

The Cellar Club Inc



Established in 1980

December 2022 Newsletter

THIS MONTH:





Wednesday 14th December is your Cellar Club's Christmas dinner
Being held at **Istana Malaysia Restaurant**,
Arrival 7pm for seating at 7.30pm
1-5 Allen Street, Wellington



Thank you everyone who let Wayne know whether they would be attending or not. It certainly makes the organising easier and it is exciting to see that 43 people will be in attendance for our final event of the year,

This year, as we are having shared dishes, there are no meal choices to decide upon. But so there is no confusion on the night, we will still be allocating people to set tables and letting you know your table number prior to the dinner.

Given there are some members attending the dinner for the first time, it is perhaps an opportune time to mention how our dinners operate.

-  You are asked to arrive as close to 7pm as practical. Please don't turn up early as it can cause confusion at the venue.
-  When you arrive, you will be greeted with a complimentary glass of bubbles.
-  The meal is BYO wine, and your prepaid cost includes corkage. During the evening, it is customary to share the bottle of wine you have brought with your neighbours.
-  We are expecting to finish sometime between 9.30pm and 10pm, but this is a guideline only, in case you are arranging transport home. Please try and stay as flexible as possible.

This is the 30th year of operation for Istana Malaysia, with Danny the owner/chef still on board. Everything is prepared fresh in the kitchen each day, guaranteeing quality and enjoyment.

If some members are a little weary about the spiciness of the food, please be assured that everything will be catered to milder tastes for the dishes with extra chillies and tofu on the table for people who want to add it to their plate.

A Reminder: We have planned no dessert for the evening, but please bring your favourite dessert wine, as this will complement both the food and finish the evening off nicely.

Looking Back - to our Evening of Bubbles Fun

There was a good turn out for the evening, although numbers were down due to illness and in one case, nearly the whole table was absent due to Covid. We hope everyone is feeling much better at this stage.

Wayne had organised this evening on his own, as well as having a bit of a shortbread competition with his wife – not mentioning who won!

The first half of the evening was simply tasting some of the wines and discussing the different grapes and countries these came from.

The second half of the evening was a taste and tipple scenario. We had shortbread, strawberries, cheese & crackers and Christmas cake to sample, after we had had a first taste of each wine. This was to see if our taste buds registered any meaningful changes to the taste and texture of the wines.

The wines we sampled were:

First half of the evening

- Y Lindauer Free 'non-alcohol' Brut was our surprise starter. It was made from Chardonnay and Pinot noir grapes and was poured blind. Whist some thought it was closer to a cider in taste and style, nobody guessed what this was correctly!
- Y Tosti Prosecco Doc –Piedmont area in Italy
- Y Perelada Brut Reserva Carva NV –Spain
- Y Morton Estate Premium Brut – NZ

Second half of the evening, with nibbles

- Y Grant Burge Petite Bubbles Dry Sparkling – Australian
- Y Louis Bouillot Perle De Vigne Cremant De Bourgogne – French

Two more mysteries to go with the Christmas Cake to finish off - these were also both poured blind

- Y Charles de Casnova Champagne – Reims, France
- Y 2017 Lindauer Vintage Series Brut Cuvee – NZ

This last wine was the 2nd major surprise of the night. Many picked this to be the champagne and at less than \$20, it really was value for money. This month, it was also picked as the NZIWS trophy wine so it's no wonder it is very difficult to find this wine anymore.

But don't despair, Wayne has managed to buy enough for our December dinner,

It was an interesting and fun evening for everyone. Thanks Wayne.

2023 Events Coming Up:

- 📌 **29th January** – The Club BBQ, a great way to kick the 2023 tasting year off.
For the BBQ: Even Numbered Addresses please bring a Dessert. **Odd Numbered** Addresses please bring a Salad. More details to come.
- 📌 **February** TBC, watch this space!

Committee Musings

This year your Committee have fronted more than a few of the monthly Club meetings. This has been with a view to not cancelling the monthly meetings when vineyards have had to cancel, sometimes at the last moment! The variety, information, wine variation and conversations these meetings have generated have been heartening to the various Committee members who have banded together to put these on. However, the Committee would like to let you know that these are not what we view as the norm, and hope that 2023 will see less cancelling, better health for everyone, and many more presentations from vineyards and their winemakers.

Wine News - What's Your thoughts?

Lindauer replaces New Zealand grapes in their wine with Australian to cut costs

Emily Brookes 11th November 2022

Lindauer is an iconic Kiwi sparkling wine brand, but soon some of your favourite bubbles will be more Aussie than local.

Starting from next week, the Lindauer Classic Brut going to market will be made with Australian grapes rather than New Zealand, while the Classic Rose will be a blend of Aussie and Kiwi.

Both were previously made with 100% New Zealand grapes from Gisborne and Hawkes Bay.

Jane De Witt, head winemaker at Lindauer owner Lion, said the decision had been made to keep costs stable. "As with everything that's happening at the moment, costs have increased significantly for us," she said. "We've really struggled to find the volume and the quality that we're happy with to ensure the quality and the value that our consumers expect.

"Costs are increasing, so if we are to supply Lindauer to the consumer at the same or similar price point we just couldn't continue using New Zealand grapes."

De Witt originally claimed Lion would not decrease the volume of grapes it purchased from New Zealand growers, indicating they would be deployed to other Lion-owned wine brands, which include Wither Hills, Huntaway, Daniel Le Brun and Morton Estate.

After *Stuff* reported that, however, Lion clarified this point, saying it was purchasing two products' worth fewer grapes, but claimed that volume would be picked up by other, non-Lion, wine companies.

The new Classic Brut and Classic Rose grapes would be sourced from South Australia, which provided the best climate for the chardonnay, pinot noir and pinotage grapes used in the styles and mimicked the New Zealand grapes that had been used before.

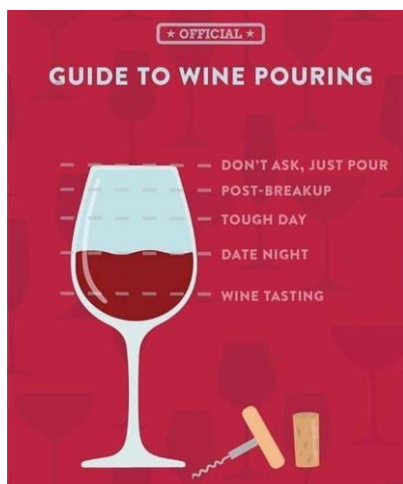
Initially De Witt was disappointed to be in a position where using foreign grapes was inevitable, she said. "But I'm really happy with what we've got in bottle."



While all efforts had been made to keep consistency through the Classic Brut and Classic Rose, both of which are non-vintage, De Witt said she had “decided you can never underestimate the consumer in what they can and can’t taste”.

If they could detect a difference, she hoped it would be deemed an improvement.

The move to foreign grapes was a permanent one for these two styles, De Witt said. The only other Lindauer wine made from non-New Zealand grapes was the Prosecco, which used Italian grapes.



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.

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i'm
dreaming
of a
Wine
CHRISTMAS

Forget the
milk & cookies...
**GOT
WINE?**

It's 5:00
at the
**North
Pole**

JOY
the
WORLD
the **WINE**
is poured

**Making
SPIRITS
Bright!**

maybe just
a
**Half a
drink**
more

Oh Come
**All Ye
Thirsty**