



# The Cellar Club Inc

Established in 1980

## Newsletter - November 2018

### Next Event: A visit to Portugal with Confidant

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

**Members \$17; Guests \$20**

**Presenters: Victor Kattenbelt – Confidant Wines**

### CONFIDANT WINES

Providers of Fine Boutique Wines



CASA SANTOS LIMA

Confidant Wines specialise in Portuguese wines and for this tasting will be concentrating on Casa Santos Lima. This winery was created to ensure the continuous development of Santos Lima's wine producing activity created several generations ago by Joaquim Santos Lima, who, by the turn of 19th century, was already a great producer and exporter of Portuguese wines. Maria João Santos Lima and José Luís Santos Lima Oliveira da Silva, granddaughter and great grandson of the founder, relaunched Casa Santos Lima in 1990, replanting most of the vines, improving agricultural techniques and modernizing all its productive structure.

From around 390 hectares of vineyards, it produces wines known for their excellent quality/price ratio and exports around 90% of its total production to close to 50 countries in all 5 continents. Casa Santos Lima is also the largest producer of "Vinho Regional Lisboa" and "DOC Alenquer" and in the past years has been one of the most awarded Portuguese wineries in major national and international wine competitions. A sixth generation family business producing a large range of beautifully crafted wines from the regions of Portugal. At the moment, Casa Santos Lima is responsible for the production of around 40% of all the certified wine in the Lisbon Region.

Interestingly Victor does not have a Port in his portfolio, however, it wouldn't be a Portuguese evening without a port so he is using his contacts to ensure we have a port on the night. The tasting will be exceptional and there will be food matches to further enhance your enjoyment.

Precise detail on the wines is still being worked on, but is likely to include:

- A quaffer, bubbles,
- one rose,
- two whites (possibly a Vinho Verde and an Albarino)
- two reds and
- a port

I said it last month and I will say it again. These tastings just keep on giving.

**NB.** As mentioned in last month's editorial, and because committee members will be preparing food matches, we would like an indication of who will be attending. This will also be important as we will be limiting attendance to 40. **Please advise Richard Taylor** [rh\\_mjtaylor@xtra.co.nz](mailto:rh_mjtaylor@xtra.co.nz) **if you will be attending.**

## From the Editor

### Follow up on messages from last month;

1. I raised the issue of letting the committee know of your intentions when it came to tastings involving the preparation of food to enhance your tasting experience. Clearly you will already have noticed that we are seeking your assistance with this again for the November tasting. Grateful if you can let Richard know if you will be attending.
2. We have had a great reaction to our request for members to take home the glasses used at Club tastings for those attending who do not have their own. We have about 5 names already and would like to thank those that have offered. Would love to have more names however so please let us know if you can assist. We are arranging the purchase of a container which will fit about 16 glasses. This should make the task of carrying and cleaning very manageable.
3. Negotiations with Saigon Van Grill Bar over some level of compensation concerning the July dinner seem to have stalled and we are not hopeful of getting a result for members. If this situation changes we will let you know but we are not holding our collective breaths.

For goodness sake, surely it can't be November already.

Cheers *Robin Semmens*, Editor

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## Looking Back – October 2018 – Negotiants present Yalumba Wines – Cenna Lloyd



This was a very enjoyable tasting. Cenna was a very knowledgeable presenter with a great relaxed style. She admitted to a few nerves to start with but was soon interacting nicely with the members. The wines presented were great wines at a good value for money. The tasting was a good night.

Whilst we haven't used Negotiants before, the fact that we are now licensed means we can deal with this type of operation in the future. We will keep it in mind to pencil Negotiants in for another tasting soon, as they have a really good provider base.

To reiterate, the wines tasted were the 2017/2018 Sangiovese Rose; 2017 Organic Chardonnay; 2014 Eden Valley Roussanne; 2017 Eden Valley Viognier; 2017 Old Bush vine Grenache; 2015 Paradox Shiraz; and the 2014 The Signature Cabernet Sauvignon Shiraz

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## Looking Forward – December – End of Year Dinner – Juniper

We discussed this with members a little earlier in the year and have made the decision to **opt for a Saturday for the December Dinner this year**. We believe that this will be convenient for most members. So we are off to Juniper, cnr Featherston and Johnston Streets in the CBD for this year's dinner.

We are working on final details for the menu and pricing. Wayne will supply members with a combined "payment advice" form before the November tasting. So forget about second Wednesday of the month this time and **put 8 December into your diaries**.



We are sure it will be a great event. As I say, more detail from Wayne shortly.

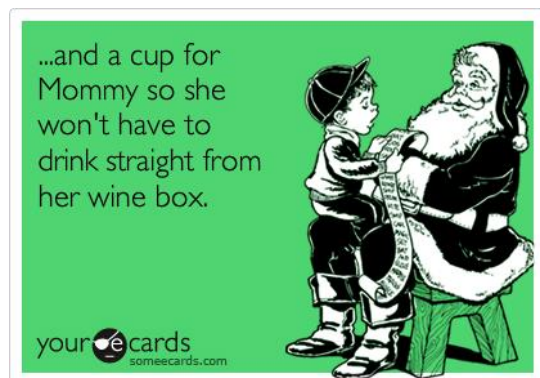
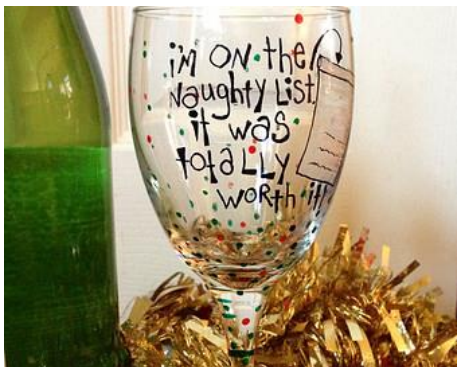
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## Screwcaps

