



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

JUNE 2009

Glancing Forward to Future Events

Wednesday, 8 July 2009
The Club's
Mid-winter dinner

Wednesday, 12 August 2009
Dr. John Forrest,
Forrest Estate,
Marlborough

Wednesday, 9 Sept 2009
Tim Turvey,
Clearview Estate
Winery,
Hawke's Bay

Wednesday, 14 October 2009
Mark
Haythornthwaite,
Haythornthwaite
Wines,
Martinborough

Next Event



Bladen Wines, Marlborough

Wed 10 June, 7.45 for 8pm

Johnsonville Community Centre
Hall,
3 Frankmoore Avenue,
Johnsonville

Members: \$12, Guests: \$16

Presenter: Dave Macdonald

In 1989, Christine and Dave Macdonald left their Johnsonville lives behind to realise their dream of establishing a vineyard and winery. Settling in Marlborough, they planted their vineyard by hand, initially growing grapes for local wineries before creating their own wines under the Bladen name. There were only 8 wineries in the Marlborough district and the challenges they faced in developing a wine business when the industry was young were very exciting.

Chris and Dave have developed a reputation for making exceptional cool climate wines. Top quality Sauvignon Blanc, Pinot Noir, Pinot Gris – the oldest vines in Marlborough, Gewurztraminer, Riesling and Merlot/Malbec are grown on the stony alluvial soils of their vineyard in the renowned Wairau Valley. Their wines have been recognised with numerous medals and Wine Marlborough awarded them the No.1 Cellar Door in Marlborough for 2008.

Dave will present the following wines which he has drawn from current releases and library stocks:

- Bladen 'mingling wine' available from 7.45pm
- Bladen Pinot Gris 2008
- Bladen Sauvignon Blanc 2008
- Bladen Gewurztraminer 2008
- Bladen Pinot Noir 2007
- Bladen Merlot Malbec 2007
- Bladen Riesling 2007

Don't miss this opportunity to taste superb Marlborough wines produced by people who used to live just around the corner!

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!

Favourite Recipes

Do you have a favourite recipe or dish – that goes well with wine of course. We plan to publish these in future newsletters. Please email any contributions to Terry Friel:
terry.friel@croftonmanagement.co.nz

From the Editor

Once again we have a marvellous winter programme of tastings and the next three club meetings promise to be particularly rewarding.

We start this month with Dave and Christine Macdonald from Bladen. This formerly local couple has a great story to tell. I can personally vouch for their wines having sampled most of them when Carolyn and I visited their award winning Cellar Door in February.

In August and September we follow up with presentations from two of New Zealand's foremost wineries, Forrest Estate and Clearview. These presentations will be from the founders of their wineries: Forrest Estate's Dr. John Forrest and Clearview's Tim Turvey.

We are very fortunate to be able to attract such high calibre presenters so note your diaries now. These are also good opportunities to invite your friends so they can get a taste of your Club.

Terry Friel
Editor

Glancing Back



Annual General Meeting

The AGM was attended by 28 members and the highlight was the passing of the Motion to grant Life Membership to Graeme Fountain and Ron Thomson. (Please note that arrangements have been made to make a formal presentation to both Life Members at the July dinner.)

The following officers and committee were elected:

President: Cecilia Parker

Vice-President: Terry Friel

Secretary: Mel Ingalls

Treasurer: Wayne Kennedy

Committee: Anne Megget, Robin Semmens, Murray Jaspers, Jenny Jebson, Wendy Somers.

The meeting closed at 8.40pm and was followed by the traditional supper catered by the Committee, accompanied by wines from the Club's cellar.

Quote for the Month

"One of the disadvantages of wine is that it makes a man mistake words for thoughts."

- Samuel Johnson

Bottle Shock

As predicted in the February Newsletter, the movie *Bottle Shock* has finally been released locally. The drama had its debut at the 2008 Sundance festival and has received the kind of critical acclaim usually reserved for off-beat and art house films. It's based on a true historical event known as The Judgment of Paris – a remarkable watershed that elevated the Californian wine industry to a level it would never have thought possible. *(Have seen this film and it's great – Ed.)*

Mid-Winter Dinner

Adam's Café Bistro

54 High St, Lower Hutt

7.30pm, Wednesday 8 July 2009 - \$43 per head.

