



# The Cellar Club Inc

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

Established in 1980

AUGUST 2010

## Glancing Forward to Future Events

**Wednesday,  
8 September 2010**  
Te Kairanga  
Wines,  
Martinborough

**Wednesday,  
13 October 2010**  
Quartz Reef,  
Central Otago

**Wednesday,  
10 November 2010**  
Christmas  
Bubbles

**Wednesday,  
8 December 2010**  
The Club's  
Christmas dinner

**Sunday,  
30 January 2011**  
The Club's  
Summer BBQ

## Next Event



### The Romariz Port Appreciation Evening

Wednesday 11<sup>th</sup> August,  
7.45 for 8pm

Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville  
Members: \$14, Guests: \$18

Presenter: Lyndon Tamblyn, 'Cavaleiro'

In a departure from our usual wine tastings, tonight we have a Port expert who will provide us with some of the world's best! The format of the evening:

- Welcome with a glass of Romariz white Port (a Cocktail of white Port and tonic over ice.) This will set the scene for an evening of delicious Romariz Port wine.
- An informative 12 min DVD on Portugal, Port production and about the history of vin hos Romariz. A glass of fine tawny will be served during the video.
- Romariz Reserva Latina followed by the Romariz 10 year old and then the awesome Romariz 20 year old tawny. (An award winner in decanter magazine).
- A special Colheita 1979
- Then we enjoy two vintage Romariz styles starting with the younger Romariz vintage 2000 and then, the highlight of the evening, an aged Vintage 1985. The decanting process and the history behind Vintage Port will also be explained.

The Club will provide some food to match the various Ports and that will include a slice of Cecilia's cake that she has made to celebrate the 30 year anniversary of the Club.

Come along and enjoy an entertaining evening with Lyndon who aims to teach you one thing.....  
"That Port comes from Portugal"

### **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!

## From the Editor

This month, for a change, we have a Port evening, our first for many a year. Those of you who have seen Lyndon present in the past will agree that we are in for a great night.

Next month sees the first of what must be two of the Club's premier presentations this year, Te Kairanga Wines. We are indeed grateful to have their winemaker, Wendy Potts, present a marvellous selection of their wines.

In October we follow with Quartz Reef's Winemaker, Rudi Bauer, who will present a tasting/master-class. Awarded Winemaker of the Year 2010 at the Royal Easter Show, Rudi was also one of six people nominated for the Winemaker of the Year at the international DER FEINSCHMECKER Wine Awards in Germany, dubbed the 'wine Oscars'.

My thanks go to Murray Jaspers for his review of the Mid-winter Dinner which included the Life Membership presentation to Alan Evans. Carolyn and I certainly enjoyed the evening and I have had very favourable comments from other members. As mentioned in the past, we are limited in the choice of BYO restaurants that can cater for our numbers at a reasonable price. Members' suggestions are always welcome.

*Terry Friel*  
Editor

## Club News

### Membership Cards

Have you received your new membership card in the mail yet? If not, please contact Anne Megget. If you have yet to renew your subscription please contact Wayne Kennedy.

### Members' Discounts

Don't forget that discounts are available at a variety of businesses listed on this page. We are currently negotiating with a new outlet and will be announcing details soon. The new owners of Wineseeker have agreed to continue the Club discount.

### Online Survey

Our thanks go to members who took the time to complete the recent survey. We expect to analyse the results shortly and will take into account your views and suggestions when organising future events.

## Quote for the Month

"It's almost impossible for is to be rude about the Bordelais without them threatening to cut back our allocations, as a result of which we have to be very careful what we say about the greedy bastards."

**– An anonymous English wine merchant complains about the rising prices charged by makers of France's most famous red.**

(Reported in the DominionPost 23 June 2010)

## Wellington On a Plate

Visa Wellington On a Plate will be consuming the Wellington region from 14 - 29 August 2010. The main event, DINE Wellington, is a fortnight where 88 of the region's finest restaurants offer lunchtime set menus for \$15, \$25, and \$35. Dinner deals and discounts are also on the menu.

