

Established in 1980

Newsletter - October 2018

Next Event: Negociants present Yalumba Wines

Wednesday 9 October 2018, 7.45pm for 8.00pm start. Johnsonville Community Centre Hall, 3 Frankmoore Avenue, Johnsonville

Members \$14; Guests \$18

Presenters: Cenna Lloyd - Negociants



Established in 1985 by Australia's most historic family-owned winery, Yalumba, Negociants New Zealand is one of New Zealand's leading fine wine merchants, distributing many of New Zealand's most celebrated wines, as well as prestigious imported brands from Australia and the world to licenced trade. Their dedicated and knowledgeable team of wine professionals is committed to the highest levels of customer service and quality representation of their portfolio of world-leading wines. The association with Yalumba is obvious.

Yalumba is Australia's oldest family-owned wine company and in many respects the history of Yalumba is a reflection of the history of the Australian wine industry. Just like the old Shiraz vine, Yalumba in its early years was primarily a producer of fortified wines. Today, however, the company is a thoroughly modern wine business and one of Australia's largest exporters. The focus is very much looking forward.

Wines to be tasted are;

- 2017/2018 Sangiovese Rose
- 2017 Organic Chardonnay
- 2014 Eden Valley Roussanne
- 2017 Eden Valley Viognier
- 2017 Old Bush vine Grenache
- 2015 Paradox Shiraz
- 2014 The Signature Cabernet Sauvignon Shiraz

You have to admit it, don't these tastings just keep on giving. See you next Wednesday.



From the Editor

A couple of messages for members;

- 1. It would be a great help to meeting organisers if members responded when asked if they will be attending tastings. For events like the Maison Vauron tasting and the upcoming November meeting, where some catering is required, it is a great help for the organisers if they have a reasonably accurate idea of numbers attending. Your assistance in this regard would be appreciated.
- 2. We would like to be able to create a roster around looking after the club's glasses. We are working on reducing the number to a smaller tray than the current two, but would like some offers of assistance from people who would be prepared to take the glasses home, clean them as required and bring them back to the next meeting. This would not be onerous if we had a number of members willing to help. Let us know if you can assist.

In researching information for the Negociants/Yalumba tasting this month it is apparent that space in this newsletter does not allow for the inclusion of all the information we might like to pass on. Wayne has been "surfing" and found some interesting stuff on the Government of South Australia site. I include two links here which you might be interested in looking at. The first is about Yalumba Wines (http://www.winelit.slsa.sa.gov.au/quiz/quiz.htm) while the second is a Wine Quiz (http://www.winelit.slsa.sa.gov.au/quiz/quiz.htm). Have a look.

We have been talking to Saigon Van Grill Bar after many members were disappointed over the July dinner. They had offered a voucher, presumably for use at their establishment, but the committee thought that this might be difficult to use appropriately. We have been negotiating for something more feasible but are having little joy at present. We will keep you informed. In the meantime some of our members will remember that the site now occupied by Saigon Van (201 Cuba Street) was occupied by Orsini's, a top Wellington restaurant. We have uncovered some snippets of Orsini's history which are included in "In the News". Makes interesting reading.

Cheers Robin Semmens, Editor

Looking Back – September 2018 – Maison Vauron - Alexandre Patenotte



Another great meeting. This meeting of French wines with some cheese matches recorded the second highest attendance with 42 members and 2 guests attending. The meeting was characterised by both great wines with great cheese.

Alex's presentation style suited the meeting format. During the pouring of the wines, Alex chatted to various tables in turn, allowing time to taste and chat about the wines. 62 bottles were ordered from Maison Vauron with mostly 2 or 3 bottle orders. Great feedback was received from club members.

The committee thanked Anne for organising this meeting and preparing the cheeses for the meeting.

PS You may be able to purchase some of the cheeses offered at this tasting (amongst many other exotic things) from Ontrays, 38 Fitzherbert Street, Petone.