Next month's dinner is at Adam's Café Bistro and during the evening Life Membership will be awarded to Graeme Fountain and Ron Thomson.

Included in the price is corkage and the cost of the welcoming drink provided by the Club. The evenings are always negotiated with the restaurant on a BYO basis so it is an opportunity to bring along your favourite bottle of wine and share it with those around you. They will happily reciprocate and this is one of the fun parts of the whole evening's food and wine experience.

Wayne is happy to organise shuttles to/from the restaurant for people living close enough to each other to make this practical. If you wish to use this service please confirm the number of seats required on the **Subscription Notice and Payment Advice** included with this newsletter. Cost will depend upon what area the shuttle pick up is from but we are expecting it to be around \$14 per person return and this will be collected on the night.

Dinner Menu

STARTERS

ROSEMARY CHICKEN SMOKE BACON TOMATO CREAMY SOUP SERVED WITH WARM BREAD

BASIL FLAVORED FETA CHEESE, WALNUTS, BALSAMIC AND OLIVE REDUCTION CHAR GRILLED CHICKEN ON CAPSICUM, OLIVE RISOTTO CAKE, FRESH PARMESAN SHAVINGS

MAINS

250GM GRAIN-FED AGED SIRLOIN ON SAUTÉ POTATOES, BACON AND ONION WITH PEPPERCORNS MUSHROOM CREAMY JUS.

CRISP SKIN CHICKEN BREAST FILLED WITH PROSCIUTTO AND FETA SERVED WITH HONEY BACON KUMARA AND SHIRAZ JUS

PAN-FRIED FILLET OF FISH ON TAPENADE CRUSH NEW POTATOES, PROSCIUTTO, AVOCADO PUREE AND A CAPER LIME BEURRE BLANC.

DESSERTS

STICKY TOFFEE PUDDING WITH PUREED MIDOL DATES SERVED WITH VANILLA ICE CREAM

CHEF MADE CARAMEL WHITE CHOC PASSION FRUIT CHEESECAKE WITH WHIPPED CREAM AND HAZELNUT ICE CREAM.

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

Asian consumers struggle with Western wine descriptions

© Decanter.com, May 29, 2009

Asian consumers struggle to grasp traditional Western wine descriptions, says Jeannie Cho Lee MW.

The traditional Western language of wine has been subject to inaccurate translations and means little to many Asian consumers, according to Cho Lee. When it comes to the Asian palate there is a need for more familiar reference points which relate to their cuisine and dining habits.

For example, wine drinkers in Japan, Hong Kong and Singapore appreciate the subtle elements in mature fine wines, which share the same restrained characters as some of the most-sought after ingredients in Asia such as sea urchin, Kobe beef and shark's fin.

Similarly, the tolerance level for tannins varies depending on whether the consumer is a regular drinker of tea or bitter vegetables such as ginseng and radish. For those people, full-bodied tannic red wines are extremely enjoyable.

Cho Lee points out that while wine drinkers in the West may describe a Shiraz as having notes of black pepper, liquorice, game and bacon fat, Asian consumers will refer to Tandoori spice, roasted goose or char siu (barbecued pork).

Vintage liquor heist could be one of a string

© NZPA, May 28, 2009

Burglars who stole around \$250,000 of top-quality wine and spirits from Auckland's Victoria Park Glengarry Wine store may be responsible for several break-ins, police say.

The first was at Liquorland in Parnell on Sunday, May 10. "They were quite sophisticated. They cut the telephone line and they created, basically, a muffler for the alarm from polystyrene so it wouldn't wake up the neighbours," said owner Phillip Ashworth. "They cleaned out all the French champagnes and all the top-end spirits." Around \$250,000 of stock was taken and \$5000 worth of damage done.

Later that night the Glengarry store was hit. The burglars, who wore high-visibility vests and floppy fishing hats, were spotted during the evening, hanging around Sale St by a white van. At 10.30pm they cut the phone lines to the store.

Two hours later they broke into the shop and began loading the van with high-end products including a magnum bottle of Dom Perignon covered in white gold valued at \$14,000 and a magnum of French red wine worth \$11,000.