



The Cellar Club Inc

Established in 1980

Newsletter - May 2018

Next Event: Cellar Club Inc. – Annual General Meeting



The Cellar Club Inc
NOTICE OF ANNUAL GENERAL MEETING TO
BE HELD AT
THE JOHNSONVILLE COMMUNITY CENTRE,
3 FRANKMOORE AVENUE, JOHNSONVILLE
WEDNESDAY, 9 MAY 2018,
COMMENCING AT 8pm

AGENDA

1. Apologies:
2. Confirmation of the Minutes of the Annual General Meeting for the year 2016/17 held on Wednesday, 10th May 2017:
3. Matters Arising:
4. Financial Report for the Year 2017/18;
5. President's Report for the Year 2017/18:
6. Notices of Motion:

Election of Life Member

In recognition of her leadership of the Cellar Club as President, her services on the committee for 21 years and her ongoing support and involvement in the club since 1991, I move that Cecilia Parker be granted life membership of the Cellar Club.

Moved Anne Megget, Seconded Murray Jaspers

Background

Cecilia has been associated with the Cellar club for more than 25 years joining in 1991. She became a committee member the following year, becoming secretary in 1995, President from 2007 to 2011 and Vice President from 2011 to 2013. Cecilia has made delectable fruitcakes for many of our important occasions. She continues to attend our monthly meetings and takes part in our activities.

7. Election of Officers and Committee for the year 2018/19:

- President
- Vice President
- Secretary
- Treasurer
- Committee

8. Subscriptions:

9. General Business:

**At the conclusion of the AGM, supper will be served,
accompanied by wines from the Club's cellar**

From the Editor

Attached to this Newsletter you will find the minutes from the 2017 AGM. The President and Treasurer will present their reports on the night and details will subsequently be made available on the Club's website for those who might be interested. This is **your** club and the AGM does offer an opportunity to have your say and/or raise matters of interest. If you have ideas or thoughts to offer please don't be shy to raise them.

While travelling in Hawkes Bay and visiting wineries (purely for research purposes you understand) Anne and Jenny came across the following quote. "**anything is possible with a little lipstick and a great glass of wine.**" Personally I will skip the lipstick and cut straight to the chase

They also came across a couple of Hawkes Bay producers keen to present to the Club and as a consequence we have Unison for June and Clearwater for August. This will give members an opportunity to compare wines from a producer from the Gimblett Gravels area and one of the equally excellent producers from the more coastal Te Awanga area. Much to look forward to over the next few months.

Cheers

Robin Semmens, Editor

Looking Back – April 2018 – A tour of Europe through wines – Macvine International



A ghastly night weather wise and a long list of apologies through autumn ailments meant that the turnout for this tasting was a little lower than we had hoped for. Despite that, those who braved the conditions enjoyed an excellent presentation and some great wines. Simon Bell and Craig O'Donnell from Macvine International presented for this tour around Europe. The tasting was a little different from the usual but was done with great style and enthusiasm. The wines presented were not necessarily well known wines from Italy, France, Spain and Germany. Simon and Craig enjoyed the evening and expressed a keenness to return in the future.

The tour included 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)

Looking Forward – Unison Vineyard – Terry Horn



Unison Vineyard is a Family Estate at the heart of the Gimblett Gravels Winegrowing District in Hawkes Bay. It was established in 1993 and specialises in fine wines.

