

# The Cellar Club Inc

Established in 1980

MARCH 2007

## Glancing Forward to Future Events

**Wednesday  
11 April 2007**

A presentation from  
Babich Wines

**Wednesday  
9 May 2007**

The Club's Annual  
General Meeting

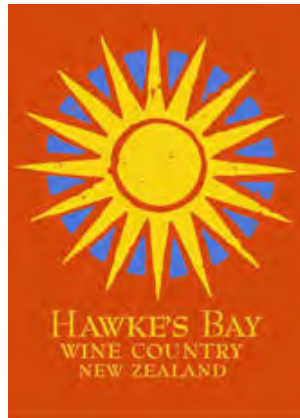
**Wednesday  
13 June 2007**

Watch this space!

**Wednesday  
11 July 2007**

The Club's  
mid-winter dinner

## Next Event Celebrating Hawke's Bay GOLD



**Wednesday 14th March 7:45pm for 8pm**

**NOTE TEMPORARY CHANGE OF VENUE**

**The Terrace Centre  
Johnsonville Uniting Church  
18 Dr Taylor Terrace  
Johnsonville**

**Members: \$16, Guests: \$20**

**Presenters: Cecilia Parker, Rick Julian &  
Terry Friel**

Hawke's Bay is New Zealand's leading producer of red wines. With over 80% of New Zealand's plantings of Merlot, Cabernet Sauvignon and Syrah grapes, Hawke's Bay has a reputation for superior quality red wines. The warm maritime climate and varying landscape also produces New Zealand's richest and most complex Chardonnays as well as some remarkable examples of Gewurztraminer.

Join us for an evening where three Club members will present their personally selected favourite Hawke's Bay varieties. But these are not just any wines; each one, including the mingling wine served from 7.45, received a **GOLD** medal at one of 2006's major competitions. The selection:

### **Mingling wine from 7.45pm**

Clearview Black Reef Blush Rose 2006 **GOLD** Air NZ 2006

### **Cecilia:**

Coopers Creek Swamp Reserve Chardonnay 2005 - **GOLD** NZ Int'l 2006  
Sacred Hill Gewurztraminer 2006 - **GOLD** plus **Trophy** Air NZ 2006

### **Rick:**

Esk Valley Hawkes Bay Syrah 2004 - **GOLD** Easter Show 2006  
Villa Maria Private Bin Syrah 2004 - **GOLD** Easter Show 2006

### **Terry:**

Trinity Hill Gimblett Gravels Tempranillo 2005 - **GOLD** Air NZ 2006  
Clearview Old Olive Block Cab Sauv Merlot 2004 - **GOLD** Easter Show 2006

Come along to what promises to be a fabulous evening!

## From the Editor

Our temporary venue worked well last month with an excellent presentation from Haythornthwaite Wines. The Terrace Centre hall is comfortable and spacious, and has very good acoustics.

This month three Club members, myself included, will present a selection of Hawke's Bay wines that won gold medals last year. The selection is varied and proves that the region can produce excellent whites as well as those blockbuster reds. This newsletter is devoted to the Hawke's Bay wine region.

Finally, thanks go to AFS Intercultural Programmes for their generous 12-month sponsorship of the printing of this newsletter. A year ago we printed nearly 40 newsletters each month but that number is now down to 17 with the majority of members opting for the electronic version. If you are receiving the printed version and would prefer it to be emailed to you, just send a quick email request to: [terry.friel@croftonmanagement.co.nz](mailto:terry.friel@croftonmanagement.co.nz)

*Terry Friel*  
Editor

## Glancing Back



### Haythornthwaite Wines

Mark Haythornthwaite and his wife, Susan Andrews, presented a very entertaining and educational evening. The wines from their boutique winery included a fantastic Gewurztraminer and a very classy Pinot Gris. In addition we had a vertical tasting of their Pinot Noir 02, 03 and 04. We learnt about the 'tunnelling effect' that can occur in Pinot Noir and about new corks which Haythornthwaite are using. These have been treated to ensure the bug that causes cork taint is eradicated.

Our sincere thanks go to Mark and Susan.

## Temporary Change of Venue

As mentioned in the last newsletter, our March and April meetings will be held at our temporary location: **The Terrace Centre, Johnsonville Uniting Church, 18 Dr Taylor Terrace**. The Johnsonville Uniting Church is midway along Dr Taylor Terrace and entry to the Terrace Centre is clearly sign-posted. There is good car parking available on the street near the venue.

## New Members

We welcome these new members to the Club:

**Helen & Marco Janssen, Johnsonville**

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

## **Quote for the Month**

"God in His goodness  
sent the grape  
To cheer both great  
and small;  
Little fools will drink  
too much  
And great fools none  
at all."

Anonymous

## **In the News**

### **Te Mata to open major wine fair**

*27 Feb 2007 Hawke's Bay Today*

### **Te Mata Estate Winery will open the London International Wine and Spirit Fair in May, with a tasting of its flagship wine Coleraine.**

The world's major wine business forum hosts 13,000 wine professionals and more than 1200 wine producers and sellers every year.

