



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

SEPTEMBER 2009

Glancing Forward to Future Events

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

**Wednesday,
11 Nov 2009**
Champagne at
Glengarry

**Wednesday,
9 December 2009**
The Club's
Christmas dinner

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

**Wednesday,
10 February 2010**
Beautiful
Boutique

Next Event



Clearview Estate Winery,
Hawke's Bay

Wednesday, 9 September, 7.45 for 8pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$16, Guests: \$20

Presenter: Tim Turvey,
Founder/Owner/Winemaker

In line with our aim of having premier winemaker presentations this year, we are delighted to have Tim Turvey. Told in 1988 that it was "too cold to grow wine grapes", Tim went ahead and bought property at Te Awanga, Hawke's Bay. He took this as a challenge, and together with business partner Helma van den Berg, planted the first vines there in winter 1988. Tim and Helma grafted and planted their grapevines, rammed the posts, ran the wires and trained the young vines, for many years also doing all the pruning. They also designed and built the winery, adding the cellar door and restaurant as the business grew.

Nineteen years down the track the vines, the wines and the restaurant are "doing very nicely now - thank you very much!". A multitude of awards is testimony to their success.

Tim will present this hand-picked wine selection:

Mingling wine: 2008 Beachhead Chardonnay

- 2009 Gewürztraminer
- 2008 Reserve Sauvignon Blanc
- 2008 Unwooded Chardonnay
- 2008 Reserve Chardonnay
- 2007 Cape Kidnappers Merlot Malbec
- 2007 Two Pinnacles
- 2007 Old Olive Block
- 2007 Enigma
- 2007 Sea Red Dessert Wine

Come along and hear why Tim wants "...my wines to leap out from the glass"!

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

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 new member Fiona Shaw.

From the Editor

The Forrest presentation continued the high standard of Club events this year and we follow this month with a tasting of some of Hawke's Bays' best from Clearview. The recent **Wellington on a Plate** festival also presented many opportunities to taste wines.

Moore Wilson's contribution was a free 'Market day' event which included sampling of wines from Wairarapa vineyards. For the cost of a tasting Glass, \$5 (of which \$2.50 went to St John's Ambulance), you could sample wines from eleven vineyards. Another memorable event Carolyn and I attended was **La Famiglia Sunday - Italian Family Style Lunch** at Osteria del Toro on Tory St. This consisted of a banquet style lunch with breads, antipasti, paella, risotto, pastas, pizza and, of course, Italian wine.

If you missed Wellington on a Plate this year don't worry; such was its success it will almost certainly become an annual event.

Terry Friel
Editor

New Members

We welcome these new members to the Club:

Fiona Shaw - Churton Park
Jan Kilkenny - Paparangi

Please introduce yourself to new members at Club events.

Glancing Back

Forrest Estate, Marlborough



About forty members and guests will fondly remember John and Brigid Forrest's superb presentation of their wonderful wines last month. In a carefully constructed tasting we were able to sample their wines from all over the country.

John's story of how they purchased land in what is now Gimblett Gravels at a time when no one wanted it was fascinating. That purchase eventually resulted in the Newton Forrest vineyard which has produced super premium wine including the Cornerstone 2006. This \$60 Bordeaux blend of Cabernet, Merlot and Malbec, finished in the top 6 of a blind Bordeaux/New World tasting in London this year. It was just below the 2005 Chateau Haut-Brion, priced at \$1,950.00!

I particularly enjoyed the comparative tasting of the Marlborough and Central Otago Pinot Noir. For me it was the Central Tatty Bolger that came out on top.

Our sincere thanks go to John and Brigid for a very engaging and enlightening evening.

Quote for the Month

"The Wines of Bordeaux give tone to the stomach, while leaving the mouth fresh and the head clear. More than one invalid abandoned by the doctors has been seen to drink the good old wine of Bordeaux and return to health."

--Comments by members of the Jury judging Bordeaux wines at the 1855 World's Fair in Paris.

Eurowine International Winemakers' Roadshow

This annual event has become one of the best chances to taste the new releases of some of New Zealand's top wine producers as well as several key Australian wineries. Over 160 wines will be available.

When: Tue 22 Sep, 6pm – 8.00 pm, Cost \$25.00 pp, Limit 100 places.

