



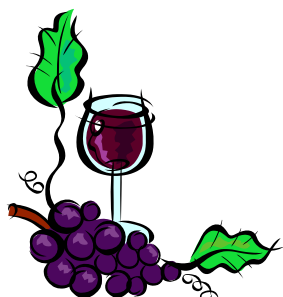
# The Cellar Club Inc

Established in 1980

## Newsletter - May 2015

**Next Event: Annual General Meeting.**

**Johnsonville Community Centre Hall, 3 Frankmoore Avenue,  
Johnsonville**



**The Cellar Club Inc  
Annual General Meeting  
Commencing 8.00 pm**

As always members will be provided with a light supper and the opportunity to sample some wines from our cellar after the formal part of the evening. I have already sent out the formal notification for the meeting and the agenda. As mentioned other documentation/reports will be available at the time.

Please give some thought to any proposals you might want to introduce for the meeting. We are always eager for new ideas or different points of view.

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### **From the Editor**

**Tasting programme** – The changes continue into June but things will settle down after that. Despite a little re-organisation from time to time it has, none the less, been an interesting year with some very enjoyable and interesting tastings.

For June we have obtained the services of Dan Baldock. Dan is well known in wine circles and has presented before, particularly presenting Penfolds as part of Treasury Wines. We are hoping that the evening will concentrate on Taylor's products, although he has Brown Bros as well. It is great to be able to present another iconic Australian brand. Actually I am gutted as I probably will not be able to attend, and Taylors is one of my favourites.

Cheers

*Robin Semmens*, Editor

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### **Looking Forward - June 2015 - Dan Baldock (Taylors/Brown Bros)**

As mentioned in "From the Editor" we have had Dan presenting previously.



Many of you will recall the Penfolds tastings through the auspices of Treasury Wines. His focus has now changed and he currently represents Taylors and Brown Bros in the Central Regions of New Zealand. These are well known Australian brands and continue our practice of trying to have at least one presentation of a notable Australian producer each year.

Next month's tasting will concentrate on Taylors but there may be a couple of Brown Bros to ensure a reasonable white element to the tasting.

This will surely be another top evening. More detail as it becomes available later.

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### **Looking Back - April 2015 - Chris Morgan, Ohau Wines.**



This tasting was very good with a lot of members attending to find out about our "local" winery. There was some feedback that the meeting went on a bit too long. Your committee have agreed that we should remind presenters that the meeting should finish about 9:30 pm with a 10 minute break at half time. The pourers will keep an eye on meeting flow, to keep the meeting moving while being flexible at the same time. Despite this criticism it was an enjoyable evening and interesting to hear about the development of a new wine region close to Wellington.

The wines tasted were: Woven Stone Sauvignon Blanc 2014; Ohau Gravels Sauvignon Blanc 2012; Single Vineyard Sauvignon Blanc 2011; Woven Stone Rose 2014; Woven Stone Pinot Gris 2014; Ohau Gravels Pinot Gris 2014; Single Vineyard Pinot Gris 2011; Woven Stone Pinot Noir 2014.

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### **General Information**

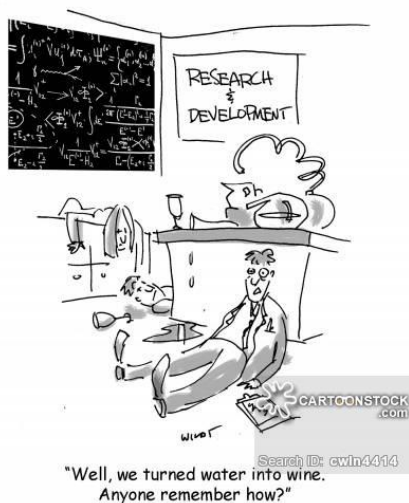
**Screwcaps** - Anne collects screwcaps at meetings. As mentioned she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

**Drinking and Driving** - Members will be aware that the drink/drive limits have now been lowered. We ask members to always be conscious of the new 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.

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## Have you Heard



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### In the News - Master-classes in Hot Red HB wine - NZ Wine News – 1 May 2015

For the first time in 12 years, Hot Red Hawke's Bay wine shows will feature wine master-classes led by four Hawke's Bay experts.

The cellar doors of more than 30 of the region's finest wineries come together for these popular events held in Auckland and Wellington, with more than 200 wines to sample — including the legendary 2013 and 2014 vintages.

Winemakers Hugh Crichton from Vidal Estate and Tony Bish from Sacred Hill Winery will host the Wellington Wine Master Class. Tim Turvey, the co-owner and winemaker from Clearview Estate Winery and John Hancock, the founder and owner of Trinity Hill, will run the Auckland Master Class.

We are thrilled to have the pedigree of these presenters at our first-ever wine master class. These four hosts are some of New Zealand's most-respected, award-winning and internationally-experienced winemakers," says James Medina, Hawke's Bay Wine Growers Association executive officer.

"Together they have more than 100 years' combined experience. Couple this knowledge with their charismatic personalities and passion for Hawke's Bay wine and we are sure these classes will sell out fast."

The 30-minute sessions will focus on the region's chardonnays. Wine Master Classes are an additional \$10 per person on the \$40 ticket price for Hot Red Hawke's Bay.

Hot Red Hawke's Bay in **Auckland**, Wednesday, June 10, 2015; 6pm-9pm (Wine Master Class 6pm-6.30pm). Maritime Room, Maritime Museum, 175 Quay Street.

Hot Red Hawke's Bay in **Wellington**, Thursday, June 11, 2015 6pm-9pm (Wine Master Class 6pm-6.30pm). Mac's Function Centre, Taranaki St Wharf.

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For a number of years now we have enjoyed Chicken Balls as part of the food provided at the AGM. For those who might be interested the recipe is included below. Makes a great finger food at social gatherings.

### **Chicken Balls with Chilli-Lime Dipping Sauce**

1 packet 2 minute noodles – chicken flavour  
1 cup boiling water  
500g minced chicken  
1 onion – finely chopped  
1 egg – beaten

1 carrot - grated  
1 celery stick – finely chopped  
1 tbs chicken stock powder  
2 tbs chopped parsley  
half cup bread crumbs (I add to this if the mixture is too wet)

Oil

Break noodles into 4 pieces. Place in a bowl, pour over boiling water. Drain when softened. Combine noodles, flavour sachet from noodle packet, and the rest of the ingredients except oil. Mix well. Roll mixture into 2cm balls. I find they can hold shape better if you refrigerate them for an hour or so but you may not have that luxury. Cook in the oil in batches until brown and cooked, turning frequently. Serve with the dipping sauce.

#### *Chilli-Lime Dipping Sauce*

Combine 5 tbs sweet chilli sauce with quarter cup of lime juice, 2 tbs fish sauce and 2 tbs sugar. (This makes plenty, I find half measures make enough if you only plan to use it the once)

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## **Club Contacts**

### **President and Membership**

#### **Coordinator:**

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### **Club Website:**

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

### **Bank Account for Internet Banking:**

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## **Coming Events**

### **Wednesday 10 June 2015**

Dan Baldock - Taylors

### **Wednesday 8 July 2015**

Mid-Year Dinner Weltec, Wgtn

### **Wednesday 12 August 2015**

Gladstone, Wairarapa

### **Wednesday 9 September 2015**

Craggy Range, Hawkes Bay

### **Wednesday 14 October 2015**

Man 'o War, Waiheke Island

### **Wednesday 11 November 2015**

Festive Wines - MacVine

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