



The Cellar Club Inc

Established in 1980

Newsletter - February 2018

Next Event – Summer Romance – a love affair with wine.

**Wednesday 14 February 2018, 7.45pm start for 8.00pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

**Members \$10; Guests \$14
Presenters: Your Committee.**



Our summer has been truly magnificent this year and as our February tasting coincidentally falls on Valentine's Day we have decided on a format that encompasses all these elements, i.e. Summer, Wine and Romance. In short, **"a love affair with wine"**.

Wine and romance: They often go hand in hand. From fancy Valentine's Day dinner reservations to something a little simpler like wine and roses, or pairing a round of chocolate with a classy glass of vino, Cupid claims some serious turf when it comes to wine for your Valentine. Maybe it's the anticipation of soon exchanging summer weather for the cooler days of autumn, the easy-going food pairing versatility, or even simply the colour, but rosé wines (with and without bubbles) often top the list of best Valentine's Day wine finds. Sweeter styles, from red-themed sparkling Italian dessert wines to Portugal's best-fortified wines, also tend to make their mark on Valentine's Day wine selections. Make sure you find the perfect bottle to toast your love.

Our selection is likely to feature something along the lines as set out below. There may be minor changes. It includes bubbles, rosés, and aromatic whites.

Quaffer – Pol Remy - Wayne
Aotea Sparkling Wine – Wayne
Landsdowne Pinot Gris – Robin
Spy Valley Gewürztraminer – Anne
Fickle Mistress Pinot Rose – Murray
Clearview Blush – Jenny
Dorrien Estate Lockwood Smith Sparkling Shiraz - Steve

As with lots of things in life there are back stories to most of the wines to be tasted. I know your presenters will enjoy telling you about them as you rekindle your love affair with the wine in your tasting glass. And fear not, this is not the "Last of the Summer Wine"

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From the Editor

Those of you who know me will know that my preference clearly lies with red wines, however, even I have to admit that the weather has been rather too hot for the heavier reds. It has been suggested (note the "In the News" item this month) that we should cool our reds a little and not refrigerate the living daylight out of our whites. I'm straight into experimentation with the concept.

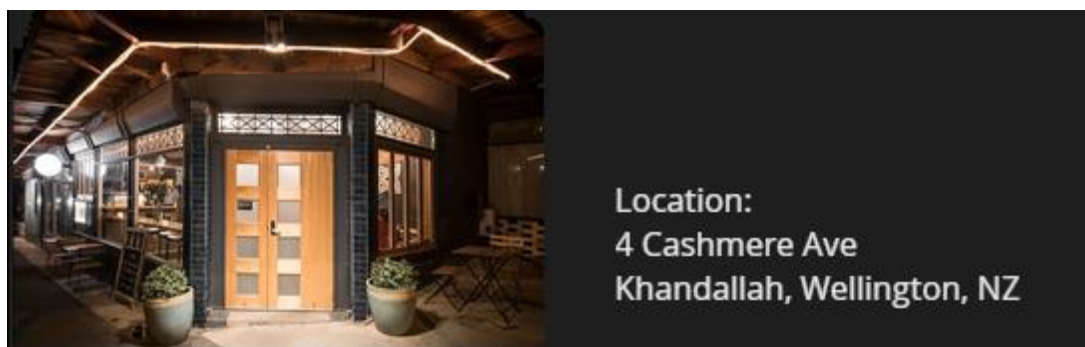
The programme for the year is now taking shape with some good tastings in prospect. We will keep you updated as we go and we hope we can have a year of exceptional tastings.

Invariably someone leaves something at Derek's place after the January BBQ. This time he has found **a squarish white plastic bowl** that does not belong to him. Let us know if this is your bowl and we will work out a way to return it.

Cheers

Robin Semmens, Editor

Looking Back – December 2017 – Dinner, Cashmere Lounge



Cashmere Lounge: Those attending, and they were plentiful, have indicated that the dinner was excellent. People enjoyed the evening with great food. If there was a drawback it was that the dinner has held over two rooms, however most seemed to be able to work around that and share stories and excellent wine. The dinner was well organised and the owner's feedback was that we were fun crowd and he was rapt with the dinner. The special bubbles went down well. We are pleased to be able present this brand again at our February tasting.

January 2018 – Cellar Club BBQ

Not much to be said except to say it was another fine day and everyone seemed to enjoy the occasion. This continues to be a great venue for a gathering of this nature, the food was excellent, the wine very nice and the company superb. As always we give special thanks to Derek Thompson for making his excellent facilities available.

Looking Forward - Haythornthwaite Wines



Many of you will remember the last time Mark presented his wines at the club. We are discussing what the format of the tasting will be, which might follow some vertical comparison or simply a tasting of their currently available wines - 7 of them. 2017 Rose, but all the others 2013 or earlier vintages.

Their Vineyard produced good wine from all the vintages, but they are very different. Only the 2012 and 2013 vintages would be available for purchasing, but the 2013 is spectacular and the 2012 is very different but also very good. Believe it or not, Mark thinks the 2012 still needs another couple of years in the bottle, as it is still very tannic, but does also have huge fruit behind the tannins!

Bring it on Mark and Susan.

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" - I think I just found Derek's cat



In the News – Chilled red wines and warmer white wines have more flavour. - *Thomas Heaton – Stuff - January 25 2018*



Wine is a complicated beast, but best rules to follow are: chill your reds lightly and let your whites warm a little. Kiwis are drinking their red wines too warm and our whites too cold, according to expert sommeliers. Refrigeration leaves white too cold, and chances are the red is too warm in the current summer weather.

Wellington wine bar Noblerot served its wines at a range of temperatures according to the varietal; the prime range for red wine was between 18 and 22 degrees. Co-owner and sommelier Maciej Zimny said lighter, fruitier reds, such as pinot noir, lent themselves to being chilled to the bottom of that range. During warmer summer weather, Zimny recommended chilling red wine from up to 10 minutes before serving, which would reduce the temperature by between three and five degrees. "When you taste the wine, at a lower temperature it seems complete," he said. "Even when it's slightly colder than it should be it will provide much more pleasure."

That's because of the alcoholic smell was exaggerated when it was warm, which was unappetising, according to sommelier at Auckland's French Cafe, Stephanie Guth. She said however, that the sight of a chilled red wine was odd for customers. "You want to do it justice but it's such a weird thing for people to see, red wine in an ice bucket, even though you know it might benefit from it," Guth said.

Twenty minutes in an ice-bucket before opening and drinking might help to boost the flavour in a pinot noir. "The more complex the wine you have, the warmer it should be served," Zimny said, referring to rich red wines such as merlot or Bordeaux varietals. Conversely white wine should be served chilled, however complex oaky chardonnays should be served slightly warmer than other whites. So chardonnay's flavours lent better to slightly warmer temperatures than sauvignon blanc, about 14 degrees as opposed to 10 degrees, because it was important to make sure oak flavours were prominent.

Pinot noir and chardonnay hailed from the Burgundy region of France, and both were classically stored in the same cellar under the same conditions. He said wines have either been served too warm or too cold since the invention of refrigerators. Cellar temperature was perceived as something quite different to what was initially intended, room temperature, Guth said. Leaving white wine to warm up slightly released flavours hidden by colder temperatures.

"It doesn't harm the wine but you tend to get a little more out of the aromas." The only reason one should drink a bottle straight out of the fridge was "if you don't want to taste your wine", she said.

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Coming Events

Sunday 14 March 2018
Haythornthwaite

Wednesday 11 April 2018
Under negotiation

Wednesday 9 May 2018
AGM