Looking Forward – November – A visit to Portugal with Confidant



Providers of Fine Boutique Wines



Continuing our theme of visiting the wines of established European countries, in November we will head to Portugal with Victor from Confidant Wines. Detail is still being worked on and will include some food matches to continue the celebratory theme of November tastings.

More detail in the newsletter next month. Suffice it to say it will be another great tasting from an established wine country.

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 - Stories from 201 Cuba Street (Orsini's)

By Jordan McOnie - August 31st, 2015

Orsini's was a benchmark for fine dining not only in Wellington but throughout the nation. Littlejohn brought together the best of restaurant history from white gloved waiters in dinner suits and silver candlesticks to serving celebrities and surviving the 1918-1989 Liquor Law. The history and story of Orsini's is a gem in the crown of Cuba Street Character.

A word from the owner

Tradition meant that the front door was always locked at Orsini's restaurant. On ringing the bell, patrons and visitors would be welcomed and ushered inside.



Philip Temple, Orsini's proprietor, presenting a bottle of wine to a customer, 1988

Celebrity and fame

The restaurant was well known and we had many famous guests. Their names are recorded in our visitor's book and include, among others, Danny Kaye and Alfred Hitchcock.

At the time of Danny Kaye's visit to Wellington he was a roving ambassador for the United Nations International Children's Emergency Fund (UNICEF). He confided in us that he'd always wanted to wait on tables. After some quick tuition, he set about serving a table – until the unsuspecting diners suddenly realised the true identity of their celebrity waiter!

Liquor and law

Orsini's was at the forefront of the push to get liquor laws changed to allow restaurants to serve wine and liqueurs with meals. The locked door gave us the opportunity to prepare for the regular raids of the police as they tried to enforce non-drinking regulations.

Bottles were hidden and the customers protected, but there were a couple of nights when the police visited repeatedly, every hour or two, with several policemen marching through the restaurant looking for the evidence. It wasn't good for business.



Liquor bottles - 1978

On one occasion the police returned unexpectedly and a good customer from London was caught with a glass of cognac in his hand. He gave a false name, that of Antony Armstrong-Jones, the Earl of Snowden, a well-known English photographer and the husband of Princess Margaret. Deftly we distracted the police and switched the incriminating evidence to a glass of coke, and he was spared any further repercussions.

We always looked after our customers.

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Coming Events

Wednesday 14 November 2018 Confidant Wines (Portugese Wines) Wednesday 12 December 2018
December Dinner - TBA

Sunday 27 January 2019 Club BBQ

Because I have some space and the convent doesn't need Beaujolais.

From: Maison Vauron

Bonjour Anne Megget! (and Club members, if you are interested)

That time of year again and your chance to be the first in the world to try the new vintage from France. It looks like an absolute cracker but you'll need to **order now to ensure you get some on 15**th **November**. See offer below.

Thursday November 15th - be prepared to Celebrate the Beaujolais Nouveau

AT ONE MINUTE PAST MIDNIGHT on the third Thursday of each November from little villages and towns north of Lyon in the Beaujolais region, over a million cases of Beaujolais Nouveau begin their journey through a sleeping France to Paris for immediate shipment to all parts of the world (New Zealand being the first country in the world, every year to enjoy a glass of Beaujolais Nouveau). Banners proclaim the good news: *Le Beaujolais Nouveau est arrivé!* "The New Beaujolais has arrived."



DOMINIQUE PIRON INDENT OFFER

Beaujolais Nouveau indent \$31

Beaujolais-Villages Nouveau indent \$34

This is truly the golden age for Beaujolais. The last 10-15 years we've seen some of the best vintages ever for this region and the brilliant summer they've had in Europe this year means that this fantastic run continues – in Beaujolais they're saying as good as 2005!

Dominique Piron is based in the village of Morgon. His Nouveau is always one of the best!

Be among the first in the world to try the 2018 vintage. Offer valid until 12th October 2018. NO MINIMUM ORDER - freight charges apply outside metropolitan Auckland. Place your order now to ensure delivery on Thursday November 15th.

Order by RETURN EMAIL or ph 095290157