



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

JULY 2010

Glancing Forward to Future Events

Wednesday, 11 August 2010
The Romariz Port Appreciation Evening

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



WELLESLEY
BOUTIQUE HOTEL

Mid-Winter Dinner

Wednesday 14th July, 7.30pm for BYO pre-dinner drinks with dinner at 8pm

The Wellesley Boutique Hotel,
Level 1 Function Room,
2-8 Maginnity Street, Wellington

Please note: While bookings have closed, Murray Jaspers is happy to receive change of plans, and any additional members wishing to book, up to Sunday 11 July. Contact numbers: home 389 3525 and mobile 027 280 0301.

This year the Club will be supplying sweet wine and port which will be served with dessert and tea/coffee. While there is a mingling period from 7.30pm, it is BYO bubbles or wine of your preference.

There will be a list on each table to remind people of their meal choices. To keep costs down we agreed all courses would be pre-ordered so there is no scope for changing your order on the night.

During the evening there will be a short presentation where Life Membership will be awarded to Alan Evans.

The hotel is located in Maginnity Street which is just off Balance Street. A great night is assured for all!



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 Derek Thompson

From the Editor

I recently read an article on "winter wines". The idea is about which characteristics of certain wines not only match well with the season, but more importantly, with the foods we associate with the season.

In the heat of summer we don't eat hearty soups or stews, or roasts for that matter. Winter is the traditional time to eat these dishes.

The marvelous menu at this year's mid-Winter dinner gives us all a great opportunity to bring along some classic cold weather staples to share with friends. Cabernet Sauvignon, Syrah and big Chardonnays come to mind. But of course, the choice is up to you. See you there.

Terry Friel

Editor

New Members

We welcome these new members to the Club:

Steve Eades & Carmel Joe - Churton Park

Please introduce yourself to new members at Club events.

Glancing Back

Bald Hills Vineyard, Central Otago



Fijian-born Blair Hunt – "I'm an albino and I straighten my hair every night" - hosted an interesting and entertaining evening for those who braved the cold weather. He had a great story to tell and some marvellous wines to taste.

We started with what turned out to be a vertical tasting of Riesling from 2005, 2007 and 2008. Each one was different, particularly in terms of sweetness, but each had something great to offer. Bald Hills have been experimenting with different styles and have used those that come to their cellar door to tell them what they like. Instant market research!

We also tasted a great example of Central Otago Pinot Gris as well as the Friends and Lovers Rosé. But no doubt the highlight of the evening was the tasting of the three Pinot Noir's. My favourite, the 2007 Single Vineyard, showed us that Bald Hills continue to maintain the standard of the 2005 release, their benchmark wine, which received the International Wines Challenge's top award. This is a big Pinot with classic Central Otago forest floor flavours. It can only get better with age.

We are fortunate to have a very high quality presenter who is willing to make the journey from Otago. Our sincere thanks go to Blair Hunt – you are welcome back any time.

Quote for the Month

"Food without wine is a corpse; wine without food is a ghost; united and well matched they are as body and soul, living partners." –

Andre Simon (1877–1970): a wine merchant, gourmet and prolific wine writer.

Gisborne Wine & Food Festival

The Gisborne Wine & Food Festival has been a must-do Labour Weekend event since 1997.

Gisborne's superb wines and regional food will be showcased in a stunning vineyard setting beside the historic Gray's Bush Scenic Reserve. Top Kiwi musicians including Hollie Smith, Sola Rosa and the Black Seeds will provide a full day of quality entertainment, and celebrity guest chefs Simon Gault and Al Brown will be hosting exclusive wine and food workshops.

When: 24 Oct 2010
Cost: \$50
Tickets from Ticketek

In the News

Chill out, and enjoy your wine

© nzherald.co.nz, 4 June 2010

Wine drinkers already know sauvignon blanc tastes best if chilled, and scientists have now proven keeping it on ice helps retain its flavours. But the results could vary depending on how the wine was stored before it was sold.

