



# The Cellar Club Inc

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

Established in 1980

AUGUST 2011

## Glancing Forward to Future Events

**Wednesday,  
14 September  
2011**  
Neudorf Vineyards,  
Nelson

**Wednesday,  
12 October 2011**  
Change of plans  
here ... watch this  
space

**Wednesday,  
9 November  
2011**  
Bubbles with  
John Forrest

**Wednesday,  
14 December  
2011**  
Christmas Dinner

**Sunday,  
29 January 2012**  
Club BBQ,  
guests welcome

## Next Event

# **NORTH V SOUTH**

## **Martinborough V Central Otago**

### **Murdoch James V Olssens Garden**

**Wednesday 10<sup>th</sup> August, 7.45 for 8 pm**  
**Johnsonville Community Centre Hall,**  
**3 Frankmoore Avenue, Johnsonville**

**Members: \$12, Guests: \$16**

**Presenters: Roger Fraser V Heather McPherson**



*"The first vintage won gold at the New Zealand Royal Easter Show and succeeding vintages have done even better"* James Halliday.

Following Roger Fraser's twenty year dream the Fraser family established Murdoch James in 1986, with single minded focus of producing premium wines.

*"The wine is made on the vine"* - a saying you are hearing more of lately. This is achieved in the Murdoch James Estate vineyards in Martinborough, where we seek to capture the unique terroir of the various sites in the wines. In particular, the lime bases soils of our Blue Rock vineyard allows us to create wines that combine vibrant fruit flavours with a long minerality, plenty of mid-palate body, and a silky texture. Wines with character!

The wines produced include Sauvignon Blanc, Riesling, Pinot Gris, Chardonnay, Syrah, Cabernet Franc, Cabernet Sauvignon and Pinot Noir



*"This Bannockburn producer has made consistently good pinot noir in the past, but*

## Members' Discounts

Show your Cellar Club membership card for discounts:

### 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.

*since the 2002 vintage it has been top of the hit parade" Bob Campbell*

Olssens is owned and operated by John Olssen and Heather McPherson whose love of Central Otago - the climate in all of its seasons, and the dramatic ruggedness, peace and isolation of the landscape, plus a passion of wine has shaped their thinking, along with hard work, to enable them to pursue a dream.

Established in 1989, Olssens is nestled amongst the dry thyme covered hills of Bannockburn on Felton Road, where the essence of nature is captured by vines deeply rooted in the rocky, gold-bearing schist soils. The focus is to produce premium quality boutique wines.

The wines produced include Sauvignon Blanc, Riesling, Pinot Gris, Chardonnay, Cabernet Sauvignon, Pinotage, Syrah and Pinot Noir

\*\*\*\*\*

## From the Editor

Gosh how the months rush by. The AGM and mid year dinner are behind us and there are some great tastings and the Rugby World Cup to look forward to.

But alas, the battle for the Webb Ellis Trophy has impacted adversely on our club with Saint Clair pulling out of our October tasting. Whenever we invite an out of town winery to present their wines, they do so on the back of other trade activity they undertake in the Capital city. However Negotiants, Saint Clair's distributor, feel that the RWC is not a good period to undertake trade activity here in Wellington, especially as the week of our planned tasting is when everyone's attention would be switching to Auckland and the semi finals at the end of that week. So with no business need to be in Wellington that week, Saint Clair has had to reluctantly postpone their visit to Wellington and therefore our tasting.

This is disappointing to your committee but dependent as we are on the good will of winemakers and the trade as a whole, we have no choice but to plan for St Clair to present to us in 2012 and in the meantime set the wheels in motion for a replacement player to take the field.

However, I shall console myself with the knowledge that our August tasting promises a battle that should rival any on a playing field. Born in Central Otago, I am hoping that the Olssen wines start out strong, put up a stoic defence against their northern opponents and score a winning touchdown with their Pinot Noir. However, I have also been a supporter of Murdoch James' wines over the past decade so I will turn up at the tasting unsure who will be the ultimate victor.

Maybe it will be you and I as we get to taste some excellent wines from two of NZ's premier wine growing regions.

See you there ....

*Wayne Kennedy, Acting Editor*

**Mae West once said she likes two kinds of men - foreign and domestic.  
Well I like two kinds of wine - red and white.  
CHEERS!**

## Quote for the Month

*"Burgundy makes you think of silly things, Bordeaux makes you talk of them and Champagne makes you do them."*

~Jean-Anthelme Brillat-Savarin  
1755-1826.