Venue: Holiday Inn, Featherston St

Bookings: Regional Wines & Spirits, Tel: 385-6952, Email: ian@regionalwines.co.nz

Club News

How much do you drink at a tasting?

Some members have asked that very question. While there is no officially recognised measure of a 'tasting', the Club's pourers endeavour to provide a measured amount which is about 35-40mls.

The average number of wines at a Club event is six (Forrest and Clearview are exceptions!) so that comes to about 240mls. Plus there's the quaffer wine which members pour themselves, at probably 100mls, so that's a grand total of 340mls, almost half a bottle.

If you think that's too much, possibly because you are driving, then we suggest you ask for a smaller measure or use the spittoons.

Know Your Committee

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



Jenny Jebson

I was born in Queenstown and was brought up in Blenheim but left just as the wine industry was taking off. I got a BSc from University of Canterbury and arrived in Wellington in 1986 to teach at a local college. I decided that teaching was not for me.

I then went to work at the Intellectual Property Office of New Zealand in 1987 as a Patent Examiner. I have worked for IPONZ for over 20 years progressing up to a Principal Patent Examiner in charge of the electrical technology group and also do some plant variety rights examining. While working at IPONZ I completed a graduate Diploma of Information Sciences from Massey University.

I am married to Richard who is also a member and we both joined in 2008.

I am a keen photographer and enjoy computer gaming, mainly the city building games – yes I am a geek. I also am interested in astronomy and, of course, wine.

Club Website

Work is now underway to add to the website a page featuring our new Life Members. If you have any ideas on other content for the website just contact any Committee member.

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

Club Contacts

President:
Cecilia Parker
brianandcecilia@xtra.co.nz

Secretary:
Mel Ingalls
meingalls@gmail.com

Editor:
Terry Friel
terry.friel@croftonmanagement.co.nz

Membership Coordinator:
Anne Megget
amegget@paradise.net.nz
Phone: 478-8573

Club Address:
C/- Wayne Kennedy
17 Stonefield Place
Johnsonville
Wellington 6037

Club Website:
www.cellarclub.co.nz

Bank Account for Internet Banking:
06 0541 0056031 00

In the News

Tech tips for wine lovers

© Reuters, July 15, 2009

Don't know which wine to have with a pepperoni pizza? There's an app for that. The number of ways to discover the most suitable wine for a particular dish can be as overwhelming as walking into a large wine shop.

More than a dozen apps claiming to be the equivalent of a sommelier in your pocket are available for iPhones and iPods. And there are others for the BlackBerry and other mobile devices. But among the most popular for both are Nat Decants Food & Wine Match and HelloViNo Wine blogger Natalie MacLean also provides the same information on her website (www.nataliemaclean.com).

If you want to find out which wine will go best with lamb vindaloo, MacLean, who has almost 400,000 wine and food pairings, recommends Shiraz for red or a white Chateauneuf-Du-Pape. She also suggests food pairings with beer, whiskies and cocktails.

HelloVino is a free app that suggests Zinfandel for lamb shanks, and even advises how to pronounce it. It also chose wines such as California Zins that cost almost US\$100 a bottle. But some selections were more reasonably priced such as Chinon and Pinot Noir for grilled lamb or lamb stew that ranged from US\$10 to US\$22.

If you want to have a wine tasting without leaving home, the website tastelive.com (www.tastelive.com) uses Twitter to bring winemakers and US importers together. Started by three 30-somethings from Massachusetts who designed websites for wineries, tastelive tries to select wines that are widely available and not too expensive.

"We knew from using Twitter that people liked to talk about wine, but no one seemed to be tasting it," said co-founder Craig Drollett.

The website posts which wines will be tasted and when. Anyone with a Twitter account can give their opinion.

"Right now, the heart of it is users in the US, England and Spain, but we've had folks posting from 18 different countries," Drollett said. "And the winemakers love it. We had Etienne Hugel (the French winemaker from Alsace) up at 2am tweeting from his kitchen with folks in California."

In another tastelive.com event featuring the wines of California vintner St. Supery participants were equally enthusiastic. 1WineDude, speaking of St. Supery's Sauvignon Blanc, tweeted, "I haven't smelled this much grass since I laid sod down in my backyard!"