The research, part of the Sauvignon Blanc Programme, a collaboration between Auckland and Lincoln universities and Plant and Food Research, shows that keeping the wine cooler reduces the loss of its characteristic tropical fruit aromas.

Professor Paul Kilmartin of Auckland University's chemistry department, who is working on the research, said it was widely accepted that intense tropical fruit and herbaceous aromas were lost with age and the wine, which has traditionally been stored at room temperature, was best enjoyed young.

But the research shows that storing the wine in a cooler environment retains the aromas for longer.

"Well-managed refrigeration could help to improve the consistency of quality wines sold here and overseas, and allow the wine industry to cope with changes in supply and demand from year to year," Dr Kilmartin said.

Earlier research showed that two aromatic compounds, called thiols, which impart passionfruit, grapefruit and herbaceous aromas, are found in high levels in New Zealand sauvignon blanc.

When wine was stored at room temperature, during the first phase of research, chemical tests detecting the presence of 3MHA, the least stable of the two thiols, showed it declining by about 40 per cent in the three months after the wine was bottled. It was almost undetectable after two years. A second thiol, 3MH, declined slowly but a number of other fruity esters declined rapidly in the bottle.

During the second phase of research studying wine stored at a range of temperatures for 18 months, the rate of loss of 3MHA and other fruity esters was three times slower at 5C than at 18C.

Waiheke winemaker Chris Canning said 70 per cent of New Zealand's wine was sauvignon blanc, the "single variety produced on a factory scale".

"So to refrigerate the enormous 100,000-litre tanks is a very costly exercise and probably, for the winemakers, no longer possible because most of those tanks are outside."

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

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Good taste: Falling in love with an Aussie – by Joelle Thomson

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The air is cool, the shiraz is dark and I am falling in love with the muscle and power of Australia's most famous and commercially successful wine all over again. Shiraz, shiraz, shiraz.

If I wasn't tired of it before a week of devoting my mouth and mind to shiraz, I certainly should have been afterwards. Instead, it tastes to me like the first throes of a love affair; irresistible, intense and addictive. The week of shiraz was at Tasting Australia. And this year there's a bittersweet tang of a global wine glut hanging in the air like sour grapes.

The winemakers of McLaren Vale, Langhorne Creek and the Adelaide Hills are surprisingly optimistic, proudly asserting their shirazes possess "cool climate spice flavours".

Whatever it is, they taste less like fruit jam and more like wine. "Is great shiraz the Dan Carter equivalent of the wine world," my boyfriend asks as I plunge into another glass of big, smooth, young Australian shiraz.

Not a bad analogy, I think, savouring every dark red drop of St Henri that passes my lips. Unlike Dan Carter - who is as popular as ever - Australian shiraz has taken a massive hit in the last year. Sales in its biggest market, the UK, fell from 21.2 per cent to 20.4 per cent.

Combined with the country's massive wine glut and things don't look rosy. But there is light in the dark Australian wine tunnel. I see it at one of Australia's tiniest wineries in McLaren Vale, tasting a shiraz made by top winemaker Steve Pannell. The 2006 S C Pannell McLaren Vale Shiraz has a minimal 10-15 per cent new oak only - very restrained. "We don't want to make jam with alcohol," says Pannell. "We want to get away from the simplicity of wine."

Surprisingly, I hear the same mantra at one of the world's largest wineries in the Barossa Valley, Jacob's Creek - the place Wyndham Estate wines are made. Jammy flavours, high alcohol and lots of oak have reigned sovereign in Barossa reds, but winemaker Nigel Dolan wants to make subtle shiraz rather than knock-your-tastebuds-around wines. This is good news for Kiwis. His Wyndham Estate Shiraz Bin 555 is the No1 selling shiraz in New Zealand at about \$9 a bottle. Dolan is experimenting with quirky new ways of presenting shiraz too. And what irks him more than anything else is the assumption that there are only two speeds in the wine industry - small and caring or big and uncaring.

"That's nonsense," Dolan tells me, midway through five Wyndham shirazes, each one clearly made with TLC. "I work every day with people in this large winery, people who really care and pay every bit as much attention to detail as the small boutique wineries."