



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

JUNE 2010

Glancing Forward to Future Events

Wednesday, 14 July 2010
The Club's mid-winter dinner

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



Bald Hills Vineyard, Central Otago

Wednesday 9th June, 7.45 for 8pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$14, Guests: \$18

Presenter: Blair Hunt, Co-owner and General Manager

Blair, along with his wife, Estelle, established Bald Hills in the spring of 1997. It comprises seven planted hectares of Pinot Noir, Pinot Gris and Riesling. Their mission is to make wines that reflect the nature and aspect of Bald Hills' unique Bannockburn vineyard site. Their wines are made using only own estate grown fruit so every finished wine accurately represents that growing season.

This philosophy has brought them many accolades, the ultimate of which was the **International Wine Challenge's Champion Red of the Year** in London in 2007 for the 2005 Pinot Noir. The judges noted that "its ripe red currant nose, summer fruit palate and impeccable balance set the wine apart from the 4,761 other red wines judged in the competition".

Blair has selected these wines for tonight's tasting:

- **Mingling wine - 2005 Bald Hills RIESLING**
- **2008 Three Acres PINOT NOIR**
- **2008 Single Vineyard PINOT NOIR**
- **2007 Single Vineyard PINOT NOIR**
- **2008 Pigeon Rocks PINOT GRIS**
- **2008 Last Light RIESLING**
- **2007 Last Light RIESLING**
- **2008 Friends and Lovers ROSÉ**

In addition Blair has kindly donated a bottle of the 2008 Single Vineyard Pinot Noir as the raffle prize.

This evening promises to be one of our very best, particularly for lovers of Pinot Noir. Don't miss it!

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

Carolyn and I missed the AGM because we were on holiday in Australia (but I gather a good time was had by all!). Most of our time away was in Darwin, where, interestingly the most popular white wine is Marlborough Sauvignon Blanc. On our way back we spent 3 days in the Barossa Valley which is certainly one of the most picturesque wine regions in the world.

We visited a mix of the well known and unheard of wineries – to us anyway. The highlights of the large commercial producers were Wolf Blass, which has an amazing tasting venue, and Penfolds where we spent an hour culminating in a tasting of the 2005 Grange.

No less enjoyable was a visit to Langmeil Winery, a boutique establishment in Tanunda. It is one of four wineries which have established the Para Road Wine Path, an easy walking trail where you can visit lesser known wineries.

Visiting the Barossa is a marvellous experience and, without exception, we were greeted by knowledgeable and friendly people at all the vineyards we visited. We will go back I'm sure.

Terry Friel
Editor

Glancing Back



Annual General Meeting

The AGM was attended by 31 members and the highlight was the passing of the Motion to grant Life Membership to Alan Evans. (Please note that arrangements have been made to make a formal presentation to Alan at the July dinner.)

Cecilia Parker was re-elected as President and the current committee members, with the exception of Wendy Somers who has resigned, were returned.

In Cecilia's review of the past year she highlighted the various events and commented that this had been an excellent year with a growing membership, attendance numbers steadily growing and good quality presenters. She also mentioned that the two local tastings of Haythornthwaite Wines and Bladen Wines had the best attendance and that the coup of the year was the presentation by Allan Scott at the Champagne evening.

In conclusion, Cecilia expressed her appreciation for the contributions made by members of the committee, thanking especially Wayne for preparing the accounts and Derek Thompson for housing the club's wine in his cellar and for his ongoing contribution to the club.

Wine word for the month
cenosillicaphobia:

the fear of an empty glass

Hot Red Hawke's Bay 2010

Tickets to Hot Red Hawke's Bay 2010 are now on sale, and at just \$38 the price is excellent value for an evening

experiencing the best red wines that New Zealand's red wine capital has to offer. Come and meet the winemakers from Hawke's Bay wineries including **Church Road, Clearview Estate, Elephant Hill, Sileni Estates, and Trinity Hill.**

Numbers are limited to just 200 per venue and were sold out weeks in advance for some venues in 2009, so don't miss out, visit the Ticketek website www.ticketek.co.nz and book yours today.

The ticket price includes free tasting of all wines, a tasting glass to take home as well as a souvenir catalogue.

Mid-Winter Dinner

The Wellesley Boutique Hotel

2-8 Maginnity Street Wellington

7.30pm for BYO pre-dinner drinks with dinner at 8pm
Wednesday 14 July 2010 - \$50 per head.

We are delighted to announce that next month's dinner will be at the Wellesley Boutique Hotel in their Function Room on level one. During the evening Life Membership will be awarded to Alan Evans.

Included in the price is corkage plus sweet wine and port which will be served with dessert and tea/coffee. These evenings are always negotiated with the restaurant on a BYO basis so it is an opportunity to bring along your favourite bottle of wine and share it with those around you. They will happily reciprocate and this is one of the fun parts of the whole evening's food and wine experience.

Given the proximity of the venue to rail and bus stations, shuttles are not being organised this year.

Please note: To keep costs down we have agreed with the Wellesley that members will pre-order their meals. Accordingly it is essential that you enter your dinner choices on the **Subscription Notice and Payment Advice** included with this newsletter. It will help our planning if we can receive this form and your payment at next week's meeting. If you are not attending the meeting please mail the form before 21st June.

Dinner Menu

Entrée – 3 to choose from

Salmon Confit with new potato, avocado and cucumber

Goat Cheese crostini, salad leaves and toasted almonds

Prosciutto with roasted beetroot and almond alioli

Main Course – 3 to choose from – emphasis towards winter

Slow cooked lamb, braised white beans, seasonal greens and alioli

Fresh fish on a mussel, saffron and tomato stew

Angus Sirloin Steak, leeks, watercress salad and salsa verde
(Steak will be medium rare but will be prepared to order on request on the night)

A vegetarian course may be pre-ordered if preferred – note the pre-order form
Main course will be accompanied by potatoes, vegetables and salad

Dessert – 2 to choose from

Chocolate and hazelnut torte with crème fraiche

Gingerbread pudding, poached pear and butterscotch

Tea or coffee with dessert wine or Port

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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Club News

Screwcaps for Starship

Members are reminded that Anne Megget is collecting wine screwcaps as a fundraiser for Starship Hospital. Remember to save them and bring them along to our meetings.

Jean-Christophe Poizat receives Order of Agricultural Merit

Many members will fondly remember Jean Christophe's presentation of fine French wines last year. On 4 May 2010, he was made a Knight in the Order of Agricultural Merit by the French Ambassador to New Zealand, Mr Michel Legras. The ceremony took place in Auckland, at the *Pastis* restaurant. Around 40 people attended this event.



Jean Christophe arrived in New Zealand in 1991 and worked as a director of the company **Vins européens** in Auckland before he decided in 1999 to start up and manage his own wine business, **Maison Vauron**, named after his great grandfather, Antoine

Vauron, who was a wine merchant in the 19th century. A few years later, on the second floor of his wine shop, he created a French grocery shop, specialising in imported French cheese and delicatessen goods: **C'est Fromage**.

The club extends our congratulations to Jean-Christophe.

Can you pour wine?

As Cecilia mentioned in her speech at the AGM, the Committee works very hard to make the contacts necessary to ensure new and interesting presenters come along to the club. The responsibility for the presenter usually falls to the person who made the contact and this can be a very long and arduous task at times.

To spread the workload, one task that we would like to request assistance with is that of pouring the tasting wines. As Committee members also have other tasks during different evenings, it would be appreciated if members could volunteer to assist in pouring some evenings. If you are happy to do so – and it can be a lot of fun – please give your name to any Committee member and we will roster you for that task.