



The Cellar Club Inc

Established in 1980

Newsletter - July 2015

Next Event: Mid-Year Dinner – WelTec (City)

**Wednesday 15 July 2015, 6.00pm for 6.45pm sit down,
Bistro 52, (WelTec Training Restaurant), 52 Cuba Street,
Wellington.**



Proposed Menu

ENTRÉES

- Pumpkin and Ginger Soup with Toasted Pumpkin Seeds
- Grilled Cypriot Haloumi Cheese with Lemon Dressing and Sourdough Sippets (V)
- Lamb Shank Tortellini with Pea Puree and Capers & Raisin Dressing

MAINS

- Confit of Duck Leg with Whipped Celeriac, Chorizo & Corn Succotash and Marmalade Jus
- Porcini Crusted Fillet Steak on Sourdough Croute with Horseradish Butter and Spiced Oxtail Jus
- Dukkah Roasted Corn Fed Chicken Supreme with Smoked Aubergine Puree and Jus Roti

All Mains served with Seasonal Vegetables and Pommes Dauphine

DESSERTS

- Pear Bavaois with Ginger Beer Sorbet
- Bittersweet Chocolate Mousse in Hazelnut Meringue with Raspberry Sauce
- Warm Frangipane Tart and Vanilla Roasted Pineapple with Caramel Sauce

Feedback from the Dine-Out website. *"From start to finish it was a delight to dine at this gem in Wellington. Not only do you get to support a local organisation, the food is fresh and seasonal, and served with style. Our waiter was a gent who did everything correctly, despite a hint of nerves at times. There was nothing to be nervous about for either the staff or diners. This meal could have stood up at any good hotel style restaurant, I would see the style of food fitting right into that category. Wellington is lucky to have such a special proposition and we all commented on the great atmosphere, comfortable dining (loads of space between tables) and the effort made by everyone in the team."*

Weltec was so successful last time that we have had no hesitation in trying them again. Looks like a great menu and a great night for those attending. Remember that this is a training venue, please let the students do their bit.

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From the Editor

Winter is clearly upon us, some snow on the lawn when we woke yesterday morning. Why have we not organised a holiday in a warm climate, I ask? Can't even resort to wine as Patricia and I are doing the Dry July thing, but we will be buying a "Pass" for the Dinner. Never mind, it will soon be spring.

From time to time members send me little items of interest, and where possible I am happy to include them. I would encourage members if they find items of wine interest to let me know. It is always helpful. The item below attracted Evelyn Dawson's attention.

Bernard Hickin, chief winemaker for Jacob's Creek, talks about the company's newest double barrel release.

"Having worked with Jacob's Creek since its official launch in 1976, chief winemaker Bernard Hickin knows a thing or two about good grapes. And this year, he is taking the Australian company to new heights with the release of a special new wine range into the Antipodean markets: Double Barrel, a collection of premium red wines finished in aged whisky barrels. "The double barrel technique ... imparts additional layers of complexity, beautifully integrated tannins and an incredibly smooth mouth-feel," says Hickin of the Jacob's Creek Double Barrel Coonawarra Cabernet Sauvignon 2012 and Jacob's Creek Double Barrel Barossa Shiraz 2012."

Cheers

Robin Semmens, Editor

Looking Forward - August 2015 - Gladstone Vineyard



Gladstone Vineyard is a family business with an international reputation for distinctive, high quality wines of finesse and complexity. Established on the old riverbed of the Ruamahanga River at Gladstone, our focus is simply to craft beautiful wine that expresses the exceptional characteristics of the soil, the climate and the region.

At Gladstone Vineyard, they are committed to growing vines and producing wine in a thoughtful and environmentally responsible manner. They like to call this "intelligent winegrowing". It means making smart, considered decisions about everything they do, with the interests of the land, the vines and the wine top of mind.

Their principal varieties are the internationally acclaimed Pinot Noir, Sauvignon Blanc and Pinot Gris. They also make a Viognier, a Rosé, a dry Riesling, and the "Auld Alliance" their premier Bordeaux style wine. Christine Kernohan is Owner /Winemaker and I assume she will do the presentation. More about the tasting and the wines next month.

