

The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

APRIL 2011

Glancing Forward to Future Events

**Wednesday,
11 May 2011**
The Club's AGM
(See from the Editor)

**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

**Wednesday,
12 October 2011**
Saint Clair,
Marlborough

Next Event

Central Otago Boutique Wineries

Wednesday 13th April, 7.45 for 8 pm

Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville

Members: \$12, Guests: \$16

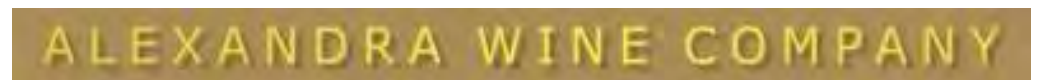
Presenter: Neil Hickling of Co-Pilot Distributors.

We had yet another great turnout in March, 39 members and guests, who enjoyed Brandon Turnage's presentation of Mills Reef wines. We expect no less from this month's exciting tasting and comparison of some boutique Central Otago producers. The tasting includes wines from 3 small Central Otago producers, each from a different sub region. The selection is as follows;



Locharburn Estate www.locharburnwines.co.nz
1765 Luggate-Cromwell Highway, PO Box 282, Cromwell 9342,

Locharburn Estate Sauvignon Blanc 2010
Locharburn Pinot Noir 2008



Alexandra Wine Co www.alexwine.co.nz
176 Airport Road, RD 1, Alexandra

Alex Wine Co Chardonnay 2007
Alex Wine Co Davishon Pinot Noir 2007.

November:

Bubbles (More detail next month)

Members' Discounts

Show your Cellar Club membership card for discounts at the following:

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



DOMAIN ROAD
vineyard

Domain Road Wines www.domainroad.co.nz

Domain Rd Bannockburn,

Starter Domain Road Dry Riesling 2010
Domain Road Pinot Gris 2010
Domain Road Pinot Noir 2008

And, to round of this selection, the bonus of a "Forrest" Tatty Bogler Pinot Gris.

Looks like a great night.

Heard about a Cellar Club member living on his own, and so for company he decided to get a pet. He went to the Pet Shop and ignoring the cute little puppies and kittens, was rather taken by the concept of a talking centipede that was for sale. He made the purchase and took the centipede home in a nice little box that served as its house.

After a couple of days it was Club night so he said in a quite normal tone "Would you like to come to the Cellar Club meeting this evening?"

A long silence followed so he leaned closer to the box and said quite loudly, "Say would you like to come to the Cellar Club Meeting tonight?"

A longer silence followed so he leant right down to the box and shouted "I asked would you like to come to the Cellar Club Meeting tonight?"

A tiny little voice responded from the box "OK, OK I heard you the first time. I'm just putting my shoes on."

From the Editor

With the drama of the Christchurch quake not yet settled the events in Japan have further emphasised the fragility of the world in which we live. I am sure that my fellow members will share with me a thought for the plight of those affected by these disastrous events.

On the Club front however, what an exciting line up we have for the rest of 2011. You will note that while there is much detail still to be sorted, the programme for the year is pretty much in place. You might well wonder what the committee do at their monthly meetings when things seem to be so well organised. I can assure you there is still plenty to do, but most of all it is a very enjoyable committee to be part of, and we will be looking to add some new talent at the AGM. If you believe you would enjoy being a part of the committee please consider putting your name forward, you will not regret it.

**Bladen Wines,
Marlborough**

10% discount on
cellar door sales

**Haythornthwaite
Wines,
Martinborough**

10% discount on
cellar door sales

In addition...

Remember the members draw. This can only be won by someone present at the meeting but will be redrawn if the winner is absent.

**Quote for the
Month**

"A mind of the caliber of mine cannot derive its nutriment from cows." - George Bernard Shaw (and me) on wine

**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:

semmens@xtra.co.nz

Formal notification of the Cellar Club AGM follows later in this newsletter.

Just a reminder that we have changed the rules in relation to the members' prize draw at each meeting. The prize will be won each month and will no longer jackpot, we will keep drawing until it is struck by someone attending.

