



The Cellar Club Inc

Established in 1980

Newsletter - October 2014

Next Event: Villa Maria Estate

**Wednesday 8 October 2014, 7.45 for 8.00pm start,
Johnsonville Community Centre Hall, 3 Frankmoore Avenue,
Johnsonville**

Members: \$12, Guests: \$16

**Presenter: Jonathan (Jono) Hamlet, Manager and Viticulturist,
Joseph Soler Vineyard.**



VILLA MARIA

NEW ZEALAND



Jono plays an integral part in managing Villa Maria's 65 hectare Joseph Soler Vineyard in the Hawkes Bay, 21 hectares of which are fully certified with BioGro. His role involves the challenge of managing the vineyards organically, while meeting the economic and quality parameters set out by the company and industry. The Joseph Soler Vineyard currently produces 15 grape varieties and supplies to all three company wineries, Villa Maria Estate (Auckland), Vidal (Hawkes Bay), and Esk Valley (Hawkes Bay). Over the next five to seven years, Jonathan will take the lead role in bringing the entire Joseph Soler Vineyard (44 hectares remaining) into organic production.

Seeing the opportunities in viticulture, he spent several years growing grapes on Waiheke Island before migrating south to the Hawkes Bay, to work for CJ Pask and Ngatarawa wineries. He was later employed by Villa Maria to manage the organic vineyard, Joseph Soler. As mentioned last month, Jono is the vice president of the NZ Organic Winegrowers Association.

I also outlined in the last newsletter that on offer will be a Gerwurtz 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.

Should be an interesting evening so make sure you are there. If you have any doubts about drinking the Villa Maria Gewurtz have a look at "Have you Heard". Clearly a very wide variety in those enjoying the wine.

From the Editor

The Editor has fallen silent this month (not entirely true as there have been child minding responsibilities during the school holidays). I hope the new format meets with general approval, but I am always ready to listen to ideas. Some great evenings coming up but where has the year gone?

Cheers

Robin Semmens, Editor

Looking Forward - November 2014 - Bubbles and Festive Wines - Advintage



We will have John Macpherson (Mac), most probably accompanied by John Kemble, for this meeting. I think they enjoy the trip as much as we enjoy having them. Your committee have asked Mac to refocus on bubbles rather than the wider "Festive Wines" from last year. The evening will probably include a blush bubbly and a sticky as festive with straight bubbles filling out the offering.

We don't have a list of wines at this point but we are sure that the evening will be the usual high level tasting that our November meeting has followed in past years.

Looking Back - September 2014 - Rod McDonald Wines



ROD McDONALD WINES

Jason Pearce presented this meeting. The consensus was that this meeting was a good, enjoyable evening with a selection of good wines. The discussion about the "One Off" label was felt to be of particular interest. During the presentation the committee decided that serving the three Syrahs at the same time would allow a good opportunity for comparative tasting. This seemed to work well and in the future, if there was a two or more flights of the same wine, we would consider doing a similar vertical tasting. The presenter received a good quantity of orders from the tasting.

The wines presented were: the Quarter Acre Sauvignon Blanc as a quaffer followed by; Te Awanga Pinot Gris 2013; Quarter Acre Viognier 2013; Quarter Acre Chardonnay 2013; Blanket Hills Syrah 2012; Te Awanga Syrah 2011; and the showpiece Rod McDonald Trademark Syrah.

Have you Heard

Warren and Eunice Thessman, long-time members and friends of the Cellar Club, have been enjoying their Villa Maria Gewurtztraminer but wondered why some of the bottles seemed to be disappearing. The problem was solved when they went out to do some gardening recently.



Clearly topical with this month's meeting, perhaps Jono will have an explanation. In the meantime Warren you need to check the security of your cellar.

General Information

Screwcaps - Anne collects screwcaps at meetings. As mentioned she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

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.

In the News - Yet further evidence of the benefits of red wine (but is acne a problem among our members?)



After heart and dental health, a team of US scientists has found that a compound found in grapes and red wine could also play a role in fighting acne. Though for some, red wine can cause the skin to flare up in a rosy flush, scientists at the University of California, Los Angeles (UCLA) wondered if they could take the same heart-healthy antioxidant properties of its star ingredient, resveratrol, and apply it to the treatment of acne. Resveratrol is found in the skin of grapes.

After combining the antioxidant with the common acne medication benzoyl peroxide, researchers found that resveratrol enhanced the drug's ability to kill acne by inhibiting the growth of zit-causing bacteria. Resveratrol works by halting the formation of free radicals, which cause cell and tissue damage. Benzoyl peroxide, meanwhile, is an oxidant that works by creating free radicals that kill the acne bacteria.

And though, in theory, the two compounds should cancel each other out, researchers found that the two elements actually worked in tandem to fight bacteria: one aggressively killed it, while the other offered prolonged antibacterial effects. "It was like combining the best of both worlds and offering a two-pronged attack on the bacteria," said senior author Dr. Jenny Kim in a statement.

For their research, scientists grew colonies of the acne-causing bacteria called Propionibacterium and added various concentrations of resveratrol and benzoyl peroxide. On its own, they found that while benzoyl peroxide was able to kill the bacteria at all concentration levels, the effect failed to last beyond 24 hours. Resveratrol, when applied alone, wasn't able to kill the bacteria as aggressively as benzoyl peroxide, but it was able to inhibit new growth over a longer period of time. But when applied together, the combination proved the most effective at reducing bacteria counts, the study found. The findings were published in the journal *Dermatology and Therapy*.

In other good news surrounding red wine, research published in the *Journal of Agricultural and Food Chemistry* this spring showed that red wine could help fight tooth decay. In simulated lab tests, researchers showed that it was effective at eliminating the bacteria that causes plaque and tooth decay thanks to its antimicrobial properties.

Club Contacts

President and Membership

Coordinator:

Anne Megget

amegget@paradise.net.nz

Phone: 478-8573

Club Address and Treasurer:

C/- Wayne Kennedy

17 Stonefield Place

Johnsonville

Wellington 6037

waynek@paradise.net.nz

Secretary:

Jenny Jebson

jenny.jebson@paradise.net.nz

Editor:

Robin Semmens

semmens@xtra.co.nz

Club Website:

www.cellarclub.co.nz

Bank Account for Internet Banking:

06 0541 0056031 00

Coming Events

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

Wednesday 8 April 2015

A Waipara evening