



# The Cellar Club Inc

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

Established in 1980

NOVEMBER 2009

## Glancing Forward to Future Events

**Wednesday,  
9 December 2009**  
The Club's  
Christmas dinner,  
3C bar and  
restaurant

**Sunday,  
31 January 2010**  
The Club's BBQ

**Wednesday,  
10 February 2010**  
Beautiful  
Boutique



## Next Event

### Festive Champagne Evening

Wednesday 11th Nov, 7:30 for 8pm

**Cask Room, Glengarry Wines,  
232 Thorndon Quay, Wellington**

Members: \$20, Guests: \$30

Presenter: Allan Scott, Allan Scott Wines

In their excellent book "Champagne", Don and Petie Kladstrup note that Champagne seems to have "a taste for contradiction": poor soils make good Champagne, black grapes make white wine, a blind man saw stars, and the man credited with putting the bubbles in Champagne actually spent most of his life trying to get rid of them. Perhaps the greatest of this wine's many ironies is that a wine so synonymous with good times and friendship was born in a region that has been the site of some of mankind's most murderous warfare. Could it be that such paradoxes contribute much to Champagne's mysterious aura? Join us for this much anticipated evening when Allan will explain why Champagne is the drink. The wines on the night:

- **Mingling wine - Allan Scott Sparkling Sauvignon Blanc**
- **Allan Scott Blanc de Blanc NV**
- **Allan Scott 'Cecilia' Reserve Brut NV**
- **Allan Scott Les Jous Rouge Sparkling Rose NV**
- **Nicolas Feuillatte Brut Reserve NV**
- **Charles Heidsieck Brut NV or Louis Roederer Brut NV**
- **Drappier Grand Sendree 2002**

Glengarry will supply flutes and proceedings will start with a mingling wine at 7.45pm. Finger food will be provided. Once again 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 text Wayne Kennedy with your numbers by **Saturday 7th November** and he will confirm if 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), or text name and number attending to 027 4523 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 the form to Wayne Kennedy by 25th 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

#### Bladen Wines, Marlborough

10% discount on cellar door sales

#### Haythornthwaite Wines, Martinborough

10% discount on cellar door sales

#### In addition...

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

It was won last month and congratulations go to Gayl Gaukrodger who also won the raffle!

## From the Editor

Our Christmas celebrations are about to get underway. Particular thanks go once again to Glengarry Thorndon for hosting this month's event and also to Anne Megget and Murray Jaspers for getting Allan Scott as the presenter. What a coup!

Our Christmas Dinner at **3C bar and restaurant**, Chews Lane, is on **Wednesday 9th December** and is a chance to celebrate with fellow Club members. This is a BYO evening and it is customary to share your wine/s with those at your table. So we can advise the restaurant of numbers it would be appreciated if you could complete the form included with this newsletter and bring it with you to the Champagne evening or mail the form with your payment to Wayne Kennedy by 25th November.

After Christmas we will be holding our summer barbecue. Details will be in the next newsletter.

*Terry Friel*  
Editor

## New Member

We welcome to the Club:

### Brenda Cutress – Karori

Please introduce yourself to new members at Club events.

## Glancing Back



Haythornthwaite Wines, Martinborough

What a Night!

We are so lucky to have our very own Gewürztraminer expert amongst our members. The quaffer Sauvignon Blanc started the ball rolling nicely, and the Pinot Noir balanced out the evening, but trying to pick a favourite from three delicious gewurts' was a difficult task. The love and care that goes into each bottle is obvious, and the presentation was informative and fun. Congratulations once again on the sustainable award, Susan and Mark - thank you!

Anne Megget

(Mark also announced that evening that they would give Club Members a 10% discount on cellar door sales – Ed.)

### Quote for the Month

"Champagne, if you are seeking the truth, is better than a lie detector. It encourages a man to be expansive, even reckless, while lie detectors are only a challenge to tell lies successfully. " –

**Graham Greene**  
British Novelist,  
1904-1991

## In the News

### Study shows champagne bubbles fizz with flavour

© Reuters, September 29, 2009

#### **The luxurious bubbles that pop up and tickle the nose of a champagne drinker release explosions of flavour and not just fizz, scientists said.**

French and German researchers analysed the bubbles in a glass of champagne and discovered that chemical eruptions in them release flavour from tiny aerosols packed with aromatic molecules that hover above the liquid and then pop.

"Champagne bubbles do more than tickle your nose - they continually lift aromas to the surface of every glass," said Gerard Liger-Belair, a physicist from Reims University in France, who confesses to a "love-hate relationship" with the sparkling wines he has had as "work partners" for 10 years.

The scientists said their study, published in the journal Proceedings of the National Academy of Sciences, showed parallels between the fizz of sparkling wines and the foam of the ocean and showed that bursting bubbles help release flavours and aromas.

Liger-Belair and his colleague Philippe Schmitt-Kopplin, an analytical chemist from Munich University, found that the aerosols in champagne contained an over-concentration of aromatic compounds.

The compounds clump onto champagne bubbles with one end inside the bubble and the other in the liquid, and the bubbles drag them along as they rise to the surface of the glass. When the bubbles pop, they release the aromatic compounds.

"Actually, bubbles bursting at the champagne surface radiate hundreds of tiny liquid jets every second, which quickly break up into a multitude of tiny droplets," the researchers wrote.

Among the chemicals they identified, were one which is known to contribute to the bitter taste of saffron and others linked to the fruity aroma of several grape varieties and related wines such as Syrah, Chardonnay and Melon.

"I love the idea that such wonderful physicochemical mechanisms act right under our nose," Liger-Belair said in response to emailed questions.

"In a single champagne glass, there is as much food for the mind as pleasure for the senses."

**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

**3C bar and restaurant, Chews Lane, Wellington**

\$55 per person includes a 3-course meal, corkage, pre-dinner bubbles and tea/coffee.



### .. FOR STARTERS ..

A selection of New Zealand seafood, cured meats, marinated vegetables, breads, cheese and dips served to the table

### .. THE MAIN EVENT ..

Beef fillet with creamy garlic mash, thyme & merlot jus

Free-Range Chicken Supreme with pomme anna, sweet onion relish and chicken jus

Roasted Groper Fillet with potato & caper salad, tomato & avocado salsa

Potato Gnocchi with wild mushrooms, baby vegetables, beurre noisette and parmesan shavings

### .. SWEETS ..

Black Forest Cream Brulee, vanilla cream and biscotti

Millefeuille of fresh berries, meringue & whipped cream

Chocolate & Orange Fondant & vanilla bean ice cream

NB: Due to the central nature of the venue, we will not be arranging shuttles.