



# The Cellar Club Inc

Established in 1980

## Newsletter - March 2016

**Next Event: South2South, Wines of Argentina.  
Wednesday 9 March 2016, 7.45pm for 8.00pm start.  
Johnsonville Community Centre Hall, 3 Frankmoore Avenue,  
Johnsonville**

**Members: \$12 Guests: \$16.  
Presenter: Josefina Telleria, Sales and Marketing.**



*"From humble beginnings and a passion for everything the Argentine wine and food culture has to offer, South2South has now become a company with a clear mission to provide Kiwis with an opportunity to enjoy the unique flavours and memorable experiences Argentine wines bring to the palate. Our vision is to become New Zealand's premier Argentine, fine wine importer."*

Chris Emmett and Josefina Telleria form South2South. Chris is a kiwi who has been converted to wine through his association with the wines of Argentina. Josefina was born and raised in Argentina and is the Argentine connection. She has a strong family connection to vines and wines in and around Mendoza. They are keen to introduce us to their passion for wines from the region. Let's enjoy. The wines on the night will be:-

Introductory Quaffers - La Consulta Reserva Torrontes or La Consulta Reserva Malbec

- 1- Montechez Reserva Chardonnay 2013
- 2- Alta Vista Premium Torrontes 2013
- 3- Serbal Malbec Rose 2014
- 4- La Celia Pioneer Malbec 2013
- 5- Montechez Reserva Malbec 2012
- 6- Montechez Limited Edition Cabernet Franc 2012



Don't miss this one, it will be fun.

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## From the Editor

We are moving from Central Otago all the way to Argentina for our next meeting. This will be an interesting tasting and we hope you will give the evening your support.

Members may remember that in March 2013 we had a presentation including Lansdowne Estate in Masterton. Please have a look at the "In the News" item. Lansdowne have continued to receive international accolades for their wines and the opening of a bottle produced from the same land in 1903 has further enhanced their reputation. Also noted that Lowburn Ferry, featured in the Artisan collection last month, have won an award for their Pinot Noir in Sydney. The industry continues to shine internationally.

Cheers

*Robin Semmens*, Editor

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## Looking Back - February 2016 – Artisan Winegrowers of Central Otago.



This tasting introduced Roberta Manell Montero from Ellero, one of the six wineries that make up the grouping, the Artisan Winegrowers of Central Otago.

There were some technical problems and we felt that there were several learnings from this tasting:

- We need a more powerful projector for future PowerPoint presentations
- We need to go to a hands free headset microphone
- May need to consider the heat in the hall for summer meetings as opening doors does increase the ambient noise level, making the sound system even more important.

Whilst these issues did unsettle Roberta a little, it did have the benefit of getting her more involved with the audience which wasn't a bad thing. The tastings of the Artisan wines was certainly very interesting but sadly their higher than expected costs to members meant that there were minimal orders from attendees. This was a shame. When members have had time to reflect they can find the wines at Centre City Wines in Wellington or online at [www.otagowines.com](http://www.otagowines.com)

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## Looking Forward - April 2016 – Pegasus Bay, Waipara



The Waipara Valley is in the South Island of New Zealand, 30 minutes drive north of Christchurch. To the east Waipara Valley is separated from the ocean (Pegasus Bay) by a range of hills which protect it from the cooling winds of the Pacific. To the west lie the Southern Alps (Main Divide), from whence the region's hot nor'west winds derive. Its sheltered position, but proximity to the sea, give it warm days, cool nights and a dry autumn, resulting in a very prolonged ripening period. This promotes intense flavour development and optimal ripeness, while retaining good natural acidity. A great range from a well established producer. You will be unwise if you miss this. More detail next month.

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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

"You can't buy happiness but you can buy wine, and that's kind of the same thing." – Anonymous



## In the News – Oldest wine opened in NZ still 'amazing' after 113 years in a Wairarapa cellar.

(Caleb Harris -Stuff – 10 February 2016)



After 113 years in a farmhouse cellar, a bottle of wine believed to be the oldest ever opened in New Zealand has astonished critics by still tasting great. "It's superb. Amazing, really ... It's still hanging on, shaking its fist at you out of the glass," was how wine writer John Saker summed up the 1903 Lansdowne Claret opened in Wairarapa on Wednesday.

Early Wairarapa settler William Beetham made the wine on land the family owned in Masterton, after his homesick French wife Hermance planted vines. The vineyard stopped producing around 1908, but some bottles have been cellared ever since in the Edwardian homestead at Brancepeth Station, east of Masterton, which Beetham's descendants still own.

On Wednesday, Saker convened a panel of 12 other local and international wine writers at Brancepeth to sample the valuable vintage, a bottle of which once sold for \$14,000. Beetham's Masterton vineyard was revived under new owner Derek Hagar in 2009 and won an international pinot noir award, so the tasters compared Beetham's 1903 wine with a contemporary bottle produced by Hagar on the same land.

Brancepeth's current custodian, Edward Beetham, said seeing his forebear's pioneering role in Wairarapa winemaking acknowledged was "a great occasion". "We've always sort of dreamt of doing this." Although called a claret, the wine is actually a blend of pinot noir, pinot meunier and syrah. Breaths were bated as the crumbling cork was pulled, but once the venerable wine was swished, sniffed and sipped, the consensus was that age had not wearied it.

"This wine is like ... a 100-year-old human which is still not ready to die," German sommelier Markus Berlinghof said. "There was this sort of dried citrus-peel acidity that just made it feel alive, still, and that completely shocked me," American wine writer Sara Schneider said the wine was not only surprisingly fault-free for its age, but also redolent of an "Edwardian summer" at the dawn of New Zealand's wine industry. "That's what makes it wonderful."

**John Saker, (Wine editor *Cuisine Magazine*)** said "Slight faded rose, a hint of reduction ... that lovely elegant passage across the palate, just a suggestion of sweetness. This is a Wairarapa pinot to be proud of."

**Markus Berlinghof (German Sommelier)** "A lot of dried fruit character, dried orange zest. Elegant, a very feminine mouth feel. The colour is still in very good condition, a deep garnet, very fresh."

**Sara Schneider (American Wine writer)** "That first red fruit is really gone by now, but has sort of turned into a dried fig character, kind of an earthy tang, with the tannin texture ... dried rose petals ... a terrific wine."

Berlinghof was not prepared to compare the wine with a Lansdowne 2009 Pinot Noir but Schneider thought "There's a wet loam, forest floor, mushroomy, savoury character in both wines." And rated them as high 19 out of 20 (1903); low 19 out of 20 (2009).

Saker said "I thought there was a family resemblance, both have finer, lighter, red fruit notes and a steely acidity," without rating the Lansdowne wine.

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## Club Contacts

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## Coming Events

**Wednesday 13 April 2016**  
Pegasus Bay

**Wednesday 11 May 2016**  
AGM

**Wednesday 8 June 2016**  
Foxes Island

**Wednesday 13 July 2016**  
Mid Year Dinner

**Wednesday 10 August 2016**  
Peter Lehmann, Australia

**Wednesday 14 September 2016**  
TBA