

The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

NOVEMBER 2012

Glancing Forward to Future Events

**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

April

Working on a special presentation for this month

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 14 November, 7.45 for 8 pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members: \$20, Guests: \$25

Presenter: John (Mac) Macpherson, Advintage



Search Stuff.co.nz "Cup Bubbling Over" to find a recent article (10 September 2012) in the Dompost outlining the John (Mac)pherson and Advintage story. Irrespective of the history, it doesn't get much better than this. We have enjoyed some great November bubbly tastings in recent years and this presentation promises to top them all. Many of you know John Macpherson and Advintage. Few members have not purchased a bottle or two from this outlet.

The following is a hint of what we might taste. There could be a couple of changes but the general theme will follow this outline. The links are to the Advintage website, this will give some detail of the proposed wines.

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

- A wee French Vin Mousseux that we are importing – no link yet.
- A prosecco – probably Riondo
<http://www.advintage.co.nz/product.aspx?p=6091c407-e9e6-4f5e-bc4a-cbe08e069d98>
- Quartz Reef Central Otago
<http://www.advintage.co.nz/wines.aspx?q=quartz>
- Roederer Estate <http://www.advintage.co.nz/product.aspx?p=09f32021-b95d-4251-97bf-fbac6e0727ad>
- Champagne Lanvin <http://www.advintage.co.nz/product.aspx?p=259655c8-2bc1-4a0e-90f2-2db8e1956698>
- Champagne Lombard – from the same house as Lanvin but up the food chain. No link yet. Probably about \$60.
- Champagne Roederer Nv
<http://www.advintage.co.nz/product.aspx?p=cd76503e-37ac-4e78-8ca3-cc1e3cf16a41>
- And finish with Champagne Roederer Rose 2007 – no link yet but probably about \$150 retail.

John Kemblefield of Kemblefield wines along with Mac will be at the presentation to give a winemaker's perspective to parallel the distributor's perspective. Be in for this tasting, I am sure you will hate to miss it.

From the Editor

November Bubbly and December Dinner

Thanks to everyone who has responded to the request to let us know if you are attending the following two meetings. Numbers currently stand at 39 for each event. Our target has been for 50 for Bubbles and 45 for the December Dinner. **Anyone who hasn't responded is welcome to do so**, it would be great to have final numbers as soon as possible.

We are happy if you have friends who would like to participate, particularly for Bubbles, but please let me know. If there is too much interest we might have to put a limit on attendance.

Please remember that the Club is looking at ways we might increase membership. If you know anyone who might enjoy wine tasting, please encourage them to give it a try.

Cheers

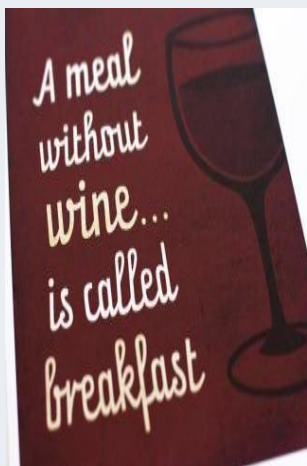
Robin Semmens, Editor

Looking Forward

December - Christmas Dinner

**Wednesday 12 December Hazel Restaurant,
Marjoribanks Street, Wellington**

Quote for the Month



Electronic Newsletter Available

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

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Let's just repeat the Hazels Menu. There are 39 confirmed but there are still a few of you who have not confirmed attendance.

Hopefully we can reach the 45 needed for sole access to Hazels on the night.

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

A great night, enjoyed by most who attended. The decision to introduce both the Rosé and the Grüner Veltliner, even though they may be suffering a little from 'bottle shock' was not a disaster. A great opportunity to sample recently bottled wine and discuss how it might travel in the bottle. A reminder of the wines presented:

- 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

In fact, it was one of the older wines that left us with a question. The 2002 Pinot Noir had plateaued if not being past it's best. Despite this, members enjoyed a more relaxed presentation and some interesting wine. A good evening showcasing a less well known producer.

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Have you heard

An Irish priest is driving down to New York and gets stopped for speeding in Connecticut. The state trooper smells alcohol on the priest's breath and then sees an empty wine bottle on the floor of the car.

He says, "Sir, have you been drinking?" "Just water," says the priest. The trooper says, "Then why do I smell wine?"

The priest looks at the bottle and says, "Good Lord! He's done it again!"

In the News - Dom Post - 26 October 2012

Wine exports to China have the potential to rise in value from a current \$25 million a year to \$150m in just eight years.

New Zealand Winegrowers says the target is aspirational, but consistent with the rise in wine exports to Asia generally in the last few years. Wine exports have risen five-fold from \$20m in 2005 to nearly \$100m this year.

The growing importance of China to Kiwi winemakers is why New Zealand Winegrowers is opening its first Asian office next week, based in Hong Kong. Asian marketing manager Monty James said the move had been desirable for some time, but the clincher was a recent industry review by PWC, which highlighted the need to be present in growth markets.

"Coupled with that, China has gone from being a small player in New Zealand wine to the number one [in Asia] by some margin and continues to grow. It grew over 50 per cent in the last financial year."

New Zealand Winegrowers already has offices in London, New York, San Francisco and Melbourne, and the Asian office is expected to service other markets in the region. But there's little doubt China is its main focus, a market which till now has been forged by the efforts of individual winemakers or through big-label parent firms. Experts in the field have stressed the need for Kiwi wineries to take a less fragmented approach and James says the Hong Kong office is the beginning of that broader effort.

It is being assisted by a \$1.5m contribution from New Zealand Trade and Enterprise next year towards building the Kiwi wine brand in China and mainland Europe. Hopes are even higher for Europe. The New Zealand Winegrowers-NZTE growth target for wine exports to Germany, Sweden and the Netherlands is \$225m by 2020, well up from its present \$45m.

James said the Government's involvement in marketing New Zealand wine was critical, "because our competitors . . . are going into China with significantly more and government-driven money".