



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

JUNE 2011

Glancing Forward to Future Events

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

Wednesday, 9 November 2011
Bubbles with John Forrest

Wednesday, 7 December 2011
Christmas Dinner

Members' Discounts

Show your Cellar Club membership card for discounts:

Next Event

Esk Valley Estate Winery



Wednesday 8th June, 7.45 for 8 pm
Johnsonville Community Centre Hall, 3 Frankmoore Avenue, Johnsonville

Members: \$14, Guests: \$18

Presenter: Gordon Russell

Situated in the north of New Zealand's picturesque Hawkes Bay, at Bay View is The Esk Valley Estate winery. The winery sources fruit from Hawkes Bay, including the world-renowned Gimblett Gravels and Marlborough, as both regions consistently produce grapes of an extremely high quality. Esk Valley is a boutique winery, but it is unique in that many of the techniques used to craft its award-winning wines are dictated by the winery itself. The old concrete vats, the layout of the buildings, and the absence of modern technology mean the people at Esk Valley have had to make wine in a simple, honest, hands-on way.

Gordon Russell is the Senior Winemaker there. He has established himself as one of New Zealand's most recognised winemaking identities with his passionate approach to winemaking, and the enormous success he has achieved with his wines in tastings and competitions. The wines that Gordon will be tasting are as follows:

Esk Valley Verdelho 2010 to start, Esk Valley Chenin Blanc 2010 (vintage TBC)
Esk Valley Sauvignon Blanc 2010, Esk Valley Pinot Gris
Esk Valley Merlot Cabernet Sauvignon Malbec, Esk Valley Syrah
Esk Valley Winemaker's Reserve Chardonnay
Esk Valley Winemaker's Reserve Merlot Cabernet

Have you heard?

At a conference on linguistics, a professor of Spanish was in conversation with a professor of Irish. The Spanish professor asked if in the Irish language there was the equivalent of the Spanish *mañana*.

After pondering for some moments, the Irish professor said: "Well, yes we have, indeed we have several, but none of them convey quite the same sense of urgency."

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, and is must be won each meeting.

From the Editor

The Mid-Winter Dinner will be at the Tinakori Bistro. A sample menu follows, we are not entirely convinced that this is the final version but it will be something along these lines. What we are sure of is that the cost will be \$55 per person inclusive of corkage, tea, coffee etc. We appreciate that this is at the high end of the scale but costs are escalating and it does look a good menu. We are sure that everyone will have an enjoyable evening.



TINAKORI BISTRO

Entrees

*Sautéed prawns in a sauce of Tabasco, cream and garlic, or
Seared lamb tenderloin, with greens, roasted walnut, orange vinaigrette, or
Twice- baked goat cheese soufflé, served with beans and olive tapenade, or
Creamy seafood chowder served with smoked salmon and bread*

Mains

*Roasted chicken breast in tarragon, honey and lemons marinade served red capsicum sauce on creamed potatoes, or
Fresh fish fillet of the day baked with parmesan crumb, sundried tomato potatoes puree, roasted red capsicum sauce, or
Char grilled beef fillet, gravy and béarnaise sauce, mashed potatoes, or
Char grilled salmon, roasted baby potatoes, beans and dill hollandaise sauce*

Desserts

*Baked white chocolate and passionfruit cheesecake, passionfruit sorbet and anglaise , or
Warm sticky date pudding, vanilla Ice cream and crème anglaise, or
Ice cream, a combination of different flavours, served with chocolate sauce.*

This menu looks so good it could "almost" entice me, but as I will be in Britain at the time I will resist the temptation.

Cheers

Robin Semmens, Editor

Quote for the Month

"And Noah he often said to his wife when he sat down to dine, 'I don't care where the water goes if it doesn't get into the wine.' "

- GK Chesterton.

Electronic Newsletter Available

If you prefer to be emailed this newsletter, send a quick email to:

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Glancing Back



The Club's ANNUAL GENERAL MEETING Was held at the JOHNSONVILLE COMMUNITY CENTRE, 3 FRANKMOORE AVENUE, JOHNSONVILLE on Wednesday 11 May 2011

An enjoyable meeting and as usual there were no contentious issues. .

Committee Matters

After five years Cecilia Parker has stood down from the role of Club President. Anne Meggett takes over the reins. We wish Anne every success in this new role.

We must also offer our very real thanks and appreciation to Cecilia for the valuable contribution she has made during her years as President. Fortunately her experience is not lost and she will continue as Vice President.

The AGM also saw Steve Eade nominated and accepted as a new committee member. We welcome Steve and look forward to his contribution.

Subscriptions

The AGM confirmed that our annual subscription will remain at \$25 and your subscriptions are now due for payment.

As in previous years, the club doesn't actually issue a formal invoice but instead, attempts to collect your subscription at the same time as taking your July Dinner booking etc. The form for this will be emailed along with this newsletter

Have your details changed?

Finally, if your circumstances have changed and you no longer wish to be a member of the Cellar Club, can we ask that you contact Wayne or one of the committee and let them know. A facility for this is provided on the payment advice mentioned above.

In the News

PEGASUS BAY
FINE WAIPARA WINE



The following article was printed in the Pegasus Bay April Newsletter and is reproduced for your interest with the kind permission of Edward Donaldson, Marketing Manager at Pegasus Bay.

Matthew & Lynnette the winning husband and wife team at Pegasus Bay



There is a conundrum which has troubled wine connoisseurs for years; "Is wine made in the vineyard or the winery?" In other words, is it the grapes that principally determine a wine's final personality or is it the winemaker? Can the winemaker radically alter the aromas, flavours, mouth-feel and length of a wine so that its exact origins cannot be determined by its final character?

In a world-first attempt to shed light on this problem the Mud House Wine Group set up an experiment in the form of a competition. They hand harvested grapes from their Mound Vineyard in Waipara, well known for its top quality fruit. They scrupulously put every twelfth basket into its own individual bin so they ended up with 12 large containers, each with exactly the same mixture of grapes.

These were sent to 12 selected wineries and winemakers between Central Otago and Hawkes Bay. Their instructions were to make the best wine they could, in any style they chose using any techniques they saw fit. And what grape was used for this experiment/competition? Riesling was the obvious choice. This variety, like pinot noir, is sometimes referred to as "transparent" because it is hard to conceal any winemaking faults. They have to be treated with respect and can't be "mucked around with" without it showing through, unlike many other varieties. In addition, both of them are capable of making wine of the highest quality and have become the holy grail of many winemakers. Because of this they have also both seen an increasing surge in popularity in the market-place.

So who should judge the dozen? The answer was simple, the magnificent 12 winemakers themselves aided and guided by Bob Campbell, Master of Wine, who is one of New Zealand's most highly respected wine critics. The results showed there were 12 very distinct wines on the judging table, ranging from the steely dry to the medium sweet, from spine tingling acidity to mellow softness, from lean to plump and succulent and from the varietally pure to those with more complexity. The answer to the conundrum? Winemakers stamp their individuality and very much influence the wines they make. Something else was also apparent. In spite of the widely differing product there was a commonality. A strong seam which flowed through the wines and spoke of stones, soil, warm days, cool nights, the vintage and, above all, of Waipara Valley Riesling. Like the forms of women carved by 12 different sculptors, the results differed widely but the essential elements were the same and you could recognise them for what they were. Both the craftsmen and the materials are important and like any such work of art there is no one correct style. It is a matter of individual preference. In this case the judges chose the Riesling made by Matthew Donaldson and Lynnette Hudson of Pegasus Bay as being the winner. We were thrilled to get this accolade!