Looking Back - June 2015 - Taylor Brown.



TAYLOR BROWN

The general consensus was that the June tasting was excellent. Although the evening was mainly a red night most people enjoyed the presentation. We were a little disappointed that the number attending, 31 people, was lower than expected. Dan Baldock was pleased with the orders received. The club has thanked him for the presentation.

As Dan is a company representative without stocks of wine, the wine had to be purchased from a third party – in this case Moore Wilsons. This was a slightly different approach to the usual purchase procedure but the purchasing of the wine via an order form from Moore Wilsons worked well. To recap, the wines presented were:

- Taylors Estate Riesling
- Taylors Estate Cabernet Sauvignon
- Taylor's Estate Shiraz
- Taylors Jarraman Shiraz
- Taylors Jarraman Cabernet Sauvignon
- Taylors St Andrews Shiraz

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.

Have you Heard



In The News - Six New Zealand Chardonnays you should be drinking now
- (Daniel Honan, Australian Wine Blog, The Guardian)

Fictional chardonnay swillers, Bridget Jones, and Kath and Kim have a lot to answer for when it comes to one of the world's noblest grapes, and why, for the past 10 years or so, many of us have stopped drinking it. Not only has it become uncool to drink chardonnay but the product itself has suffered due to the deluge of cheaply produced, homogenised and heavily oak-chipped versions of this most versatile Vinifera. The 1980s and 90s were awash with over-the-top, tropically scented, fat, blousy and nearly chewable renderings of the grape that Australian winemakers went on to conquer the world with.

Back in its hometown of Chablis, France, chardonnay has been revered for more than 500 years. Depending on where and how it's grown, the grape's versatility is unquestionable. Great examples can swing from lean, steeled, cold stream refreshment, to sweet late harvest wines of heady line and length, stopping at all stations, good, bad, and ugly, as it goes. Nowadays, a zippy glass of sauvignon blanc from New Zealand, is more popular with your average drinker than a glass of heavy, creamy, chardonnay. In fact, sav blanc accounts for 72% of the total wine produced by New Zealanders, with Aussies being the largest export market.

You could argue that if scenes from Kath and Kim were being written today, these reflective characters would, more than likely, be pouring themselves a glass of Sauvy Bee, instead of "Kardonnay". But chardonnay is timeless, and its ability to match effortlessly with food means phrases like, "ABC; Anything But Chardonnay", is something you will rarely ever hear spoken, by those in the know.

I love New Zealand chardonnay. In the warmer, sunnier climes of the north, in places such as Gisborne, Hawke's Bay, and Nelson (top of the South Island), chardonnay is scented with fresh tropical fruits and rounded textures, similar to the rolling hills that bound along the horizon. The further south you go, the cooler it gets, and chardonnay grown in the Marlborough, Waipara, and Central Otago regions, here, express their revitalising, snow peaked landscapes, as New Zealand's alpine country pushes further up, into the sky.

After a recent visit, here are my top picks of New Zealand chardonnay.

- 2013, Crazy By Nature Shotberry Chardonnay, Millton Vineyards, Gisborne, Certified Organic, 13%, \$22**
- 2013, Bilancia Chardonnay, Bilancia, Hawke's Bay, 13%, \$29**
- 2013, Hope Vineyard Chardonnay, Greenhough, Nelson, Certified Organic, 13.7%, \$35**
- 2014, Chardonnay, Te Whare Ra (TWR), Marlborough, Certified Organic, 13.2%, \$38**
- 2014, Home Chardonnay, Black Estate, Waipara, 12.5%, \$45**
- 2013, Block 2 chardonnay, Felton Road, Central Otago, Certified Organic, 14%, \$45**

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Coming Events

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| Wednesday 12 August 2015
Gladstone Vineyard, 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 | Wednesday 9 December 2015
December Dinner - TBA | Sunday 31 January 2016
BBQ |
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