And finally, there is a little concern that not all members attending are getting a chance to taste the welcoming wine. The committee has decided to have a pourer for the "quaffer" just to ensure it does not run out at future meetings.

Robin Semmens
Editor

Glancing Back



Brandon Turnage, Key Account Manager, Lower North Island for Mills Reef was the presenter for yet another excellent evening; a great turnout of members and guests and some really special examples of the quality wines being produced from grapes sourced on the "Gravels". Many thanks to James Cupit, the Cellar Room, Johnsonville, who played an integral part in the arrangement of the evening. The tasting included; "The Little Rosie", a rosé which was used as the welcome wine. This was followed by the 2010 Mills Reef Reserve Viognier, the 2009 Mills Reef Reserve Chardonnay, and the 2009 Mills Reef Elspeth Chardonnay.

The selection of reds included the 2009 Mills Reef Reserve Syrah, the 2009 Mills Reef Elspeth Syrah, the 2009 Mills Reef Elspeth Trust Vineyard Syrah and a 2009 Mills Reef Elspeth Cabernet Sauvignon.

This was all rounded off with the 2007 Mills Reef Vintage Port.

What great wines, what a great night, and a little something we have learned, not to call the welcome wine a "quaffer". It seems respectable winemakers and their representatives don't make good wines for people to "quaff". We will try to remember to use the term welcoming wine in the future.

In the News

Wine: A welcome invasion

Source: NZ Herald – John Hawkesby – 7 April 2011

The arrival of winemakers from foreign fields to our shores is gentle, considered and mostly highly successful. As a leading example of New World wines, New Zealand's volume may be lost in the millions of litres

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circling the globe and looking for a home, but our reputation is undisputed. The obsession with quality is paying off and the fashionistas of the fine wine world ignore us at their peril.

Sure, we can't and usually don't compete on price with other so-called New World wine countries, but we have a hard and well-earned respect for finely tuned, well-crafted, flavoursome wines of finesse and distinction. No wonder then, that from time to time those commanding undisputed elites of the wine world, the French, swallow their Gallic pride and come to New Zealand to plant vines and produce wine.

In 2001 Domain Henri Bourgeois, whose family had been in the wine business in Sancerre in France's Loire Valley for 10 generations, planted vines in Marlborough's Upper Wairau Valley. After a 12-year global search, the 109ha former sheep station was anointed as Clos Henri - the New Zealand division of a proud French wine family from France's largest and possibly least known wine producing area.

Jean-Marie Bourgeois, head of the family says, "Our ultimate objective is to offer a wine that tells you the story of its origins, whispers it's not French but from Marlborough, and says 'I'm a craft from the specific Clos Henri terroir'."

Terroir is that notion that position, soil and climate combine to produce great wines. It's a notion the Clos Henri team cling to. "We believe we are simply the hand that transforms into wine what nature has offered us.

"It's important for us to learn about our terroir and to understand how to respect its profound nature and balance."

Marlborough was chosen because its intense sunlight results in wines of great concentration, a long dry growing season helps develop big aromas and even ripening, and cool nights help natural acidity, helping wines to age.

Your homework - compare Clos Henri Sauvignon from Loire and Marlborough.

Recommended

2009 Clos Henru Sauvignon Blanc, \$29

Highly distinctive Marlborough wine made in the French style, with ripe tropical fruit flavours and pineapple "bite". Tending dry, flinty and luscious.

2008 La Cote des Monts Damnes Sancerre, \$43

From vines situated among the best slopes of Sancerre and Pouilly Fume in the Loire Valley. Less fruit, more understand minerality. A subtle textured wine.

Notice of Cellar Club Inc Annual General Meeting 2011

This is to provide formal notice to members of the Cellar Club's Annual General Meeting.

Date: **Wednesday 11th May at 8 pm**
Venue: **Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Associated with this notice is a request for any notices of motion for consideration at the AGM. Any such notice should be sent to the Secretary by 20th April 2011 (21 days before the AGM).

Members will recall that we have recently introduced a trio of Life Members into the Club. Naturally notices of motion might include recommendations for new life memberships. This is not restrictive of course, the committee is happy to receive notices or recommendations across the range of Club activities.