



The Cellar Club Inc

Established in 1980

Newsletter - October 2017

Next Event – Stonecroft, Hawkes Bay

**Wednesday 11 October 2017, 7.45pm arrive for 8.00pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

**Members \$10; Guests \$14
Presenters: Andria Monin.**



Andria Monin is a New Zealander who returned to New Zealand in 2008 after spending a number of years in London. Andria holds a WSET Diploma in Wines and Spirits and is a qualified lawyer in New Zealand and England. She co-ordinates Stonecroft's marketing and business development activities.

Stonecroft produce a range of quality wines in the Gimblett Gravels area and this tasting will be a delight. As an aside, since the 2008 vintage, twelve red wines have been independently selected each vintage to represent GIMBLETT GRAVELS. The 2015 Annual Vintage Selection is the eighth year of this initiative and Stonecroft have made the 2015 vintage list with their Cabernet Sauvignon.

Stonecroft are generously providing their wines for the tasting at no cost to the Club. This allows us to keep the door price down but you can be sure that the quality of the wines will be first class. We would love it if this generosity was rewarded by some good sales on the night. Wines to be tasted include; the 2017 Rose as a Quaffer; 2016 Viognier; 2016 Chardonnay; 2015 Serine Syrah; 2014 Ruhanui; 2014 Cabernet Sauvignon; 2016 Late Harvest Gewürztraminer



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From the Editor

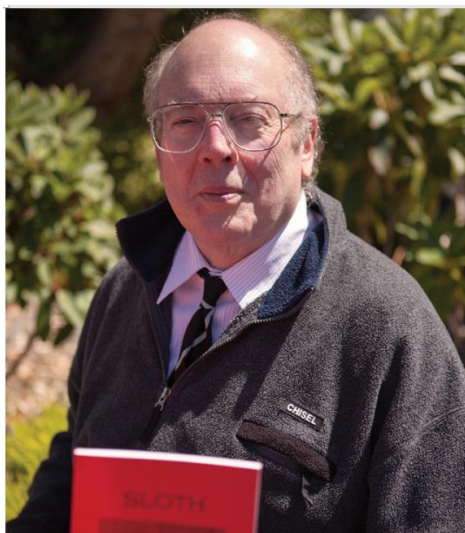
Good grief, where is the year going? Much to look forward to however with Stonecroft next week and the November Festive tasting which will have Spanish wines as a theme. The December dinner venue is sorted and we will be going to the Cashmere Lounge in Khandallah. It is only yards away from the Khandallah train station if anyone is travelling from town.

Now much has been written and said about the benefits, or lack thereof, in a regular glass of wine. While waiting for Winston to make up his mind you might need two a night. At long last however Wayne has found an oracle who deserves some attention. He reckons that a bottle a day does you no harm and indeed is probably good for you. Unsurprisingly not all the experts agree. Try this link. <http://www.independent.co.uk/life-style/food-and-drink/news/a-bottle-of-wine-a-day-is-not-bad-for-you-and-abstaining-is-worse-than-drinking-scientist-claims-9271010.html>

Cheers

Robin Semmens, Editor

Looking Back – September 2017 – What age can do for/to wine?



The late Richard Gooch.

Well our tasting for September was certainly different and a great learning experience. It's not often you get to taste 11 wines from the period 1974 to 1996. And to help judge these wines, Wayne had organised a novel rating system that required each table to come up with a ratings that were [4] Superb -aged perfectly, [3] Still enjoyable or has interest, [2] Drinkable but dying, [1] Dead – nothing to commend it to lastly, [0] In decay – not even going to taste this.

He had also arranged for John Saker to attend the tasting and he proved to be a valuable contributor to our discussions, using his knowledge and wine judging skills to highlight things that many of us might not have considered. He particularly liked the Aussie 1990 McWilliams Mount Pleasant Elizabeth Semillon which still had some structure, fruit flavour and mouth feel.

However, it was on the decline from its probable peak 7 or 8 years ago. But still, it did show how a white wine such as a great Hunter Valley Semillon could last. Of the other 10 wines tasted, there were two 1994 wines that attracted the most support, a Leconfield Coonawara Cabernet Merlot Cabernet Franc blend and a French Cordier Sauternes. Sadly 4 of the wines were rated as a 1 or zero. Whilst the oldest of these was from 1975, there were others from the 1994-1996 period that did not measure up. The 1975 had suffered from a leaking cork and had oxidised badly whilst two of the others were white wines that in all honestly, should never had been cellared that long [because of their grape and style].

