

# The Cellar Club Inc

Established in 1980

## Newsletter - October 2016

### Next Event – Hunters, Marlborough

**Wednesday 12 October 2016, 7.45pm for 8.00pm start.  
Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville**

**Members: \$12 Guests: \$16**

**Presenter: Jane Hunter, Managing Director**



Those of us who have the luxury (if you could call it such) to watch Paul Henry in the mornings will know that he has an occasional sessions on wines with Yvonne Lorkin. Yvonne is involved in a number of activities relating to the wine industry including some writing for the NZ Herald. In an item last June she described the Hunters Riesling 2014 as follows

*"It's easy to become a riesling recruit without sending your wallet sideways. You'll find yourself ticking boxes all over the show. Green apple, check. Lime, check. Lemon verbena, check. Raindrops on hot rocks, check. Long, lean, stylish and elegant, if there were such a thing as riesling royalty in Marlborough, the Hunter's household would be the full polo team. Sniff, sip, savour."*

The 2014 is not in our tasting come Wednesday but the 2012 is. Clearly it will have benefitted from time in the bottle. We are looking forward to the evening and anticipating a great turnout from members. The presentation will include;

Hunters Pinot Gris - 2016 (quaffer),  
Hunters Riesling 2012,  
Hunters Chardonnay 2015,  
Hunters Sauvignon Blanc 2016,  
Hunters Rose 2016,  
Hunters Pinot Noir 2014,  
And the Hukapapa Dessert wine 2014

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## From the Editor

With regard to the Lorkin quote above can I say that I have never yet tasted "raindrops on hot rocks" in any wine I have consumed over the years. Perhaps with my lack of expertise on the subject, I just haven't recognized it.

Where does the time go? After this week's tasting we only have the Festive Wines and December dinner to see out the year. It's been a good year though, let's hope we can do as well in 2017.

Cheers

*Robin Semmens*, Editor

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## Looking Back – September 2016 – Squawking Magpie - Gavin Yortt



A really good turnout for this meeting. A major problem, which led to some disappointment, was that Gavin was quite softly spoken and he did not use the sound system available. The result was that many members had difficulty in hearing much of what was being said. We will need to be more insistent that the sound system is used.

Despite this, the wines presented were great and much enjoyed by those present. On the amusing side, we were getting a little worried about Gavin's arrival as time moved on. A search of the Community Centre found him trying to get access to Peter Dunne's electoral office where a local election meeting was being held. The arrival of a couple of cases of wine might well have held more joy than council election issues.

Wines tasted included: The Chatterer – Chardonnay 2015; The Chatterer – Syrah 2014  
PINK - Rose 2016; Counting Crows – Chardonnay 2015; The Gravels – Syrah 2014; The Nest – Merlot 2013; and the Stoned Crow – Syrah 2013.

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## Looking Forward - November 2016 – Cangrande, Festive Wines

*Cangrande*  
ITALIAN WINE

Cangrande proudly presents the widest and highest quality range of Italian wines in New Zealand. They have chosen to focus on excellence in order to ensure the exceptional standard reached in the last few years by Italian winemakers is fully represented in their catalogue. They currently offer several product lines, based on value, which can meet and satisfy the demands of mass retailers, restaurateurs, caterers, wine shops and any kind of wine traders in New Zealand. However, for all of these ranges the price/quality ratio remains outstanding. For those interested in Italian wines, Cangrande is opening a shop in Petone, keep your eye out.

Cangrande stepped in late in August 2014 to give us a delightful taste of the wines of Italy and we are sure that they will produce a great range of wines to fit the festive theme. Work on this tasting is progressing but we have not quite finalised details as yet. Suffice it to say that it will be a great experience with a clear Italian theme.

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## General Information

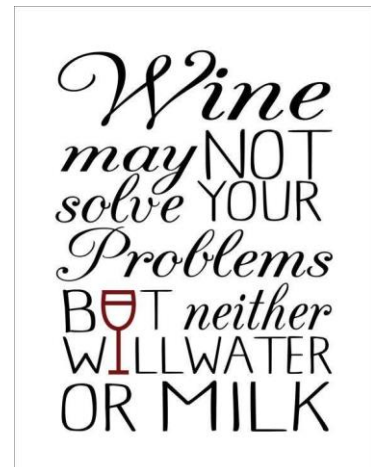
**Screwcaps** - Anne collects screwcaps at meetings. As mentioned she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

**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 – Still on the fix things theme



## In the News - Three wines to try this weekend

*Yvonne Lorkin – New Zealand Herald*



*(Seeing as I mentioned Yvonne Lorkin earlier in the newsletter I thought we might want to test the quality of her recommendations for the weekend.)*

**October is upon us in all its frisky fabulousness, so let's carpe the diem and drink excellently.**

Syrah may be a rising star, but let's get your astro-awareness on by tasting a smorgasbord of differing styles;

**Theory & Practice Hawke's Bay Pinot Gris 2016 - \$20** (*I accept Ms Lorkin's enthusiasm but surely this is too young to be out on its own at night, which she almost acknowledges - Ed*)

I love the classic lift of nashi pear and apple strudel spices on the nose and palate of this gorgeous fuder-fermented wine. A fuder is a 1000-litre oak cask, which adds just the softest hint of toast and creaminess to an aromatic white. Despite being so new it's basically infanticide to drink it, this wine is rich, generously proportioned and pings with flavour. **Sip with:** Blue cheese and caramelised onion pizza.

**Stonecroft Hawke's Bay Sauvignon Blanc 2014 - \$20**

I think it's the extra couple of years it's had in the bottle to mature that really makes all the difference with this sauvignon. It's also sealed with a cork and you don't see much of that these days. Clean, soft and tantalisingly tropical, it's gently juicy, fabulously floral and is an absolute joy to drink. The first three words I wrote when sipping it for the first time were "lovely", "lovely" and "lovely". **Sip with:** Moroccan-style courgette fritters.

**Anna Maria Abbona Dolcetto Dogliani Sori dij But 2013 - \$27**

In Piedmontese, "sori" means the sunny south face of a hill. "But" or "butti" is the name of the gorgeous wee village where Anna Maria and her husband Franco have their house and cellar. This Dolcetto is fruity and juicy because it's been fermented and aged in stainless steel instead of oak barrels. I love the vivid colour and aromas of blueberries, black tea, violets and spice. It's tangy, floral and stacked with fruit. **Sip with:** Strong, peppery, garlicky salami.

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## Club Contacts

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## Coming Events

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

**Wednesday 14 December 2016**  
Muses - December Dinner

**Sunday 29 January 2017**  
Club BBQ

**Wednesday 8 February 2017**  
"Through Rose tinted glasses"

**Wednesday 8 March 2017**  
Ata Rangi Wines

**Wednesday 12 April 2017**  
Quiz Night