



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

NOVEMBER 2010

Glancing Forward to Future Events

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

**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 Event

Christmas Bubbles

Wednesday 10th November, 7:30 for 8pm

**Cask Room, Glengarry Wines,
232 Thorndon Quay, Wellington**

Members: \$20, Guests: \$30

Presenter: Phil Rowe, Manager Glengarry

Event Theme: Something Different (from the bubbles you may have tried), each with a Story to Tell

The club has worked with Glengarry this year to present something very different from the normal and known methods and champagnes, each with a story to tell and its own pedigree – they will not disappoint. Several of these wines have been selected because they are highlighted in the latest Cuisine – here's your chance to try them and compare. The wines on the night:

- **Mingling wine - Castillo PERALADA Brut Reserva Cava**
- **Villa Maria Traditionnelle Cuvee Methode**
- **Deutz Marlborough Rose 2006**
- **Delamotte Brut N/V**
- **Pol Roger Pure Extra Cuvee de Reserve**
- **Veuve Cliquot Ponsardin 2002 vintage**

Glengarry will supply flutes and proceedings will start with a mingling wine at 7.45pm. Finger food will be provided. The Club and Glengarry have a host responsibility policy. Please note:

You will be served more than on a usual club night and bubbles tend to affect you sooner, so

- Have dinner beforehand
- Eat the nibbles provided
- Use public transport but if you bring a car have a 'designated driver' in your group or use Dial a Driver 499 8844

IMPORTANT REQUESTS

1 – Seating is limited to 45 so please email or text Wayne Kennedy with your numbers by **Sat 6th November** and he will confirm your attendance. You still need to get to the tasting around 7.30pm to get yourself seated as we will not be reserving specific seats. Email: waynek@paradise.net.nz, or text name and number attending to 027 4523 802.

2 – The Payment Advice for this event and the Christmas Dinner (see menu on page 4) is included with this newsletter. Please fill it out and bring it along on the night. If you cannot make it, please post the form to Wayne Kennedy by 26th November. Details are on the form.

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 won last month and congratulations go to Margaret Niven.

From the Editor

Our Christmas celebrations are about to get underway. Particular thanks go once again to Glengarry Thorndon for hosting this month's event for the 4th consecutive year.

Our Christmas Dinner at **Beach Babylon, Oriental Parade, Wellington City**, is on **Wednesday 8th December** and is a chance to celebrate with fellow Club members. This is a BYO evening and it is customary to share your wine/s with those at your table. So we can advise the restaurant of numbers it would be appreciated if you could complete the form included with this newsletter and bring it with you to the Bubbles evening or mail it to Wayne Kennedy.

After Christmas we will be holding our summer barbecue. Details will be in the next newsletter.

Terry Friel
Editor

Glancing Back



Quartz Reef, Bendigo, Central Otago

In a superb presentation, Rudi Bauer showed us all why he is Winemaker of the Year. His opening slide show reminded many of the beauty of Central Otago as he explained why this region is ideal for producing his beloved Pinot Noir.



The evening started with a tasting of his premium Methode Traditionnelle, including for the first time a Rosé. These wines, particularly the 2006, would stand up against many French Champagnes. Next was a tasting of a tank sample of the 2010 Pinot Gris, bottled that morning, its sweet pear taste showing much promise. Then came the highlight of the evening, a rare opportunity to partake in a comparative tasting of 2006, 2007, 2008 and their flagship 2007 Bendigo Estate Pinot Noir, most people's favourite. Rudi makes Pinot to reflect the Bendigo terroir and this is the classic example.

Thank you Rudi. We all enjoyed the evening, and it seems he did too, since we received this email from the winery:

"We hope The Cellar Club enjoyed their night with Rudi as much as he did. Thank you for the orders, and please pass on Rudi's thanks to Murray and thank you also for the much appreciated Whitcoulls gift voucher. We hope that Cellar Club members will visit us if they venture down south."

Quote for the Month

"Rice is born in water and must die in wine." – Italian Proverb

Johnsonville Plunket Wine Tasting Fundraiser

Johnsonville Plunket is hosting a wine tasting event in conjunction with Winesale.co.nz This is their major fundraiser for the year so please support them.

Where:

Johnsonville Uniting Church, 18 Doctor Taylor Terrace, Johnsonville, Wellington

When:

Sat 13 Nov, 7:30pm–10:00pm

Tickets:

\$20 each, from Jo, phone 478-5341.

Club News

Members' Discounts

Please note that Regional Wines & Spirits are no longer participating in the Club's discount scheme.

In the News

New Zealand wines: Why cheap is not better

© Victoria Moore, Telegraph.co.uk, 22 October 2010

Known for delicious sauvignon blanc, New Zealand wine producers could now be risking their long-term reputation in the search for short-term gain.

This is the parable of the bottle of wine that promises so much and delivers so little. It begins with my mother who called to say she'd been given a bottle that looked very impressive. What was it, I asked. "Oh, I knew you'd ask that. I don't know. It's a New Zealand sauvignon blanc. That's good isn't it? And it's from Marlborough, which I know is good too. [Heavy sigh] All right, I'll go and look... It's called, I don't know how to pronounce it but... Wairau Cove."

I'd never heard of it but as it turned out I got to try it the very next evening when my friend brought a bottle to a dinner, saying he'd "bought it for a fiver, reduced from £10 so it ought to be fantastic".

What bothered me was the New Zealand connection. This country isn't known for discounting heavily. Instead it forged a reputation based on quality, persuading us to spend a bit more to buy a mouthful of its clean, green land, as the slogan goes. New Zealand wines commanded a higher average bottle price here and the premium worked in our favour, too: we paid for good wine, we got good wine, a state of affairs more unusual than you might think.

Admittedly, some were better than others, but by and large New Zealand, because it hadn't rushed to supply supermarkets with low-priced, undrinkable tat, was a brand you could trust.

The erosion began in 2008 when a huge harvest led to a grape glut. Wine, much of it still good, was sold off cheap. Problem: once you introduce people to cheap, they start expecting it. Result: that's what they get, often at the expense of quality.

The hope is that as the balance between supply and demand steadies, New Zealand will decide that the short-term gain of bulk wine sales isn't worth the long-term damage to our faith in its wine. As my mother said when I innocently asked how she'd found her bottle of Wairau Cove: "It didn't taste quite like I expected a New Zealand sauvignon blanc to taste. I didn't really like it."

It would be a shame if the magic disappeared.

**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

Club Contacts

President:
Cecilia Parker
brianandcecilia@xtra.co.nz

Secretary:
Jenny Jebson
jenny.jebson@paradise.net.nz

Editor:
Terry Friel
terry.friel@croftonmanagement.co.nz

**Membership
Coordinator:**
Anne Megget
amegget@paradise.net.nz
Phone: 478-8573

Club Address:
C/- Wayne Kennedy
17 Stonefield Place
Johnsonville
Wellington 6037

Club Website:
www.cellarclub.co.nz

**Bank Account for
Internet Banking:**
06 0541 0056031 00

Christmas Dinner

Beach Babylon Cafe, 232 Oriental Parade, Wellington

\$50 per person includes a 3-course meal, corkage, pre-dinner drink and tea/coffee.



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