



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

JULY 2008

Glancing Forward to Future Events

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

**Wednesday,
10 Sept 2008**
Aussie Reds and
Penfolds

**Wednesday,
8 October 2008**
Richard Gooch
presents!

**Wednesday,
12 Nov 2008**
Christmas
Bubbles at
Glengarry

**Wednesday,
10 Dec 2008**
The Club's
Christmas Dinner

Next Event

YANGTZE

Mid-Winter Dinner

Yangtze Chinese Restaurant

162 Willis Street, Wellington

Wednesday 9 July 2008 from 7:30 to be seated by 8pm

Members, Non-members and guests: \$45

Bookings close Wed 2 July. Please contact Wayne Kennedy
(Ph: 971 7184 or email waynek@paradise.net.nz) if you wish to
attend but have not completed the booking form.

The cost includes corkage and the welcoming drink provided by the
Club. We have negotiated BYO with the restaurant so do bring along
your favourite bottle of wine and share it with those around you.

Yangtze Banquet Menu for the Cellar Club

Starters

Deep Fried Wontons

Spring Rolls

Stuffed Chicken Wings

Mains

Sweet & Sour Pork

Black Bean Sauce Calamari

Lemon Chicken

Thai Sauce Fish Pieces

Sichuan Spicy Beef

Vegetables & Cashew Nuts

Combination Fried Rice

Desserts

Lychee Ice Cream

Chocolate Ice Cream Sundae

Chinese Tea

Our dinners are always memorable so do take this opportunity to
dine with Club members at Wellington's most celebrated and
authentic Chinese restaurant.

Members' Discounts

Your Cellar Club membership card gives you discounts as follows:

Wineseeker

86-96 Victoria Street,
Wellington
10% discount

Regional Wines & 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

Glengarry Wines

Discounts of up to 20% are offered but you must get your own Glengarry Card free from any store or online at www.glengarry.co.nz

In addition...

There is a members' prize draw at each meeting but you must be present to win! This will jackpot each time the prize goes unclaimed.

From the Editor

The success of last month's event proves there is interest in doing something a little different. Almost forty members and guests came along to see a slide show on a wine and food tour of Chile and Argentina, and sample wines from those countries. While I have never been a huge fan of South American wines, this presentation certainly has changed my thinking and, who knows, perhaps Carolyn and I could find ourselves on that very tour in the future, possibly with other Club members.

Also a bit different is this month's Mid-Winter Dinner at the Yangtze Chinese Restaurant. At the AGM in 2007 members were canvassed as to the type of eateries we should use for events and there was good support for ethnic restaurants. The Yangtze was already part of the Wellington scene when the Club was established and has lasted through good times and bad. The specially prepared menu looks like it will complement a wide variety of wines so we'll be trying something other than a Gewürztraminer! I look forward to seeing you all there.

Terry Friel
Editor

New Members

We welcome these new members to the Club:

Daz Joyce - Johnsonville

Emily Hodgkinson - Thorndon

Please introduce yourself to new members at Club events.

Glancing Back

A Wine Tour of Chile and Argentina



Our sincere thanks go to Silvana Gottini, Southern Exposure Tours, and Nicola Belsham, Wineseeker, for their very entertaining and informative evening. Members may not have realised these two presenters only met each other on the night and yet the whole evening flowed as if they had been working together for years. Their enthusiasm for South America and its wines came through with numerous anecdotes and interesting insights. Many will have been tempted to look further into Silvana's next tour in March 2009.

The wines provided by Wineseeker on the night were:

- New Age Frizzante
- Lurton Flor de Torrontes
- La Consulta Pinot Gris
- Finca La Linda Malbec
- Chocolan Reserve Carmenere

Quote for the Month

Cassio wakes with a hangover: "O Strange! Every inordinate cup is unblest and the ingredient is a devil."

Iago replies:
"Come, come, wine is a good familiar creature, if it be well used; exclaim no more against it"

**- From Othello:
William
Shakespeare,
1564 -1616**

Club News

Club Subscriptions

Some members have asked if it is possible to use internet banking to pay their subscriptions (and any other items for that matter). Our Treasurer, Wayne Kennedy, has confirmed the answer is yes.

All Wayne asks is that:

- You include your name and say what the payment is for on the internet banking transaction; and
- You email Wayne at waynek@paradise.net.nz to confirm the payment.

The bank account to be credited is:

The Cellar Club Inc 06 0541 0056031 00

Wayne will use your email to confirm with you that the funds have been received.

Penfolds Re-corking Clinic

Do you own some Penfolds red wine that has been in the bottle for 15 years or more? If so, then the rarely-offered and internationally acclaimed Penfolds Re-corking Clinic may be your only chance to have the health of your prized Penfolds wines assessed by a team of top wine experts – including Penfolds Chief Winemaker Peter Gago.

The only service of its kind in the world, the Penfolds Re-corking Clinic is a delicate and exacting process. Wines are firstly inspected in the bottle and those whose levels have dropped significantly may be opened, tested, and have their quality assessed. If the wine is deemed to be in a sound condition, it is topped up with the most recent vintage, re-corked, and provided with a new Penfolds capsule.

The Winemaker then certifies the wine for quality, ensuring attendees leave the clinic with their re-corked collection in excellent condition, ready for continued cellaring or to enjoy at their leisure.

Langton's auction house will also be on site to give wine owners a current market valuation of their collections.

Where: Duxton Hotel, Wellington

When: 9 am to 5 pm, Monday 25 August 2008

Bookings: Register online at

www.penfolds.com/clinics/upcoming.asp

by 11 August to secure your place

Cost: Registration is free, but essential

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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In the News

Penfolds Grange winemaker honoured

AAP 9 June 2008

Making and tasting wines as good as Grange Hermitage is a job many would dream of. Former chief winemaker at Penfolds, Donovan Ditter, who has been awarded the Medal of the Order of Australia for services to the wine industry, says his career path was set by the simple fact of growing up in South Australia's Barossa Valley.

"In the Barossa when I finished my schooling I was interested in chemistry, and the only places that had laboratories were wineries back then," Mr Ditter said. Starting as a laboratory assistant at the Magill winery in Adelaide in December 1942, Mr Ditter became fascinated by wine, eventually serving as the company's second chief winemaker, after Max Schubert stepped down, from 1973 to 1986. "Max Schubert, he's the guy that started off the development of Grange Hermitage," Mr Ditter said.

He was proud to follow principles of winemaking and wine maturation set down by Mr Schubert. "My big intention, and one I am very proud of, was to continue on and keep building the reputation of the company. It is not only the satisfaction of making the best wine you possibly can, it is so pleasant a job, I was happy right through my time at the company."

Mr Ditter, who still acts as a consultant on wine, said he was honoured by the medal. "I thought, what an honour this is. I feel really thrilled it is something very special."

Wild Earth Wines Named Best Pinot Noir

18 June 2008

Wild Earth Wines, a Central Otago winemaker, has been awarded the Trophy for Top International Pinot Noir at the International Wine Challenge in London. The trophy winning 2006 pinot noir was only the third vintage for the young winery located at the very end of Felton Road in Bannockburn, Central Otago.

With almost 10,000 wines competing, the International Wine Challenge is the world's largest wine competition. The Wild Earth Pinot Noir 2006 took four trophies at the event, adding these to its recent trophy at the Decanter Awards, the second largest wine show globally.

The owners of Wild Earth, Quintin and Avril Quider, are elated with the awards, "The trophies belong to our vineyard and winemaking teams who put in an amazing effort each and every vintage. We're equally delighted for Central Otago, as these awards once again emphasise the exceptionally high standard of pinot noir from this region."