



# The Cellar Club Inc

Established in 1980

## Newsletter - November 2015

**Next Event: Festive Wines – Macvine International  
Wednesday 11 November 2015, 7.45 for 8.00pm start,  
Johnsonville Community Centre Hall, 3 Frankmoore Avenue,  
Johnsonville**

**Members: \$20 Guests: \$25.  
Presenter: Michael Jemison, Managing Director**



After some changes of presenter it has finally been confirmed that Michael Jemison, Macvine Managing Director, will take on the role. He will be presenting a range of interesting international wines as listed below.

**Italian Prosecco** – Ca di Rajo 2013 Prosecco Superiore Valdobbiadene DOCG Millesanto Extra Dry. *(Bottle fermented and from the best region in Prosecco. It is an off dry style rather than extra dry, as is the Italian way)*

**Australian Bubbly** – Yerring Station Yarrabank Cuvee 2010. *(This is made with the help of a French Champagne House, so offers an interesting point of difference)*

**French Bubbly** – Andre Delorme Terrior d'exception Blanc de blanc NV. *(This comes from Burgundy and is made the same way as Champagne. Recognised last year in Cuisine Magazine)*

**German Riesling** – Kerpen 2013 Riesling Kabinett. *(Low alcohol with good fruit weight to refresh the palate)*

**Champagne** – Dumangin Brut le Rose Premium Cru NV. *(exceptional bubbles)*

**Champagne** – Dumangin Premier Cru Vintage Champagne 2003. *(95 points from Bob Campbell, rich and complex.)*

**Sticky** – Clark Estate Noble Pinot Gris 2011.

What a great selection and Macvine will be offering some very healthy discounts if you want something special for Christmas. **Don't miss this one.**

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## From the Editor

Good grief, less than two months to Christmas, but a couple of great events to round off our 2015 calendar. The Festive wines tasting looks impressive and as mentioned above look for some great discounts on some premium wines. As an example they will be offering a \$45 discount on the Dumangin Vintage 2003.

The December dinner at 1841 Bar & Restaurant should also be fun. It's great that we can do BYO in a pub environment. We will be away from the general patrons and the menu looks just fine, so don't be put off, we are going to enjoy ourselves, as we usually do.

Attached to this newsletter you will find the proposed menu for the dinner, and as usual for this time of year, a payment advice for the November and December events. This allows us to get a guide on numbers for the dinner. As mentioned on the form, please complete and bring it with you in November. If you can't attend please send to Wayne as outlined.

**NB,** Last month it was suggested that it might be helpful at tastings if people could send their glasses to the centre end of the table to make it easier for pourers. We had some success with this last month and will persist. Please make every effort to make things easier for the pourers.

Cheers

*Robin Semmens*, Editor

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## Looking Forward - December 2015 - Christmas Dinner



A change of approach with the Club trying some Tavern fare at 1841 in Johnsonville. The proposed menu is attached to this newsletter for your information. Good food, generous quantities and BYO, what more can we ask for?

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## Looking Back - October 2015 - Man O' War



A very enjoyable tasting We had a great evening and Ben Coles was a relaxed and entertaining presenter. The wines were more than pleasant and members were keen to make orders. Yet another top tasting, to repeat the wines offered;

Gravestone Sauvignon Blanc Semillon 2013  
Valhalla Chardonnay 2014  
Exiled Pinot Gris 2015  
Pinque Rose 2015  
Dreadnought Syrah 2011  
Man O' War Merlot Cabernet Malbec 2012  
Ironclad Bordeaux blend 2010

