



The Cellar Club Inc

Established in 1980

Newsletter - September 2014

Next Event: Rod McDonald Wines

**Wednesday 10 September 2014, 7.45 for 8.00pm start,
Johnsonville Community Centre Hall, 3 Frankmoore Avenue,
Johnsonville**

Members: \$10, Guests: \$14

Presenter: James Pearce, Sales and Marketing.



ROD McDONALD WINES

James comes from over 15 years in the Wellington Hospitality industry, where he built and managed several bars and restaurants, including St Johns Bar and The Occidental. While In Wellington he gained a passion for wine and achieved level 1 Master Sommelier. On moving to Hawkes Bay, with a view to expanding his wine knowledge and a change of lifestyle, he contacted Rod McDonald who offered him a job in the winery (cellar rat). He worked through the fantastic 2013 vintage and still continues to have a hand in the winery. After vintage he began in sales and marketing for Rod McDonald wines, where he covers the Central and Lower North Island.

Wines to be presented:

Quaffer:	Quarter Acre Sauv Blanc	Te Awanga Pinot Gris 2013
	Quarter Acre Viognier 2013	Quarter Acre Chardonnay 2013
	Blanket Hills Syrah 2012	Te Awanga Syrah 2011
	Rod McDonald Trademark Syrah	

Come along and enjoy tasting some classy Hawkes Bay wines.



From the Editor

Newsletter - The more observant among you will have noticed that there is a change of format for the Newsletter. The reason for this is that we no longer see the point of providing the margin. We have decided to stop advertising discounts in the newsletter.

Discounts are a changing feast and we wonder if members generally seek the ones advertised. In any event many producers, and retail outlets, will provide a discount if you mention you are a member of the Club or even just ask for one. Your committee suggests that whenever you are purchasing wines that you ask about discounts available. You will be surprised as to how often a discount will be offered. We may also include some information about prospective deals through the website, so keep an eye on that as well.

I am sure that Mark and Susan will continue to offer discounts to any members who visit them at Haythornthwaite.

Information about Club contacts and future events will be included in the body of the new format.

Screwcaps - Anne will continue to collect screwcaps at meetings. She is collecting them to give to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

Cheers

Robin Semmens, Editor

Looking Forward - October 2014 - Villa Maria



VILLA MARIA
NEW ZEALAND

The presenter for this Villa Maria tasting will be Jonathan (Jono) Hamlet of the Joseph Solar Vineyard (manager and viticulturist) in Hawkes Bay - he manages the organics programme for V M nationwide, and this tasting will concentrate on their organic portfolio. Amongst other achievements, Jono is the vice president of the NZ Organic Winegrowers Association. More detail next month.

On offer will be a Gewurtz quaffer, then two wines from the Private Bin range, two Cellar Selections and two single vineyard wines, all organic offerings. In order to show some more 'interesting' varieties, Villa Maria will arrange for some barrel samples of wines produced from grapes from their organic vineyards ie Chenin Blanc. They have over 15 varieties planted in their Hawkes Bay organic vineyard alone so this shouldn't be a problem!

Looking Back - August 2014 - Cangrande Italian Wine

Cangrande
ITALIAN WINE

The consensus was that this was a great meeting with enjoyable wines, much comment on the Olive Oil and the Modena Balsamic, and an enjoyable presentation from Michele of Cangrande. There were good orders of both the wine and the oil and balsamic. Also there was biscotti provided by Carmel Joe. This went down a treat and was enjoyed by all, thanks Carmel.

To recap the wines they included a Prosecco Superiore Valdobbiadene Docg - Bortolomiol (Veneto) as a quaffer followed by; Pinot Grigio Doc - Masut da Rive (Friuli - Venezia Giulia); Soave Superiore Doc "Monte Sella" - Le Mandolare (Veneto); Negroamaro del Salento Igt - Cignomoro (Puglia); Nebbiolo Langhe Doc - San Biagio (Piemonte); Amarone della Valpolicella Classico Doc - Caterina Zardini (Veneto); Il Fortificato, Fortified red wine based on Recioto della Valpolicella - Giuseppe Campagnola (Veneto)

Cangrande also provided a Falanghina Beneventano Igt - Donnachiara [Campania], as a raffle prize. Great fun trying to keep up with the Italian names. Thanks Michele.

Have you Heard - Ask the Doctor

Q: Doctor, I've heard that cardiovascular exercise can prolong life. Is this true?

A: Your heart is only good for so many beats, and that's it... don't waste them on exercise. Everything wears out eventually. Speeding up your heart will not make you live longer; that's like saying you can extend the life of your car by driving it faster. Want to live longer? Take a nap.

