



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

SEPTEMBER 2010

Glancing Forward to Future Events

**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



Te Kairanga Wines, Martinborough

Wednesday 8th September, 7.45 for 8pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$14, Guests: \$18

Presenter: Wendy Potts - Chief Winemaker

You can't get more 'Martinborough' than TK. With six vineyards, each having its own distinctive characteristics, they can develop a magic blend of the best possible grapes from each vineyard to consistently create quality, premium wines. Their vineyards are positioned to maximise Martinborough's perfect grape growing conditions.

The presenter for the evening, Wendy Potts, has had extensive experience in the wine industry since 1994, and holds a degree in wine science. She most recently held the position of winemaker at Church Road, Hawke's Bay. Having been responsible for the development of several new wines in the Church Road range, Wendy is always keen to work with new styles, varieties and techniques. 2010 marks Wendy's 22nd vintage.

The evening's line up of outstanding wines, selected by Wendy, are:
From the new **Runholder** Range:

- **Pinot Noir 2007 Martinborough**
- **Syrah 2008 Hawke's Bay Gimblett Gravels**
- **Merlot Cabernet Franc 2008 Hawke's Bay Gimblett Gravels**
- **Chardonnay 2008 Martinborough**

Followed by these classic TK wines:

- **Te Kairanga Martinborough Riesling 09**
- **Te Kairanga Martinborough Sauvignon Blanc 09**
- **Te Kairanga Martinborough Pinot Noir 09**

Come and explore what makes each of these wines special and hear about TK from one of the country's most experienced winemakers.

Members' Discounts

Show your Cellar Club membership card for discounts:

Wineseeker

86-96 Victoria St,
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

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

In this month's Club News you can read about Anne Megget's screwcap collection for the Kidney Kids charity. Although generally thought of as a self-indulgent pleasure, wine consumption has long been associated with charitable causes.

Each year skilled winemakers craft unique lots exclusively for the Midland's Hawke's Bay Charity Wine Auction. These fine Hawke's Bay wines imbued with the generosity and spirit of their creators reflect the success of the event which over the past fifteen years has raised well in excess of a million dollars for Hawke's Bay's Cranford Hospice.

Another Hawke's Bay annual event is the Hot Pink Charity Cocktail Party, celebrating the launch of rosé wine, which this year features 12 of Hawke's Bay's finest wineries. Proceeds benefit the New Zealand Breast Cancer Foundation initiatives and programmes.

And lastly a mention of the Gibbston Harvest Festival in Central Otago. Now in its 5th year, 100% of all ticket sales were given to the 2010 nominated charity - the Arrowtown Cubs and Scouts group to send 30 children to the National Jamboree.

Terry Friel
Editor

New Members

We welcome these new members to the Club:

Andrea & Randell Laborde - Khandallah
Anne Mathieson - Churton Park

Please introduce yourself to new members at Club events.

Glancing Back



**The Romariz [pronounced Roma-resch]
Port Appreciation Evening**

For our August 2010 tasting, Lyndon Tamblyn of Bulls, our presenter, started the evening with a glass of Romariz white Port served over ice with tonic and a sprig of mint. This proved to be very refreshing and was the first of a number of delightful surprises we were to enjoy on a very informative and entertaining evening. There were many members who made a mental note to add this cocktail to their summer drinking to enjoy with friends. In fact, I may suggest we serve it again as the aperitif for our Club's Christmas dinner.

Annual Subscriptions

Have you renewed your Club Subscription? The annual subscription of \$25 is now due so if you wish to remain a member please contact Wayne Kennedy to arrange payment. Alternatively you can make payment direct via Internet banking to the Club bank account – **06 0541 0056031 00**. Please include your details with the payment and email Wayne at waynek@paradise.net.nz

Lyndon's presentation style was very relaxed and accomplished and it was soon obvious why he was enthroned into the Port wine brotherhood as a Caveleiro in 2000. That this term meant he was a Port knight was just one of a number of interesting things we learnt that evening as he showed a short DVD about Port and Romariz Port in particular followed by seven more ports; a Fine Tawny, a Reserve Ruby Organic, a Reserve Latina, a 10 year old tawny, a Romariz 20 year tawny and then finally two superb vintage ports from 2000 and 1995.

Of these, I was very surprised by Reserve Ruby Organic port. It was a lovely dark red port with very strong fruit flavours. I found these very appealing and so I took the opportunity to order some later in the evening from the extensive selection of Romariz ports that Lyndon, as sole NZ importer, offered to members.

I also enjoyed the opportunity of comparing all of the tawny ports and especially being able to taste the differences and softness that added age brought to them. Everyone at our table voted the 10 year old Tawny our favourite. Its light amber colour, velvet smoothness and full bodied flavour were to everyone's taste so it was not surprising to see a number of these ordered as well.

The two vintage ports were decanted at the start of the evening and both were excellent examples of the attributes a port wine must exhibit to be declared a vintage. Of the two, I enjoyed the 2000 vintage more, enjoying the extra fruit flavours that I thought that wine showed in my glass.

