

The Cellar Club Inc



Established in 1980

August 2022 Newsletter

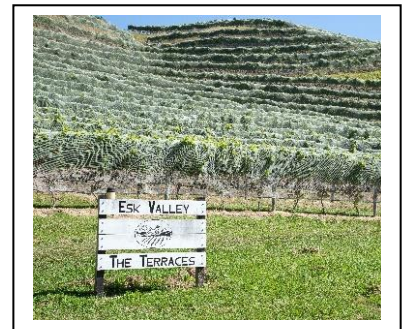
THIS MONTH:

Wednesday 10th August 8pm

Esk Valley and Gordon Russell

Members \$14 / Guests \$18

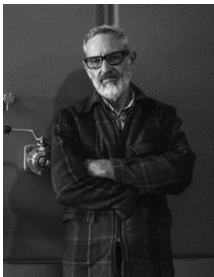
Another Prestige Tasting for August



The Committee is excited to present Esk Valley wines with presenter and renowned winemaker Gordon Russell on Wednesday 10 August.

An interesting range of wines will be presented, including a rose, three whites and three reds. These include a number of Gordon's recently released "Artisanal" range which will be new to many of you. These wines will be available to order on the night at very special prices.

Esk Valley winery has come a long way since Sir George Fistonich purchased the historic Glenvale Winery from the Bird family in 1986. Esk Valley broke boundaries introducing new grape varieties and wine styles to Hawke's Bay. From its original cellars in north Hawke's Bay to the new purpose-built winery in the Gimblett Gravels area, Esk Valley has continued to produce a collection of wines regarded as amongst New Zealand's finest.



Gordon Russell was born in New Plymouth and his desire to travel took him to England and Europe for three years after university. During that time, he expanded his interest in different flavours and food to include an appreciation for fine wine. Gordon was appointed Esk Valley's winemaker in 1993 after working as cellar hand for Villa Maria in Auckland from 1987, then as assistant winemaker to Grant Edmonds at Esk Valley from 1990. Gordon produces a natural style of wine, paying attention to detail in the vineyard, using wild yeast and long-term lees aging. These are modern styles of wine made in a hand-crafted manner from a master of his craft.

This promises to be a great tasting by one of the legends among the country's winemakers. We look forward to seeing you there.

[Hawkes Bay Wine | Esk Valley NZ \(eskvalleywines.com\)](http://eskvalleywines.com)

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 when entering or exiting the Johnsonville Community Centre.

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

Looking Ahead

- Y **September** - Peter Robinson and Brookfield
- Y **October** - Mischief Wines, Waipara
- Y **November** – The return of our Bubbles Evening - tbc

Looking Back - Mid-Winter Dinner

This was held at Field & Green in the Wellington CBD last month. It was well attended, albeit we did have a couple of last minute cancellations due to Covid that meant we did not hit the maximum seating of 48 that we were booked for at the beginning of that week.

Everyone was welcomed with a glass of the Club's bubbly, and there was a good variety of wines brought by everyone to create a jovial atmosphere for the evening. The food was well presented and the committee received a host of favorable feedback after the event that indicated that this was a venue that members would like to attend again sometime in the future.

We know a number of members particularly enjoyed the Treacle Tarte with clotted cream. Laura, chef at Field & Green, has kindly agreed to share her recipe with club members and you will find it as a separate attachment with this newsletter. Thanks Laura and thanks Helen for securing this for us.

Our thanks go to Terry Friel for suggesting Field & Green and for working with them to produce an excellent menu for the night,

Wine News

We all know it's Winter time here in NZ but did you know it's also a very important time in our vineyards? The following article is taken from *The Sisters* latest wine newsletter and gives you a great insight into what goes on in a Marlborough vineyard over winter to prepare for the next harvest – *repeated with permission.*



In the Vineyard

Winter, a time for rest and repair.

After the frantic period of harvest in late summer and autumn and the excitement of grapes coming in and winemaking getting underway, winter seems a very still, quiet time. While this is true for the most part, there are important things going on in the vineyard.

Row upon row of vibrant green, busy vines gradually change during autumn and early winter as the canopies begin to shut down and the leaves change colour. Once brown, they fall to the ground and the bare vines head towards dormancy.

And winter means pruning. This involves cutting off the canes (branches) that produced this year's fruit and laying down new fruiting canes that will bud come the Springtime. There are many ways to prune vines, and methods are chosen based on the grape variety and the amount of fruit desired. Generally, the more fruit that it produces, the harder the vine must work and the more challenging to get it all ripe before the end of the growing season. This can lead to quality issues as grapes need to be ripe to produce flavoursome fruit with the right balance of natural sugars and acidity.

Once pruned, the vineyards are quiet although buffeted with winter weather. It's a period of rest and repair as their roots grow and strengthen, looking for the all-important nutrients from the soil building up their resources in preparation for the growing cycle to start again in the Spring.

Editor: I'm taking it that everyone has found <https://thewineshow.com> on your TV screens now – Prime TV, Thursdays around 7:30pm. This is a UK production that delves into the history of wine as well as comparing European varieties and vineyards in the different countries.

Were you aware that in the 17th century France used to export wine to Britain, where it sat on the wharfs for a consequential time, such was the business of moving products [sound familiar?] Because of the time sitting on the wharves, the wine went through a second fermentation, making what we now call Cuvee, Champagne or Sparking wine! So even the French admit that Britain 'invented' champagne! Of course, Britain still can't use the name of the area that is now world famous for the beverage. This programme is informative and also a light-hearted journey.

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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.