



# The Cellar Club Inc

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

Established in 1980

JUNE 2014

## Glancing Forward to Future Events

**Wednesday 9 July 2014.**

Mid Year Dinner  
Cuba Street Bistro

**Wednesday 13 August 2014**

Millton Vineyards and Winery, Gisborne

**Wednesday 10 September 2014**

RM (Rod MacDonald)  
Wines - Hawke's Bay

**Wednesday 8 October 2014**

Villa Maria

**Wednesday 12 November 2014**

Bubbles and Festive Wines

### 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: Moana Park

**Wednesday 11 June 2014, 7.45 for 8.00pm start  
Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville**

**Members: \$14, Guests: \$18**

**Presenter: Dan Barker, Winemaker/Owner.**



Dan is a passionate winemaker with experience from some of the top performing wineries in Hawke's Bay, and has been involved in the New Zealand wine industry from both a sales and a manufacturing aspect for 18 years. Dan graduated from EIT Hawke's Bay with a degree in Wine Science in 2003. While being runner up for Young Winemaker of the Year in 2002, he was successful and won the title in 2003. Not long after that, Dan started crafting wines for boutique producer Moana Park Winery, set in a picturesque Puketapu valley in the western hills.

When Dan and wife Kaylea later bought the winery in 2008, in the middle of a recession and in the same year they were getting married, everyone thought they were mad. Six years later and the winery has expanded exponentially and won numerous international awards, while still remaining hands-on and keenly focused on producing top quality wines underpinned by Dan's natural, low allergen winemaking philosophy.

Wines on show this evening will include the "Crush Pad" 2013 Reising; the 2012 Viognier, 2013 Chardonnay, and the 2013 Gimblett Syrah from their "Estate" series; followed by the "Reserve" 2012 Chardonnay and 2013 Gimblett Syrah. This is all rounded off with the 2011 Botrytis Chardonnay. I've tasted at Moana Park, well worth the effort.

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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:

[wayne@paradise.net.nz](mailto:wayne@paradise.net.nz)

## From the Editor

**AGM** – The Annual General Meeting passed without problems. We would like to congratulate Francesca on becoming a life member of the Club. We are really hoping that she can attend the July dinner so a formal presentation can be made. We would also like to thank James Cupit for his contribution to the Cellar Club committee. James has not been with us for long but we are aware his resignation is more about changes to his work situation. We hope to work closely with James in the future as he has many valuable contacts.

**Programme changes afoot** – Please note there a couple of changes to previously notified events. The mid-year dinner is now set for Cuba Street Bistro. We had a great event there last year and are sure they will deliver the goods again. We really appreciate their willingness to accommodate us again, particularly at short notice. (See below)

We also have a glitch with Martinborough Vineyards over the October presentation. Thankfully Villa Maria have agreed to step in. It's great when we replace a cancellation with such a high profile producer.

Cheers

*Robin Semmens*, Editor

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## Looking Forward

### July 2014 – Mid Year Dinner, Cuba Street Bistro.

As many of you will realise, next month is our traditional winter dinner when we all bring along a bottle of our favourite wine and share a dinner together. Partners are very welcome and this year we may even get to confer life membership on a club member if she is able to attend [awaiting confirmation].

The dinner is being held again at Cuba St Bistro who have stepped in at short notice since the restaurant we originally planned to visit has been sold and it was proving too difficult to finalise something in time for our July dinner. Cuba St Bistro was the venue of last year's very successful Christmas dinner and hopefully if we can get similar numbers to last December, we will secure sole use of the restaurant on the night.

The full menu for the dinner will be circulated prior to next week's June tasting and I would urge you all to either bring along the payment advice that will accompany the menu to the June tasting or email your response to Wayne as per the instructions on the form.

If any of you wish to bring another couple to the dinner to introduce them to the more social side of our club, that is perfectly fine but their attendance and payment, like your own, will need to be completed before the 27<sup>th</sup> June.

