

The Cellar Club Inc



Established in 1980

June 2020 Newsletter

Welcome Back!

Next Event: The Crater Rim

Wednesday 17th June 2020, 7:45pm for 8:00pm start

**Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members \$10; Guests \$14

Presenter: Lyn Timms – Lyns Consulting



THE CRATER RIM

The Crater Rim Ltd is a family-owned boutique winery situated in the rolling hills of Waipara, in the South Island of New Zealand. They grow, make and market limited quantities of terroir-specific wines produced from their own two vineyards and contracted sites in the Canterbury sub-regions of Waipara, Omihi and Banks Peninsula and in Central Otago.

These sites have been carefully selected for their particular mix of varietal, topography, soil and microclimate – creating high quality, site-specific wines of individual character and drinkability. The Crater Rim manage their own vineyards and work closely with each grower to ensure that vines are cropped low and managed sustainably, guaranteeing the best quality fruit possible from each vineyard site.

The result is exceptional wines from exceptional regions. So many good wines that we may try 8 for the tasting. Remember to drink sensibly if you are driving.

Lyn is a Sales Rep who works independently and has represented The Crater Rim for just over 3 years. She says “They are a wonderful family and team to work with and I have grown their brand extensively in the top of the South Island and the lower North Island. As mentioned previously, her background is in retail and marketing, but she thoroughly enjoys both marketing and drinking the Crater Rim product.

Because of uncertainty about recommencing our programme, and with Lyn making the appropriate arrangements, we are not able to be definite about the wines to be tasted. They will be chosen from the range produced by Crater Rim including their “From the Ashes” and Waipara ranges plus maybe one or two of the icon brands.

By the time we meet, hopefully social distancing will be a thing of the past. We do however ask members to respect other people’s space and avoid close contact where possible. Will be great to get back into the tasting groove.

FROM THE EDITOR

We hope all members are coming out of the hibernation that was COVID19 lockdown levels 4-3 and are looking forward to some normality re-energising their lives. We are now allowed to meet and lots happening so let me set things out for you. Firstly a major change is planned with Evelyn Dawson taking over the Editorship of your Newsletter. Evelyn has other commitments and will not be joining the committee, we are however, very keen to seek a new member or two into the committee with both Steve and Robin withdrawing. Think about it please.

Evelyn - As everyone will realise we have been through strange and challenging times in recent weeks with the Cellar Club being in suspension. As people have sat in isolation and reviewed the meaning of life I have had an epiphany. I want to be the Editor of the Club’s Newsletter. The following are a couple of Club issues we need to deal with.

- There will be no July Dinner but instead the AGM has been deferred until July. See “Looking Forward” for detail. Organising a dinner in the current somewhat fluid “Level” system is just too difficult. We do have planning well in hand for our celebration dinner in November which will be special and should compensate. More later on that.
- We were all a bit sad that Covid19 meant that the planned Wairarapa trip in March could not proceed. We have been looking at alternatives and we are currently working on a deferment until February 2021. We will continue to work on this alternative and will keep you all informed.

Robin – You will note that I am relinquishing my role as your Newsletter Editor. I am also looking to stand down as a committee member and would love it if someone else would put up their hand for a turn. I have always believed that a little “churn” in

committee membership allows for the introduction of variety and new ideas. I have been on the committee for 20 years and Editor for 9. Time for a change. I will continue to be a member of the club. Far too much good wine yet to be tasted to give up that privilege.

I have thoroughly enjoyed my time on the committee and very much appreciate the support I have received over the years. Best wishes for the continued success of the Club.

LOOKING FORWARD

Cellar Club Inc - Annual General Meeting

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



When: 8pm Wednesday 8 July 2020
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 have the opportunity to sample some wines from our cellar after the formal part of the evening. Hopefully this can be something special. Not clear yet as to whether we can provide a supper. Your committee will investigate this in the next wee while.

We will send out a formal notice and documents shortly in accordance with our Club rules.

COMING EVENTS

- Wednesday 12 August – to be confirmed
- Wednesday 9 September – to be confirmed
- Wednesday 14 October – St Clair

***Note:** Arrangements are well in hand for August and September so don't be alarmed. We will provide details as soon as possible. Both will be great events, trust us.*

GLASSES ROSTER

Thank you to all those who have volunteered to be part of the Glasses Roster.

Our glasses roster will resume when the monthly meetings resume.

SCREWCAPS

Of course, we still welcome any screw caps you have managed to collect, remembering that the cause that benefits is Kidney Kids NZ and their families.

SUBSCRIPTION NOTICE

Subscriptions are due 1st July and usually confirmed at the AGM. An additional wrinkle is that we won't be having a July dinner so the opportunity to pay your subscription with the dinner payment has also been lost.

So to make things easier this year, it has been agreed that the subscription will remain at \$25 and you will be asked to pay it direct into our bank account, Wayne will send out an email requesting payment much closer to the date.

NEWS

Project to explore turning waste into hand sanitiser - Sourced from Stuff.co.nz

(Ed - Following on from the "News" item in the April Newsletter, as ever we in NZ have a much more sensible way of producing our hand sanitiser. Using Grape marc or waste from the wine making process is a much better idea than using already processed spirits.)

Turning waste into hand sanitiser is the next project for a research winery based in Marlborough.

The Ministry of Business and Innovation (MBIE) has awarded \$84,700 in funding to Bragato Research Institute (BRI) for a pilot study exploring turning grape marc into hand sanitiser.

Grape marc is the stems and seeds leftover after pressing - which in Marlborough can total as much as 46,000 (46,000 we don't know what) of waste per year.

The study would look to turn winery waste into ethanol. Any sanitiser made in the initial eight-month study would be bottled and donated to Marlborough health workers and first responders.

Bragato Research Institute chief executive MJ Loza said the industry was continuously looking at alternative uses for grape marc, and Covid-19 presented BRI with "an opportunity to learn more about its properties while exploring a potential business case for a new product".

"Using winery waste to produce ethanol for hand sanitiser is untested in the New Zealand context with our varietals. We haven't had the capability to conduct a study like this in New Zealand until now," Loza said.

“Managing grape marc has probably been viewed as a disposal issue. However, the marc itself is increasingly being studied for other properties.

“Transforming the wine industry’s waste into a value stream is a research priority. Every time we study grape marc, we learn a little more about its potential for a new commercial product.”

In the long term, the project would explore the business opportunity for the industry to turn waste into sanitiser, which would include "more information on costs, infrastructure needed and technical findings specific to grape marc produced in New Zealand".

“We know that grape marc is rich in valuable compounds. The challenges lie in finding a new economy for grape marc without creating a bigger environmental footprint, as well as finding a financially viable market for a new product,” Loza said.

Funding for the project was secured through MBIE's Covid-19 Innovation Acceleration Fund, which was created to support research and projects in covid responses, and provide support to develop and deploy products, processes and services.

The project would be led by winery research manager Dr Tanya Rutan and research programme manager Dr Matias Kinzurik.

Bragato officially opened their [research winery in February](#), based at the Blenheim campus of Nelson Marlborough Institute of Technology.

The new facility will trial winemaking equipment, technologies and processes as well as sustainable winery operations.

It will also provide commercial research winemaking services to suppliers and the industry.

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