



# The Cellar Club Inc

Established in 1980

## Newsletter - March 2018

### **Next Event – Haythornthwaite Wines.**

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

**Members \$10; Guests \$14**

**Presenters: Mark and Susan Haythornthwaite.**



Many of you will remember the last time Mark presented his wines at the club. We are very happy to be able to share their wines with them. They have decided to present from their current range, in the order they present them in their tasting room, as they don't think many members would have tasted them.

It will start with the Rose 2017 as the quaffer. It is a dry style rose but with huge fruit sweetness and flavours of strawberries and raspberries. That will be followed by the dry Pinot Gris and the two drier Gewurtztraminer's before the break. Following the break we will taste the 2012 Pinot Noir, followed by the Reserve Pinot from 2013, which is a superb wine. It won a gold medal from the Air NZ Wine Awards.

We will finish off with the sweet Auslese Gewurtztraminer 2013 (Pamela) that is a luscious wine. They taste it after the two Pinot's because reds don't taste very nice after the sweet wine!

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### **From the Editor**

We were finding that working too far ahead occasionally left us in trouble with late cancellations so your committee decided to arrange tastings a little closer to the time. This does not seem to be working out so well and we are in repair mode over the April tasting. Rest assured though that something will be arranged that will meet the usual high standard of our events.

At the February summer romance tasting I mentioned that the Lansdowne wines could be purchased. The offer was not taken up at the time but is still on the table. Lansdowne produce three wines and they are of a very high quality. There was some really good feedback on the Pinot Gris on the night. The wines have been bottle aged but will all cellar well. The Pinot Gris is \$19.55 while their Pinot Noir and Syrah are more expensive at \$38.25. These prices include a 15% but are only available through me. Let me know if you are interested.

Note the **"In the News"** item. Shows the value of reading the label fully. The Montana Wines mentioned will say "wine of Australia" on the back.

Clearly to be avoided if you want to be sure you are drinking NZ wines

Cheers

*Robin Semmens*, Editor

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## Looking Back – March 2018 – Summer Romance – a love affair with wine



Our summer has been truly magnificent this year and so was this tasting. What better way to celebrate Valentines Day than through **"a love affair with wine"**. The committee has thanked the presenters for this tasting and for their preparation that went into their offering. It was a varied line up with both well-known wines and boutique wines. Each presentation being a different slant on what was presented. It appears that a bit different is popular with our members. The only issue was with the pacing of the evening as there was not much space between each presentation. It was a great night with the chocolate being a highlight. Feedback from the attendees has been very positive.

Just to repeat the selection went something like this.

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

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## Looking Forward – Still being arranged



Hopefully the sun is going to keep shining on us here in Wellington. Unfortunately our plans for the April meeting have simply not come together.

Your committee is now looking at some new options. We will let you know as soon as we can arrange an alternative. Fortunately we do have some skills and we are sure that whatever happens we will have an enjoyable event.

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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"**

***It is not unusual for many of our friends, who are still working, to ask Pat and I what we do with our time now that we are retired.***

***Just as an example, the other day we went into town to do a little shopping. When we came out of the store there was a cop writing out a parking ticket. We went up to him and I said "Come on Mate, give a senior citizen a break"***

***He ignored us and continued to write out the ticket. I called him an a\*\*\*hole. He glared at me then started writing another ticket for having worn tyres. So Pat called him a s\*\*\*head. He finished the second ticket and put it on the windshield with the first one.***

***Then he started writing more tickets. This went on for about 20 minutes. The more we abused him the more tickets he wrote. Just then our bus arrived and we got on and went home. We weren't too concerned about the vehicle's owner because of the sticker on the back window "I support the Greens"***

***We try to have a little fun each day now that we are retired. It's important at our age.***

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## **In the News – Montana Wines dumps Kiwi grapes in favour of Australian – Belinda Feek NZ Herald reporter, Hamilton 31 Jan 2018**



*A top Kiwi wine brand has ditched its award-winning Marlborough grapes for some of its wines - in favour of those from Australia*

"Pretty bloody dumb," was the blunt reaction Minister for Agriculture Damien O'Connor had to Montana Wines ditching its award-winning Marlborough grapes for those from across the ditch.

A Kiwi wine reviewer has slammed one of the country's best-known wine labels for its decision to use Australian grapes in some of its wines. And many consumers looking for a well-priced New Zealand wine will not be aware of the change unless they check the back of the bottle. At this stage the move is just for its Montana Classic 2017 sauvignon blanc and Montana Classic 2016 pinot noir. Wine aficionado Bob Campbell wrote about his disgust in the move in a recent column online.

The issue drew a sharp response from Twitter users, including the minister. Colin Jackson said he would avoid the brand from now on. Another user said that Pernod Ricard, which makes the wine, is taking a gamble. "Says it all when they think cheap plonk wins out over brand and NZ identity. Pity," Ren Hamington said. Justin Hammond said he would "never buy the wine again".

Pernod Ricard New Zealand managing director Kevin Mapson said yesterday that increased demand and the rising costs of New Zealand grapes meant it was increasingly challenging to produce New Zealand-sourced wine that could be sold for under \$10. "By sourcing grapes from Australia, we can continue to make wines of the quality that Montana consumers expect at the same price point. This sourcing transition only applies to the Montana Classics and Montana Affinity ranges. All the other Montana ranges will continue to be made from New Zealand grapes," Mapson said.

He said the company had worked hard to minimise the change in style but said it was true Australian sauvignon blanc was less "aromatic" than that from Marlborough so would seem more "subdued" but disagreed the grapes were inferior to New Zealand's. Mapson said the company had adhered to all the legal requirements for labelling so consumers were aware of the country of origin and were communicating the change to trade customers. Over time most of the Montana Classic and Affinity wines would be made from Australian grapes, he said.

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We all appreciate Grant Taylor's knowledge, expertise and sense of humour. But I've never heard a harvest described the way Grant has in the latest edition of the winegrower magazine. He describes the anticipation of a first harvest after he has taken over managing a vineyard in the Waitaki Valley.