The audience for the opening seminar is the Circle of Wine Writers, a UK-based organisation with worldwide membership.

A prominent wine producer is asked to present a themed tasting, expected to emulate the success of the last seminar at the fair - a presentation by Marcel and Philippe Guigal of Etienne Guigal's Rhône wines, highlighted by their single vineyard Côte Rôties.

Te Mata Estate executive chairman John Buck was delighted to be invited.

"They don't come any bigger than this," he said. "It is the wine equivalent of a New Zealand designer being asked to open New York Fashion Week.

"Coleraine is modern claret; the classic blend of cabernet/merlot that is acknowledged as the world's foremost wine style. So, to be singled out is wonderful recognition," he said. "It's also a very nice way to start Coleraine's 25th birthday celebrations."

### **Premium red wine expo welcomes wine lovers nationwide**

*01 Mar 2007*

### **Red wine lovers around the country can soon savour some of Hawke's Bay's top red wines without even leaving town.**

Hot Red Hawke's Bay, a red wine expo showcasing the region's top red wines, offers the chance to taste over 100 red wines and meet the winemakers from many of Hawke's Bay award-winning wineries.

This year, the national red wine expos are being held in four locations around the country: Auckland, Wellington, Christchurch, and also Queenstown for the first time.

Hawke's Bay Winegrowers executive officer, Lyn Bevin says after the ongoing success of the expos in Auckland, Wellington, and Christchurch they decided to add Queenstown to the circuit.

Rod McDonald, chairman of Hawke's Bay Winegrowers, says the annual red wine event offers a unique opportunity to savour the very best examples of wine from a region recognised as the red wine capital of the country.

"You'd have to spend days travelling around the vineyards of Hawke's Bay to come close to the same experience, and even then you probably wouldn't get the chance to chat with the people who grow the grapes and actually create the wine," he says.

## **Electronic Newsletter Available**

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If so, just send a quick email request to:

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

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Everyone attending the May expos not only gets to meet the winemakers and sample premium red wines but also has the chance to win a weekend in Hawke's Bay Wine Country.

Tickets cost \$35 and will be available from April. For details visit [www.winehawkesbay.co.nz](http://www.winehawkesbay.co.nz)

The entry fee includes wine tasting of all wines, a tasting glass to take home and canapés on arrival. The expos all take place from 4pm to 7pm.

Details for Wellington:  
Thursday, 17 May  
Duxton Hotel, Wakefield St

## **The Syrah Symposium in Hawke's Bay**

*20 Feb 2007 Geoff Kelly Wine Reviews*

**As a curtain-raiser to Pinot Noir 2007, this 2007 Syrah Symposium in Hawkes Bay was a great success.** And like the Pinot Noir Conference in Wellington, the key success was the obvious excellence of our emerging syrahs, both intrinsically, and when seen in limited comparison with wines from elsewhere in the world. The Symposium assembled the finest range and quality of syrahs thus far made in New Zealand. Never have I encountered such a high percentage of gold-medal level wines, gold medal on my personal 'is it worth cellaring' scale, which in terms of fruit ripeness and balance is more demanding than judging for commercial purposes.

There can be no doubt at all that New Zealand syrah is going to be one of the exciting wines of the world, once more attention is paid to the wine style our grapes and climate are best suited to.

The Symposium ended up over-subscribed, having attracted about 125 delegates, more than half of whom were from overseas – a fantastic achievement. In particular, the number from California and Washington states was staggering. Amongst this eager crowd were a number of well-known overseas wine-writers. Whilst we are slowly shedding the shackles of the cultural cringe syndrome, whereby any overseas comment on our wines must be more important than any local, nonetheless this is happening more slowly in the wine industry than other creative sectors of New Zealand society. No doubt therefore, the views of the overseas writers will be reported widely.

Proceedings started socially on the Friday evening, with a greeting, and then a Tasting presented by Hawkes Bay Winemakers. This was casual, in the sense of a walk-around tasting, the opportunity to meet and talk with winemakers, and taste recent vintages. The Tasting was followed by the Syrah Symposium Dinner at Te Awa Winery. No older wines were available – once again one lamented the lack of a tradition of cellaring wine in this country.

The formal programme the following day at Trinity Hill Winery included a good introduction to the development of syrah as a wine style in New Zealand set the scene. Alan Limmer (from Stonecroft) as the winemaker, who 'rescued' syrah from the former Government Viticultural Research station, played a large part in this. This was followed by the first formal Tasting, of six wines illustrating the traditional Limmer 'mass selection' clone and a new clone of syrah in New Zealand, a rare opportunity to taste a fully mature New Zealand syrah, two wines illustrating the main syrah districts of Gimblett Gravels and Ngatarawa Triangle, and a third wine from hill slopes in Hawkes Bay.