



The Cellar Club Inc

Established in 1980

Newsletter - March 2017

Next Event – Ata Rangi – Martinborough

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

Members: \$14 Guests: \$18

Presenters: Clive Paton and McKenzie, Proprietor and daughter.



With just nine wines in their range, along with occasional releases of limited-volume offerings for mail order customers, they feel it's possible to stay 'hands-on' and to give both vines and wines the attention they deserve. In all their wines they aim for fine balance, with structures and textures that deliver far more satisfying, almost more savoury, mouth-filling experiences than wines that rely mainly on youth and 'pretty' aromatics.

Ata Rangi produce two Pinots, the renowned Ata Rangi Pinot Noir and an earlier-drinking style called 'Crimson', named for the charitable conservation trust Project Crimson which sales help to support. Not in this tasting Célèbre is their very own 'Rhone-meets-Bordeaux', an enduringly popular Merlot/Syrah/Cabernet blend first produced in a lean-to shed in 1986!

Two Chardonnays are included in the line-up; the silky, seamless, elegant Craighall from 28 year-old Mendoza clone vines, and the more vibrant, juicy, 'fully self-expressed' Petrie Chardonnay from a stony block 30 km north. This site has a slightly cooler run, reflected in the wine's fine minerality.

On the aromatic side, a deliciously complex Sauvignon Blanc delivers riper flavours and more textural interest than the average Kiwi Sauvignon. The Lismore Pinot Gris is picked late in the season and crafted in a typically Alsatian style. The delightful Summer Rosé exudes fresh berry and watermelon crunch while, for those that prefer it, the pièce de résistance is our luscious botrytised Riesling named 'Kahu', Maori for the harrier hawk that roosts in the neighbouring vineyard of the same name.

The offering on the night will include, come and enjoy;

- Lismore Pinot Gris 2016 (Conversational wine)
- Petrie Chardonnay 2015
- Craighall Chardonnay 2015
- Crimson Pinot Noir 2015
- Ata Rangi Pinot Noir 2014

- McCrone Pinot Noir 2013
- Kahu Botrytis Riesling 2016

From the Editor

Things are progressing nicely and we have the majority of the planning for the year under control. We are looking forward to the schedule of tasting and events for the year and expect the usual high level of support from members. Please remember, we always welcome your feedback and ideas.

I am sure many of you will have watched the Fair Go episode on TV recently where New Zealand producers were using some Australian wines to bolster their cheaper lines. The warning is clear, read the label well if you want to be sure you are drinking NZ wines. The argument was that as 70% of NZ white wines are exported they cannot produce enough "economy" wines for the local market. Is the inference that NZ consumers don't matter? In any event the label should clearly state that it is the "Wine of Australia". Naturally, no one who is a member of the Cellar Club would be fooled by such rubbish and would immediately identify the taste as a standard Aussie wine.

Cheers

Robin Semmens, Editor

Looking Back – February 2017 – Through Rose Coloured glasses

The committee felt that the tasting went well and it was a lovely, pleasant evening. A record number for a February tasting attended. Will Brunel-Morvan, Maison Vauron, was an entertaining presenter. He enjoyed the evening and is keen to present again with a more substantive range of French wines including cheese matches. The committee will look at this option for a future meeting.

As an aside, on arrival to prepare for the meeting it was found that the Community Centre had changed the locks to the hall without advising us. This led to some confusion but was sorted out quickly enough not to have impacted on the evening. The Centre have apologised for the oversight.

The tasting included an Introductory Quaffer: Fazi Corsica rosé 2015, followed by an Embruns Sable de Camargue rosé 2015; Miradou Cotes de Provence rosé 2015; Château de Fesles Anjou rosé 2015 and Prieuré de Montezargues Tavel 2015.

We compared these French Rosés with a couple of New Zealand offerings. The Hunters (pinot based) and Hawkes Bay Estate (merlot). Great variety in colour and style.

N.B. Anne reported that there were 2 wine glasses left behind which she now has. Can members please check that they have all their glasses.

Looking Forward - April 2017 – A Fun Night of Wine and Trivia

Nearly four years ago we had a wine trivia evening. This was very successful and enjoyed by all who attended. We have often been encouraged to have another such evening and have now decided to do something about it. So our April offering is such a fun night.

There will be something for everyone! Some interesting wines to taste, questions ranging from the obscure to the obvious (especially once you hear the answer) and plenty of frivolity along the way. There'll also be a range of ways to score points – wine knowledge, general knowledge and sheer luck!

As it was last time it will be a friendly team competition – you can arrange your own or join other members to make up teams on the night. Your committee will ensure everyone who comes along is in a team.

We suggest about six people per team, though it'll depend on numbers on the night. We welcome your clever team names and will also have some names on hand in case inspiration deserts you. As always, guests are welcome so bring your friends along for a fun evening.

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.

"Have you Heard"



In the News - Blue Wine Is Now a Thing You Can Drink (From the they must be joking file - Ed)



Rosé wine? So passé. Red and white? Please, those are centuries old. But now, some good news for those seeking the next big thing in beverages: a Spanish winemaker is crafting an [electric blue wine](#).

"Try to forget all you know about wine," the website for the brand, Gik, reads. "Ignore all the preconceptions and standards regarding [the] wine industry and turn a deaf ear to what the sommelier told you in the wine tasting last week."

The vino is created from an undisclosed combination of red and white grapes that has "no aging procedure."

If you want to get technical, *Eater* reports that the "juice is hued neon blue with anthocyanin (a pigment found in grape skin) and indigo (a dye extracted from the *Isatis tinctoria* plant), and a non-caloric sweetener is added as well." A bottle sells for about \$11, and is currently available in Spain, France, the United Kingdom, the Netherlands, and Germany, with U.S. expansion in the works.

So why blue? *Eater* asked co-founder Aritz Lopez, who made a case for his new product, even though he's never had any winemaking experience. Apparently, Lopez and team were inspired by the concept of "red oceans," which represent "business markets saturated by specialists (sharks) who fight for the same variables and for a reduced number of clients (fish), and end up in water turned red.

And how it's necessary to revert this, by innovating and creating new variables, back to blue. This seemed poetic for us to turn a traditionally red beverage into a blue one," López states. Form, meet poetic function. The only remaining question: will this turn our teeth blue, too? Either way: *salud!*

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Coming Events

Wednesday 12 April 2017
Quiz night

Wednesday 10 May 2017
AGM

Wednesday 14 June 2017
Giesen/Peter Lehman

Wednesday 12 July 2017
Mid Year Dinner – Venue TBA

Wednesday 9 August 2017
Seifrieds - Nelson

Wednesday 13 September 2017
Richard Gooch Memorial