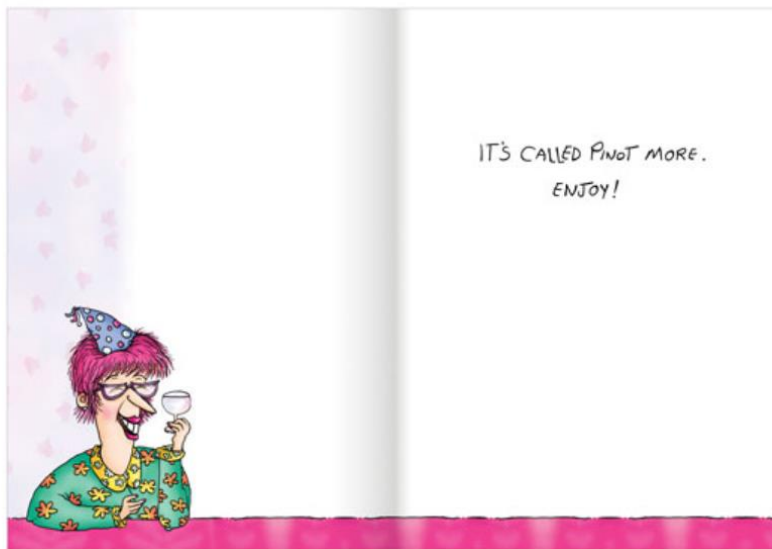
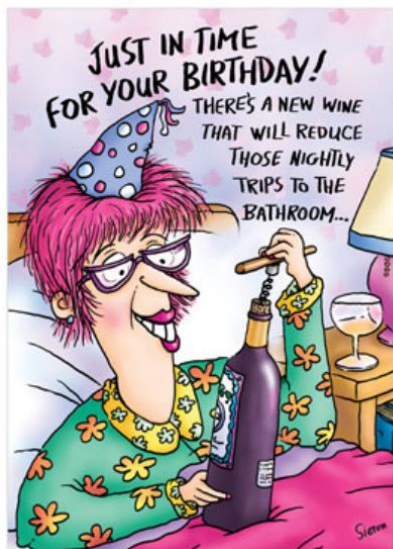
Due to the consistency over the years in high quality fine wines Unison Vineyard has been rated by Jancis Robinson (Concise Wine Companion) as one of 28 up-and-coming producers world wide "... whose success seems most obvious to me at the beginning of the 21st century ..." – the only winery in NZ which has received this accolade

Unison Vineyard is a Family Estate run by professional husband and wife team Philip and Terry Horn. Joining them are the boys, Luke and Oliver together with cats Olive and Pip. More detail next month but this is sure to be a great tasting.

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"



In the News – It's Official: French Fries Pair Best with Champagne

- Mike Pomranz – Food & Wine



Moët & Chandon calls the salty, crunchy snack one of the best things to eat with bubbly, and our wine editor agrees.

Everyone likes Champagne—if only because it's the quintessential, upmarket celebratory drink. But for that exact reason, some people can be unsure when to drink Champagne. Weddings, graduations and holidays are obvious choices. And if you're Biggie Smalls, when you're thirsty also qualifies. But is ordering Champagne during an otherwise ordinary meal posh or just pretentious?

For bigtime Champagne producers like Moët & Chandon, this question is about more than just image: moving more Champagne boosts their bottom line. So clearly, it behoves the brand to remind drinkers that you don't need to wait until your golden anniversary to pop a bottle of Brut. Along those lines, Marie-Christine Osselin, Moët & Chandon's wine quality and communication manager, recently told "The Drinks Business" that one of the best possible pairings for bubbly is one of the most common sides on the planet: French fries.

According to Osselin, Champagne's acidity and bubbles make for an excellent complement to fries saltiness and crunch. In fact, regardless of whether the cuisine is low-brow or high-brow, Osselin insisted that simplicity is the key. "Champagne is a wine that asks for simple ingredients, no more than three," she was quoted as saying.

Of course, it's easy to be skeptical: If you were trying to move \$50 bottles of wine, you'd probably say they pair well with every food under the sun. But *Food & Wine* wine editor/guru Ray Isle actually completely agrees with Osselin's assertion. "I've been saying this for years, as have many, many sommeliers," he explained.

"Basically, salt and fat plus high acid and bubbles equals a great combo," Isle continued, giving Champagne and French fries the mathematical treatment. "Fries, potato chips—hell—fried pork rinds would work too. But I don't think you're going to get the folks at Moët to suggest pairing their champagne with fried pork rinds—that's too down-home for them, for sure."

Moët won't say it, but apparently we will. Grab your Champagne and pork rinds! Is it football season yet?!

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Coming Events

Wednesday 13 June 2018
Unison Vineyard – Gimblett
Gravels

Wednesday 11 July 2018
Mid Year dinner – venue TBA

Wednesday 8 August 2018
Clearview Estate – Hawkes Bay



Vines in Durnstein, Germany