Wayne's biggest disappointment of the night, however, was the wine that had been stored in a very large bottle dating back to 1893. The providence of this wine actually dated back to the period 1980 to 1995 and had been stored in this old bottle for later tasting. Wayne had tried to find out more about this wine from CJ Pask who was reputed to have taken it from a barrel and stored it in the bottle for Richard Gooch to taste at a later date, but Chris couldn't recall the occasion. In any event, this wine was one to be rated a zero, having unfortunately deteriorated to such an extent that no one was prepared to suggest what it might have included, even if the suspicion was that it was once a Bordeaux blend of Cabernet Sauvignon, Merlot and maybe some Cabernet Franc, all from young vines on the Gimblett Gravels.

In conclusion, whilst this evening may have lacked a standout wine that would make the tasting memorable, it did serve to be both educational and to serve as a warning. I think most members will have gone home and looked for those forgotten wines at the back of their cupboards or cellars in order to drink them before they start their inevitable decline into mediocrity.

A special thanks to Linda Caradus, partner to the late Richard Gooch. It was her wish to give the club these very old wines so that we could use them as a learning experience and they certainly did that. It was just a shame that overseas business prevented her attending the tasting and seeing the interest that the 11 wines provided.

Looking Forward - November 2017 – Festive Wines of Spain





We can't tell you much about this evening as committee members are still working on the detail. We are organising an evening with a difference and are looking forward to some fun and nice wines. More detail in the next newsletter.

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"

<p>I have joy in my heart and a wine in my hand. Coincidence?????</p>  <p>someecards user card</p>	<p>Wine doesn't have the calorie count written on the label. So I'm going to take that to mean it doesn't have any.</p>  <p>someecards user card</p>
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In the News – NZ Wine 2017. (NZ Winegrowers release)

New Zealand's wine export values continue to rise thanks to strong United States demand reaching \$1.66 billion for the year, up 6% on the year before.

NZ Wine 2017 - a snapshot

TOTAL
PRODUCING AREA
37,129 HA

TOTAL PRODUCING
AREA BY VARIETY
RED **7,919 HA**
WHITE **29,210 HA**

PRODUCING AREA OF
SAUVIGNON BLANC
22,085 HA

NUMBER OF VINEYARDS
2005

AVERAGE AREA
OF VINEYARD
18.5 HA

PERCENTAGE
INCREASE ON
PRECEDING YEAR
↑ 2%



While the percentage increase is lower than the average yearly growth of 17% for the last 20 years, the industry was still on track to reach \$2b worth of exports by 2020, chairman of New Zealand Winegrowers Steve Green said. The latest NZ Winegrowers annual report shows to the end of June this year, the US market is worth \$517 million, up 12%. New Zealand wine became the third most valuable wine import into the US, behind only France and Italy. The most exported variety was sauvignon blanc, followed by pinot noir and chardonnay.

Of a total growing area of 37,129 hectares, sauvignon dominates at 22,085 ha, an increase of 685 ha from the year before. The second most popular variety was pinot noir, with 5653 ha, followed by chardonnay at 3203 ha and pinot gris (2469 ha). Marlborough is overwhelmingly the largest region with 25,135 ha planted in vines, followed by Hawke's Bay (4694 ha), Central Otago (1896 ha) and Canterbury/Waipara (1425 ha). The number of wineries was 677; they reached a peak of 703 in 2012.

The recently passed Geographical Indications (Wine and Spirits) Registration Act would offer improved protection of New Zealand's regional identities. The industry had also launched the sustainable winegrowing New Zealand continuous improvement extension programme to enhance the reputation of wines.

Green said the industry consulted with members on possible changes to export tasting requirements, with responses suggesting a rethink of export requirements was needed. "We continue to believe more needs to be done in our export legislation to ensure that the same standards apply to every bottle of New Zealand wine, no matter where it is bottled," Green said. NZ Winegrowers were concerned at the Ministry for Primary Industries' plan to take part of New Zealand Winegrowers' wine export certification service contract in-house. "We fought hard to retain the status quo, which has served our members well, and are disappointed with the level of industry consultation in MPI's decision making process. If the service changes, we will be seeking guarantees from the government that the current speedy issuance of export eligibility statements will be protected, at no additional cost to members," Green said

In June the New Zealand Grape Growers Council and the Wine Institute of New Zealand finished as entities, replaced by a unified New Zealand Winegrowers. New Zealand is now the only major wine producing nation with a single industry body, representing and advocating for the interests of its entire grape and wine industry

The industry and the Government are working through a Primary Growth Partnership on research into lighter wine production and marketing. Last year retail sales reached \$33.5m. The programme runs through to 2021, by which time \$16.97m would have been spent on the partnership.

Organic wine production continues to flourish with more than 60 New Zealand wineries now making fully certified organic wines, and more still in the organic conversion process. Wine is New Zealand's fifth largest goods export

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Coming Events

Wednesday 8 November 2017
Festive Wines – A Spanish Theme

Wednesday 13 December 2017
Christmas Dinner – Cashmere
Lounge - Khandallah

Sunday 28 January 2018
Club BBQ

A Hawkes Bay Vineyard

