



# The Cellar Club Inc

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

Established in 1980

DECEMBER 2010/JANUARY 2011

## Glancing Forward to Future Events

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

**Wednesday,  
9 February 2011**  
Coney Wines,  
Martinborough

**Wednesday,  
9 March 2011**  
Watch this space!

**Wednesday,  
13 April 2011**  
Central Otago  
Boutique

**Wednesday,  
11 May 2011**  
The Club's AGM

**Wednesday,  
8 June 2011**  
Esk Valley,  
Hawke's Bay –  
Gordon Russell

**Wednesday,  
13 July 2011**  
The Club's Mid-  
Winter dinner

**Wednesday,  
10 August 2011**  
Central Otago v.  
Martinborough

## Next Events

### Christmas Dinner at Beach Babylon



Wednesday 8th December 7.30pm for 8pm  
**Beach Babylon Cafe, 232 Oriental Parade,  
Wellington**

**Bookings are now closed. If you have booked but find you cannot attend, please contact Wayne Kennedy as we must advise the restaurant. Email [waynek@paradise.net.nz](mailto:waynek@paradise.net.nz) , text to 027 452 3802 or a phone call to 04 971 7184 evenings.**

Beach Babylon have prepared a special Christmas menu for us – it is reprinted in this newsletter. Remember, as with all our dinners, it is BYO wine to share with your table, so take the opportunity to get those special bottles out of your cellar. From 7.30pm the Club will be providing bubbles with seating scheduled for 8pm.

### Summer Barbecue at Derek's Place



**Sunday 30th January from 4pm, wet or fine**

**Derek Thompson's residence  
4 Arthur Carman Street  
Johnsonville**

**No charge**

Our first event for the year is the traditional Club Barbecue. We are very grateful to Derek for continuing to make his place available.

The Club will supply meat patties, salmon, potatoes, bread and a BBQ chef! You do not need to bring your tasting glasses as the Club will provide glassware. All members are requested to BYO wine plus a **dessert** if you live at an **odd** numbered address and a **salad** if you live at an **even** numbered address. For the information of our newer members, we suggest that your salad/dessert serves about 8 people.

### **Members' Discounts**

Show your Cellar Club membership card for discounts:

#### **Wineseeker**

86-96 Victoria St,  
Wellington  
10% discount

#### **Yangtze Chinese Restaurant**

162 Willis Street,  
Wellington  
10% discount

#### **SuperLiquor Johnsonville**

'Staff discount' on anything not already on special

#### **The Cellar Room - Johnsonville and Karori**

10-20% on items not already reduced

#### **Bladen Wines, Marlborough**

10% discount on cellar door sales

#### **Haythornthwaite Wines, Martinborough**

10% discount on cellar door sales

#### **In addition...**

There's a members' prize draw at each meeting - you must be present to win! It was not won last month so jackpots to 2 bottles of wine.

## From the Editor

Last month's Bubbles evening was yet another great occasion. Thanks go to Murray Jaspers for his organisation and review of the event in 'Glancing Back'.

Our festive season events continue with the Christmas Dinner at Beach Babylon on 8th December. With a menu inspired by retro New Zealand cuisine and décor to match, this café promises to be a great venue. A beautiful Wellington night will add to the experience.

On Sunday 30th January we hold the Summer Barbecue, an event which many regard as one of their summer highlights.

On behalf of the Committee I would like to thank you all for your participation this year and wish you all the best for Christmas and the holiday season.

*Terry Friel*  
Editor

## Glancing Back



### Christmas Bubbles at Glengarry

Once again – for the fourth year in a row - Glengarry Thorndon hosted our Methode and Champagne tasting. There is no doubt this has become the highlight of our tasting year. This was organised by store manager, Phil Rowe, and was a resounding success with maximum numbers attending.

Phil presented the wines with a real passion and members were obviously impressed. It followed an equally successful evening with Alan Scott at Glengarry in November 2009.

The theme was essentially something 'different' and included the Castillo Peralada Brut Cava, Villa Maria's Cuvee Methode (with the crown cap) which I know Kirsten O'Brien is proud of, Deutz Rose, Delamonte N/V, Pol Roger Pure, and Veuve Cliquot 2002 Vintage - a range of different wines with some great stories behind them.

