



# The Cellar Club Inc

Established in 1980

## Newsletter - April 2017

### Next Event – A Fun Night of Wine and Trivia

**Wednesday 12 April 2017, 7.45pm arrive for 8.00pm start.  
Johnsonville Community Centre Hall,  
3 Frankmoore Avenue, Johnsonville**

**Members and Guests: \$10  
Presenters: Your committee.**



I doubt that this will be the right answer to any of the questions but you are open to try. Something for everyone! Some interesting wines to taste, questions ranging from the obscure to the obvious (especially once you hear the answers) 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!

It'll 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.

**Please bring your tasting glasses.**

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### From the Editor

One of the matters that arose from the Ata Rangī tasting was the challenge to match our door charge to the cost of the evening. We don't want to risk member resistance by charging too high a door price. We were pleased that we had a good membership turnout. This tasting was subsidised by 5 to 6 dollars per member. We figure this into our costing structure but we would just like to remind members that one of the benefits of the wine club is the subsidising of tastings such as Ata Rangī, which might otherwise be more expensive than people are prepared to pay.

Blue Wine News – I hope you have all noticed that we scooped the Dominion Post with the blue wine story in the last newsletter. Observant members will have noted that the paper has only carried an item on this subject in the last week. When it comes to wine, look for it here first.

I refer back to the quote in a previous newsletter about making ice blocks with leftover wine, which confused me greatly as I had to ask, “what is leftover wine?”

This all leads me to the last issue of this newsletter where I mentioned the Fair Go episode which highlighted that some producers were using Australian wines to bolster their cheaper lines. The argument was that as 70% of NZ white wines are exported they cannot produce enough “economy” wines for the local market.

While researching for our quiz night it transpires that the average price for a bottle of New Zealand wine in Britain (where a significant amount of our wine goes) is only \$5.92. Apparently a sizable amount of NZ wine is sent to the UK in bulk and re-bottled there. Seems a lot of trouble to go to for this price. Surely they can get that amount selling locally. This confuses me almost as much as blue wine and wine ice blocks.

Cheers

*Robin Semmens*, Editor

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## Looking Back – March 2017 – Ata Rangi – Martinborough



Despite a last minute hitch over the presenter for this tasting (a family bereavement intervened) we were able to arrange for Keith Tibble, Eurovintage, to present, at very short notice, what transpired to be a wonderful tasting. The wines presented were great wines and Keith has said that he would be available to present other tastings. It is very useful to have someone like Keith who can step in at comparatively short notice. On this occasion we were lucky enough to have the Ata Rangi wines on hand. Great effort from him and from Murray who was organising the tasting.

To recap, the wines tasted were:

- 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

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## Looking Forward - May 2017 – Cellar Club Inc - AGM

The Cellar Club Inc Annual General Meeting will be held as follows:



**When: 8pm Wednesday 10 May 2017**  
**Where: Johnsonville Community Centre**  
**Moorefield Road, Wellington**

Please give some thought to any proposals you might want to introduce for the meeting, we are happy to take ideas from members about future activities for the Club.

As always members will be provided with a light supper and the opportunity to sample some wines from our cellar after the formal part of the evening. We will send out a formal notice and documents closer to the meeting in accordance with our Club rules.

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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"

A summer camp teacher was opening gifts from her kids at the end of the year and guessing the gift before unwrapping it. The girl whose father owned a candy shop brought in candy, the boy whose mother was a florist brought in flowers, and so on.

Finally the teacher saw the little boy she was waiting for. HIS father worked at winery. The teacher took the box and noticed it was leaking. "Is it wine?" she asked. To her surprise, the boy said "Nope!" The teacher smelled the box. "Is it sangria?" The boy again said "Nope!" The teacher licked the liquid that was leaking through the sides and was confused. "Is it Champagne?"

Finally the boy couldn't take it and said "No... It's a puppy!"

[adamscountywinery.com](http://adamscountywinery.com)

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## In the News - Winemakers happy overall with Bay's mixed grape harvest *(Roger Moroney - "Hawkes Bay Today")*



The drought conditions of December through to mid-February had effectively "saved our bacon" in terms of how the grapes across Hawke's Bay had weathered the persistent and potentially damaging bouts of rain over the past six weeks.

However, there was likely to be a drop in overall volumes along with a drop in sugar levels and in individual cases a possible rise in the cost of harvesting, leading winemaker Rod McDonald said. Bright, warm and dry days had seen the critical early development of grapes go extremely well, Mr McDonald said, adding that effectively created a good base for fruit protection when the rains did arrive.

"There was good early flavour development during the start of the season - they [grapes] may be down on sugars but the flavours are there." Location had been a factor in which vineyards saw reduced volumes, he said, although the overall drop was unlikely to be major.

Of the three vineyards which sourced Rod McDonald Wines one would be down on volumes as a result of the rain belts but the other two were actually slightly ahead of their initial estimates. "It depends where you were to find the effects where rain hit." He said coastal areas like Te Awanga came through well. "We've got some amazing chardonnay and perfect ripeness out of there."

Rain often created extra costs due to stopping and starting of harvesting - "darting back and forth" - as well as the need for selected picking plans. "But you've just got to suck it up."

Mr McDonald said he was at a wine tasting in Auckland about a month ago and was asked what effect rain would have on the grape harvest and how damaging could it be. He replied that despite Hawke's Bay's dry reputation everyone in the industry had a wet weather plan and were always prepared for such an eventuality. "If you don't then you're dreaming."

Part of his plan was to go with "discretion rather than valour" and carry out an earlier than usual harvest of some Syrah and Merlot so as not to put them through any more rain. "You have to ask yourself 'do I pull the pin now and bank it or push on through?'" But he still has some Syrah out, along with Cabernet "and they are in great shape". Having a damp end to the season was always a threat and simply "one of those things you have to deal with".

Mission Estate winemaker Paul Mooney took the same stance. "We have had a remarkable amount of rainfall over the past six or seven weeks and that is not ideal for grape growing but we have worked around it."

Mr Mooney said there had been some grape loss. "There have been one or two blocks we've had to leave." While volumes would be down it would not be major and he agreed with Mr MacDonald that the hot, dry start for the season had put things on the right path. "It just hasn't been ideal in the way it has finished," he said.

He also agreed that while sugar levels were down flavours would still be very good.

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## Club Contacts

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## Coming Events

**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

**Wednesday 11 October 2017**  
Stoncroft - Hawkes Bay

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