



# The Cellar Club Inc

Established in 1980

## Newsletter - February 2017

**Next Event – “Through Rose Tinted Glasses” – Maison Vauron**

**Wednesday 8 February 2017, 7.45pm start for 8.00pm start.  
Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville**

**Members: \$14 Guests: \$18**

**Presenter: Will Brunel-Morvan, Trade Manager**



Anne is showing off and has sent this photo of the contents of her fridge. Now personally I might make an observation about the lack of food evident, however what is it they say about wine being the nectar of the Gods. If bees can live on nectar maybe humans can too. I think however that this might be a cry for help and what she would really like is for lots of people to come to this month's tasting of Rosé wines. We would all be doing her a favour by clearing room in the fridge so she can again store a few food items. (No No Anne, food items, not more Rosé)

Based in Auckland, Maison Vauron is New Zealand's largest specialist in the Fine wine and small domains of France, with hundreds of references in regions such as Burgundy, Bordeaux, Chateauneuf-du-Pape, Champagne, Alsace, Provence, Languedoc-Roussillon, Rhone valley, Beaujolais, Madiran, Savoie, Loire valley, Cremant, Liqueurs and French beer. Will is proud to present the following wines:

1. Introductory Quaffer: Fazi Corsica rosé 2015 \$18.50
2. Embruns Sable de Camargue rosé 2015 \$19.00
3. Miradou Cotes de Provence rosé 2015 \$22.00
4. Château de Fesles Anjou rosé 2015 \$21.00
5. Prieuré de Montezargues Tavel 2015 \$33.00

To round off the presentation we will have the chance to compare these French Rosés with a couple of New Zealand offerings. The Hunters (pinot based) and Hawkes Bay Estate (merlot). With summer “still” just around the corner, what a great opportunity to try some wines which make for really great drinking in the warmer weather.

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## From the Editor

**2017** – As always we commenced our festivities for this new year with the BBQ at Derek Thompson's house (see below). On the agenda for the year we have Ata Rangī and after the success of the last quiz evening we have decided to try it again.

Your committee are working on a number of options for the latter part of the year but these will include the AGM in May, the mid-year dinner in July and a second dinner in December. As a definite we have Seifrieds from Nelson booked in for August and there are a number of other projects being worked on. We have found that a downside of arranging tastings too far in advance is that situations can change. These have resulted in late withdrawals necessitating urgent substitutes. We are trying not to work too far in advance. As always, we are happy for input from members over future events and tastings.

Cheers

*Robin Semmens*, Editor

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## Looking Back – December 2016 – Muse – Dinner and the Cellar Club BBQ on 29 January 2017.



We have had some excellent feedback from members about this venue and the quality of the food. However while generally good there were a few issues with one of the larger tables of 13 with not enough food and how the meat was distributed. It appears that the plating re the number of people per table was an issue for some tables.

This was a new dining concept for the club and perhaps next time we need to explain in the lead-up newsletter how the meal will be served and how the dinner will work. There are always things to learn.

The Club **BBQ** was another good day with close to 40 members and friends attending. The weather was OK but with a coolish breeze (Pat says I use the word breeze far too frequently when describing the Wellington climate). As ever there was plenty of covered space at Derek's and weather conditions seldom detract from the enjoyment of the event. The food was up to the normal high standard and particularly pleasing was the quality and variety of desserts provided. A great turn out.



Steve and Wayne – with the salmon

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## Looking Forward - March 2017 - Ata Rangi

Ata Rangi, meaning "dawn sky" or "new beginning" is a small New Zealand winery with a big reputation for serious Pinot Noir. Located at the southern end of the North Island, it is owned and managed by a family trio - Clive Paton, his wife Phyll and his sister Alison.

Clive planted his first vines on a small, stony sheep paddock at the edge of the Martinborough village in 1980 as one of a handful of people who pioneered winegrowing in the area. Ata Rangi Pinot Noir is undoubtedly the flagship wine, and in 2010 was honoured with the inaugural Tipuranga Teitei o Aotearoa or "Grand Cru of New Zealand".

With a skilled team in place, including dynamic winemaker Helen Masters, Clive now has more time to focus on his commitment to conservation and to the Ata Rangi alliance with Project Crimson. More detail next newsletter.

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## Screwcaps

A reminder that 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.

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## "Have you Heard"



## In the News - Swirl, sniff and spit: pinot noir lovers hit town

*Radio NZ - 2 February 2017*



Hundreds of wine growers, buyers, and aficionados from around the world have descended on Wellington for a three-day celebration of New Zealand pinot noir.

Wine exports in New Zealand are a billion-and-a-half dollar industry and since 2008, the amount of pinot noir New Zealand has exported has more than doubled from just under 6 million litres to just over 12 million. To consolidate that increase, Wine New Zealand hosts an annual pinot noir celebration, consisting of meetings and taste-tests. These allow local wineries to rub shoulders with international buyers and connoisseurs, make connections, and explain their offerings.

Roger Jones is a Michelin-starred chef and wine connoisseur who runs the Harrow restaurant in Little Bedwyn - one of the UK's top restaurants.

He said the explanation for the pinot renaissance was simple. "Food has got much lighter, less cream, and New Zealand delivers amazing - and very light - food. That's what people are after nowadays, so equally, wines change. "10 years ago everyone in Britain was drinking big, heavy shirazes - boxing matches in your mouth - and we were eating food to go with it. Now, food has changed."

Misha Wilkinson, who owns Misha's Vineyard on the shores of Lake Dunstan, said the grapes' thin skin made them very disease-prone, and notoriously hard to cultivate. However, she said Central Otago's unique climate lends itself to the task perfectly. "It is the only region in New Zealand that [has a] continental climate. We're between these mountain ranges, so this continental climate gives us some unique features: hot days and cool nights. "[Those] diurnal differences... are something that pinot loves."

Because of the difficulties in producing it, pinot noir will likely never surpass sauvignon blanc as New Zealand's main viticultural product.

But the boutique crop is highly valued by wine connoisseurs, and that brings big profits - if your name carries enough weight.

Mr Jones said among those in the know in the UK, Kiwi pinots enjoyed an unrivalled reputation. "In the UK, if people want a pinot noir, they think of New Zealand - and first of all, Central Otago. It works. It's a prestige wine."

But what actually makes a wine *good*? Emma Jenkins is a wine expert and journalist who has been writing - and imbibing - for nearly twenty years. While the wine community is sometimes accused of pretentiousness, she said it was like reading a great work of literature: appreciation takes time, and knowledge.

"This is where events like this are really great, because you get to taste the wine along side the winemaker: what was that winemaker doing? What's their sense of time and place that's being communicated through that glass there? You can understand where they were coming from, and why that wine tastes that way."



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## Coming Events

**Wednesday 8 March 2017**  
Ata Rangī Wines

**Wednesday 12 April 2017**  
Quiz Night

**Wednesday 10 May 2017**  
AGM

**Wednesday 14 June 2017**  
TBA

**Wednesday 12 July 2017**  
Mid Year Dinner

**Wednesday 9 August 2017**  
Seifrieds - Nelson