He was a French lawyer and politician who gained fame as an epicure and gastronome

## Electronic Newsletter Available

If you prefer to be emailed this newsletter, send a quick email to:  
[waynek@paradise.net.nz](mailto:waynek@paradise.net.nz)



## Looking Forward



Don't forget to pencil the 14<sup>th</sup> September meeting in your diaries.

Having an important Nelson winery that has been around for 33 years present its wines to the Club is some achievement and being able to taste that region so soon after we have compared Central Otago and Martinborough is sure to please, especially when that winery is Neudorf Vineyards.



Judy Finn, along with her daughter, will be presenting the latest releases of 7 new wines including their highly regarded Moutere Chardonnay, Maggie's Block Pinot Gris and Moutere Pinot Noir. Recent vintages of all 3 have been previously rated 5 stars so you owe to yourself to find out if these ratings apply to these latest releases too. A must attend tasting.

More details in the next newsletter.

## Glancing Back



TINAKORI BISTRO

## July Mid-Year Dinner

Wednesday 13<sup>th</sup> July 2011

This dinner was held on a cold frosty night, so it was great to step down into a room that we had to ourselves that was warm and inviting. There was sufficient space for the 33 people present to mingle and greet each other, although I did detect a note of bewilderment by some who hadn't read their newsletter completely and so hadn't realised that the club had decided it would supply dessert wines and port instead of its more customary bubbles or aperitif.

Once seated at 8pm, our new President Anne welcomed everyone and the evening was quickly underway as friendships were renewed, introductions to partners, wives and guests made and more importantly, bottles opened/unscrewed. I was lucky to be seated at a table that held two life members and our Cellar Master, so sharing our wines proved most enlightening as we all sought to catch up with each other.

The entrees were soon out and I noted that the Sautéed Prawns and the Seared Lamb tenderloins were two particular favourites. Being lucky to have ordered one and able to taste the other, I think that favouritism was justified.

The mains followed albeit many people had not appreciated that there weren't any separate servings of vegetables or salad. To be fair, that is quite common in restaurants these days but still the committee has made a note to get more clarity around this for future dinners.

## Club Information

### 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

### Club Treasurer:

Wayne Kennedy  
[waynek@paradise.net.nz](mailto:waynek@paradise.net.nz)

Desserts were simple but tasty and well matched, I thought, with the 3 wines provided by the Club. These were the 2005 John Forrest Noble Riesling, the 2007 Pegasus Bay Aria late picked Riesling and a Porto Pitters Tawny Port. On the night my preference was the port and I was sad that when it came time to depart, there was none left for me to take home for a late night tipple.

Numbers were down slightly on previous years but hopefully the End of Year dinner will be better supported when some of our regulars return from their overseas travels.

I like these occasions as they provide a great opportunity to share one's wine and to meet new people. My suggestion would be for you to go and pencil the 14<sup>th</sup> December in your diaries now.

\*\*\*\*\*

## Important Stuff

### Subscriptions

The AGM resolved that these would continue at \$25 and are now due. If you haven't paid, then you can expect an email reminder from our resident bean counter soon.

If you reluctantly decide not to renew your membership, we would still ask that you let us know. Just email Wayne or Anne

Payment can be by either cheque or internet banking and the details for each, along with Wayne's & Anne's email addresses are under the section "Club Information" in this newsletter.

Make Wayne's day and get your payment to him soon.

### Pouring at our monthly tastings

You all will have noticed that at our tastings, the club provides people to assist with the pouring of each wine. This is an important job as it not only frees up the presenter to answer questions etc but it means that we can ensure everyone receives an adequate volume to taste, whilst still remaining within the tolerances of our drink drive regulations.

To date this pouring has been done by two of the committee but in future we would prefer that it be a committee member and a club member. So if you are asked, we hope you will accept. If enough of you do, you might only be asked once every 4 or 5 years! But we also appreciate that some of you will have reasons why you do not wish to do this. Just let the person who contacts you know that and we will record this on our roster so we don't come back to you again.

Remember to ask what can I do for my club, not what my club can do for me ..... a JFK for the blatant plagiarism.

\*\*\*\*\*

## That new Jersey



Former All Black Grahame Thorne said: "It's taking it back to a more traditional look. I don't know whether it's a World Cup-winning jersey though.

It's like a good bottle of wine, it's what's in them that counts."