



The Cellar Club Inc

Established in 1980

Newsletter - April 2018

Next Event – A Tour of Europe through wines.

**Wednesday 11 April 2018, 7.45pm start for 8.00pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members \$14; Guests \$18

Presenters: Simon Bell and Craig O'Connell – Macvine International.



As our season turns to Autumn so the northern part of the planet moves into spring and perhaps thoughts turn to touring and holidaying in Europe. We thought we would try the next best thing, a tour of Europe through wines. To assist us with this we have invited Simon Bell from Macvine International to be tour leader. You may remember that in a previous life Simon presented for Ash Ridge a wee while back. Ash Ridge is part of the Macvine portfolio so he still represents them.

Simon began his journey in the industry as a 17 year old in Central Otago at Black Ridge, it was there that I had an epiphany and decided that the wine industry could be the one for him. From there he worked his way over to Bannockburn, then to Blenheim to study Winemaking/Viticulture. It was in Blenheim that he found his passion lay more with the wine side of the industry rather than Viticulture. A trip north took him to sunny Napier to study Winemaking at EIT. He still calls Napier home and over recent years has been drawn from the production side across to the Sales side. We will give a little detail about Craig when it is available.

Simon has been with Macvine for almost a year now and is relishing the opportunity to learn about and introduce more people to the international wines in the portfolio. As kiwis we often spend most of our efforts "supporting local" and miss out on some amazing wines. He now gets to represent 51 wine brands from NZ and around the world.

The tour will include the following wines;
Andre Delorme Methode BDB (France)
Pazo Cilleiro Albarino (Spain)
Bernard Defaix 2015 Cote de Lechet Chablis (France)
Cantina Terlan Lagrein (Italy)
Dourthe No 1 Rouge (France)
Alpha Zeta "V" Valpolicella Ripaso Superiore (Italy)
1994 Burgermeister Lauer Drohner Hofberger Riesling (Germany)

What a selection, don't miss this one.

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From the Editor

You may recall that in the last issue I raised the matter of Montana using Australian wines in some of their cheaper varietals. Those of you who watch TV1's Seven Sharp programme will have noted that this matter was canvassed last week. Once again elements of the main stream media are lagging behind your newsletter in bringing these matters to your attention. I can only repeat, read the label fully. The origin of the wine will be mentioned.

And if it is not enough that we were ahead with the Montana story, no sooner do we give Lansdowne some coverage in our Summer Romance tasting than the DomPost is in on the act. Those of you who get the weekend paper may have noted John Saker's article in the "Your Weekend" magazine. John talks about the fact that not watering vines actually produces better wines. He highlights two wines, one being the Lansdowne Pinot Gris that we tasted in February.

To quote; *"Since planting a vineyard with his son near Masterton more than a decade ago, Derek Hagar has never irrigated. This Pinot Gris is special, with fascinating Chablis-like characters, pear and minerally finish. It's dry with gently viscous mouthfeel. Excellent value too."*

You can still get it through me at under \$20 a bottle, if you hurry.

Cheers

Robin Semmens, Editor

Looking Back – March 2018 – Haythornthwaite Wines



What a great evening with Mark and Susan. A nice blend of where they have come from and an outline of where the business is going now. Their business in Martinborough has taken an upturn with the introduction of platters at their tasting room. This has guided them into the tourism area and is looking very promising for them.

To recoup on the wines we started 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 was followed by the dry Pinot Gris and the two drier Gewurtztraminer's. After a break we tasted the 2012 Pinot Noir, followed by the Reserve Pinot from 2013, which was a superb wine. It won a gold medal from the Air NZ Wine Awards. We then finished with the sweet Auslese Gewurtztraminer 2013 (Pamela) that is a luscious wine.

Some good orders which was very pleasing for Susan and Mark. There were two things following from the evening. With harvest fast approaching there is often a need for pickers. If you are interested please let them know. Secondly, Haythornthwaite will give Club members a 10% discount at the tasting room. Give it a try, a trip to the Wairarapa, a platter and a tasting of some really nice wines. What more could you want?

Looking Forward – Cellar Club Inc - Annual General Meeting

The Cellar Club Inc Annual General Meeting will be held as follows:



When: 8pm Wednesday 9 May 2018
Where: Johnsonville Community Centre
Moorefield Road, Wellington

Please give some thought to any proposals you might want to introduce for the meeting, we are happy to take ideas from members about future activities for the Club.

As always members will be provided with a light supper and the opportunity to sample some wines from our cellar after the formal part of the evening. We will send out a formal notice and documents closer to the meeting in accordance with our Club rules.

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 recently went to my new doctor. After two visits and exhaustive tests, he said I was doing 'fairly well' for my age.

I was a bit worried what he meant by that, so I asked him, "Do you think I'll live to be eighty, Doc?" He looked at me and asked me, "Do you smoke or drink beer or wine?" I said, "No, nothing like that. And I don't do drugs either."

He looked at me again and asked me, "Okay, do you eat rib-eye steaks and barbecued ribs?" I said, "No, my old doctor told me that all red meat is very unhealthy." He looked at me again and asked me, "Do you spend a lot of time in the sun, like playing golf, sailing, hiking, or bicycling?" I replied, "No, nothing like that."

