



The Cellar Club Inc

Established in 1980

NOVEMBER 2007

Glancing Forward to Future Events

**Wednesday
5 December 2007**
The Club's
Christmas Dinner at
Bistro Breton,
Kelburn

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

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

Next Event

Festive Champagne Evening



Wednesday 14th Nov, 7:45 for 8pm*
**Cask Room, Glengarry Wines,
232 Thorndon Quay, Wellington**

Members: \$20, Guests: \$25

**Presenter: Meredith Parkin,
Glengarry's Fine Wine Consultant**

We start the festive season with this eagerly awaited Champagne tasting skillfully put together by Glengarry. Presenter Meredith Parkin has been in the business for a long period and has a real passion for Champagne. She will tell us the story behind many of these wines and explain what made these her particular choices for the evening.

We will be able to make comparisons of some fabulous French Champagne – two have a retail price of over \$100 per bottle – with some Methode Traditionelle varieties. The wines on the night:

- Pol Roger Vintage 1998
- Pol Roger Blanc de Blanc Vintage 1998
- Pol Roger Non Vintage
- St Meyland (French Methode Traditionelle)
- Pasqua Prosecco (Italian)
- Rory Brut (New Zealand, from Kim Crawford)

The event will start with a mingling wine at 7.45pm, the Freixenet (Spanish Methode) Rose. Finger food will be available throughout the evening. Also, in keeping with the theme of the evening, the raffle prize will be a bottle of French Champagne. Our last Champagne event drew record numbers and this one promises to be even better. Don't miss it!

* Members and guests are welcome to browse around the shop, which has just had a complete makeover, from 7.30pm.

TWO IMPORTANT HOUSINGKEEPING REQUESTS

1 - To assist us with planning for this event 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 **Saturday 10th November**.

2 - The Payment Advice for this event and the Christmas Dinner is included with this newsletter. Please fill it out and bring it along on the night. This will speed up everything up at the door. If you cannot make it, please post it Wayne Kennedy by 21st November. Details are on the form.

Vegetarians?

Are there any vegetarians in the Club? This question was posed at the last Committee meeting when we discussed the Christmas Dinner menu. If you are vegetarian or feel we should offer vegetarian choices at our dinners, please tell a Committee member.

From the Editor

The festive season is upon us. Our thanks go to Glengarry Thorndon for hosting this month's Festive Champagne Evening, sure to be brilliant. We follow this with our Christmas Dinner at Bistro Breton, Kelburn, on **Wednesday 5th December**. The Christmas menu appears in this newsletter. It would assist the committee greatly if you could complete the form included with this newsletter and bring it with you to our November meeting. We look forward to seeing you at these events.

Terry Friel
Editor

New Member

We welcome a new member to the Club: **Carolyn Bowden, Paparangi**.

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

Christmas Dinner

Bistro Breton, Kelburn. \$50 per head includes a 3-course meal, corkage, a glass of Highfield Estate Elstree Cuvee Brut 2003 and tea/coffee.

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 pancake with Breton style pork sausage, onion jam and mustard sauce

Mains

Médailles 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

Deserts

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

Glancing Back



Three Wine Men from Martinborough

Last month many of us enjoyed an entertaining meeting with representatives from three boutique Martinborough vineyards: Wim Julicher from Julicher Estate, Rob van Zanten from Martinus Estate and Mike Finucane from Alexander Wines. As well as tasting four of the regions' celebrated Pinot Noir, two of which were Bragato Gold Medal winners, we also sampled a Rose, Sauvignon Blanc, Riesling and a Chardonnay. All

in all it was a very pleasant night hearing from three men who each had a unique story to tell.

Quote for the Month

"Burgundy makes you think of silly things, Bordeaux makes you talk of them and Champagne makes you do them."

Jean-Anthelme Brillat-Savarin (1755-1826), quite possibly the most famous French epicure and gastronome of all.



From left: Wim Julicher, Rob van Zanten and Mike Finucane

Cloudy Bay

In last month's newsletter we thanked Warren Thessman for arranging the Cloudy Bay event. Warren could not be present as he and his wife were touring Tibet and China at the time. However, he took a bottle of Pelorus with him and on the same night "shared it with some 6000 yr old Terra Cotta soldiers". Here is the proof!



**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

Wine fiasco resignation refused

The Dominion Post : 26 October 2007

Another day, another fiasco for the Hawke's Bay Wine Awards, which has refused its director's resignation.

Nick Sage has offered to quit as competition director of the A&P Society awards after a double embarrassment followed last week's awards.

It was revealed this week that he confused the numbers of the top two wines, which resulted in the champion's trophy going to a Gunn Estate chardonnay rather than Vidal Estate Reserve Syrah 2005.

Sacred Hill, owner of Gunn Estate, withdrew the "winning" chardonnay because its chief winemaker, Tony Bish, was chief judge at the awards. Organisers had stated that winemaker judges would not enter their own wines, in order to avoid any suggestion of bias in the awards.

Mr Sage, who lectures part-time in the Eastern Institute of Technology's viticulture and wine science department, discovered the mix-up with the top two wines on Friday.

"Nick offered to resign and the committee very quickly turned that down. He's the right man for the job," Hawke's Bay A&P Society chief executive Michael Pyatt said yesterday. It was "only human" to make mistakes.

Another twist came yesterday with questions raised about Vidal Estate's winning the trophy when one of the judges was the company's former winemaker, Rod McDonald.

However, current Vidal winemaker Hugh Crichton said Mr McDonald had left the company a year ago and had not been involved in the crucial work of blending the winning wine. "He had not seen the wine before the judging." Mr Crichton said that Mr McDonald, who now runs his own company, would not benefit from the Vidal victory.

French Beaujolais goes pink to woo Japanese

AFP: 25 October 2007

France's 2007 Beaujolais Nouveau wine has gone pink for its Japanese fans, with rose bottles to hit the shelves alongside the traditional red.

The new Beaujolais Nouveau wine hits shops and bars on November 15 in what has become an annual ritual both in France and abroad -- but it is the first time rose will be massively on offer.

Japan is the biggest importer of Beaujolais Nouveau, with a record 11 million bottles ordered last year. It has become a seasonal fad, sold everywhere from fine restaurants to convenience stores.

"In France, rose wine is also in fashion and it's one of the rare growth areas in the market, so we decided to try out rose Beaujolais Nouveau this year," said the spokeswoman.