

The Cellar Club Inc

Established in 1980

APRIL 2008

Glancing Forward to Future Events

Wednesday, 14 May 2008 The Club's AGM

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

Wednesday, 9 July 2008 Mid-winter dinner Chinese Buffet Yangtze Chinese Restaurant

Wednesday, 13 August 2008 Kemblefield Estate Winery, Hawke's Bay

Wednesday, 10 Sept 2008 Aussie Reds

Wednesday, 8 October 2008 Watch this space!

Wednesday, 12 Nov 2008 Christmas Bubbles

Wednesday, 10 Dec 208 The Club's Christmas Dinner

Next Event



Easter Gold 2008

Wednesday 9th April, 7.45 for 8pm

Johnsonville Community Centre Hall, 3 Frankmoore Avenue, Johnsonville

Members: \$16, Guests: \$20

Presenter: Raymond Chan, Regional Wines and Spirits

The 55th Royal Easter Show Awards was judged the last weekend of February under the chairmanship of Bob Campbell MW and his deputies Mike de Garis and Kate Radburnd. The feature of the judging was the inclusion of a high proportion of young, aspirant judges in the panels, some of whom may well turn out to be 'movers and shakers' for the New Zealand wine industry in the future. In addition there was a bevy of veteran judges, including Raymond, who together assessed over 1,300 wines.

The Royal Easter Show comes at the end of the yearly wine judging cycle, and the summer months allow extra time for development and for wines to become richer in bottle. This selection of Gold medal winners, handpicked by Raymond, features five wines that also won trophies, including the Champion Wine of the Show. Raymond will present these wines and explain the show judging process.

- Saint Clair Block 11 Sauvignon Blanc 07 Gold & Trophy
- Stoneleigh Rapaura Pinot Gris 07 Gold & Trophy
- Villa Maria Cellar Selection Viognier 07 Gold

Refreshment break

- Mills Reef Elspeth Hawke's Bay Malbec 05 Gold & Trophy
- Church Road Reserve Hawke's Bay Cabernet Merlot 05 Gold & Trophy
- Villa Maria Reserve Syrah 06 Gold, Trophy & Champion Wine of the Show

This event, the like of which may never be repeated, will give you a rare opportunity to taste the very best of New Zealand's wines. Don't miss it.

Members' Discounts

Your Cellar Club membership card gives you discounts as follows:

Wineseeker

86-96 Victoria Street, Wellington 10% discount

Regional Wine & Spirits

15 Ellice Street, Wellington 10-17% discount

Yangtze Chinese Restaurant

162 Willis Street, Wellington 10% discount

In addition...

There is a members' prize draw at each meeting but you must be present to win! The member drawn last month was not there, so missed out!

Club Website

The Club is now moving into the 21st century: we will shortly have the website cellarclub.co.nz

This will be used to promote the Club and also to provide Club members with information. More details next month.

From the Editor

The March meeting was very successful with Askerne's John Loughlin presenting a wide selection of wines to an attentive audience. This month we welcome back Raymond Chan from Regional Wines. He has selected an exceptional range of Gold Medal winners from this year's Easter Show. As a judge he may also reveal some of the 'backstage' going-on's at this type of event. I have been to a number of events where Raymond has spoken and his knowledge of wine and entertaining presentation style is not to be missed.

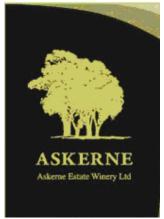
Next month is the AGM. In addition to the usual enjoyable refreshments, including a good selection of wine for the Club's cellar, there is also some business to conduct. Wayne Kennedy and Rick Julian have spent many hours revising the Club's constitution to not only update it but also to bring it in line with current legislation. The motion to accept the revised constitution requires a vote from members present so do make an effort to attend. In addition, it is the opportunity to nominate new Committee members and these are always welcome.

Terry Friel
Editor

New Members

We welcome these new members to the Club: Barbara Bond - Johnsonville Wendy Somers & Mel Ingalls - Mt Victoria Please introduce yourself to new members at Club events.

Glancing Back



Askerne Estate Winery, Hawke's Bay Review by **Cecilia Parker**

John Loughlin treated us to an excellent evening of wine and information. John is a very skilled presenter who kept us interested with his tales of wine and wine-making.

I had the pleasure of first tasting Askerne Wines at the Hastings Farmer's fair and confirmed my excellent opinion of his wines with this offering of 8 wines.

Our quaffer of Askerne Sauvignon Blanc was the first of a most enjoyable selection. The award winning Gewürztraminer was of course a highlight for those of us who are dedicated aromatic wine fans. The Semillon was a superb example of a wine rarely seen, and the Late Harvest brought very happy smiles to faces.

None of the wines disappointed and those who ordered can look forward to enjoying their selection.