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## Glancing Back – Steve Farquharson, Wooing Tree Vineyard.



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**Quote of the Month**

*This bottle of "wine" doesn't have a suggested serving size printed on the label, so I'm just going to assume it's one serving."*

— Anon

A good tasting although a slightly disappointing turn-out. Orders were low but we wondered if this might have been because members were not clear about discounts being offered by Wooing Tree. The committee plans to canvass members over their reaction to the format for this meeting.

A reminder that wines included the Wooing Tree 2013 Blondie, a 2012 Rose, the 2012 Chardonnay, the 2013 Beetle Juice (Pinot Noir), the 2010 Pinot Noir, the 2009 Sandstorm Reserve 2009 and rounded off with the 2012 Tickled Pink 2012.

Nice wines, a shame there wasn't a little more interest.

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**The World Wide Wine Web**

[http://www.grownups.co.nz/read/lifestyle/food\\_and\\_wine/wine-appreciation-bob-campbell](http://www.grownups.co.nz/read/lifestyle/food_and_wine/wine-appreciation-bob-campbell)

A little bit by Bob Campbell on how his wine tasting has changed.

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**Have you heard?**

This could be me in a couple of days, note the bus. I am sure that they won't do this with the wine though.



**Wayne will be producing next month's newsletter. See you at the Mid -Year dinner.**

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### **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.

## Wine News (another history offering from Ron)

### **LIQUOR LICENCING IN THE 60s**

Most Cellar Club Members will eat out occasionally, if not regularly, and it's worth considering the background to wine drinking in restaurants throughout New Zealand. We expect virtually all restaurants to be either fully licensed or BYO, but looking back to the early 60s, this was not the case.

It was on 13th December 1961 that the first licence to serve wine was granted to the Gourmet Restaurant in Auckland. For the first time since 1917, New Zealanders could at last enjoy dining out in a manner which European immigrants, novels and foreign films had led them to believe was normal elsewhere.

Prior to the first liquor licence being issued, many New Zealand restaurants and coffee bars were breaking the law by providing wine and spirits to their customers. After the first licence was issued, the law allowed for only ten restaurants in New Zealand to serve alcohol, apparently in the belief that this number would be more than sufficient for the few sophisticates who liked a glass of wine with their meal. In Wellington, three restaurants, now long gone, were awarded licences – the Zodiac and Jolly Frog, both in Lambton Quay and Le Normandie in Cuba Street.

Only light wines, beer and stout could be served, bars on restaurant premises were banned and diners could only drink while seated at their table. Liquor was available between noon and 2.30pm and 6pm to 11.30pm, with one hour allowed to finish drinks before the bottles and glasses were whipped away.

The number of tables in the restaurant were limited and Menus had to be printed and their contents approved by the Licensing Commission before use. Staff had to be uniformed, the floor carpeted and general decor finished to a style and standard approved by the Commission. The Government also ensured that for the next ten years, the simple and inexpensive restaurant, run on the lines of a French Cafe or Italian Trattoria would remain the stuff of novels and foreign films.

It is hard to look back now to those times and compare conditions with what is available now. Many of the well known restaurants established in Wellington in those early days have now long gone. A few restaurants you may remember – Orsinis and Le Normandie in Cuba Street, the Coachman, owned by Des Britten, in Courtenay Place then on the Terrace, Pierres and Frasers in Tinakori Road. Also, Seranos in Vivian Street, Francois [now Le Canard] in Mulgrave Street, The Settlement in Willis Street, Plimmer House [now Boulcott Bistro], Il Casino in Tory Street, Marbles in Kelburn, The Earl of Pembroke in Northland.

Hotels with formal dining rooms such as The Midland, St. George, Royal Oak, Duke of Edinburgh, all now gone. One restaurant that seems to have survived the years is still going strong – The Green Parrot in Taranaki Street – good meals, reasonable prices and open all hours.

Well, that's progress!

Ron Thomson