, Guests: \$18\***

**Presenter: Raymond Chan, Regional Wines and Spirits**

As a sales consultant at Regional Wines and Spirits since 1996, Raymond Chan is a knowledgeable and experienced wine lover. From a restaurant background, Raymond has become an integral part of the New Zealand wine scene.

Judging wine for nearly twenty years, Raymond is a senior judge and panel leader at the Royal Easter Wine Show, the Bragato Wine Awards, Liquorland Top 100 and the New Zealand International Wine Show, and was Chief Steward at the Air New Zealand Wine Awards. He has been a national Wine Options Champion on several occasions and Australasian Wine Options Runner-Up for three years. Raymond has also served as a Corbans Wine and Food Challenge judge.

Raymond continues his role as a wine educator, and has been involved in event management as Wine Director of Pinot Noir 2001 and Pinot Noir 2004 as well as serving on the logistics team for Pinot Noir 2007. Raymond encourages the enjoyment of all fine wines from around the world and believes "good wine enhances good living".

Raymond will show three Riesling and three Syrah wines, one of each from New Zealand, Australia and France. He will discuss the varietal characteristics of each and how they appear in each country. It is said that Riesling is most expressive of terroir, but then again, Syrah can do the same. Both varieties are considered 'hot' for wine enthusiasts, so this evening should be of great interest to members and guests alike.

\*This is the first of three club events where you are encouraged to bring along friends. The voucher in this newsletter allows you to bring along up to two guests at the Members' price.

## **The Club's Constitution**

Our Constitution was drafted over 25 years ago and now needs to be amended to include the life membership resolution passed at the AGM. Also the Charities Act 2005 means that we must register with the Charities Commission this year to retain our tax exemption. With these things in mind, the committee is looking to update the constitution and to then circulate it to members for feedback. Following that process, it will then be formally submitted at a Special General meeting for approval.

If you have some skills in this area, please make yourself known to Rick or Wayne as they would love to work with you in bringing this task to a successful conclusion.

## **Audited Accounts**

Just to report that Wayne successfully located the signed copy of the audited accounts that somehow had found their way into the far corner of one of his daughter's bedrooms. Don't ask, OK!

This meant that he was able to successfully present them at the committee meeting on the 16th May. The committee then ratified them, noting that the audit had been completed and audit opinion provided at 7th May 2007. Thank you Graeme Fountain for carrying out that task for us.

## **From the Editor**

The next three club meetings promise to be real gems. This month we have the pleasure of the company of Raymond Chan, who has been described as having "one of Wellington's finest palates". I'm sure those of you who have seen Raymond over the years appreciate his knowledgeable and entertaining way of presenting wines. This evening, where we will be able to compare Riesling and Syrah wines from throughout the world, promises to be a highlight of the club year.

In August and September we follow up with presentations from two of New Zealand's premier wineries, Trinity Hill and Cloudy Bay. Not only will we have prestige wineries but we also have the people who were pivotal in the establishment of these wineries: Trinity Hill's John Hancock and Cloudy Bay's Kevin Judd. Note your diaries now.

And once again, we are giving members the chance to invite their friends to these exciting events. At the end of this newsletter is a coupon entitling each member to bring along two friends at the Members' price. So, come one, come all, but do come early as we are expecting record crowds!

*Terry Friel*  
Editor

## **Glancing Back**



## **Annual General Meeting**

The AGM was attended by 32 members and there was much discussion on the notice of motion which proposed a rule change to enable the Club to afford qualified individuals life membership status. The motion was passed.

Dinner venues were discussed and members confirmed their interest in ethnic Chinese, Thai, Italian, and French cuisine. The Greek Taverna was also suggested as a potential venue for the future.

A selection of wines from the club cellar along with good food, cheeses and pate all added to the occasion. The formalities:

### Election of Officers

President: Cecilia Parker

Vice-President: Terry Friel

Secretary: Rick Julian

Treasurer: Wayne Kennedy

Committee: Nominations were received for Robin Semmens, Murray Jaspers and Anne Megget. All nominees were deemed elected by acclamation. President Cecilia Parker presented Certificates of Appreciation to retiring Committee members Tim O'Grady and Helen Wilson.

## Quote for the Month

"When I find someone I respect writing about an edgy, nervous wine that dithered in the glass, I cringe. When I hear someone I don't respect talking about an austere, unforgiving wine, I turn a bit austere and unforgiving myself. When I come across stuff like that and remember about the figs and bananas, I want to snigger uneasily. You can call a wine red, and dry, and strong, and pleasant. After that, watch out...."

*Kingsley Amis  
Everyday Drinking*

## What your taste in wine says about you

Stuff.co.nz | 3 May 2007

**When it comes to wine, most of us drink a bit of everything, but we all have our favourites - what does yours say about you?**

### CHARDONNAY

While you'll probably drink just about anything so long as it's alcoholic, you like Chardonnay best because like you, it's stood the test of time - even if it's not quite cool anymore. You're dependable, modest and admired for your steadfast beliefs - if a little feared for your tendency to slip into control-freak mode when under pressure.

