



# The Cellar Club Inc

[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

Established in 1980

NOVEMBER 2008

## Glancing Forward to Future Events

**Wednesday,  
10 Dec 2008**  
The Club's  
Christmas Dinner  
at Bistro Breton,  
Kelburn

**Sunday,  
25 January 2009**  
The Club BBQ

**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 Event

### Festive Champagne Evening



Wednesday 12th Nov, 7:30 for 8pm  
**Cask Room, Glengarry Wines,  
232 Thorndon Quay, Wellington**

Members: \$20, Guests: \$30

Presenter: Phil Rowe,  
Glengarry's Store Manager

We start the festive season once again with the very popular Champagne tasting put together by Glengarry. Presenter Phil Rowe will provide us with background information on these legendary wines and describe what made these his particular favourites. We will be able to make comparisons of top French Champagne varieties – some of which have a retail price around \$100 per bottle – with their lesser cousins and a New Zealand classic. The wines:

- **Daniel Le Brun (NZ)**
- **Drappier**
- **Philipponnat**
- **Veuve Clicquot**
- **Pol Roger**
- **Vueve Rose**

Glengarry will supply flutes and proceedings will start with a mingling wine at 7.45pm. Finger food will be provided.

Last year's tasting was a stellar evening enjoyed by record numbers. However, that very success presented some logistic problems for seating and chilling of the wine. As a result we have had to set a maximum number of 45 members and guests for this event. If you don't want to risk being turned away at the door, please comply with the request below.

#### IMPORTANT REQUESTS

1 – Please email or ring Wayne Kennedy with your numbers by **Saturday 8th November** and he can confirm that your attendance is okay. You still need to get to the tasting around 7.30pm to get yourself seated as we will not be reserving specific seats. Email: [waynek@paradise.net.nz](mailto:waynek@paradise.net.nz), phone: 971 7184 or text name and number to 0274 523 802.

2 – The Payment Advice for this event and the Christmas Dinner (see menu on page 4) is included with this newsletter. Please fill it out and bring it along on the night. If you cannot make it, please post it Wayne Kennedy by 21st November. Details are on the form.

### 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!

## From the Editor

Our Christmas celebrations are about to get underway and once again our thanks go to Glengarry Thorndon for hosting this month's event. Our Christmas Dinner at Bistro Breton, Kelburn, is on **Wednesday 10th December** and is a chance to dine with fellow Club members. This is a BYO evening and it's customary to share your wine/s with those at your table. It would assist the committee greatly if you could complete the form included with this newsletter and bring it with you to the Champagne evening.

*Terry Friel*  
Editor



## Glancing Back

And Now for Something Completely Different  
– Richard Gooch

Yes the Monty Python crew would have been happy to have had presenter Richard Gooch in their circus last month. True to his promise, Richard delivered a tasting full of humour and wines that certainly were something completely different. The wines:

### Whites

2006 Salomon Gruner Veltliner	Austria
2007 Coopers Creek Arneis	NZ
2006 La Multu Old Vine Macabeo	Spain

### Reds

2004 Chocalan Carmenere	Chile
2004 Pirramimma Tannat	Australia
2006 Chanarmuyo Petit Verdot	Argentina

For most of us, these were all new experiences and Richard delighted in explaining his rationale for their selection. For the Veltliner, it was to show that Austrian wines can be interesting and with its citrus aromas, it wasn't difficult to see why this wine was becoming popular in places like New York.

For the old vine Macabeo it was to talk about an important Spanish grape variety that goes by a variety of names (at least 10 in my research). Its importance is that it is most commonly used in the huge production of the Spanish sparkling wine, Cava. Freixenet is an excellent example of that style and we had that as our quaffer before the evening got underway. Of added interest was the fact that the Macabeo was sourced from vines that were over 45 years old. The other four wines were all picked to show how some grape varieties are doing more successfully in the countries they have been taken to, than they were in their European home of origin.

### Quote for the Month

"Oak in wine is like a bra, it picks up the fruit and points it in the right direction" –

**Jilly Goolden,  
British wine expert**

### Membership Card

If anyone hasn't received their membership card yet please contact Anne Megget  
[amegget@paradise.net.nz](mailto:amegget@paradise.net.nz)  
Phone: 478-8573

Of the four, I particularly enjoyed the Arneis for its rich scent and citrusy and spicy flavours and the Tannat for its well balanced finish. Richard explained that in South West France where this latter grape comes from, it usually produces wines of very high tannin levels and that, as a result, it is usually blended to make some French wines more approachable. That high tannin level was not evident in its Australian cousin and it was for me, my wine of the evening.

For those members who love their reds almost black, with plum flavours and maybe even a hint of Marmite, then the Petit Verdot was the wine for them. But alas it was not to my liking but that just makes such evenings even more interesting.

I would like to thank again Richard for his very engaging, funny and informative evening and he did indeed send us all home with a smile on our face, good humour in our hearts and a knowledge of some interesting wines to look out for.

Wayne Kennedy

## Membership News

### New Members

We welcome these new members to the Club:

Keith Hector	Hataitai
Sandy Morrison	Ngaio
Gayl & Mike Gaukrodger	Te Aro

Please introduce yourself to new members at Club events.

## Know Your Committee

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



Anne Megget, Committee Membership Coordinator, Archivist

- born in Dunedin and gravitated north to follow a musical career
- plays a variety of instruments, conducts and teaches music
- joined the club in 1995, and the committee in 2001
- enjoys aromatics, 'stickys' and port
- has been known to favour anything pink

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

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## Christmas Dinner

Bistro Breton, Kelburn. \$50 per person includes a 3-course meal, corkage, pre-dinner bubbles and tea/coffee.



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### 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