



The Cellar Club Inc

Established in 1980

Newsletter - November 2014

Next Event: Festive Wines

**Wednesday 12 November 2014, 7.45 for 8.00pm start,
Johnsonville Community Centre Hall, 3 Frankmoore Avenue,
Johnsonville**

Members and Guests: \$18

Presenter: John (Mac) Macpherson, Advintage.



Advintage are coming to the party with an exciting mixture for this year's festive wines tasting. The theme this year is "blush, bubbles and sticky. The selection will be something along the following lines.

Bubbles/ Champagne

Bubbles by Lobetia

Squawking Magpie SQM Blanc de Blanc Brut

Champagne H.Garnier and Co. Brut NV

They will also do Roederer Vintage 2006/07 - A great bit of kit.

Rose

Aronui Single Vineyard Pinot Rose 2014

Rockburn Stolen Kiss Pinot Noir Rose

Sweet wines - (very cool, different options, exciting flavours.)

Buller Fine Old Muscat

Valdespino Pedro Ximenez El Candado

Your committee would very much like to thank Advintage for their regular participation and generosity at our November tastings over recent years. We would love it if members were able to place orders to make it worthwhile for Mac to make this annual trip to Wellington.

From the Editor

Comment re "In the News" - Interesting that only a week after Jono Hamlet spoke at our October meeting the item included in this newsletter under the "In the News" banner appeared in the Dominion Post. Clearly Organic production is getting increasing attention.

December Dinner – See looking forward for the proposed menu at Strawberry Fare, and a great price has been negotiated. Attached with this newsletter is a payment advice form for the November and December events. We are anticipating the usual strong support for these events..

Cheers

Robin Semmens, Editor

Looking Forward - December 2014 - Dinner – Strawberry Fare



The Door price for this event will be \$50 per head. This is the last time you are likely to have a great night out at this price. That's because the club is subsidising each meal and the pre-dinner bubbles. So show your support by filling out the attached form and coming along to make it an evening to remember. Bubbles will be provided upon arrival and maybe a sticky later. Start time is 7 for seating at 7:30pm.

The proposed menu for the dinner follows. Looking forward to a good attendance. Your committee very much appreciate Strawberry Fare coming to the rescue after other arrangements proved unsatisfactory.

Starter

Breads and spreads

Mains

- **Lamb Shank**
With a rich puttanesca sauce, potato mash and honey glazed carrots (gf)
- **Porterhouse Steak**
Served medium rare with potato rosti, Portobello mushroom, blue cheese, horseradish cream and port jus (gf)
- **Chicken Breast**
Pan seared then roasted served with sweet corn puree, potato gnocchi and toasted grana padano
- **Manuka Smoked Salmon Fillet**
Served with a salad of gourmet potato, fennel, green apple and mayonnaise accompanied by a fire roasted capsicum sauce (gf)
- **Potato Gnocchi**
In a Portobello mushroom cream sauce with grana padano

Desserts

Your choice from our amazing selection of desserts.

Looking Back - October 2014 - Villa Maria



This meeting was excellent with Jonathan (Jono) Hamlet being an interesting and enthusiastic speaker concentrating on the organic viticulture rather than the wine. It was a very informative balanced presentation, leading to a good level of orders. A good follow up with the newspaper item included in the newsletter.

To recap, the wines presented included; 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, Jono arranged for some barrel samples of wines produced from grapes from their organic vineyards ie Chenin Blanc.

A good tasting, could be interesting to follow up at a later date to follow the development of organic wines.

Have you Heard



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.

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 - EU cuts red tape for organic wines – (DomPost by Gerard Hutching)



Officials and wine growers have cut through red tape to make it easier for New Zealand organic wines to be sold in Europe. The European Commission has recognised New Zealand organic wine production methods as equivalent to its own, paving the way for exports. "The market potential in the EU is growing exponentially," James Millton of Gisborne's Millton Vineyards said. "The younger generation are focused on organic and even beyond into biodynamic, and a lot of conventional producers in Europe are changing to these types of growing systems."

Jonathan Hamlet, chairman of Organic Winegrowers New Zealand, said up till now many producers had not bothered to market their wine as organic because the process was too difficult. "We used to have a lot of red tape, it involved getting an individual importing licence for an individual market, not one for the whole of the EU, but in last two years the Ministry for Primary Industries and NZ Wine have been working towards getting equivalence," Hamlet said.

In 2013, almost 2000 hectares (5.6 per cent) of New Zealand's 35,700ha wine-producing area were under organic certification. The total value of organic wine exported is estimated to be \$44 million. The organic wine industry has a goal to reach 20 per cent of New Zealand production by 2020. Millton said it was an achievable goal because many producers already practised as organic but did not undergo the certification process. "It's just a question whether these growers are prepared to undergo certification. If they do I'm confident we'll get to 20 per cent by 2020." He said his main wine varieties were chenin blanc, viognier, riesling and chardonnay.

One of New Zealand's biggest wine producers, Villa Maria, was just under 30 per cent certified organic. Hamlet said there was a three-year conversion process from non-organic to certified organic and an annual audit which ensured a grower complied with organic standards. Organic manufacturers could use sulphites, which are natural preservatives, to stop wine oxidising, although they are used at lower concentrations in organic wines.

New Zealand has similar organic equivalence agreements with Japan, Switzerland, Taiwan and the US.

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 10 December 2014

December Dinner – Strawberry
Fare

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

Wednesday 13 May 2015

AGM