



# The Cellar Club Inc

Established in 1980

## Newsletter - December 2015

**Next Event: December Dinner – 1841 Bar and Restaurant.  
Wednesday 9 December 2015, 7.00pm start.  
1 Disraeli Street, Johnsonville**

**Dinner Cost: \$45 per head.**



Menu attached, a great dinner in prospect. Bring a nice bottle of wine as BYO is allowed for this event. Might be room for one or two more if you are coming to a late decision to be part of the evening. The menu is repeated below.

### **To start**

*Your choice out of the following:*

- Beef Skewers (gf)** - Half a dozen, served with satay sauce.
- Vietnamese Rice Rolls (gf)** - Homemade vegetarian rice rolls, served with an Asian dipping sauce
- Seafood Chowder** - Served in a crispy tortilla basket.

### **Mains**

*Your choice out of the following:*

- Phillip Street Fettuccine (v)** - Olives, sundried tomato, pumpkin & spinach tossed in rocket pesto
- Pork Belly(gf)** - Pork belly served on mash with homemade coleslaw, apple sauce, red wine jus & crackling.
- Fish of the Day** - Served with mash, sautéed cabbage & bacon, topped with homemade salsa & hollandaise.
- Seton's Sirloin(gf)** - 200g, served with rosemary potatoes & a fresh garden salad. Topped with mushrooms & béarnaise.

### **Dessert**

*Your choice out of the following:*

- Cheesecake of the Day** - Served with ice cream & fresh whipped cream.
- Lemon & Passionfruit Mudcake** - Served with ice cream & fresh whipped cream.

### **To Finish**

- Cheeseboard** - A variety of cheeses, crackers and fruit.

**Tea and coffee to order**

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## From the Editor

**2015** – Usually I find this a time to reflect on what the year has offered. Following on from the regular BBQ in January we started off with a few hiccups in our arrangements. Never the less tastings started on a high note in February with Ash Ridge from Hawkes Bay. March saw another late change but an enjoyable evening was possible with club members presenting wines from our cellar. April allowed Ohau Wines to introduce us to some interesting local wines while May was, of course, our AGM.

Things really got rolling in June with Taylor Brown, who are the NZ agents for Brown Bros and Taylors from Australia. They presented mainly Taylors as we had quite recently shared an evening with Brown Bros. July took us to Bistro 52, Weltecs training restaurant for our mid-year dinner while August showed the enjoyable wines of the well-established Wairarapa winery, Gladstone. September was a highlight with the iconic Hawkes Bay producer Craggy Range, followed in October with Man O' War from Waiheke Island. The tasting year finished with festive wines presented by Macvine International.

**Your committee are pleased with the programme and hope everyone found something to enjoy.**

Merry  
Christmas



Only the dinner to go to complete a very successful year. We have had some great tastings in enjoyable company. Unlike Susan Devoy I am happy to offer my best wishes for the Christmas season.

Cheers

*Robin Semmens*, Editor

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## Looking Forward - January 2015 - Cellar Club BBQ

The usual start to our year with the BBQ at 4 Arthur Carman Street, Johnsonville, late in January. I will send more information to members in mid-January.

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## Looking Back - November 2015 - Macvine International



An interesting evening hosted by Michael Jemison, Macvine International. Michael displayed a good style while giving a good level of information during the presentation. However, the turnout at 32 was a little disappointing. Some great discounts offered for those who purchased

The wines offered included; Ca di Rajo 2013 Prosecco Superiore Valdobbiadene DOCG Millesanto Extra Dry; Yerring Station Yarrabank Cuvee 2010; Andre Delorme Terrior d'exception Blanc de blanc NV; Kerpen 2013 Riesling Kabinett; Dumangin Brut le Rose Premium Cru NV; Dumangin Premier Cru Vintage Champagne 2003, and all rounded off with a Clark Estate Noble Pinot Gris 2011.

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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 - Wayne liked this.



'Alcohol doesn't make you fat:  
it makes you leon. Against bars,  
poles and walls.' W.C.Fields

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**In The News - Hawke's Bay Syrah takes top spot at 2015 Air New Zealand Wine Awards  
(Press Release - 30 November 2015)**

A Hawke's Bay Syrah has won the top prize at the 2015 Air New Zealand Wine Awards, presented at Nelson's Saxton Stadium. The Church Road McDonald Series Syrah 2013 won the prestigious Air New Zealand Champion Wine of the Show Trophy, as well as the Fruitful Supplies Champion Syrah Trophy.

Chair of Judges and Master of Wine Michael Brajkovich said the Church Road McDonald Series Syrah 2013 was one of the fuller-bodied Syrahs in this year's competition. "It's a wine with lovely ripe black-fruit and floral Syrah characters, and very well-handled subtle oak influence," said Mr Brajkovich. "The palate is full-bodied, with rich berry fruit and firm tannins to fill out the finish and ensure a long maturation potential. Syrah provided a quality class of wine, displaying a diversity of styles from fresh, vibrant peppery and herbal, to full-bodied rich and ripe black-fruit styles, with significant oak impact." There were strong trophy contenders across the 16 classes, but the winners prevailed by having that "extra something special", Mr Brajkovich said.

The second highest accolade of the evening, the O-I New Zealand Reserve Wine of the Show Trophy, went to the Lake Chalice The Raptor Chardonnay Marlborough 2014. This exceptional Chardonnay also won the Rabobank New Zealand Champion Chardonnay Trophy. Air New Zealand Chief Operating Officer Bruce Parton said the airline was a longstanding partner of the New Zealand wine industry, which continued to produce some of the world's best wines.

"We've been a proud sponsor of the awards for 29 years, and are passionate about promoting home-grown wines and showcasing New Zealand as a destination for wine tourism. It's been fantastic to see such a large number of entries in this year's competition from wineries across the country. We wish to congratulate all medal and trophy winners."

As well as the 18 trophies awarded, 36 Pure Elite Gold Medals and one Elite Gold Medal were announced at the dinner, which was emceed by TV3's Hilary Barry and Mike McRoberts. This year's competition saw 1,407 wines entered, 99 percent of which were accredited as being sustainably produced.

The Air New Zealand Wine Awards celebrate excellence in New Zealand winemaking and are widely considered to be the country's most prestigious wine competition. New Zealand Winegrowers, the national organisation for the country's 1,600 grape growers and winemakers, has owned and organised the competition for 40 years.

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## **Club Contacts**

**President and Membership**

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## **Coming Events**

**Sunday 31 January 2016**  
BBQ

**Wednesday 10 February 2016**  
Artisan Winegrowers of Central Otago

**Wednesday 9 March 2016**  
Pegasus Bay ??

**Wednesday 13 April 2016**  
Easter Show wines ??

**Wednesday 11 May 2016**  
AGM

**Wednesday 8 June 2016**  
TBA