



# The Cellar Club Inc

Established in 1980

## Newsletter - July 2016

### Next Event – Mid-Year Dinner – Logan Brown

**Wednesday 13 July 2016, 7.00pm for 7.30pm seating.  
Logan Brown Restaurant and Bar, Cnr Cuba and Vivian Streets,  
Wellington.**



Wayne tells me that there has been a great response to the midyear dinner with 47 people confirmed as dining at Logan Brown. Meet and greet and a glass of bubbles is from 7pm with seating around 7:30pm. See you there!

In addition Anne has prepared nametags which you will be given on arrival. You can use these to reserve your seat so it won't be necessary to use coats, handbags, etc for that purpose.

### *Entree*

*Maple Smoked Ora King Salmon, Apple, Buttermilk Curd & Hazelnuts  
Pana Ravioli, Basil, Coriander & Lime Beurre Blanc*

### *Main*

*Crisp Skin Gurnard, Roasted Cauliflower, Preserved Eggplant & Almond Beurre Noisette  
21 Day Aged Beef Fillet, Parsnip Puree, Smoked Onion Rings & Horseradish Butter  
Shiitake Mushroom Risotto, Pea, Parmesan & Truffle Cream*

### *Sides*

*Roasted Portobello Mushrooms, Aged Balsamic Skinny Fries, Truffle, Parmesan Broccolini & Sweet Soy & Ginger Butter*

### *Dessert*

*Caramelised Apple Frangipane, Cinnamon Ice Cream, Candied Almonds & Calvados Syrup  
Cwmglyn Jersey Cheddar 'Holly', Pear Paste & Oat Wafers*

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## From the Editor

**Condolences** - The Cellar Club would like to express its deepest sympathies to Dennis Mann and his family on the passing of his wife Junette last weekend. I understand several of Dennis' close club friends will be around to support Dennis and we look forward to welcoming him back to tastings when he feels up to it.

Great response for the dinner this month, clearly a good choice. I am sure we will all enjoy the event. Please note the programme change for August. While we might be disappointed to miss Peter Lehmann at this time, I have it on good authority that Elderton produce some really fine wines and will be a very suitable replacement, after all it is the Barossa. (Having said that one of the very few wines I was unable to drink was produced in the Barossa Valley, but that's another story)

Cheers

*Robin Semmens*, Editor

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## Looking Back – June 2016 – Foxes Island – Awatere Valley



John Belsham was a very interesting speaker and presented a great tasting. The wines were excellent, specially the aged Sauvignon Blanc La Lapine. Although low numbers attended (27 members, 1 guest) John enjoyed the event and was very pleased at the level of wine orders arising. A top tasting for the Club. To repeat the wines offered were;

- FOX Sauvignon Blanc 2014 (Quaffer)
- Foxes Island Dry Riesling 2011
- Foxes Island Sur Lie Aged Sauvignon Blanc 2014 (new release)
- Foxes Island Icon La Lapine white 2012
- Foxes Island Chardonnay 2011
- FOX Pinot Noir 2014
- Foxes Island Pinot Noir 2009

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## Looking Forward - August 2016 – Barossa and Elderton

We were expecting Peter Lehmann but don't you hate it when work gets in the way of a good tasting. Sadly our presenter for August has been summoned to attend an out of town company conference and so we have had to come up with a Plan B.

We are staying with an Australian theme, with the focus on the Barossa and Elderton Wines in particular. Whilst maybe not as high profile as Peter Lehmann, Elderton have some of the oldest wines in the Barossa and seeing what age can do to well-made Aussie reds is, I'm sure, going to provide us with some delightful surprises. Presenter for this evening will be Keith Tibble, a long time friend of the club, and he will begin the tasting with a couple of Barossa whites to appease those club members who have a preference for those styles of wine.

Here are some milestones for Elderton Wines

- 1894 Vineyard planted on banks of North Para River, Scholz Family

- 1979 Ashmead family purchased property and began vineyard restoration
- 2000 World's Best Shiraz Trophy, International Wine & Spirits Competition
- 2005 Elderton named in Top 100 Wineries in the World, Wine & Spirits Magazine
- 2015 Silver for Cellar Doors, South Australian Tourism Awards

As for that Lehmann tasting, we will try and see if we can reschedule it for 2017.

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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 – from the Adams County Winery, Gettysburg, Pennsylvania



*Our first attempt at a box wine was a success.*

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## In the News – From the Elderton Wine Blog – 22 April 2016

### To decant or not to decant

To decant or not to decant... this is a question we often receive at Elderton regarding our red wines.

The easy answer to this question is that there is no easy answer! However, here are a few pointers from Decanter Magazine that will hopefully get you going in the right direction:

- Generally speaking some aeration is better than none, although we do understand that you may be desperate for a drink!
- Simply opening a wine and leaving it in the bottle for a few hours will have little effect on the flavour of the wine.

- Younger wines should be decanted for a longer period (1 – 2 hours), and the process of decanting can be a touch rougher (you want the wine to receive oxygen to open it up).
- Older wines need to be decanted gently (to remove any potential sediment), and for a short amount of time < 1 hour only. Too much time and the wine may fall apart.
- Very rich wines can shed some of their puppy fat from longer decanting, but will lose some of their freshness.
- You cannot resuscitate a wine that is already past it, through decanting.

For best drinking pleasure also, we recommend serving the wines at the correct drinking temperatures (something we often don't do well in this country). When we say cellar temperature we would ideally like our red wines served around 18 degrees Celsius. As always though, it is each to their own. Don't let this article put you off if you are happy drinking wines in a different manner. Wine is an individual thing, and nothing upsets us more than wine snobbery. Basically, do what makes you happy – especially if it is drinking Elderton!




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**Bank Account for Internet Banking:**

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## Coming Events

**Wednesday 10 August 2016**  
 Barossa and Elderton

**Wednesday 14 September 2016**  
 Squawking Maggie, Hawke's Bay

**Wednesday 12 October 2016**  
 Jane Hunter

**Wednesday 9 November 2016**  
 Cangrande - Festive Wines

**Wednesday 14 December 2016**  
 Xmas Dinner - Venue TBA

**Sunday 29 January 2017**  
 Club BBQ