He looked at me again and asked me, "And do you gamble, drive fast cars, or have a lot of sex?" I said, "No, nothing like that, Doc." He looked at me again and said, "Then why do you even care?"

In the News – Things you always wanted to know about wine **- Cathy Gowdie - Stuff**

(These are some excerpts from an article which actually canvassed 10 things you might want to know about wine. I have picked out several that I found more interesting. The rest, in fact, we didn't want to know.)

WHAT IS ORANGE WINE IF IT'S NOT FROM ORANGES ?

Orange, some say, is the new rosé, occupying the demilitarised zone between red and white. The colour crosses a spectrum – from pale apricot to enraged Trump, all the way to amber – but what's really different about orange wine is the way it's made. Traditionally, red wines are made from the juice of red grapes plus grape skins. Whites are made without skins.

Orange wines are made from white grapes but get the red-wine treatment – the juice is macerated with the skins, a technique dating back 8000 years to wine's birthplace, Georgia. The resulting texture, tannin and colour means these "skin-contact" wines have more in common with reds than whites; styles vary from fruity, floral or earthy to sour and funky.



WHAT IS NATURAL WINE AND WHY ARE PEOPLE SO EXCITED ABOUT IT?

Natural winemaking is a broad church in which wines are generally (purists say must be) made from grapes grown without commercial chemicals. Processing takes place with minimal "intervention" – so, for example, the wine may not be filtered to remove cloudiness. Additives, such as sulphur dioxide – used for centuries to keep wine tasting fresh – are shunned or kept to a minimum. It's a departure from the kind of large-scale industrial winemaking that values hygiene and consistency over quirks and imperfections.

As with conventional wines, quality varies hugely. There's no regulation of what's called natural, so if you're going that way to avoid chemicals, look for certified organic or biodynamic wines – they're more likely to be what you're paying for. When made by winemakers of skill and integrity, the best natural wines celebrate quality, individuality and character – hallmarks of all great wines, regardless of whether they're pitched as natural.

WHAT'S BETTER – PINOT GRIS OR PINOT GRIGIO?

Same grape, different name – one name is French, the other Italian, with "gris" and "grigio" both meaning "grey". In Europe the French approach to making gris produces a highly perfumed wine with plenty of mouthfeel; grigio from Italy is often (not always) a crisper, lighter wine. "Better" is in the eye of the beholder – good news is they're all food-friendly styles. So in short, no difference in the grape, just the name.



WHY MIGHT SOME WINES CONTAIN TRACES OF EGGS, FISH OR MILK?

Egg whites with fish bladders and milk: a dish that might make guests at a *Game of Thrones* banquet actually welcome the post-dinner massacre. Yes, it's medieval stuff – each of these has been used for centuries to "fine" wine. Fining is a process in which one or more of these proteins is dropped into unfinished wine to bind with components that taste bitter, astringent, or are likely to make the wine hazy. They are then removed. Traces, as the label states, may remain. If any of the above have been used you'll find them listed on the label as allergens. The fish bladder derivative also goes by the name isinglass and is rarely used in Australia but egg whites and milk products are still common.

HOW LONG WILL A WINE KEEP AFTER IT'S BEEN OPENED?

Like fish and houseguests, opened wine smells less appealing after three days. Aim to finish an open bottle over no more than two nights. As a rule of thumb, red wines stay in condition for

longer than whites (some robust reds taste better on day two). Exposure to air changes the aroma and flavour of opened wine, so reseal a bottle you're not planning to finish in one go.

A bottle that's mostly full will last better than one with only a glass or two left. It's about the proportion of air to wine – more air in the bottle means faster deterioration. Store an opened bottle upright, not on its side. If you keep a clean, empty half-bottle handy, decant unfinished wine into that – it will stay fresher than in a full-size bottle. Otherwise, start scouting wine-saving devices.

(This last item may not reflect editorial opinion, surely once the bottle is opened it deserves to be finished in one sitting. The person I live with frequently draws my attention to the week that passes between a tasting and when the committee downs the tasting leftovers, but members may not understand the deterioration that has occurred during that time and the generous effort made by committee members to get rid of these leftovers on their behalf.)

Club Contacts

President:

Murray Jaspers
murray.jaspers@gmail.com
Phone: 479-3191

Club Address and Treasurer:

C/- Wayne Kennedy
17 Stonefield Place
Johnsonville
Wellington 6037
Wayne.Kennedy@iag.co.nz

Secretary:

Jenny Jebson
jenny.jebson@gmail.com

Editor:

Robin Semmens
semmens@xtra.co.nz

Vice President and Membership Coordinator:

Anne Megget
ammegget@gmail.com
Phone: 478-8573

Club Website:

www.cellarclub.co.nz

Bank Account for Internet Banking:

06 0541 0056031 00

Coming Events

Wednesday 9 May 2018
AGM

Wednesday 13 June 2018
Under negotiation

Wednesday 11 July 2018
Mid Year dinner – venue TBA



A vineyard in Rudesheim (on the Rhine), Germany – Riesling country