

# The Cellar Club Inc



*Established in 1980*

*July 2022 Newsletter*

## *THIS MONTH*

*Cellar Club Mid-Winter Dinner*

*At Field & Green*

*262 Wakefield Street, Wellington*

[www.fieldandgreen.co.nz](http://www.fieldandgreen.co.nz)

*European Soul Food*

**7pm for 7:30pm dinner - Wednesday 13th July**

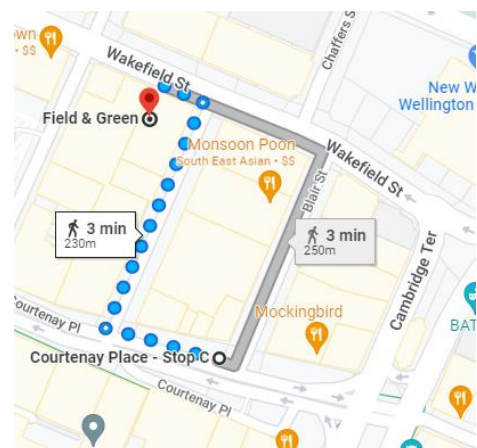
**There will be the usual Club bubbles on arrival**

This promises to be a great evening at a very good restaurant. As of last weekend, we had reached our maximum of 48 people, which is very pleasing to the committee who view this as a huge reward for all the effort that goes into planning such events.

Wayne currently has a wait list in operation in case COVID or some other sudden reason prevents someone from attending. If you find yourself in this situation, can you please let him know ASAP either by text to 027 452 3802 or email to [waynekennedy51@gmail.com](mailto:waynekennedy51@gmail.com)

Next week you can expect to receive an email from Wayne giving you your seat number and the confirmation of what you have ordered. If that information is correct, you do not need to do anything apart from seeking out a bottle of wine to match your food. But if you need to change something or Wayne has mis-recorded your choices, please get back to him urgently. That email will also include another copy of the menu.

If you intend to use public transport to get to the dinner, then simply get off the bus at Courtenay Place, walk down Allen St, turn left onto Wakefield Street and you will find the restaurant on your left approx. 30 metres along.



As is usual, please try to arrive close to 7pm as possible, as arriving too early can cause issues. Thanks in advance for your co-operation with this.

## *Let's Look Out for Each Other*

With the Orange Traffic Light System in place by the NZ Government and the associated COVID19 mandates, you are reminded that you must still wear your mask on public transport and when entering and exiting the Field & Green restaurant.

**NB:** As always, please if you are feeling unwell, please do not attend the dinner and let Wayne know ASAP. Thanks

## *Looking Ahead*

- Y **August** - Gordon Russell and Esk Valley
- Y **September** - Peter Robinson and Brookfield
- Y **October** - Mischief Wines, Waipara

## *Looking Back - Te Mata*

The Te Mata evening last month was a great success, with Keith Tibble and Brett Newell from EuroVintage filling in for Te Mata's Reps. They were both informative and interesting about the vintages, the people who own and work the vineyards and the different classes of wine that Te Mata produces and sells. There was a good level of orders from members.

The vertical tasting of the two Cabernet Merlots was also interesting, as these helped educate us on the different processes that are used on their different classes of grapes the Winery handles. The taste between these two wines was an eye opener.

**NB:** Don't forget Brett Newell's tip that you don't decant older wines too early before you want to drink them, as their taste will not be the best by the time you drink them. 'Old' is anything older than ten years.

**UPDATE ON TE MATA ORDERS:** *The orders are in hand if a little delayed. Keith Tibble from EuroVintage has been ill and given the orders are compiled in Auckland and then shipped as a single order to Wellington, there has been a delay. The orders are due to Murray by the end of this week and as soon as received will be delivered to you or arrangements made. The charges at this point have not gone on to your credit cards. Apologies for the delay.*

## *Wine News*

**Can't decide on a wine for the night? Now you can choose with emojis**

*Amberleigh Jack 19:00, May 31 2022*

If you feel lost as to what wine to serve at your Moroccan-inspired dinner party this weekend, one website is on a mission to help – using a database of unique, and very cute, specialised emojis.

