



The Cellar Club Inc

Established in 1980

Newsletter - December 2017

**Next Event – December Dinner, Cashmere Lounge.
Wednesday 13 December 2017, 7.00pm start for 7.30pm sit down.**



Location:
4 Cashmere Ave
Khandallah, Wellington, NZ

By now you will have studied the menu and indicated to Wayne with regard to your dinner choices. There really isn't much more to say. Looks like a great turnout and we are looking forward to the event. Unfortunately, or from our point of view perhaps fortunately, we have the maximum number committing to attend and we are unable to accept any last minute requests to attend if people's circumstances have changed. For those who are coming can we please ask you not to arrive before seven. Your committee will generally be arriving from work and will have some arrangements to sort. We would appreciate a bit of time to get things set up and members could help us by **turning up from 7 pm, not earlier.**

Wine for the December Xmas Dinner.

2017 has been good for the club with great support from our presenters regarding the costs of their presentations etc. So for the December Dinner, we have decided to return the favour by purchasing some bubbles that are a little more expensive than normal. The wine we have chosen for you to enjoy won Gold at this year's Air NZ wine awards and then went on to receive the Trophy for the best Sparkling White on show. So when you arrive at the dinner venue, you will receive a glass of chilled Aotea, a non-vintage Methode Traditionnelle sparkling wine from the Seifried family in Nelson,

There is an interesting back story to this wine and we have included a quote from Anna Seifried in our "In the News" section. Anna is understandably stoked with this win. Enjoy the evening and the wine treat.

From the Editor

It is usual at this time to review our year. As ever we began with our summer BBQ at the end of January. The usual excellent occasion and thanks to Derek for making his premises available. It is an excellent facility. Our first tasting was the Rosé tasting presented by Will Brunel-Morven from Maison Vauron. Rosés are becoming increasingly popular, particularly as a summer wine. March was the time for Ata Rangi and was followed in April by our Quiz Night. An enjoyable and fun occasion. As usual May was AGM time, June highlighted Giesen's Wines and July was dinner at Bistro 52. August had us enjoying Seifried's offerings and then in September the interesting and unique Aged Wines tasting. October was Stonecroft and last month was the festive tasting of Spanish wines. A great programme which will be nicely rounded off by our December Dinner.

It is interesting to note that Euro Vintage had great orders from the Spanish tasting, and were blown away by the response. Well done everyone.

Cheers

Robin Semmens, Editor

Looking Back – November 2017 – Spanish Festive Wines



Wayne reports, Olé indeed. From arriving to Spanish music, to being seated in a horse shoe and enjoying some tapas with the wines, this was truly a night with a difference.

The meet and greet wine was the very affordable Torres Sangre de Toro Rosado 2016. I've always liked this wine because of the red bull that hangs from the neck of each bottle. But the contents weren't bad either with the Rose being a bright raspberry colour with good fruit flavour. I especially enjoyed the opportunity to try a Rose that was made from grapes we don't find here in NZ, namely Carnena and Garnacha (known respectively as Carignan *and* Grenache in other parts of the world).

The first tasting wine was a delightful white sherry, Lustau Puerto Fino. It's been quite a while since I've tasted this light dry sherry that is famous around the world, so I particular loved the match with the Crumbed Olive tapas that showed the versatility of this wine when matched with salty briny foods. And Keith's comments about Sherry's famous solera system added to our appreciation of this wonderful wine style which seems to have fallen out of favour here in NZ.

Next to follow were the Vina Esmeralda Moscatel-Gewurztraminer 2016 and the 2013 Gran Vina Sol Chardonnay. The first was matched with a delicious Serrano ham and honey dew melon tapas which matched perfectly the wonderful floral aromas of the 85% dominant Moscatel grape. The Chardonnay was a nice addition to the whites being tasted. It was fermented in stainless steel with a third of the wine fermented and aged for 5 months in new oak.

I enjoyed the freshness of this wine and its lingering aftertaste, and given the tasting notes suggest that this is excellent with fish, paella and turkey, it's hardly surprising that the match on the night with the warm Spanish shrimp dish was excellent.



The tasting then moved onto the reds and the tapas dish this time was Chorizo in a sticky red wine glaze, Who would think such a simple sounding dish could be so tasty with the spiciness of the Chorizo matching perfectly with the spicy taste of the 2015 Campos De Risca Monastrell-Syrah. I knew very little if the 95% dominant Monastrell grape but it did produce a soft fruit flavoured wine that had a deep Bordereaux red colour. Keith told us the wine had no oak ageing and that the grapes were certified organic. A nice surprise on all fronts.

