

The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

DECEMBER 2007 / JANUARY 2008

Glancing Forward to Future Events

**Wednesday,
11 February 2009**
Edward Donaldson,
Pegasus Bay

**Wednesday,
11 March 2009**
Jean-Christophe Poizat: Wines of Alsace

**Wednesday,
8 April 2009**
Mark Haythornthwaite,
Haythornthwaite Wines

**Wednesday,
13 May 2009**
The Club's AGM

Next Events

Christmas Dinner at Bistro Breton



Wednesday 10th 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 phone Wayne on 971 7184 by 4th Dec.

The Committee is delighted to have booked Bistro Breton once again for this year's Christmas Dinner. Many members remarked that last year's dinner was one of the best and others were disappointed to have missed it. 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 from 7.30pm with seating at 8pm.

Summer Barbecue at Derek's Place



Sunday 25th January from 4pm, wet or fine – there is room for 80+ under cover!

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

No charge

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

The Club will supply steak, hamburger patties, potatoes, bread and cheese, plus glassware.

Members are requested to bring wine plus a **dessert** if you live at an **odd** numbered address and a **salad** 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.

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

SuperLiquor Johnsonville

'Staff discount' on anything not already on special

In addition...

There is a members' prize draw at each meeting but you must be present to win!

Members' Prize Jackpots

The members' prize was not won last month so jackpots to 2 bottles of wine at the February meeting.

From the Editor

Last month's Champagne evening was a sell out with the maximum number of 45 members and guests attending. Once again we thank Glengarry Thorndon for hosting the evening.

The festive theme continues this month with the Christmas Dinner at Bistro Breton on 10th December. This restaurant provided us with an exceptional evening last year, so good that the Committee chose it again. It will be a great event.

On Sunday 25th January we hold the Summer Barbecue, an opportunity to get together with members in a very informal atmosphere. Do come along even if it's raining since Derek's outdoor area is now largely under cover.

The Committee offers its thanks to you all for your participation this year and wishes you all the best for Christmas and the New Year.

Terry Friel
Editor

Christmas Dinner Menu

Entrees

Feuilleté de Saumon fumé a l'aneth - The chef's smoked salmon served in puff pastry with dill sauce

Salade de Chèvre chaud - Warmed goat's cheese served with mesclun salad, avocado and pine nuts topped with French vinaigrette

Rillettes de Porc et sa compote de pruneaux - Potted pork served with prune compote and fresh baguette

Mains

Pavé d'Agneau - Lamb rump in a ginger and mint sauce served with kumara puree and steamed asparagus

Poisson du Jour - Fish of the day, pan seared, served on a bed of baby spinach with tumeric sauce and rice cooked with tomato, garlic and herbs

Cuisse de Canard a la Normande - Duck leg in cider vinegar with raspberries, served with Puy lentils

All mains served with seasonal vegetables

Desserts

Crème Brûlée - 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 / Coffee

Quote for the Month

"Christmas at my house is always at least six or seven times more pleasant than anywhere else. We start drinking early. And while everyone else is seeing only one Santa Claus, we'll be seeing six or seven."

W.C. Fields - American comedian and actor who died on Christmas Day 1946.

Church Road Reserve Syrah 2007 wins Top Trophy

Church Road Reserve Syrah 2007 was awarded Air New Zealand Champion Wine of the Show Trophy and Champion Syrah Trophy at the 2008 Air New Zealand Wine Awards dinner held in Wellington on 24th November.

Glancing Back

Festive Champagne Evening

Q: How do you repeat a Champagne event and make it even better?
A: Go back to Glengarry and have them choose the Champagne.

This 'sold out' event was different from last year's: different presenter, different Champagne and a lot of different people. But with Champagne being so much a wine of personal preference, it can all be different and still brilliant.

Phil Rowe showed us that he enjoys talking about Champagne even if he can only take so much of it without getting an upset stomach. His knowledge of Champagne, coupled with his obvious enjoyment of it, was enthusiastically conveyed to everyone.

The most expensive wine of the evening was the Veuve Clicquot Rose from the house estate at Bouzy. I found it very pleasant, having never had genuine Rose Champagne before – I was obviously drinking wine which had been coloured with cochineal – thanks Phil! Everyone had their favourites but for me it was the Verve Clicquot closely followed by the Philipponnat. To me these both typified what I consider to be Champagne.

Thanks go to Phil and also to Warren, who put together the event, and Meredith who assisted on the night. Well done Glengarry.

Terry Friel

Know Your Committee

In the second of a series of pen portraits on the Committee, here's everything you've always wanted to know about ...



Rick Julian, Secretary

- born in Christchurch but after 26 years is almost a Wellingtonian
- married to Fay, also a member
- joined the club in 1987
- works for the Ministry for Culture and Heritage
- enjoys grunty Chardonnays but prefers other whites to be a little more subtle, anything red (once a Cantabrian.....).

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

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Membership News

New Members

We welcome these new members to the Club:

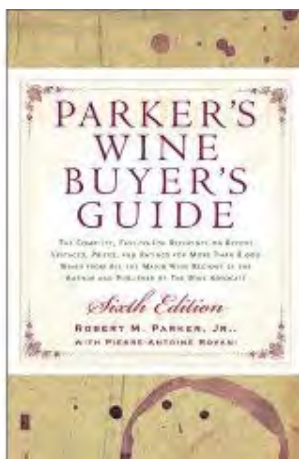
Louise Hamilton	Johnsonville
Jennie Kilvington	Paremata
Rachael Trudgeon	Johnsonville
Jane Falconer	Churton Park

Please introduce yourself to new members at Club events.

In the News

US wine bible develops a taste for NZ

© The Dominion Post, 20 November 2008



One of the world's top wine experts has singled out Kiwi varieties for praise in an influential new publication.

American Robert Parker, whose opinions are quoted by wine shops worldwide, has suddenly become a fan of Kiwi wines - after ignoring them in the past.

He lists more than 100 New Zealand wineries in the latest edition of Parker's Wine Buyer's

Guide, giving his top ranking of "outstanding" to five of them: Ata Rangi in Martinborough, Te Mata in Hawke's Bay, Pegasus Bay in North Canterbury and Rippon and Felton Road, both in Central Otago.

A further 21 are rated "excellent" and about 80 "good". "That's a fantastic endorsement," Ata Rangi co-owner Phyll Pattie said yesterday. "We're delighted to be recognised in that top group." Te Mata marketing manager Nicholas Buck said the new edition of Parker's book represented a huge change in his outlook.

"New Zealand got about two paragraphs in the earlier editions. This is enormously important - Parker's book is the bible for the industry. When we visit buyers, they'll pull out the book and see us there." Even some celebrated French producers did not achieve the "outstanding" ranking, he said.

None of the five wineries Parker rates as outstanding sold bottles for more than \$100, and all offered wines in the \$20-\$30 range. The ratings recognise wineries that have consistently produced quality wines, through both good and bad vintages.