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## General Information

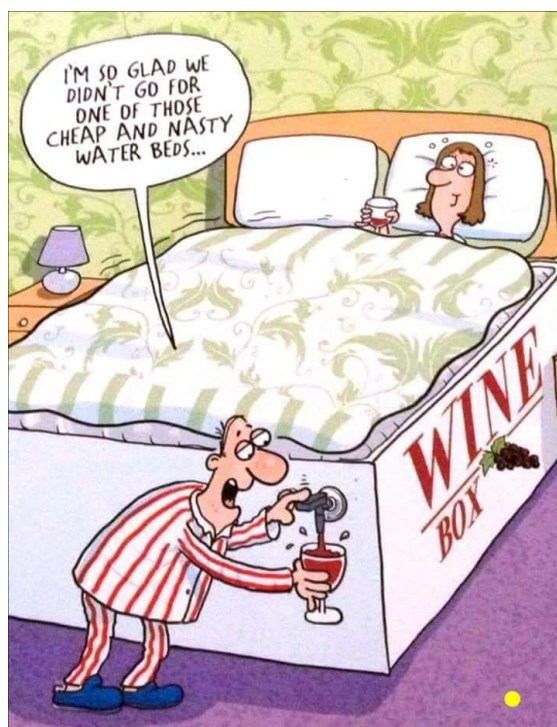
**Screwcaps** - Anne collects screwcaps at meetings. As mentioned she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

**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 - where can you get one of these?



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## In The News - SUMMER SIPPING FROM WILD SOUTH – CANDICE MACLACHLAN

Wild South has released new vintages of its Pinot Noir and Sauvignon Blanc - two quintessential Marlborough wines to get the taste buds tingling for summer.

Winemaker Kel Dixon says the key to Wild South Pinot Noir 2014 was careful vineyard management, particularly at harvest time. "We picked many of our blocks earlier than normal to capitalise on the warm, dry spring and summer, secure fruit with a balance of great flavours and good acids, and make sure we had all our grapes safely tucked up in the winery when the late autumn rains came." As a result Wild South had excellent fruit which was fermented and aged in separate batches prior to blending and bottling. The result is a wine with vibrant fruit flavours and layers of subtle complexity.

The 2015 Marlborough Sauvignon Blanc is Wild South's first release from the vintage that many wine makers have been predicting will produce some of the best Sauvignons seen for years. Dixon says it was definitely a classic cool climate growing season. "The feature of the vintage was the second half of summer with record temperatures and superb ripening conditions. The Sauvignon Blanc we picked was the very best expression of this varietal and the resulting wine displays exceptional intensity."

Dixon says both wines are very approachable now and ideal drinking over the summer ahead.

Wild South Marlborough Pinot Noir 2014 – Attractive deep garnet red colour leads to a lifted aroma of strawberry and vanilla with subtle dried herb complexity. The palate is sweet fruited with wild berries and vanilla, complemented by subtle oak spices and a savoury complexity. Food match: The perfect picnic lunch wine – pack some crusty bread, your favourite cured meats, cheeses and accompaniments.

Wild South Marlborough Sauvignon Blanc 2015 – Fresh and lively aromas of snow peas, florals, nettles and lemon juice and zest. The palate is Sauvignon Blanc frisky with powerful length and a lovely mineral finish. Food match: Freshly barbecued or pan seared scallops. Both wines have a recommended retail price of \$17.99 and are available at supermarkets throughout New Zealand.

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## Club Contacts

### President and Membership

#### Coordinator:

Anne Megget  
[amegget@paradise.net.nz](mailto:amegget@paradise.net.nz)  
Phone: 478-8573

#### Editor:

Robin Semmens  
[semmens@xtra.co.nz](mailto:semmens@xtra.co.nz)

### Club Address and Treasurer:

C/- Wayne Kennedy  
17 Stonefield Place  
Johnsonville  
Wellington 6037  
[waynek@paradise.net.nz](mailto:waynek@paradise.net.nz)

#### Club Website:

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

### Secretary:

Jenny Jebson  
[jenny.jebson@paradise.net.nz](mailto:jenny.jebson@paradise.net.nz)

### Bank Account for Internet Banking:

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## Coming Events

### Wednesday 11 November 2015

Festive Wines - MacVine

### Wednesday 9 December 2015

December Dinner - TBA

### Sunday 31 January 2016

BBQ

### Wednesday 10 February 2016

Central Otago

### Wednesday 9 March 2016

Waipara

### Wednesday 13 March 2016

TBA