Throughout the evening the club supplied a number of nibbles to go with the ports. These included a genuine English Stilton, a New Zealand aged cheddar, two different strength dark chocolates, figs, dried apricots and mixed unsalted nuts. All these proved excellent matches with the Stilton matched to the vintage ports being a personal favourite. The Whitakers 72% dark chocolate and the Mainland two year Vintage Cheddar were other great matches that I will repeat at future dinner parties.

So a great evening, one that was a most delightful surprise to many, given that I think many members were unsure as to what such an evening might bring. Our thanks go again to Lyndon for his thoroughly enjoyable tasting and the port appreciation that he so engendered in all of us present that evening. Let's hope its not another seven years before the club repeats this event.

Wayne Kennedy

A big thanks goes to Wayne for organising this superb event. Also, for those of you who enjoyed Cecilia's marvellous cake, she has promised to share her recipe with us so watch out for it in a future newsletter – Ed.

Quote for the Month

On drinking the wines of Bordeaux: "The French drink them young, so a Socialist government won't take them. The English drink them old, so they can show their friends cobwebs and dusty bottles. The Americans drink them exactly when they are ready, because they don't know any better." - **Anonymous**

The New Zealand Wine Directory

This new website contains an ever-growing collection of links to New Zealand's Wine industry and communities online. Quickly link to the wineries and vineyards in each region, wine tourism, wine sales, wine events and competitions, social media, books, news and much more...
nzwinedirectory.co.nz

Club News

New Members' Discount Outlets

We are pleased to announce that the Cellar Room outlets in Johnsonville and Karori will now offer members discounts of between 10% - 20% on items not already reduced.

James Cupit, the Johnsonville manager and Mike Barns, the Karori manager, attended last month's meeting and gave those present a rundown on the various wines they stock now and indicated they were happy to get particular wines in for members. They will also endeavour to provide a 'Members Only' specials list which will be available at the monthly meeting. The location details for the two stores:

Cellar Room Johnsonville
6 Broderick Road, Johnsonville 6037, Ph 478 6976

Cellar Room Karori
99 Karori Road, Karori 6012, Ph 476 3340

We look forward to a long and fruitful association with James and Mike, who, incidentally, won the raffle at the last meeting!

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. Originally she thought the proceeds were going to Starship Hospital but recently discovered they were going to assist children who are having dialysis, certainly a worth cause. In the Lions' 'Kidney Kids' fact sheet they state:

- The funds raised from the project DO NOT pay for dialysis. This is paid for through your health tax dollar.
- The funds raised are sent to the Kidney Kids Support group of New Zealand to support and assist all the children with kidney disease and who need dialysis.

So please continue to bring in those screwcaps and give them to Anne.

The Club's Christmas dinner

Christmas dinner is scheduled for the 8th December 2010, so please note your diaries now. Negotiations are underway with an exciting Wellington restaurant and we expect to be able to make an announcement next month.

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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In the News

Riesling on the rise

© nzherald.co.nz, 15 August 2010

Riesling is an often-overlooked variety of New Zealand wine, but a German expert was impressed with our latest examples.

Riesling remains a minority variety in most of our winery's vineyards, but for Dr Rowald Hepp of Germany's historic Schloss Vollrads Estate it's the only thing he makes. He was recently here in New Zealand to help judge the New World Wine Awards, and in the process take a look at what we've been doing with our examples.

New Zealand's rieslings have never been better. Forget the riesling rip-off of the 60s and 70s, which were often not even made from the great grape. What's available today regularly reveals the variety in its full glory: light but intense, with an exhilarating acidity that can make even sweeter versions feel fabulously refreshing. As one of the world's oldest wine estates, with a history that goes back the 13th century and a sole focus on riesling, Schloss Vollrads has had more experience than most when it comes to working with the variety. And Hepp, the director and head winemaker of the Rheingau Estate, rates our local rieslings.

"I was especially impressed by the distinct varietal character of the wines that I tried," he says. "There was not only a good expression of riesling in the dry style, but also in the medium dry style. Both categories showed the potential of rieslings grown in New Zealand." He was also impressed by some of the older vintages he tried on his brief visit to the country.

Another grape idea to save energy

© The Marlborough Express, 10 August 2010

A Blenheim man's invention takes wineries one step closer to going off-grid.

Kevin Parker, of Blenheim company Vine Gas Ltd, has invented an engine with an inbuilt distillation column which produces and is fuelled by ethanol made from winemaking waste.

Heat from the engine is captured and used to drive the distillation of ethanol from grape-skin pulp. The engine could power a compressor which could be used to drive refrigeration, the biggest energy user in a winery, Mr Parker said.

Surplus ethanol could be used in a fuel mix to power vehicles. Petrol engines could run on 100 per cent ethanol and diesel engines on 10 per cent ethanol, or up to 75 per cent with modifications. Mr Parker lodged a patent two weeks ago.