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"** - *less than two months now, so thoughts turn toward?*



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## In the News – New Zealand wines *and the question of age*

*Rebecca Gibb MW- 3 August 2018*



*"Remarkable, quite remarkable. One would not have thought it would have kept this long. This really is quite good, there is not the slightest trace of acidity or vinegar. No sign of decay at all. A very mellow wine."*

These words were uttered by the French-born English wine merchant and author André Simon in 1964 when tasting Hawke's Bay winery Te Mata's 1912 red blend. More than half a century after it was first made – the same year as the sinking of the Titanic – the red wine was still very much alive, so why has New Zealand not developed a reputation for making age worthy wines?

Two words: Sauvignon Blanc.

The New Zealand wine industry is dominated by a grape variety that is typically fermented and put into bottle within months – or even weeks – of being harvested. 'Picked, pressed and pissed before Christmas' is the life cycle of Sauvignon Blanc in some winemakers' view. Why wait for Christmas when you can drink the wine before Easter? Moana Park winery has released a Sauvignon Blanc on April 1 and that was no April Fools. If the previous vintage has been small and stocks are running low, a few blocks might be picked early to produce a wine to bridge the gap between vintages, such as Villa Maria's Early Release Sauvignon Blanc.

However, there are a growing number of smaller, quality focused producers that are holding back their Sauvignon Blancs before releasing, giving them time on lees and time in bottle. Having tasted some of Marlborough's finest Sauvignon Blancs at seven or eight years old, drinkers need not be in such a hurry. Putting the brakes on wineries releasing wines doesn't help their cash flow and with grape growers to pay and bank repayments due, accountants can overrule winemakers, putting the onus on drinkers to put the wines in their usually non-existent cellars.

It is partly a matter of wine culture: New Zealand does not have a long-standing tradition of making and drinking wine. Having rejected Prohibition in 1919, the country continued to operate under a cloud of abstemiousness, promoted by restrictive licensing laws. Until 1961, New Zealanders couldn't enjoy a glass of wine with a meal in a restaurant. The 1960s brought licensing change with more and more restaurant licences granted, a rise in the number of wine shops while a rise in tax on beer and spirits in the 1958 'Black Budget' gave wine an encouraging bump.

The 1950s witnessed the birth of aspirational winemakers and pioneers seeking to move away from fortified wine and hybrids to quality table wine made from *vitis vinifera*, which gained increasing momentum, culminating in legislation outlawing a sugar and water culture and a state-sponsored vine pull in the 1980s. In the 1970s, regular wine columns had appeared in several newspapers, catering for an educated population who had done their 'OE' (overseas experience), travelling around Europe, experiencing wine and food culture. From just 174ml of wine per capita in the early 1960s, wine consumption increased to 5.3 litres by the end of the 1970s. In 2016, the figure stood at 20.2 litres but has remained stagnant for a decade. *(Come on team, get drinking, we have to lift this again – Ed)*

Red wines in New Zealand, like whites, are all too often released early and consumed early, meaning there are few older vintages available to purchase and enjoy. There are relatively few wine collectors and fine dining restaurants with cellars and mature stocks of New Zealand wine and thus some wineries are starting to take responsibility for ageing their wines until they approach their drinking window. Judy Fowler, owner of Puriri Hills Vineyard in Clevedon, Auckland, which specialises in Bordeaux blends, has a Brunello di Montalcino approach to releasing her reds. *"My late release policy is based on the fact that we attempt to produce Bordeaux-blended wines made in the longstanding traditions of Bordeaux. The great Bordeaux generally benefit from ageing five to 10 years or longer. Our wines are built to age well. However, we are a small, newer vineyard [established 1998] with perhaps another 300 years to earn the reputation for quality that the grands crus of Bordeaux have. As such, we do not expect our customers all to want to wait for five or more years to taste our wines at their best, so we do the ageing here at the vineyard before release."* While Fowler is not alone, most wineries don't apply the release-when-ready-to-drink policy across the entire range, as it can leave suppliers wine-less and raise the prospect of delisting.

It is difficult to judge the ageability of New Zealand wines with so little precedent. In the past decade, young vines have matured, viticulture has evolved, winemaking has become more refined: a Pinot Noir produced 10 years ago from young vines by winemakers that were still getting to know their site will be quite different today than a current vintage opened in a decade's time. When asked to provide drinking windows for a recent Central Otago Pinot Noir or Hawke's Bay Cabernet Sauvignon, it is a case of pinning the tail on the donkey.

However, there's no doubting the country's best wines have the components to age gracefully: intensity of fruit, richness of ripe tannins, acidity (and pH), alcohol and magic all play their part in the development of a red wine. In whites, high levels of acidity and flavour precursors elongate their shelf life.

There's also a small matter of the closure: screwcaps are omnipotent in New Zealand. Although a small but significant number of producers continue to seal their top Bordeaux blends under cork (while putting the rest of their range under screwcap), it is likely that the wines will age more slowly, because of the lower rate of oxygen ingress compared with a natural cork.

What is clear, is that far too many New Zealand wines are being consumed before they are out of nappies. It's time to let them grow up.

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## Coming Events

**Saturday 8 December 2018**  
December Dinner - Juniper

**Sunday 27 January 2019**  
Club BBQ

**Wednesday 13 February 2019**  
Askerne - Hawkes Bay



*A view of Casa Santos Lima*

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