



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

MARCH 2011

Glancing Forward to Future Events

**Wednesday,
13 April 2011**
Central Otago
Boutique Wineries

**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

Members' Discounts

Show your Cellar Club membership card for discounts as listed on next page:

Next Event

Mills Reef, Bay of Plenty

Wednesday 9th March, 7.45 for 8 pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$12, Guests: \$16

Presenters: arranged by James Cupit, the Cellar Room, members will be advised on the night.

MILLSREEF

We had a great turnout in February, 40 members and guests, who enjoyed Tim Coney's presentation. We expect no less for this exciting tasting of Mills Reef's top wines. The offering will include;

- **The Little Rosie - welcome wine**
- **2010 Mills Reef Reserve Viognier**
- **2009 Mills Reef Reserve Chardonnay**
- **2009 Mills Reef Elspeth Chardonnay**
- **2009 Mills Reef Reserve Syrah**
- **2009 Mills Reef Elspeth Syrah**
- **2009 Mills Reef Elspeth Trust Vineyard Syrah**
- **2009 Mills Reef Elspeth Cabernet Sauvignon**
- **2007 Mills Reef Vintage Port**
- **and a sneaky little taste of an '05 Elspeth!**

Their website informs us that "the Mills Reef winery is located on 20 acres of beautifully landscaped grounds in a semi-rural setting, just 5 minutes drive from Tauranga's CBD, although they mainly source their grapes in Hawke's Bay. The complex boasts full winemaking and bottling facilities, two underground barrel cellars, an aged wine cellar, and spacious wine tasting areas. An award winning 150 seat restaurant completes the picture, providing a wonderful ambience for a-la-carte dining, weddings, functions and conferences."

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...

Remember the members draw. See "From the Editor".

Quote for the Month

"If God forbade drinking, would He have made wine so good?" - Cardinal Richelieu

From the Editor

Terry mentioned last month that that was his last Cellar Club Newsletter. He and Carolyn are going to spend time in Darwin and will be away for some months. We wish them well and look forward to their return to Club activities later in the year, but the matter of whether Terry will return to the committee is undecided.

I have offered to take over the duties of Editor, at least in the short term. With this in mind I would ask that you bear with me as I settle into the task and establish some connections which will hopefully allow a more rounded approach in the future. For this month however the Newsletter may be somewhat briefer than it has been in the past as I have not had an opportunity to research more general material. Instead I have been suffering the frustrations of trying to cope with different versions of "Word" and coming to grips with the formatting approach used for the Newsletter template.

Of course, overshadowing our Club activities have been the events in Christchurch over the last week. As if September was not bad enough the "quake" or "aftershock" (depending on which expert you are listening to) last Tuesday was devastating. I am sure that members will join with the committee in wishing that the people of Christchurch might enjoy peaceful and settled times in the future.

There's a members' prize draw at each meeting but you must be present to win! In the past we have allowed the prize to jackpot if the member drawn was not at the meeting, but the committee have now determined it must be won each month in future, so we will keep drawing until it is struck by someone attending.

Robin Semmens
Editor

New Members

There are no new members to welcome to the Club this month, however Anne has asked me to remind members to bring along any screw caps or tear tabs they have saved.

Glancing Back



Coney Wines, Martinborough

In an entertaining presentation Tim Coney regaled the meeting with his stories about establishing Coney wines and café from a sheep paddock. The evening started with Coney's Ritz Riesling – a light citrusy wine which was a great start to the evening. We then tasted his Rallentando Riesling 2008, a dry style wine and the off dry Ragtime Riesling 2009. These two wines were followed by the Pinot Gris 2010, the Ramblin Rose 2010, and the Pizzicato Pinot Noir 2008, all of which were delightful. Tim also explained about the foods they match the wines with in their café.

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:

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The highlight of the evening was tasting the Que Sera Syrah 2008 and then comparing this wine with the newly bottled Que Sera Syrah 2009 which Tim brought along especially. Tim also talked about the different pruning techniques used; showing us the difference between pinot noir Syrah grape bunches. Tim finished the even with a song about making wine sung to the tune of Mama Mia. Thank you Tim to a great start to the 2011 year.

In the News

As I stated earlier, I have not had an opportunity to assess information sources yet. Those who have attended AGMs in recent years have often commented on the Chicken Balls I have made for such occasions, so I thought for a change we might share the recipe. These make a great finger food for events where finger foods are required, can also be adapted as an entrée. They really go well matched to a lively Gewurtztraminer.

CHICKEN BALLS WITH CHILI LIME DIPPING SAUCE

Ingredients

1 pkt 2 Minute noodles, Chicken flavour
500g minced chicken
1 onion, finely chopped
1 carrot, grated
1 celery stick, finely chopped
1Tbs Chicken Stock Powder
2Tbs Chopped parsley
1 egg beaten
½ cup dried breadcrumbs
oil

Method

Break noodles into 4-8 pieces - place in a bowl and cover with boiling water - stand for two minutes then drain.

Combine the noodles, contents of flavour sachet and other ingredients (except oil) and mix thoroughly. Roll the mixture into balls. Heat oil in a frying pan and cook the chicken balls in batches until brown and cooked, turn frequently during cooking. Serve with dipping sauce. (If I am cooking them to take somewhere later, I line a casserole dish with a kitchen paper towel and refrigerate covered - remove paper towel and heat in a microwave to serve)

Chilli Lime Dipping Sauce

2½Tbs Sweet Chilli Sauce
⅛c Lime Juice (no need to err on the side of caution) - can use lemon juice if lime not available.
1Tbs Fish Sauce
1Tbs Brown (or raw) sugar
Mix well and pour into small dipping bowls as required□