Q: Should I cut down on meat and eat more fruits and vegetables?

A: You must grasp logistical efficiencies. What does a cow eat? Hay and corn. And what are these? Vegetables. So a steak is nothing more than an efficient mechanism of delivering vegetables to your system. Need grain? Eat chicken. Beef is also a good source of field grass (green leafy vegetable).

Q: Should I reduce my alcohol intake?

A: No, not at all. Wine is made from fruit. Brandy is distilled wine, that means they take the water out of the fruity bit so you get even more of the goodness that way. Beer is also made out of grain. Bottoms up!

Q: How can I calculate my body/fat ratio?

A: Well, if you have a body and you have fat, your ratio is one to one. If you have two bodies, your ratio is two to one, etc.

Q: What are some of the advantages of participating in a regular exercise program?

A: Can't think of a single one, sorry. My philosophy is: No Pain... Good!

Q: Aren't fried foods bad for you?

A: YOU'RE NOT LISTENING!!! ... Foods are fried these days in vegetable oil. In fact, they're permeated in it. How could getting more vegetables be bad for you?

Q: Will sit-ups help prevent me from getting a little soft around the middle?

A: Definitely not! When you exercise a muscle, it gets bigger. You should only be doing sit-ups if you want a bigger stomach.

Q: Is chocolate bad for me?

A: Are you crazy? HELLO!? Cocoa beans ! Another vegetable!!! It's the best feel-good food around!

Q: Is swimming good for your figure?

A: If swimming is good for your figure, explain whales to me.

Q: Is getting in-shape important for my lifestyle?

A: Hey! "Round" is a shape!

Well, I hope this has cleared up any misconceptions you may have had about food and diets.

And remember:

Life should NOT be a journey to the grave with the intention of arriving safely in an attractive and well preserved body, but rather to skid in sideways, wine in one hand, chocolate in the other, body thoroughly used up, totally worn out and screaming, "**WOO HOO! What a ride!**"

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General Information

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

Electronic Newsletter - Most members receive this newsletter electronically now, however if you are not doing so please send a quick email to waynek@paradise.net.nz

Members Draw - There is a members prize draw at each meeting, you must be present to win, and it must be won each meeting.

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In the News - Villa Maria Viticulturist Wins National Title

(With Villa Maria coming next month this item might be timely)

It was a successful evening for Villa Maria at last week's New Zealand Winegrowers Romeo Bragato Wine Awards held in Marlborough, winning six gold medals with Villa Maria's Hawkes Bay Assistant Vineyard Manager Paul Robinson collecting the trophy for New Zealand's Young Viticulturist of the Year. One of five finalists, Paul was thrilled with his award, "This is my fourth attempt at the title and it feels great to be the winner."

Placing strong emphasis on viticulture, this is the second time Villa Maria has had a winner take the title. Paul made special thanks to Villa Maria for the opportunities that have been presented during his seven years with the company.

The Young Viticulturist of the Year competition was founded in 2006 and attracts a high calibre of entrants from throughout the country and is recognised within the wine industry as the leading accomplishment for young viticulturists to aspire to and achieve, celebrating the young talent in each wine region.

The contestants showcased their practical skills throughout the competition with the final challenge, a topical speech. Fronting a crowd of 400, Paul confidently spoke about water management in Hawkes Bay's famous Gimblett Gravels Wine Growing District, and he goes onto compete in the Young Horticulturist of the Year competition in November.

Emma Taylor, National Coordinator for the Young Viticulturist Competition said, "This year's event was particularly tough with a very high standard of competitors."

The annual Bragato Wine Awards celebrate the effort and passion from viticulturists and vineyard management throughout New Zealand. The six gold medals Villa Maria collected are the result of a true culmination between viticulture and winemaking to consistently produce quality wines.

GOLD MEDALS AWARDED

Villa Maria Single Vineyard Chardonnay Keltern 2013
Villa Maria Single Vineyard Chardonnay Taylors Pass 2013
Villa Maria Reserve Marlborough Noble Riesling 2012
Villa Maria Reserve Marlborough Noble Semillon 2011
Villa Maria Single Vineyard Seddon Pinot Noir 2012
Villa Maria Reserve Hawkes Bay Gimblett Gravels Syrah 2012

Club Contacts

President and Membership

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Coming Events

Wednesday 8 October 2014

Villa Maria

Wednesday 12 November 2014

Bubbles and Festive Wines – Advintage

Wednesday 10 December 2014

December Dinner

Sunday 25 January 2015

Summer BBQ

Wednesday 11 February 2015

Man O War – Waiheke Island

Wednesday 11 March 2015

Auburn Wines – Central Otago