Likely hangout: Power lunches, couch in front of the telly.

### SAUVIGNON BLANC

You are sweet natured, easy going and like things to be as uncomplicated as possible. You're a hard worker but you still consider yourself a bit of a 'hipster' - you want to be young forever and tend to agonise over big life decisions longer than most. However, once the big decisions are made you sure can celebrate!

Likely hangout: End of the bar lamenting how you suddenly became so old.

### PINOT GRIS

You're the sort of person others like to have around. You are easy and undemanding and effortlessly fit in to various social situations, you big flirt. If you were to have a small weakness, it would be your enslavement to fashion and your love of juicy gossip.

Likely hangout: Any kind of official opening for something cool, bars where you can sit close enough to eavesdrop.

### RIESLING

You consider yourself to be a bit of an intellectual, but love to have a good time when you're in company. Nothing ever gets past you - you know what makes the people around you tick and you're not scared of using this to your advantage either.

Likely hangout: Festival events, after work drinks, anywhere you can work the room.

### PINOT NOIR

Knowledgeable and fond of your luxuries, you like to charm and seduce, but can be a tad moody at times. You are driven to achieve success but at the same time are a bit of a romantic who craves the quiet life.

Likely hangout: Dinner parties, the back yard watching the sun go down.

### SHIRAZ

You're honest and dependable and people like you for this - even if you do put your foot in your mouth from time to time with the bluntness of your observations. You like a good yarn and are seldom happier than when catching up with an old friend.

Likely hangout: Gastro pubs, the kitchen, at a mate's place.

### CABERNET BLENDS

You have sophisticated tastes, but know the value of things, so nothing's wasted on you. Your strong opinions can rub some people up the wrong way, but you are sincere and open minded enough to be convinced by a good argument.

Likely hangout: Steak houses.

## Getting to the Mid-Winter Dinner

While the Club will not be arranging transportation for the dinner, Cecilia Parker is happy if members contact her about organising shared taxis. Ph 478 9605 or email: [brianandcecilia@paradise.net.nz](mailto:brianandcecilia@paradise.net.nz) by **6th July**.

## 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](mailto:terry.friel@croftonmanagement.co.nz)

## Club Contacts:

### President

Cecilia Parker, Email: [brianandcecilia@paradise.net.nz](mailto:brianandcecilia@paradise.net.nz)

### Secretary

Rick Julian, Email: [rjp.julian@clear.net.nz](mailto:rjp.julian@clear.net.nz)

### Editor

Terry Friel, Email: [terry.friel@croftonmanagement.co.nz](mailto:terry.friel@croftonmanagement.co.nz)

### Club Address

C/- Wayne Kennedy,  
17 Stonefield Place,  
Johnsonville,  
Wellington 6037

# Mid-Winter Dinner Menu

Wed 11 July 2007 - Hazel Restaurant & Bar, 4 Roxburgh Street, Mt Victoria.

The cost of \$53 per head will be above the printed fixed menu price as it also includes corkage and the cost of the welcoming drink provided by the Club. The evenings are always negotiated with the restaurant on a BYO basis so it is an opportunity to bring along your favourite bottle of wine and share it with those around you. They will happily reciprocate and this is one of the fun parts of the whole evening's food and wine experience. At the conclusion of the evening, if you want a latte or some other special hot drink, you will need to arrange and pay for that yourself. Please do not forget to do this as it prevents embarrassment later.

### Entrée

*The Hazel seafood chowder with toasted bread*

*Warm beef tenderloin salad with avocado, semi-dried tomato & red pepper vinaigrette*

*Salmon gravlax with watercress salad & dill Buerre blanc*

### Vegetarian

*Baked corn & semi-dried tomato feta fritters stack served with field mushrooms, green beans & Pesto*

*Linguini & smoked artichoke, sautéed mushrooms & spinach*

*Field mushroom risotto served with semi-dried tomato, spinach shaved parmesan & truffle oil*

### Mains

*Baked lamb fillet with pistachio crust & red wine shallots, parsnip puree & baby turnips*

*Prime marinated pork fillet with roasted nectarine chutney, apple puree, wilted spinach, mint & cashew salsa*

*Pan roasted market fish on buttered prawns, caramelised baby carrot, grilled courgette & lobster sauce*

### Desserts

*Macadamia nut chocolate brownie with vanilla ice cream & orange syrup*

*Baked raspberry & mascarpone cheesecake with passionfruit cream & pistachio tuille*

*Vanilla pannacotta with strawberry & rhubarb confit, lemon sorbet & prouette cookie*

## Guest Voucher

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

**NZ vs. Aus vs. France, Raymond Chan – Wed 13th June 2007**

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

**Cloudy Bay, Kevin Judd – Wed 12 Sept 2007**

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