



# The Cellar Club Inc

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

Established in 1980

APRIL 2014

## Glancing Forward to Future Events

**Wednesday 14 May 2014**

AGM / Wooing Tree, Central Otago

**Wednesday 11 June 2014.**

Moana Park, Hawkes Bay

**Wednesday 9 July 2014.**

Mid Year Dinner

**Wednesday 13 August 2014**

Millton Vineyards and Winery, Gisborne

**Wednesday 10 September 2014**

RM (Rod MacDonald) Wines - Hawke's Bay

### 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: Penfolds Bin Release

**Wednesday 9 April 2014, 7.45 for 8 pm start.  
Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville**

**Members: \$16, Guests: \$20**

**Presenter: Dan Baldock, TWE Global**

**Treasury Wine Estates** are distributors for Penfolds. They are a unique global wine company with a leading international portfolio of new world wines. From the establishment of Australia's Penfolds in the mid 1840s to the 1876 founding of Beringer Vineyards, a winemaking legacy has been created. Our five foundation brands form the base of our passion for wine and are some of the most recognised and awarded wines in the world: Beringer Vineyards, Lindeman's, Penfolds, Rosemount Estate and Wolf Blass.

Dan works with Treasury and presented to the Club the last time we had a Penfolds tasting. Your Club has had the forethought to cellar some of the Penfolds Bin Range and this allows us to have a comparative tasting with current wines and some that have been cellared for at least 10 years. The wines will probably include;

**Quaffer** - Trinity Hill Chardonnay/Viognier 2008

### Tasting Wines;

- Bin 9 Cabernet Sauvignon (2012)
- Bin 128 Coonawarra Shiraz (2000 and 2012)
- Bin 138 Barossa GSM (2003 and 2012)
- Bin 389 Cabernet Shiraz (2002 and 2011)

May be a different year for the current range but sit back and enjoy, this will be a great evening but we concede it is primarily for those who enjoy good reds. Looking forward to a good turnout.

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## From the Editor

**AGM** - A reminder that next month's meeting includes the AGM. I will send out formal notifications as required by our rules closer to the event. With the Wooing Tree tasting as well we are hoping for a top evening.

**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)

**"In The News"** - As a change of pace this month we will take a backwards glance at some wine history. As a life and foundation member of the Cellar Club, Ron Thomson has written a number of papers on the early wine years in New Zealand. We will include them from time to time as a break from current news items.

**World Wide Web of Wine** - In the technical world in which we live, there are many items on the internet with videos and information about wines and wine appreciation. With this in mind we have decided to provide you with links to items you may find of interest. Of course we will welcome contributions from members if you find interesting links. We will develop this through our website as well. See "Wine Science" in this newsletter. Cheers

*Robin Semmens, Editor*

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Looking Forward

May 2014 – AGM and The Wooing Tree



The AGM will commence at 7.30pm and will hopefully take about 25 minutes to complete. After a short break we will get into the tasting, presented by Michelle Morpeth from the Wooing Tree. This a change in format but we are sure members will enjoy the evening. More detail about both events later this month.

Wooing Tree produce some exceptional Pinot Noir, we tried the Beetle Juice last year, along with Chardonnay, Pinot Gris and Rose styles.

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Glancing Back - Alpha Domus Winery



**ALPHA DOMUS**  
HAWKES BAY

Paul Ham presented on what was a great night with lots of new members and guests. Paul was grateful for the opportunity to present and was happy at the level of orders. The wine was great with the Barnstormer judged as being superb. Paul was an enthusiastic and informative who adapted a style that suited the evening.

The wines included the Aviatrix (a blend of whites), Viognier, Chardonnay Merlot, Cab Sav and Syrah, rounded off with their Noble Selection. A selection of very nice wines.

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Wine Science

Got a spare few minutes. Then go to the internet and copy and paste in the addresses below and you can learn about the science behind wine. There are three video items and each is about 5 mins long. Pour yourself a glass, put your head phones on and enjoy.

