



# The Cellar Club Inc

[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

Established in 1980

JULY 2011

## Glancing Forward to Future Events

**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:

**Wineseeker**  
86-96 Victoria St,  
Wellington  
10% discount

## Next Event

**Wednesday 13<sup>th</sup> July, 7.30 for 8 pm start**

**Cellar Club, Mid-Year dinner at Tinakori Bistro, 328 Tinakori Road, Thorndon.**



TINAKORI BISTRO

Just to repeat the possible menu, but there may be a minor change or two.

### *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.*

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**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.

Have you heard?

A gentlemen in New York buttered a piece of toast during breakfast then accidentally dropped it on the floor. He bent down to pick it up and discovered, to his astonishment, that it had landed butter side up. He knew from experience that this was against all the laws of nature, buttered bread or toast always fell butter side down.

He was so puzzled he went to see his Rabbi to whom he explained what had happened. "How can you explain such an astonishing and unnatural event?" he asked. The Rabbi pondered a while then told the gentleman he would have to consult with various authorities before he could give a definite reply. "Come back in a week's time."

The following week the gentleman returned. "Well Rabbi," he said, "have you found the explanation of that extraordinary matter with the buttered toast?"

"Well," the Rabbi replied, "I have consulted many books and talked with many colleagues. It seems that there is only one possible explanation. You must have buttered the toast on the wrong side."

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From the Editor

A great evening in June, a nice dinner in July, and the Central Otago v Martinborough tasting in August. Club activities are moving along nicely and we thank you all for your support. Another brilliant turn-out in June just re-emphasises the value of the presentations we have been able to attract in recent times.

I happened to note the temperature for Darwin yesterday, a paltry 30 degrees. Poor Caroline and Terry will be tearing their hair out in an effort to get back to Wellington'

For the next two months Wayne will take over stewardship of this newsletter and Steve Eade will look after biscuits and bread for the monthly meeting. Patricia and I are heading over to Britain and Europe for two months. I will try to drink a wine or two though that is not the major purpose of the trip. Look after yourselves, enjoy the meetings and rest assured I will be back in time for the World Cup.

Cheers

*Robin Semmens, Editor*

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## Quote for the Month

"A man cannot make him laugh - but that's no marvel; he drinks no wine."

~Shakespeare

## Electronic Newsletter Available

If you prefer to be emailed this newsletter, send a quick email to: [semmens@xtra.co.nz](mailto:semmens@xtra.co.nz)

## Club Contacts

**President and Membership Coordinator:**  
**Anne Megget**  
[amegget@paradise.net.nz](mailto:amegget@paradise.net.nz)  
Phone: 478-8573

**Secretary:**  
**Jenny Jebson**  
[jenny.jebson@paradise.net.nz](mailto:jenny.jebson@paradise.net.nz)

**Editor:**  
**Robin Semmens**  
[semmens@xtra.co.nz](mailto:semmens@xtra.co.nz)

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

**Club Website:**  
[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

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

## Looking Forward

Don't forget the August meeting with the Martinborough V Central Otago tasting.

Over the last few years there has been an ongoing debate about which of these two regions produce the best Pinot Noir wines. The committee invites you to a comparison tasting showing the wines from Murdoch James Estate – Martinborough, and Olssens – Central Otago. Both small family owned vineyards producing premium quality wines. Wines offered will include Sauvignon Blancs, Rieslings and of course Pinot Noirs. More detail in the next newsletter.

## Glancing Back



## **Esk Valley Estate Winery**

**Wednesday 8th June**

**Presenter: Gordon Russell**

Who could forget this meeting this quickly. Gordon presented a great range of Esk Valley wines with substantial background on how some of the varieties evolved and on the philosophy followed by Esk Valley over many years and generously allowed to continue by Villa Maria, now the parent company. Gordon continues as one of New Zealand's most recognised winemaking identities with a passionate approach to winemaking, and the enormous success he has achieved with his wines in tastings and competitions. The wines tasted included the following:

Esk Valley Verdelho 2010, Esk Valley Chenin Blanc 2010  
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

A great turn out of members and an evening thoroughly enjoyed by all. Our thanks to Gordon and Esk Valley for a great event.

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## **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.

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## In the News

### **Hamish Rutherford - Dom Post 15 June**

New Zealand's grape harvest has jumped by more than 20 per cent on last year, prompting concerns of another supply glut, although an industry body says that demand is coming back into balance with sales. According to New Zealand Winegrowers, 324,591 tonnes of grapes were harvested in the 2011 season, a 23 per cent increase on 2010 and about 14,000 tonnes more than expected.

The growth was centred on the South Island, boosted by good growing conditions, especially Marlborough, which now accounts for more than three-quarters of national volume. The region experienced a 34 per cent rise in harvest this year to 244,893 tonnes. Philip Gregan, chief executive of New Zealand Winegrowers, said that after two years of sliding prices the organisation expected things to be stable this year, with a "reasonable supply-demand balance".

In 2010 sales of wine were equivalent to 310,000 tonnes of grapes, Mr Gregan said, depleting inventories, which should boost the demand for grapes in the coming months. "We're cautiously optimistic. There are still challenges in the industry but the feeling, certainly amongst the wineries, is that things are starting to get better, they're getting the sales and they can see there's good demand out there."

He conceded that profitability levels "remain an ongoing concern", with restoring incomes a focus for wineries and contract growers. Experts remain concerned, however, after a number of businesses borrowed heavily, in particular in Marlborough, resulting in a hit to margins when wholesale grape prices dropped. Paul Munro, a partner at Deloitte, said that while he had seen some signs from clients that demand was picking up, production ideally would not have climbed as much, to help demand.

"Anecdotally, we're probably seeing some small positive signs, that there is a little bit of stronger demand out there globally, but it's nothing to get that excited about, to be honest. It's heading in the right direction but it's a small step."

Grapes destined to be turned into sauvignon blanc, which account for more than two-thirds of New Zealand's grape production, made up most of the increase, rising 50,000 tonnes to 224,412 tonnes. Grapes for pinot noir rose by almost a third, overtaking grapes for chardonnay as the second most harvested.

Production fell in all parts of the North Island, with Wairarapa and Hawke's Bay down 9 per cent and Gisborne down 21 per cent.

### **Vintage Or Glut?**

2011 grape production (tonnes and change on 2010):

New Zealand 324,591 (up 23 per cent)

Hawke's Bay 35,533 (down 9 per cent)

Wairarapa 3598 (down 9 per cent)

Marlborough 182,658 (up 34 per cent)

Central Otago 6196 (up 15 per cent)

Source: New Zealand Winegrowers

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