

The Cellar Club Inc



Established in 1980

July 2021 Newsletter

THIS MONTH:

**A French inspired dinner at Le Marche Francais,
celebrating Bastille Day**

with Chef Veronique

7pm for 7:30pm dinner - Wednesday 14th July

Please don't arrive too early, certainly not before 6.50pm. A seating plan will be available on arrival.



This July is the 10th Anniversary of the opening of Le Marche Francais in Thorndon, so this is a triple celebration!

As a reminder for people attending:

- Y Le Marche Francais is situated on the first floor of the Woolstore Building on Thorndon Quay. Nearby is the motorway overpass and just south of that is bus stop 5492 which is used by bus routes 1, 19e, 24, 25, 26, 52, 56, 57, 58, 60e and 83.
- Y When it comes to go home, you can use bus stop 5024 just north of the motorway overpass. So again, just a short distance away.
- Y Feel free to take part in creating extra atmosphere for the evening by wearing red, white and blue or any French attire; as well as bringing along a bottle of French wine to enjoy with your dinner

A reminder of the menu for the evening:

Entrée – trio of mini entrees, all French in origin

Main: Your choice of either:

- Whaherou Creole
- Beef Bourguignon
- Chicken Champenoise

Desserts – trio of petit fours

Sad News for the Club

It is with great sadness that we acknowledge the passing of Brian Harris. He had been a member of the Club for 24 years and served on our committee as both Treasurer and Secretary. In earlier times, Brian's experience and contacts in the hospitality business engendered some memorable club dinners.

Our condolences to his partner, and Life Member of the club, Cecilia Parker

2021 Events Coming Up:

- 🍷 **11 August:** Aussie wine evening with Keith Tibble – this will be an evening with both established vineyards and some new labels.
- 🍷 **8 September** Esk Valley with Gordon Russell – this will include an update on new developments for Villa Maria and keeping the Esk Valley flag flying high.

Looking Back - Mahi Wines

Brian was a consummate presenter of his wines and his varied vineyards in the Marlborough region. His whiteboard diagrams and explanations of how, why and what consummated good wines, grounds, countries differences and weather were educational for us all, helped along by his sense of humour.

He reinforced to us that this year's vintage was very good, very early and very small. And that this may be good for smaller vineyards as the quality is very good. He also thought we could all benefit from some fine wines being drunk.

It was the 21st vintage for Mahi, and because of COVID all of their vintage staff were from NZ!

Brian also had his son Max back from a winery in New York to do his first full crush here at his winery, which was very special for them both.

Because of COVID and the increase of wine consumption at home world-wide (in the developed world), Marlborough went into vintage with hardly any available wine and after a vintage that was down by possibly 30% there will be a supply problem, perhaps for a couple of years, depending on the weather this year.

Our tasting on the evening involved vertical tastings, which was something different for us and most interesting. Wines tasted during the evening were:

- 🍷 2020 Mahi Marlborough Rose' – welcome tipple
- 🍷 2019 Mahi Marlborough Sauv Blanc
- 🍷 2019 Mahi Boundary Farm Sauv Blanc
- 🍷 2019 Mahi Marlborough Chardonnay
- 🍷 2017 Mahi 'Twin Valleys' Chardonnay
- 🍷 2016 Mahi 'The Trine' Chardonnay
- 🍷 2019 Mahi Marlborough Pinot Noir
- 🍷 2019 Mahi 'win Valleys' Pinot Noir – pre-release, not for sale at the moment.

Wine News

ABBEY Winery & Brewery *wines with soul*

While up in the Hawkes Bay for FAWC during Queens Birthday weekend, as well as attending the Fun Do evening [read *Fondue!*], we visited the Abbey Winery and Brewery – an excellent choice too!

Abbey Winery and Brewery lies in the Bride Pa Triangle of Hawkes Bay on the old Ngaruroro riverbed. From these red meal alluvial soils, Abbey Cellars produces world-class wines from a wide range of varieties. . . As a single estate winery, they use only what they grow themselves to create their wines.