Details at [www.wellingtononaplate.com](http://www.wellingtononaplate.com)

## Glancing Back



**WELLESLEY**  
BOUTIQUE HOTEL

### Mid-Winter Dinner

The Cellar Club continued its tradition of hosting a very well attended mid winter club dinner at the Wellesley Hotel for July. A total of 46 members and guests met from 7.30pm for pre dinner drinks and dined from 8pm in the lavish surroundings on the grand first floor dining room. For a number it was a first visit to the Wellesley and judging by the comments the impression was that this was a fine venue for pre-dinner mixing, spacious and very well presented being both traditional and suitably formal befitting the occasion. Being central city the venue itself may have been part of the reason for one of the larger turnouts for this July occasion.

As well as the customary club dinner the occasion was also the one where the life membership, recognising the considerable contribution over a number of the club's 30 years, was presented to Alan Evans. Alan as a long serving president and committee member, in accepting his life membership, reflected with insight and vivid recollection on many of the moments and occasions that long standing members present also recalled. Stories make such occasions and we thank Alan again for his considerable contribution to the club.

The three course meal, having been pre selected by members, was served in a manner that allowed members to enjoy the range of wines they had matched with food choices for the evening most effectively. The club broke a little with the tradition of pre-dinner hospitality this year and served wine from the club cellar to accompany the end to the meal. Both port and sweet wines that have been held for such an occasion were served and appreciated with dessert to conclude the evening.

The support for the evening is such that the continuation of a mid winter dinner function is assured and suggestions for such suitable BYO venues is always welcomed. The committee is in the process of organising the end of year dinner and looks forward to your continued support and the sharing of those "cellared" wines you have hidden away for such dinners with enthusiasm. Our thanks for your attendance and to all of those involved in organising these events – it is the essence of this club and responding to what members are keen to support.

Murray Jaspers

(Our thanks go to Murray who spent many hours organising this dinner – Ed.)

## 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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## In the News

Fairbourne Estate chosen for The Specialist Wine Growers of New Zealand

© Tizwine.com, 3 August 2010

The search by The Specialist Winegrowers of New Zealand (TSWNZ) for a specialist producer of premium Sauvignon Blanc has concluded with the announcement that Russell Hooper and Sarah Inkersell's Fairbourne Estate from Marlborough has been chosen to represent New Zealand's iconic grape variety in this select marketing group.

Nick Nobilo of Vinoptima, one of the founding members of TSWNZ, describes this selection as one of the most difficult that the group has had to make.

"We are true specialists," he explains, "each intent on making the very best wine from our chosen variety. Sauvignon Blanc dominates New Zealand wine production and we determined that we could only include it in our portfolio if the quality and style were absolutely outstanding. In Fairbourne Estate we identified the candidate we wanted."

For Fairbourne Estate the invitation to join the select marketing group justifies the decision to specialise at the top end.

"The opportunity to market alongside fellow winemakers who share a dedication that borders on the obsessive is extremely exciting," according to Russell Hooper. "We are all selling to similar segments of the market, yet we are not in any way competitive. The combined portfolio represents the best of New Zealand's artisan producers and we are proud to now be included."

Russell and Sarah have been prominent in the development of Marlborough Sauvignon Blanc since the early 1990s and have been individually identified with a number of top brands. Under the Fairbourne and Two Tails labels they are now producing their own highly distinctive wines that have flavours which are site specific.

Winemaker Sarah Inkersell aims to achieve purity and individuality in her wines and says that an intimate knowledge of each site and each parcel of fruit that it produces is essential to their aim of producing world class wines. "We are wholly committed to Marlborough Sauvignon Blanc," she insists, "and believe the best is still to come."

With Syrah (The Hay Paddock), Pinot Noir (Wooring Tree), Cabernet Blends (Destiny Bay), Gewurztraminer (Vinoptima), Methode Traditionelle (No1 Family Estate) and now Sauvignon Blanc (Fairbourne Estate) in its portfolio, The Specialist Winegrowers of New Zealand is arousing considerable interest in fine wine export markets and is continuing to identify producers of additional varieties that can meet its criteria for specialisation and quality.