A memorable evening. Thank you Glengarry's for your hospitality and support and my further thanks to Phil and Nicki, who looked after us very well indeed.

### **Murray Jaspers**

(Our advice in the last newsletter to take public transport or have a designated driver for this event proved fortuitous as there was a checkpoint a few hundred yards from Glengarry – Ed)

## Quote for the Month

"Champagne, inseparable companion of joyous heavenly events, crown of festivities and special celebrations. Champagne, symbol of friendship, toast of state banquets...ritual that launches steamships and airplanes! Remembrance of rebirth, joyful tear of anniversary, stamp of victory and peace, holy dedication to love."  
– **Geneviève Dévignes, French historian**, as quoted in Champagne (1993) by William Kaufman

## Fine Wine Auction

Dunbar Sloan are holding a Fine Wine Auction on Thursday 9th December at 4pm. It will include French, Italian, New Zealand and Australian wines. Viewing: Wed 8th Dec 9 - 5, Thur 9th Dec 9 - 3. For all enquiries please ph: 04 472 1367 or email wine@dunbarsloane.co.nz

## Club News

### Members' Discount at the Cellar Room

Included with this newsletter is a 'Members Only' specials list from the Cellar Room. The specials are available from their two stores:

### **Cellar Room Johnsonville**

**6 Broderick Road, Johnsonville 6037, Ph 478 6976**

### **Cellar Room Karori**

**99 Karori Road, Karori 6012, Ph 476 3340**

### Kidney Kids

For some time now Anne Megget has asked members to bring their wine screwcaps along to meetings so that she can donate them to the Lions Club's project to support sick children. So please bring those screwcaps along to the Summer Barbecue, but **not** the dinner!

### Air NZ Wine Awards

The Peregrine Central Otago Pinot Noir 2009 was named Champion Wine of the Show at an awards ceremony in Auckland last month. Rather than publish the list of winners, this year we are highlighting the Trophy and Gold Medal winners from wineries that have presented to us in recent times. Our congratulations go to them all.

### Trophy Winners

**Trinity Hill Gimblett Gravels Hawke's Bay Tempranillo 2008** – New Zealand Winegrowers Champion Other Red Styles

**Allan Scott Family Winemakers Late Harvest Marlborough Sauvignon Blanc 2008** – Wineworks Champion Dessert Wine

### Gold Medal Winners

**Clearview Estate Reserve Chardonnay 2009 (Hawke's Bay)**

**Forrest The Valleys Wairau Gewürztraminer 2010 (Marlborough)**

**Forrest Botrytised Marlborough Riesling 2009**

**Trinity Hill Gimblett Gravels Hawke's Bay Noble Viognier 2009**

**Bald Hills Central Otago Single Vineyard Pinot Noir 2009**

**Allan Scott Family Winemakers Marlborough Pinot Noir 2009**

**Trinity Hill Gimblett Gravels Hawke's Bay Syrah 2008**

**Newton Forrest Cornerstone Hawke's Bay Cabernet Sauvignon Merlot 2007**

**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

**Beach Babylon Cafe, 232 Oriental Parade, Wellington**



### Shared entrees

deli meats anti-pasto platters of olives, marinated vegetables, cheeses & deli meats and turkish bread with olive oil, dukkah & hummus platter

### Mains

grilled turkey breast stuffed with bacon, mascarpone & chestnuts, served with potato mash, asparagus & cranberry jus  
pan-seared fish of the day on potato rosti with green beans, glazed carrots & buerre blanc  
scotch fillet steak on kumara & potato mash with marinated field mushrooms, roasted garlic & red wine jus  
basil pesto & mediterranean vegetable risotto with crème fraiche

### Desserts

steamed christmas pudding with brandy anglaise & kapiti vanilla ice cream  
rich chocolate mud cake with chocolate sauce & chantilly cream  
eton mess of meringue, raspberries & whipped cream  
creamy citron tart with mascarpone cream & lemon syrup