



# The Cellar Club Inc

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

Established in 1980

NOVEMBER 2013

## Glancing Forward to Future Events

**Wednesday 11  
December 2013**

Christmas Dinner,  
Cuba Street Bistro

**Sunday 26 January  
2014**

BBQ

**Wednesday 12  
February 2014**

Wright's Vineyard,  
Gisborne

**Wednesday 12  
March 2014**

Alpha Domus Wines,  
Hawkes Bay

**Wednesday 9 April  
2014.**

Penfold's Bin Release

### 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: Festive Wines

**Wednesday 13 November 2013, 7.45 for 8 pm start. Johnsonville Community Centre Hall, 3 Frankmoore Avenue, Johnsonville**

**Members: \$10, Guests: \$12**

**Presenter: John Macpherson, Advintage**



John (Mac) Macpherson from Advintage is presenting again. A change of format in that we are going away from the strictly bubbly theme of previous Novembers, however sticking to the festive theme. Mac is likely to be accompanied by John Kemble again so be prepared for an entertaining night. Look at the line-up. There is something for everyone here.

**Quaffer** - Veuve d'Argent Methode Brut NV - *Not from Champagne but produced by the team at Louis Bouillot in Burgundy. This sharply priced French Methode is delightfully fresh, well balanced and deliciously loaded with fresh apple and stone fruit characters.*

### Wines to be presented:

1. Lake Chalice Pinot Rose 2013 - *Advintage say that this it is clearly one of this vintage's best Roses. Fresh and deliciously off dry with lingering strawberry and tangy citrus flavours.*

2. Te Whare Ra Toru - *A blend of Gewurztraminer, Riesling and Pinot Gris. The previous vintage took out a prestigious TOP 5, FIVE STAR & BEST BUY spot in Cuisine Magazine.*

3. Squawking Magpie The Stolen Chalice Reserve Chardonnay 2012 - *Notes not currently available.*

4. Chapoutier Cotes du Rhone 2012 - *A Grenache/Syrah blend; In Advintage's opinion Michel Chapoutier dominates the Cotes du Rhone market in the lower price French range and this glorious 2012 is, quite simply, extra-extraordinary value.*

5. Two Gates Syrah 2011 - *Two Gates is a premium, organic focussed, brand from the proven Rod McDonald stable. Grown from fruit sourced from the original Two Gates vineyards, this is a superior Hawkes Bay Syrah that is built for the long haul.*

6. Champagne Lanvin Brut NV - *Notes not currently available, but a well-known Champagne.*

7. Champagne Taittinger Brut NV - *Taittinger is heralded worldwide as a Champagne of great finesse, elegance and understated power.*

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**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](mailto:waynek@paradise.net.nz)

From the Editor

**November, December and May 2014 Meetings** – I would like to thank you all for responding to my request for numbers for the next two meetings. They will both be well attended. There has been no objection to holding the AGM early and have a presentation after the meeting so we are proceeding on that basis.

**Advintage** – Please note that despite the high quality of the wines we will be tasting, we have kept the door price down. This is largely possible because of Mac's generosity in heavily subsidising the tasting wines. There are of course additional costs, eg hall charges and food etc and we have to recover these.

We would ask members to carefully consider making purchases to help make it worth Mac's while, we are sure the wines will be offered at great prices and will enhance your festive supplies with Christmas coming on so quickly.

**NB** I attach a payment advice that covers both the November and December costs. It also provides a space to indicate your preferences in December. Please complete and return to Wayne by the stipulated date.

Cheers

*Robin Semmens, Editor*

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Looking Forward

December 2013 – Cuba Street Bistro.



Cuba Street Bistro is situated at 203/205 Cuba Street, Te Aro. It is a smart and charming location in the heart of Wellington. They offer contemporary New Zealand cuisine made from the best locally sourced ingredients and couple this with a quality dining experience. Perfect for a group of friends, a family outing etc.

Please see the menu following, looks really great. As with La Cloche in July we are looking to provide the Bistro with an indication of how many dishes of each item they will need to cater for. If you are going to the dinner please indicate your preference for dinner and dessert. Much appreciated.

## Club Information

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## CUBA ST BISTRO

### Starter

*Brooklyn Bakery Bread, Homemade Dips, Antipasto*

### Main

*Fish of the day with crispy capers, salsa verde (g.f)*

*Char-grilled Sirloin Steak with marrow jus (g.f)*

*Pumpkin Risotto with basil, walnut, topped with parmesan cheese (veg)*

*Free Range Pork Fillet wrapped in bacon and with port wine jus*

*Ricotta Stuffed Chicken Breast with tarragon sauce*

*All mains served with creamy mash potato plus vegetables and salad to share*

### Dessert

*Warm Christmas pudding with cream anglaise sauce and Kapiti ice-cream*

*Sticky Date Pudding with butterscotch and Kapiti vanilla ice-cream*

*Chocolate Mud Cake with Kapiti triple chocolate ice-cream*

*Pavlova with fruit and whipped cream (g.f)*

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## Glancing Back - Grant Burge, Barossa



The presentation was arranged by Eurovintage and what an evening it was. The wines were great and the presentation lively and informative. Great attendance with 36 members and 7 guests. Keith thoroughly enjoyed the evening and was very pleased with the orders he received.

**Quote of the Month**

"Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly."

W.E.P. French

**Drinking and Driving**

Members will be aware of the proposed lowering of drink/drive limits coming next year. We ask members to always be conscious of these limits and to take care when attending Club events.

The selection included;

- Grant Burge Benchmark 2012 Shiraz
- Grant Burge Miamba Shiraz 2010
- Grant Burge Filsell 2011 (Shiraz)
- Grant Burge Cameron Vale 2010 (Cabernet Sauvignon)
- Grant Burge The Holy Trinity G.S.M 2010 (Grenache, Shiraz, Mouverde)
- Grant Burge Aged Tawny

It's amazing how well it works when we can get iconic NZ or Australian producers.

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**Have you Heard ?**



**Ode to spell checkers**

I have a spelling checker. It came with my PC.  
 It plane lee marks four my revue Miss steaks aye can knot sea.  
 Eye ran this poem threw it, Your sure reel glad two no.  
 Its vary polished in it's weigh. My checker tolled me sew.  
 A checker is a bless sing. It freeze yew lodes of thyme.  
 It helps me right awl stiles two reed, And aides me when aye rime.  
 Each frays come posed up on my screen Eye trussed too be a joule.  
 The checker pours o'er every word To cheque sum spelling rule.  
 Bee fore a veiling checker's Hour spelling mite decline,  
 And if we're lacks oar have a laps, We wood bee maid to wine.  
 Butt now bee cause my spelling Is checked with such grate flare,  
 Their are know fault's with in my cite, Of nun eye am a wear.  
 Now spelling does knot phase me, it does knot bring a tier.  
 My pay purrs awl due glad den With wrapped word's fare as hear.  
 To rite with care is quite a feet Of witch won should bee proud,  
 And wee mussed dew the best wee can, Sew flaw's are knot aloud.  
 Sow ewe can sea why aye dew prays Such soft wear four pea seas,  
 And why eye brake in two averse Buy righting want too pleas.

(Well it uses the word wine - Ed)

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**In the News**

Nothing to report this month as a full newsletter in any event.

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