The second red wine of the evening was the Torres Celeste Tempranillo 2013. This is a wine that only a handful of growers produce in NZ but is well famous for its inclusion in Rioja, Spain's most famous wine. This Celeste wine was savoury with a very dark cherry red colour and I thought it was great for drinking now even if better palates than mine reckon it will be good through to 2020. This is a wine that matches perfectly with creamy cheeses and so it was hardly surprising that it proved to be another good match with the Quince and goat cheese/cream cheese on a toasted slice of baguette that was tapas match on the night.

The evening concluded with a glass of Codorniu Mediterrania Brut. Keith assured us that ending an evening, rather than starting it, with a glass of Cava was a very Spanish thing to do. This wine came in a very distinctive white and blue horizontally striped bottle and the wine itself was pale straw in colour with fine bead of bubbles and a citrus bouquet. It proved to be a perfect match with the lime shortbread tapas provided to close our tasting. Most found it a perfect end to a very enjoyable tasting.

A special thanks for Keith Tibble and EuroVintage for their contributions to the evening and I'd be very remiss if I didn't thank the six committee members and/or their partners that each prepared one of the tapas dishes for the night. Those tapas were simply magical addition to a great evening. Gracias a todos y adiós

Looking Forward - 28 January 2018 – Cellar Club BBQ

As ever we start our year with the BBQ at 4 Arthur Carman Street, Johnsonville, on 28 January.

I will send more information to members in mid-January. As always we give special thanks to Derek Thompson for making his excellent facilities available.

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" - More a quote than humour



In the News – Aotea Methode Traditionnelle NV – Anna Seifried



"Winning the title of 'WineWorks Champion Sparkling Wine' at New Zealand's most prestigious wine competition for the **Aotea by the Seifried Family Méthode Traditionnelle NV** is an exceptional feat in its own right. But for this Nelson winery, gaining such recognition with their first endeavour at a traditional style bubbly is cause for celebration. In 2010 winemaker Chris Seifried and his new bride Susan spent four weeks in Epernay, in the heart of Champagne where they worked with Seifried family friends at Chateau Baugey-Jouette. It was an opportunity for Chris to see and learn everything he could about making Champagne, a style he had always enjoyed but never ventured to learn.

Inspired to make his own Nelson style of Méthode Traditionnelle, Chris and Susan returned to New Zealand in time for harvest 2011, and along with his father Hermann, and sister Heidi, they identified two of the family's own vineyards that he felt would offer the fruit characters he was after. In early March 2011, the hand selected fruit was harvested from the family's Brightwater and 'Cornfield' Vineyards, both on the Waimea Plains. Made using 50% Chardonnay and 50% Pinot Noir, the stony, free-draining soils produced bright, exuberant fruit. Chris credits Hermann and his vineyard team for bringing in fruit that he could work with, "the challenge for the vineyard crew was to ensure full flavoured fruit, with all the character and texture, but without excessively high sugar levels".

Made using traditional wine making methods, and four years bottle aging prior to disgorging, the wine has smooth biscuity notes and a delicate dry finish. Chris says that crafting a traditional style bubbly had its challenges. 'The aim was to produce bright flavoursome fruit, but the trick when it comes to bubbly really is the bead – and getting a balance of a fine bead, with a rich dry doughiness.'

The Aotea by the Seifried Méthode Traditionnelle NV was released in late 2016, in time for the family's 40 years of winemaking celebration roadshow, which took place in Dublin, London and Nelson last November. A celebration where Chris acknowledged his parents work as pioneering modern winemaking in New Zealand's South Island. "With this wine, we celebrate Mum and Dad's vision, and the arrival of the next generation, our children, who are growing up in the vineyard and winery. We hope that they too will share the passion for crafting great wines."

Chris's eldest child Amelia, was born just six weeks after the grapes for the Méthode Traditionnelle were harvested, and just 15 hours after Heidi Seifried-Houghton, Chris's sister (who is also a winemaker in the family business) gave birth to her first child, Josef. Now recognised as Seifried's most fruitful harvest ever, the 2011 vintage not only produced the first grandchildren, but also the grapes for this champion sparkling wine."

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Coming Events

Sunday 28 January 2018
Club BBQ

Wednesday 14 February 2018
Under negotiation

Wednesday 14 March 2018
Haythornthwaite