Quote for the Month

"Cheese, wine, and a friend must be old to be good." Cuban Proverb

"Meet Your Maker"

Following last year's hugely successful "Meet Your Maker" wine tasting of handcrafted wines from the smaller, family run vineyards in Martinborough, we are glad to say that this event will be held again this May. No less than fifteen vineyards will be represented offering you the chance to meet the "hands-on people" fully involved in making their wines.

The event is on Wed 7 & Thur 8 May from 5–8pm at The Boatshed, Taranaki Wharf, Wellington. The event will also include sumptuous Wairarapa food and delightful music all for \$45.

Tickets can be purchased through Haythornthwaite Wines - please email susan@ haythornthwaite.co.nz detailing the night you wish to attend and the number of tickets you want. All tickets will be entered into a draw for a luxury one night stay for two at Martinborough's famous Parehua Country Estate.

In the News

The Club in the news!

Wayne Kennedy was recently interviewed by City Life and this article - and flattering photograph - appeared in the February 20 issue.



available to us now, which means we have less started with that bottle."

Novices to connoisseurs are welcome, with 7184.

"It smelled like it was going to be sickly sweet, but it was bone dry in my mouth. I just Community Centre, on Frankmoore Ave, "There is a lot more New Zealand wine couldn't believe that it could fool me; it all the second Wed of the month. For more info contact Anne 478 8573 or Wayne on 971

Sam Neill to release affordable wine label in US NZPA 21 March 2008

wine appreciators is coming into a very differ-

ent climate than 20 years ago.

overseas wine than we used to."

Actor Sam Neill is expanding his wine business with release of an "affordable" label in the United States.

Neil will expand production from his Central Otago base by buying in grapes from Marlborough and Hawke's Bay. The label, Picnic, will retail at \$US28 (\$NZ35.00) a bottle.

Neill told the Los Angeles Times that a "good year" in his pinot noir vineyards at Gibbston, and Alexandra meant the 2007 vintage of his top label, Two Paddocks, totaled 1400 cases of wine.

"We're finding a style that is more or less unique. . . connected to the utter clarity of the light in Central Otago," he said. But the limited production of the Two Paddocks label has led to Neill to buy grapes from other regions, to start producing 2000 to 3000 cases a year of the Picnic range.

Electronic Newsletter Available

Would you prefer to be emailed this colourful newsletter than receive a printed copy? If so, just sent a quick email to: terry.friel@ croftonmanagement. co.nz

Club Contacts

President: Cecilia Parker brianandcecilia@ paradise.net.nz

Secretary: Rick Julian rfp.julian@ clear.net.nz

Editor: Terry Friel terry.friel@ croftonmanagement. co.nz

Membership Coordinator: Anne Megget

amegget@ paradise.net.nz Phone: 478-8573

Club Address:

C/- Wayne Kennedy 17 Stonefield Place Johnsonville Wellington 6037

Club Website: www.cellarclub.co.nz

Changes in the Club Rules

Attached to this newsletter is a document outlining changes to the rules of the club that the committee has considered and wishes to have approved at the next AGM in May. There are several reasons for wanting to make these changes.

The rules need to be updated

- to be consistent with current drinking laws
- to reflect best practice
- to include the life membership change approved last year
- to ensure that we retain our charitable purpose as now defined in the Charities Act 2005. If this is lost, we will lose our tax exemption from Inland Revenue.

The club is currently an incorporated society and does not have to file tax returns as it was deemed to be a charity when it was set up. However The Charities Act 2005 sets up a Charities Commission who are responsible to establish a registration and monitoring system for charitable organisations in New Zealand. It also requires a close inspection of an organisation's charitable purpose, as well as the certification of its officers.

We are required to register under the Charities Act if we want to continue our current tax exemption from Inland Revenue on the grounds of charitable purpose. We need to do this by 1 July 2008.

The committee believes that the changes as outlined in the document will achieve all these things and allow us to continue to be tax exempt.

The next step is to give members time to review the proposed changes so that we minimise any disruption at the AGM when we will be asking members to formally approve them.

They are being issued now so that if anyone has queries, they can email them to the committee and we can provide answers for the general information of all members.

Hopefully, by giving everyone this opportunity before the meeting, we will prevent the AGM dissolving into total confusion when unprepared amendments are moved during the meeting itself.

It may be that a query or member concern about these new rules will require an amendment to what is proposed. The intention is that we would signal our agreement to such an amendment to members when we respond to your concern prior to the meeting, thus reducing the likelihood of confusion at the AGM itself. Of course, if you disagree with our response or ruling, then you still have the right to raise this concern at the AGM and to seek majority approval for your change. Please read the attached document and give feedback to any committee member as soon as possible. Thank you.