When lockdown forced Wellington's Noble Rot Wine Bar to close in March 2020, three wine experts used the downtime to create a database of wine profiles. The ultimate goal was to simplify the wine-buying process for the average consumer.

Two years later, [Wine Without Words \(wineoji.com\)](https://wineoji.com), is a website featuring 221 emoji-like images designed to help anyone pick the perfect bottle of wine, whether they know what wine they enjoy or not.

Noble Rot owners Josh Pointon and Maciej Zimny, with head sommelier Jessica Wood, launched Wine-oji last December. Wood says the response has been “amazing” from consumers and producers.

But what exactly is Wine-oji, and how does a collection of wine-related emojis help someone pick a bottle of wine?

The website is a colourful, busy and interactive library of images used to describe flavour profiles, production methods and ideal food pairings for wines.

The list is pretty extensive. Images are allocated to primary aromas, such as fruits and vegetables, as well as floral notes such as jasmine and honeysuckle or earthy tones of oak and wet stone.

Secondary aromas, which come from the winemaking process, oak ageing, oxidation and bottle ageing include popcorn, butterscotch, oak, berries and fruit and tar and rubber, among others.

Wood says while the library of wine emojis is fun, the interactive “find your perfect match” section is where customers can hone-in exactly what they are after in a wine. “You can search any winery or flavour,” she says. Users can also simply search for the food they plan to eat and find the perfect pairing.

“If you’re cooking snapper tonight, you can type snapper, and it will bring up all the wines that have any of those Wine-ojis allocated to the profile.” She says the site also allows people to open their minds a bit to trying new wines.

“[You can find] things you’ll actually like, rather than based on wine that’s discounted heavily at the store, or because you tried it before, or like the label. It’s actually all about your experience of the wine.”

The initial idea began when Wood realised she was fielding questions from customers at Noble Rot about what certain wines taste like, and what wines pair best with certain foods. And so the idea of creating a database of flavours, profiles and distributor information began to form.

“We ... started composing a list of the key aromas and flavours, and structural components of the wine, that we could then build into a bit of a library. That became the new language – the language of Wine-oji,” she says.

The creation of the images was hugely important, Wood says. They brought in a local graphic designer to help create the library. They needed to be well-designed, but they also had to appeal to people who are not wine experts. “They had to be easily recognisable, quite quickly, by the average consumer.”

“There is a huge problem in that people don't know what wine they like, or what wine they should buy. There’s never really been an understanding of their flavour profile or their taste preferences.”

“We were thinking, how can we translate to people quickly and instantly what’s in their bottle of wine using images rather than words?” she says.

The resulting database is something Wood insists people need no previous knowledge of wine to use. “You just need to know if you like something or not,” she says.

Using the interactive section of the site, a search for “lemon” results in 33 bottles of wine. Of those, two are pinot gris and 12 are chardonnay. The selections can be further filtered by wine type or vintage.

For each bottle, the full Wine-oji profile can be viewed. There are eight sections: aroma, flavour, sweetness, acidity, body, oak, finish and food. Each is illustrated with the relevant Wine-ojis.

My 2019 Main Divide Riesling, for instance, had an acidity rating of 4½ lemons out of 5. Its sweetness is only worthy of one lollipop, however, and in terms of body, my chosen Riesling shows 2½ bodybuilders out of a possible 5.

My chosen wine also pairs well with prawn skewers, pad Thai, Moroccan couscous and snapper ceviche.

And after two years of creating an extensive database of wine-related imagery, what are Wood's favourite Wine-ojis?

She has a few, including lily, jasmine and ginger. She is also a fan of the food pairings. "The rabbit is very cute."

## *Club Information*

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### **Club Website**

[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

**Club Bank Account for Internet Banking 06 0541 0056031 00**

## *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.