

# The Cellar Club Inc

Established in 1980

## Newsletter - July 2017

### Next Event: Cellar Club – Mid Winter Dinner Bistro 52



Next week on Wednesday the 19<sup>th</sup> July, the club is returning to Bistro 52 on lower Cuba Street for its mid winter dinner, the menu for which was circulated earlier this month.

Start time is slightly earlier at 6pm for a meal start of 6:30pm. You will be greeted at the door with a glass of French bubbles. Sadly not Champagne [sorry Odette and others] but I'm sure it will still provide a great start to a really enjoyable evening.

Seating is such that the tables will only accommodate a maximum of 8 people. This will mean some of our larger groupings may need to split. This hasn't been a problem in the past so hopefully that proves to be the case this time around as well. Please don't try to join the tables together as this may impact the training that's going on in the background. Given all this, we have made the decision not to have a formal seating plan

As I've just said, this is a training restaurant so something may well go wrong. If it happens, just let the restaurant manager know and allow him to set about getting your problem remedied.

And a request. Please make sure you hand your wine to the waiting staff so that they can practice opening and pouring wine etc.

This promises to be a great evening with 37 people attending. As always, it will be interesting to see what wines members bring to match their likely food choices.

Note for the newer members who may be attending for the first time - our dinners are BYO and its customary to share your wine with others at your table.

One last reminder to everyone, if you do wish to finish the evening with tea or coffee, that is not part of the cost so you'll need to arrange and pay for that yourselves.

Bon appetite

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### From the "Editor"

As was mentioned last month, your Editor is offshore enjoying the northern hemisphere summer.

Then your Acting Editor Richard took sick and so I've stepped in to try and keep you all up to date. Hopefully that explains the delay in getting this out this month and maybe even the quality of the content.

Fortunately for Richard and my sakes, Robin should be back to resume the mantle of Editor next month and hopefully he'll have some wine tales from abroad to include in our newsletter.

Keep warm and don't forget, Mulled Wine is a great way to do that these wintery evenings.

*Wayne Kennedy, Acting "Acting Editor"*

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## Looking Back– June 2017– Giesen’s Wines

June is always a challenging month for arranging a wine tasting as the weather can be adverse and once we get home, often means that we can be reluctant to leave again. Last month’s tasting was like that with a really unpleasant Wellington day.

Still, 28 hearty souls made it to our tasting that night and were rewarded with an excellent presentation from Richard Macdonald. Richard’s knowledge of Giesen and their product was insightful as he led us through 3 whites, 3 reds and a Rose.

This Rose was delightful, even on a cold wintery night with good fruit and a soft lingering taste. Interestingly it was also the wine most ordered on the night. Other wines enjoyed, if the orders are anything to go by, were the 2014 Brothers Gewürztraminer and 2013 Brothers Pinot Noir. This latter wine also provided a reminder that Marlborough vineyards with a touch of age are now beginning to provide pinots that a real value for money as their quality begins to match their cousins from Martinborough and Central Otago.

Another wine to surprise on the night was the Organic Sauvignon Blanc that was used as our meet and greet wine. This had great fruit flavour without that aggressive grassy nose that many other SBs from this region often have, well to me anyway, and consequently I very much enjoyed it as our starter for the evening.

The whites ended with the much celebrated 2014 Fuder Clayvin Chardonnay. Fuder, refers to the type of barrel used. It’s much larger than what we normally see in NZ and its purpose to evolve the texture of the wine without overpowering it with oak. It certainly did this for me and with its full body and slightly citrus notes, it was a wine that I had been really looking forward to tasting, given it had won Elite Gold at the 2016 Air NZ Wine Awards. The only disappointment was that I could not afford the \$50 order form cost, despite its discounted value, as I decided to purchase the 2012 Eight Songs Shiraz instead.

Giesens are also the NZ agent for a small range of Peter Lehman reds. Richard ended our tasting with two of these, the 2014 Hills & Valley Shiraz and the 2012 Eight Songs Shiraz. The latter, if I’m not wrong, was probably the most expensive Shiraz the club has tasted, although last year’s 2013 Elderton Neil Ashmead Grand Tourer Shiraz did come close.

The 2012 Eight Songs was named after one of Peter Lehman’s favourite vocal ensemble musical works, loved for its soft harmonies. Apparently this inspired Peter Lehman to emulate that artistry in a wine and it has resulted in a very soft stylish wine that is quite foreboding with its very black core, yet elegant with its lovely integration of mocha chocolate and dark plum characteristics.

A great tasting from Richard Macdonald and one that I think many would be sad that they missed.

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## Looking Forward - August 2017 – Seifrieds of Nelson

Organising of this tasting from one of NZ’s iconic and pioneering wine making families is now complete.

Hermann and wife Agnes started the winery in Nelson in 1973 and it is now run by their 3 children.



One of those siblings, Anna Seifried, will be presenting our tasting which will consist of 7 wines, culminating with the award winning Sweet Agnes Riesling.

Put the date, **9th August** in your Diaries now. You will not be disappointed.

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## In the News

# Science says wine and cheese make you fit and smart



If you needed another excuse to have some cheese with your wine tonight, we are hooking you up!

Because it turns out that cheese may not be so bad for you after all...

A recent study by the Global Dairy Platform, Dairy Research Institute

and Dairy Australia has found that consuming cheese doesn't increase the risk of heart attacks and strokes.

"There's quite as widespread but mistaken belief among the public that dairy products in general can be bad for you, but that's a misconception," Ian Givens, a nutrition professor at Reading University told The Guardian. "While it is a widely held belief, our research shows that that's wrong."

And red wine, in moderation, can help your heart and your brain, according to a recent study published in the journal *Frontiers in Nutrition*.

The study showed that when wine residue passed through the gut it has the ability to prevent cells from dying, and therefore delay potential neurodegenerative diseases.

Good to know!

Source: <http://www.thehits.co.nz/lifestyle/science-says-wine-and-cheese-make-you-fit-and-smart/>

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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.

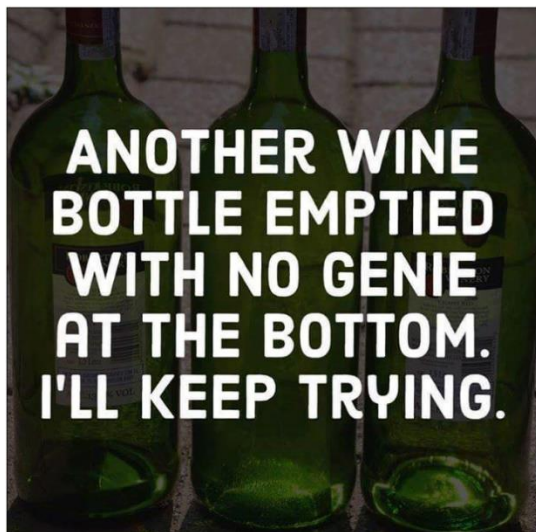
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## Wine Quote

With apologies to JFK



## “HAVE YOU HEARD”



There are 13 minerals that are essential for human life, and all of them can be found in wine.

Coincidence?

**I think not.**



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## Coming Events

<b>Wednesday 9 August 2017</b> Seifrieds - Nelson	<b>Wednesday 13 September 2017</b> What age can do to wine	<b>Wednesday 11 October 2017</b> Stonecroft - Hawkes Bay
<b>Wednesday 8 November 2017</b> Festive Wines	<b>Wednesday 12 December 2017</b> Christmas Dinner - Venue TBA	<b>Sunday 28 January 2018</b> Club BBQ

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