



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

OCTOBER 2012

Glancing Forward to Future Events

**Wednesday,
14 November
2012**

Bubbles night with John (Mac) Macpherson from Advintage to host

**Wednesday,
12 December
2012**

Christmas Dinner, Hazel's, Wellington

**Sunday,
27 January 2013
BBQ**

**Wednesday,
13 February 2013
Mission Estate**

**Wednesday ??
March 2013
Lansdowne Estate / Bijou**

In addition...

There's a members' prize draw at each meeting - you must be present to win, and it must be won each meeting.

N.B. Save your wine bottle screw caps and bring them to the monthly meetings. Anne will willingly take them off you.

Next Event

**Wednesday 10 October, 7.45 for 8 pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members: \$12, Guests: \$16

Presenter: Catherine Brown – Bannock Brae



Catherine has decided that she will present both the Rosé and the Grüner Veltliner, even though they will only have been bottled for just over a week. It does mean that they may be suffering a little from 'bottle shock' but she hopes our members can taste past any shock and appreciate the true wine underneath (it will at least make an interesting talking point).

Therefore, the wines to be presented will be:

- Bannock Brae Barrel Selection Pinot noir 2010
- Bannock Brae Barrel Selection Pinot noir 2002
- Bannock Brae Goldfields Pinot noir 2009
- Bannock Brae Goldfields Dry Riesling 2011
- Bannock Brae Goldfields Riesling 2002
- Bannock Brae Cathy's Rosé 2012 (Quaffer)
- Bannock Brae Marlene's Grüner Veltliner 2012

Bannock Brae will present 2 bottles of the Barrel Selection Pinot Noir 2010 for prizes . We wish to thank them for this generosity. See "In the News" for recent publicity for this producer.

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From the Editor

New Member: During the last month Ruth West has signed up as a new member. Welcome Ruth, we hope you enjoy your time with the Cellar Club.

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

December Dinner: Note that if we get sufficient attendance at the December dinner we will be able to get the full restaurant to ourselves. We are keen to do this and as a consequence we are looking at some early indication from members that they will attend the dinner.

Please give this some urgent thought and let me know by email (alternatively let some one know at next weeks meeting) if you intend to participate and how many will be in your party. An early response will be most helpful for the organizer of the dinner.

Cheers

Robin Semmens, Editor

Looking Forward

November – Bubbles with John (Mac) Macpherson

Still working on the detail for this evening but be assured it will be special. The wines are not yet finalized but we are working on a catering package and looking into the purchase of flutes so that we will not have to rely on others providing them when we have bubbly evenings. The door price will be the usual \$20 for members and \$25 for guests. Whilst we plan to cater for nibbles members should ensure that eat before the presentation as this is another evening where the quantity of wine tasted may exceed the average.

December - Christmas Dinner

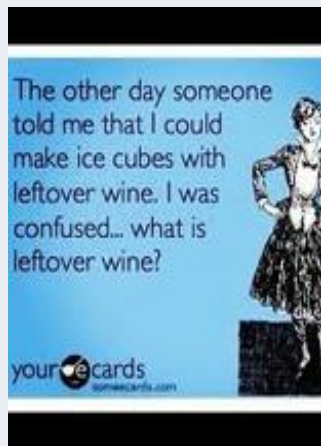
Wednesday 12 December Hazel Restaurant, Marjoribanks Street, Wellington

It's time to update everyone on our plans for Christmas. You will see from the menu below that it has some interesting choices that I feel sure will go well with those special wines in your cellar.

The club is planning to provide a small subsidy to your meal as well as providing its customary glass of bubbles when you arrive. The final cost to you will be determined at our next committee meeting, but I can tell you that the entire meal will cost you no more than \$55 per head.

Hazel Restaurant have said if our numbers reach a minimum of 45, we'll be able to have the restaurant to ourselves, so we do encourage you to come along and socialise with your fellow club members. So they can determine whether to continue to block out the restaurant, Hazel are keen to have an early indication of numbers. Please let us know whether you're likely to be attending, either by emailing Robin or letting us know at the club's Bannock Brae tasting next week.

Quote for the Month



Electronic Newsletter Available

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

Club Information

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HAZEL CHRISTMAS MENU

Entree

Roasted asparagus, forest mushroom salad with grilled pumpkin, buttered green beans & goat feta
Ginger n' rock sugar glazed turkey breast, asparagus & grapefruit salad
Beef tenderloin, smoked red onion & sweet pepper, tomato relish

Main Course

Prime pork fillet with smoked nectarine, champagne ham stuffing, blackberry sauce, orange kumara gratin & wilted spinach
Seared salmon fillet with warm potato, confit fennel, pepper salad & almond puree
Prime beef fillet & zucchini fritter, grilled asparagus, baby carrot & sauce bearnaise

Dessert

Apple mousse with toasted honey syrup apples & blackberries
Hazel Xmas pudding with manuka honey ice cream, praline & vanilla anglaise
Basil pannacotta, kaffir lime flavoured strawberries & lemon mousse

Tea and filter coffee

Glancing Back

South African Wines – has there been a change since Nelson got out? - Richard Gooch

An exceedingly entertaining presentation as expected from Richard although the quality of the wines was variable. A number had reached, or even passed, their cellaring potential. This was compounded by what was thought of as quite high pricing. Richard mentioned that this is partly because there is a large South African population in New Zealand nowadays, and they are prepared to pay a premium for wines from their homeland with which they were familiar. Limited suppliers in New Zealand and unfortunately Richard had only returned from overseas a few days before the tasting and had not had the best opportunity to test the wines.

Despite these negatives there were one or two quite delightful wines with the Pinotage being very popular. The presentation was both humorous and informative.

For those members who might be interested in purchasing any of the wines tasted they are available through On Trays Ltd, 38 Fitzherbert Street, Petone.

Club Address:

C/- Wayne Kennedy
17 Stonefield Place
Johnsonville
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Club Website:

www.cellarclub.co.nz

Bank Account for Internet Banking:

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Club Treasurer:

Wayne Kennedy
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Have you heard

Drinking and Driving

I would like to share an experience with you all, about drinking and driving. As you well know, some of us have been known to have had brushes with the authorities on our way home from the odd social session over the years.

A couple of nights ago, I was out for a few drinks with some friends and had a few too many beers and some rather nice Merlot. Knowing full well I may have been slightly over the limit, I did something I've never done before - I took a bus home.

I arrived home safely and without incident, which was a real surprise, as I have never driven a bus before.

In the News



Bannock Brae Wins Top Award at 2012 NZ International Wine Show

Nissan NZ Champion Wine of the Show - Bannock Brae 'Barrel Selection' Central Otago Pinot Noir 2010

Chaired by Bob Campbell MW and 26 senior wine judges, the Bannock Brae 'Barrel Selection' was described as "Beguilingly fragrant, silky and harmonious with a lovely marriage of red fruits, chocolate, sweet spice, wild thyme and beautifully balanced savoury oak. A superb wine."

This is one wine the Cellar Club will be tasting when Catherine Brown comes to town on 10 October. So don't wait, book the babysitter, setup the video, sky remote and don't miss this event.