When you go there you can enjoy a flight of four wines [75ml each] for \$15. Our choice was:

- Y 2018 Reisling – *diesel on the nose; lime on the palate; dry on the back of the mouth; better at room temperature than chilled as it opens up on your taste buds.*
- Y 2020 Rose' – Malbec and Franc mixture – *jubes on the nose; smooth red berries on the tongue; dry after taste but not unpleasant; pleasant pink colour*
- Y 2019 Envy Carmenere [originally planted in the Medoc region of Bordeaux, a member of the Cabernet family of grapes] – named for its crimson colour [really dark red], 12 months in French Oak; *dry on the nose, slightly smokey too; dry to taste with leather coming through; black pepper at back of throat* – food makes this wine really smooth to drink
- Y 2019 Temptation Malbec – 12 months in French oak, *smooth, dry on the nose and at back of throat, cloves on the tongue; dark red colour* – add food and you get black pepper at the back of throat and the nose intensifies

This place was well worth the stop, both for the wine tasting, wine purchase and the food. Would recommend putting it on people's itinerary when up in the Bay.

Editor

Italian Winemakers See **Red** Over Lack of Emoji for Rosé'

Nick Squires 12:00, Jun 01, 2021

As the UK summer approaches, [the pink blush of rosé](#) will become an increasingly prevalent sight in pubs, pavement cafes and on picnic blankets.

Rosé may have become hugely popular in recent years but in Italy, winemakers say that when it comes to social media, the eminently quaffable drop is woefully under-represented.

Winemakers say that when it comes to social media, rosé is woefully under-represented.

They are lobbying for a new emoji to [put to an end the shameful "marginalisation" of rosé](#), pointing out that currently the symbols available on smart phones to denote wine are limited to a glass of red, two clinking Champagne flutes and a bottle of fizz; not a drop of the pink stuff in sight.

The Consortium for the Protection of Chiantello di Bardolino, a popular rosé, has presented its case to the Unicode Consortium, the US-based non-profit organisation that oversees the process of choosing and creating emojis.



The Italians argue that the absence of a symbol representing a glass of rosé is discriminatory to their fragrant plonk.

“If you write to a friend about having a glass of wine on Whatsapp, Instagram or Facebook, you get representations of a glass of red, two flutes of Champagne or a bottle of spumante, but a rosé wine symbol is totally missing,” said Franco Cristoforetti, the president of the consortium.

“This is a legacy of the marginalisation that the world of rosé has suffered for decades and which it continues to have to deal with, notwithstanding the phenomenal global growth in sales of recent years.”

In the United States in particular there has been “astronomical” growth, he said, with 10 million bottles sold annually.

Rosé producers have teamed up with a graphic design agency in the northern city of Verona to come up with what they called the “pink wine” emoji – two glasses of rosé being chinked together in a toast.

They also plan to launch a petition in June, gathering signatures in support of the appeal.

Based in California’s Silicon Valley, the Unicode Consortium is the body that decides which new emojis should be adopted.

Individuals and companies can suggest new emojis to the organisation, where a panel of experts considers them.

“Anyone can propose an emoji character, but they have to make a solid case for it,” Mark Davis, the president and co-founder of the Unicode Consortium, told the *Los Angeles Times*.

“It’s more than just saying, ‘Well, I think there should be a drunken chipmunk emoji.’

“You have to give us some good reasons that would establish why it would be a successful and valuable addition.”

The consortium considers whether a proposal might “flesh out” an existing set of emojis, meaning that the addition of the rosé symbol to the canon of booze-related pictograms may be in with a chance.

The Telegraph

Screwcaps

Screwcaps are still very welcome, please bring these along to any Club meeting and leave them with Anne, remembering that the cause that benefits from this collection is Kidney Kids NZ and their families.

PLEASE NOTE: We Only collect wine bottle caps – NOT beer caps, tear tabs, corks, plastic or bubbles wire. Thanks for your support.

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