



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

FEBRUARY 2011

Glancing Forward to Future Events

Wednesday, 9 March 2011
Mills Reef, Bay of Plenty

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

Wednesday, 14 September 2011
Neudorf Vineyards, Nelson



Next Event

Coney Wines, Martinborough

Wednesday 9th February, 7.45 for 8pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$12, Guests: \$16

Presenter: Tim Coney

Coney winery and café are just out of Martinborough situated on the Dry River Rd and are owned and operated by Tim and Margaret Coney.

Tonight Tim will talk about how an ex-city slicker and his wife transformed a sheep paddock into a vineyard and winery/café. When asked why two city dwellers should suddenly buy a 16 acre bare paddock, dismiss the sheep and plant 10,000 vines by spade, Tim's answer: "We'd simply lost our marbles".

Coney Wines specialise in Pinot Noir and Riesling and their café is a popular destination for great food which is the perfect match to their wines. Their wines all have harmonious names such as Rallentando, Ragtime, Ramblin' Rose and Pizzicato reflecting their love of music.

Tim's selections of wines for the night:

- **Coney's Ritz mingling wine from 7.45, followed by-**
- **Rallentando Riesling 2008**
- **Ragtime Riesling 2009**
- **Piccolo Pinot Gris 2010**
- **Ramblin Rose 2010**
- **Pizzicato Pinot Noir 2008**
- **Que Sera Syrah 2008**

Come along and enjoy an entertaining evening with Tim and taste a great selection of his award-winning wines.

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!

From the Editor

This is my last newsletter. My first was in March 2006 so this one completes an even 5 years. My thanks go to all those who have made contributions over the years and also, especially, to my wife Carolyn who has proof read every word.

Cecelia mentioned at the last AGM that I felt I had 'done my time' as editor and that a volunteer was needed to take over the reins. The time is now right and I am delighted to tell you that Robin Semmens will be editor as from the March 2011 issue. I wish him all the best.

I hope that you have all enjoyed reading about our activities and the wine industry in general over the past 5 years.

Terry Friel
Editor

Glancing Back

Christmas Dinner at Beach Babylon



Nearly 50 members and guests enjoyed Christmas Dinner at Beach Babylon. Anne Megget is to be congratulated for organising a great event. The food was marvelous and everyone enjoyed the evening.

Summer Barbecue at Derek's Place



Around 40 members and partners enjoyed the Club Barbecue on the last Sunday in January. Once again a highlight was Mel Ingalls' cooking of the salmon for the second consecutive year, confirming his appointment as Club Cook. We are extremely grateful to Derek for making his place available.

In the News

Chinese Quaffing New Zealand Wine

© The Southland Times, 22 January, 2011

Wine sales to China rocketed last year and Central Otago producers are keeping an eye on export potential.

Exports to China increased 180 per cent to \$17 million, New Zealand's sixth largest destination for wine shipments. Chard Farm winery co-owner Rob Hay said the producer sent a shipment of 1100 cases to China, where change in consumer demographics meant more people were gaining disposable incomes.

Quote for the Month

"Burgundy was the winiest wine, the central, essential, and typical wine, the soul and greatest common measure of all the kindly wines of the earth."

– Charles Edward Montague, (1867–1928), English journalist and the father of Evelyn Montague, the Olympic athlete and journalist depicted in the 1981 film *Chariots of Fire*.

Summerfest Worser Bay 2011

Summerfest is a boutique, family-friendly food and beer festival with special guest beer writer, Neil Miller. Supported by Tuatara Beer, it's a relaxing afternoon celebration of great beer (as well as wine, cider and Foxton Fizz) and tempting food matches.

When: Sun, 27 Feb
Where: Worser Bay Boating Club
Entry: \$5 at the door (children under 12 free)
All proceeds support Worser Bay School.

In the News

Kiwis are a great source of wonderful wine

© The Oxford Times, 20 January, 2011

Here is a thing; I can run 100 meters. It happens slowly and inelegantly and nobody with an ounce of sense would think to put me and Usain Bolt on a running track together and expect any sort of contest. It would be ludicrous.

As ludicrous, I would argue, as the promoters of New Zealand wines opting to present a comparative tasting of their Chardonnay wines against a selection of Grand Cru Chablis.

In fairness, the organisers had called it 'New Zealand Chardonnay vs Chablis — an interesting head to head', and it seemed to me that it had been a crafty person in the Chablis office that had arranged to send only Grand Cru wines.

It was a very odd person at Wines of New Zealand that had not requested that the Chablis wines include some of the more standard, village wines, rather than just the wines from the finest sites.

In the end, the head to head was wearily predictable. There were some very nice New Zealand Chardonnays, all of which were significantly cheaper than the Grand Cru Chablis, but not one of them came close to reaching the dazzlingly crisp, complex, textured minerality of the top Chablis.

That aside, New Zealand does make some fabulously exciting wines and their popularity continues to grow in the UK. In fact almost half of the Sauvignon Blanc consumed in the UK in 2010 was from New Zealand. For many, Marlborough is still the epicentre of New Zealand's Sauvignon Blanc wine production but to keep us consumers on our toes, Marlborough wines are increasingly being promoted by sub-region'. Names to look out for are Wairau, Awatere and Southern Valleys.

The good things do not end at Sauvignon Blanc.

Take a look at Syrah too. Wine Rack sells the very correct, plum and spice-driven Villa Maria Cellar Selection Syrah for £12.49.

If there are any spare pennies in the kitty, then look out for the magnificent Bridge Pa Syrah 2005.

I fell head over heels for the fragrant, earthy, spicy nature of hedgerow fruit and the lovely balance of this wine (£17.99).

The Kiwis give us no end of wonderful wines to enjoy, so let us focus on those rather than make unfair and unhelpful comparisons.

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We rest our case of red wine

© Hawke's Bay Today, 27 January, 2011

More New Zealanders think Aussie shiraz is better than our own, says a survey on behalf of an Australian wine company.

This news is hard to swallow in Hawke's Bay, the home of some of the best shiraz made in New Zealand, indeed the world.

We like to call it syrah on this side of the Tasman but it amounts to the same thing.

Well, not exactly the same thing because we think Hawke's Bay can say with some justification that its syrah knocks the Aussies' efforts into a cocked hat.

The evidence for this, we shall produce shortly.

But first, what to make of the reported fact that 78 per cent of more than 500 New Zealanders surveyed by Taylors Wines believed Australia made better shiraz?

Surely it represents some sort of domestic wine tourism opportunity for Hawke's Bay. These misguided Kiwis need to spend a few days here sampling the real deal.

We think they would then concede that the unique expression of our best Gimblett Gravel syrah is world-beating.

We might even slip them a bargain bin glass of jammy Aussie red by way of comparison. All's fair in love and neighbourliness. We do not, after all, know how this survey framed its question about Kiwi vs Aussie shiraz ("Cobber, do you prefer our opulent Australian shiraz or this weedy Kiwi cordial?").

Taylors does, of course, make its own shiraz.

The evidence we table to settle the debate is unequivocal.

Last year, Vidal Estate trounced the best Australia and South Africa had to offer to win the Syrah Trophy at the Tri Nations' Wine Challenge in Sydney.

Vidal did this with its Gimblett Gravels Reserve Syrah 2007. It beat 32 other contenders in the invite-only competition with its Hawke's Bay red.

We rest our case.

Now, what about the 69 per cent of Kiwis questioned who said Aussies do a better barbecue ...