**Episode 1 – Wine flavour** – From smoky to citrusy to peppery, the unique flavor profiles of wines are scrutinized and celebrated perhaps more than any other beverage's. In the first episode of this wine science series, Dr. Gavin Sacks of Cornell University's Viticulture and Enology Program details the chemical composition of wine and explains why you detect the faintest aromas of oak, flowers, or green pepper in your glass.  
<http://www.sciencefriday.com/video/12/19/2013/out-of-the-bottle-wine-flavor.html>

**Episode 2 – Tricks of the trade** - Translates popular wine jargon such as "breathing," "corked," and "wine tears" into chemistry you can understand. Dr. Gavin Sacks of Cornell University's Viticulture and Enology Program will also give you some tricks you can use to experience the versatility of wine.  
<http://www.sciencefriday.com/video/01/03/2014/out-of-the-bottle-tricks-of-the-trade.html>

**Episode 3 – Wine Psychology** - Explains how expectations, environment, and social cues can fool us into believing that our wine tastes better or worse than it is.  
<http://www.sciencefriday.com/video/02/07/2014/out-of-the-bottle-wine-psychology.html>

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Have you Heard ?



" HE MEANS NOTHING TO ME, DARLING -  
HE DOESN'T EVEN LIKE RED WINE."

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## Quote of the Month

*"his lips drink  
water but his heart  
drinks wine"*

— E.E. Cummings

## 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.

## A Bit of NZ Wine History

### WINES OF THE 60s

In 1997, Montana Wines, now Brancott Estate, celebrated their 25th anniversary and released on to the market a new version of Cold Duck. Those with memories going back 30 years or so will remember this wine well. Nobody seems to know what grape it was made from, probably Muller Thurgau, but at the time it tasted all right and it had the advantage of being able to be sprayed around a function if nobody was watching!

On the subject of "old" wines, a number of wines currently available have been around for several decades, Liebestraum, Velluto Rosso, Blenheim [originally called Bernkaizler], Chasseur, etc. Originally all made from the Muller Thurgau grape, but now much of the wine is imported in bulk from Spain, Australia and South America and the quality has greatly deteriorated.

Thirty odd years ago, wines were often labelled Hock, Moselle, Chablis, Burgundy etc., but these descriptions are now either illegal or have fallen from favour. In 1976, the leading grape varieties planted in New Zealand were -

**WHITE:** 1. Riesling Sylvaner 2. Palomino 3. Baco 22A 4. Chasselas 5. Pinot Chardonnay.

**RED:** 1. Cabernet Sauvignon 2. Seibel 5455 3. Pinotage 4. Seibel 5437 5. Albany Surprise

With a few exceptions, most have now disappeared. Table wines were divided into four categories -

**WHITES:** Generic names such as Hock, Chablis, White Burgundy, Moselle. Grape varieties were Reisling Sylvaner, Chasselas, Pinot Chardonnay, Muller Thurgau and brands such as Riverlea White, Cresta Dore, Bernkaizler, Fu Gai, Vin Che, Traumerei, Liebestraum and Chasseur.

**SWEET WHITES:** Sauterne type wines and proprietary ones such as Vidalsteiner, Totara Gold, Chassemino, Waitangi Pearl.

**REDS:** Claret, Burgundy and wines named after a grape variety such as Cabernet Sauvignon, Pinotage, Gamay Beaujolais, Pinot - also names such as Bakano, Velluto Rosso, Alicante, Rossano.

**SPARKLING WINES:** These were in a separate category and were labelled Champagne, Champelle, Fontanella, Sparkling Burgundy, Marque Vue, Sparkling Cuvee, Sparkling Moselle, Cold Duck, Sparkling Hock, Sparkling Pearl and Asti Spumante. The wines were made by the pressurised tank or Charmat process, but only two wines were made by the French Champagne method. These were Mission's Fontanella and Selak's Champelle.

Who can remember the excellent liqueurs made by Mission Vineyards? They were Estralita [similar to Galliano], Blackberry Brandy Liqueur, Walnut Liqueur, Creme de Cacao, Creme de Cafe and Apricot Brandy.

Unfortunately, our liquor laws caught up with Mission several decades ago. The Government, in their wisdom, decided that New Zealanders were not sophisticated enough to enjoy local liqueurs - the alcohol level was deemed to be too high and these products disappeared from the market.

It is very hard to compare the extremely high standard and quality wines we currently enjoy with those of several decades ago. Any imported wine then was considered very good or at least a lot better than locally produced wines. Now the tide has turned and our wines, particularly our Sauvignon Blanc and Pinot Noirs can compete with wines anywhere in the world.

Ron Thomson.