



The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

AUGUST 2013

Glancing Forward to Future Events

**Wednesday 11
September 2013**

MacVine
International Ltd -
Aromatics

**Wednesday 9
October 2013**

Grant Burge

**Wednesday 13
November 2013**

Advintage – Festive
wines

**Wednesday 11
December 2013**

Christmas Dinner

**Sunday 26 January
2014**

BBQ

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: Brookfields Winery

**Wednesday 14 August 2013, 7.45 for 8 pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members: \$14, Guests: \$18

Presenter: Peter Robertson (Owner)



The Brookfields winemaking philosophy is to make fruit-driven wines that are enjoyable in their youth, go well with food, and for those that can resist temptation, wines that respond well to cellaring.

The wines to be presented this evening are all from the Brookfields 2012 vintage. The 2012 harvest/vintage was special to the winery as it was officially the 75th for Brookfields Vineyards. When they bottled the first wines from the 2012 vintage the 'first' 75th vintage wine/variety was the 2012 'Ohiti Estate' Sauvignon Blanc. This will be your quaffer on the evening. It is a milestone for New Zealand, plus for the world of wine, having a winery celebrating 75 years.

The wines presented will be:

- Ohiti Estate Sauvignon Blanc 2012 (Quaffer)
- Robertson Pinot Gris 2012
- Bergman Chardonnay 2012
- Back Block Syrah 2012
- Burnfoot Merlot 2012
- Ohiti Estate Cabernet Sauvignon 2012
- Sun Dried Malbec 2012
- Indulgence sticky, 2012

A well established and appreciated Hawkes Bay winery. We are looking forward to this presentation; miss it at your peril.

From the Editor

July dinner – Please see "Glancing back" for comments on the July Dinner. Given the rising costs of eating out, your committee has discussed a number of aspects around these evenings. We would be grateful for feedback from members with regard to the following issues.

1)-Should we forego coffee and tea, and ask members to pay themselves at the venue if they want tea or coffee to finish? Negotiation on this always increases costs, but we are aware that not everyone requires or partakes of a hot drink after the meal.

Members' Discounts

Show your Cellar Club membership card for discounts:

Wineseeker

86-96 Victoria St, 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

Electronic Newsletter Available

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

2)-Do members mind an increase in cost for future dinners? Your committee has strived to keep costs around the \$50 per head mark but this is becoming increasingly difficult. The cost of eating out has increased markedly of late and we wonder if members would mind if we increased the price range a little.

3)-We want to ensure that people get enough to eat on these occasions and to ensure there are vegetables available if not provided as part of the meal. This may further increase costs. Are members comfortable with this?

Your feedback would be appreciated

Editorial Privilege – No one responded to my little quiz; two possibilities, you didn't know the answers or you didn't read the newsletter, tut,tut.

- odoing an Aaron Gilmore..... (Having dinner at the Heritage in Hanmer Springs, I did not abuse the waiter or get kicked out)
- oWednesday before the July dinner? (At the stage show "Yes Prime Minister". Not bad but not up to the standard of the TV series)
- o“and his name was, and he drove the fastest milk cart in the west.... (....Ernie)
- oplays classical music to the vines? (Peter Yealands)

Cheers

Robin Semmens, Editor

Looking Forward

September 2013 – An Evening of Aromatics



Established in 1999, Macvine International is an importer and distributor of top quality, specialist wine from New Zealand and around the world. They also import and distribute Spiegelau Glassware - one of the world's top specialist producers of glassware designed for wine lovers. They include Bridge Pa, Forrest (including the John Forrest Collection and Newton Forrest), Clark Estate, Gladstone, and others among their New Zealand clients.

David Hughes will represent Macvine for an evening that will concentrate on aromatics. More next newsletter.

Glancing Back - Mid Year Dinner – La Cloche



A French Affair

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We discussed this event and the general feeling was that while the evening was excellent the restaurant lacked heating, and some members complained about being cold. The committee did receive feedback that one member was ill after the dinner. Those attending thought that the bubbles were great, the food was great although there was some comment that not enough dessert was provided. It was also raised that the meal sizes were somewhat small with no vegetables provided, so not everyone was able to eat their full.

It was decided that in future we will make sure that vegetables are provided, but thought we would seek some guidance from members (See "From the Editor").

It was agreed by the committee that pre-ordering works. However, some committee members felt rushed during the meal and that it was nice to sit and chat over coffee at the end. One option discussed was negotiating a set one off price for corkage. It was suggested that we subsidise the dinners more, but it was felt by the committee that we should provide a subsidy for the December dinner only.

Have you Heard ? A poetic offering

The horse and the mule live thirty years and nothing know of wines and beers
The goats and sheep at twenty die with never a taste of scotch or rye
The cow drinks water by the ton and at eighteen is mostly done
The dog at sixteen cashes in without the aid of rum or gin

The cat in milk and water soaks and then in twelve short years it croaks
The sober, modest, bone dry hen lays eggs for nogs, then dies at ten.
The animals are strictly dry they sinless live and quickly die.
While sinful, ginful, rum-soaked men survive for three score year and ten.
And some of us, though mighty few stay pickled till we're ninety-two



Quote of the Month

Champagne and Orange Juice is a great drink. The orange improves the champagne. The champagne definitely improves the orange.

- Prince Philip

In the News

Cheers to a bumper year of wine

By Jamie Gray, NZ Herald
Wednesday July 24, 2013



Last summer's drought was disastrous for many farmers but for winegrowers, the near perfect growing conditions resulted in record production of 345,000 tonnes for the 2013 season. The season, which ended in early May, marked a rise of 28.5 per cent on the very short 2012 crop and was 5 per cent higher than the previous record set in 2011.

Low carryover stock levels have meant that the export of 2013 sauvignon blanc had already started with "gusto". Rabobank senior analyst Marc Soccio said the New Zealand wine industry was on a stronger footing to deal with the rebound in supply now that the New Zealand category was well established in key markets around the world.

Philip Gregan, chief executive of the 1000-member New Zealand Winegrowers, said the summer was terrible for pastoralists but "fantastic" for winegrowers. He said the long, hot summer delivered the quality for the vintage and the December flowering season delivered the quantity. But Gregan said consumers hoping for a return to the low prices of the 2008-9 wine glut could be disappointed. He said the supply imbalance since that time had been addressed and that this season would not result in an oversupply.

"All the signs are that the wines are going to be pretty fantastic," Gregan said. "They [consumers] are really going to see some spectacular wines out of this vintage." Demand from overseas would determine pricing and Gregan said there had been a rise in wine prices over the past 12 months "and that's not going to disappear". He said there was renewed optimism in the industry, helped along by a more exporter-friendly Kiwi dollar against the US dollar.

However, he said a New Zealand dollar at near five-year highs against the Aussie dollar was causing some concern because Australia was the country's biggest customer. In the year to May, wine exports were worth \$1.2 billion with Australia being responsible for \$368 million, or 30 per cent, of the total.

New Zealand wine export volumes declined by 8 per cent in the first four months of the year as exporters waited for larger volumes from the 2013 vintage to come on stream.
