

The Cellar Club Inc



Established in 1980

January 2023 Newsletter

Cellar Club BBQ at Derek's Place

4 Arthur Carman St, Johnsonville

Sunday 29th January 2023

Looking forward to seeing as many of you as are available by starting off 2023 as usual with our Club's January BBQ at Derek's place on Sunday 29th January 2023.

Reminding you:

1. Please arrive no earlier than 3:45pm
2. That **even house numbers bring a Dessert** and **uneven house numbers bring a Salad**. If you are bringing a dessert, because of a limited fridge capacity, could we please have some without cream or the need for ice cream.
3. This is a B.Y.O event for members to share and sample wines – there is a communal space for these. We would ask people not to take wine away to individual tables, as this limits access to wines that people might want to try.
4. This is a **No Charge** event.
5. Your Club is providing popcorn for the tables for nibbles, but please feel free to coordinate and bring extra nibbles for your table if you would like to.
6. The meats for this year – trialled so successfully last year – will be venison patties with a cranberry sauce and gourmet sausages.

This will be a great afternoon/evening where members get to know other Club members and share food and wine. We hope to see you all at Derek's and start off 2023 with cheer!



Let's Look Out for Each Other

As always, please if you are feeling unwell, do not attend the evening's presentation. Thanks

Looking Ahead

- Y **February** – Victoria, Australia Tasting with Keith Tibble - *Something about Victoria suggests that it is easily accessible to members directly from Melbourne when they travel, the state flies under the wine radar, there are several other sub regions of significant note such as Mornington and Rutherglen and along the Murray River, so this will be an evening different from the South Australian wines that we have had previously.*
- Y **March** – Forrest Estate
- Y **April** – tbc

Looking Back – December Dinner

41 of Club members went to Istana Malaysia for Christmas Dinner and celebrations.

There was no dessert, but members were encouraged to take along a dessert wine to share with their table and beyond.

Wine News



Wine that's truly chill: Yealands on path to climate 'positivity'

Olivia Wannan 05:00, Dec 07 2022

Blenheim-based Yealands wants to eventually absorb more greenhouse gas than it emits, making it climate positive. That'll require the winemaker to cut its footprint by 5% every year, sustainability head Michael Wentworth tells Olivia Wannan.

When did Yealands' sustainability journey begin?

In 2008, when we launched, it was Peter Yealands' vision to lead the world in sustainable wine production. We have a philosophy: think boldly, tread lightly.

We were the first winery in the world to be certified as carbon-zero, from day one.

In sustainability, there's never a finishing post. There are always improvements.

What are the major contributors to a winegrower's footprint?

Our operations here – the vineyard and winery – make up about 35% of our footprint. Of that, diesel and electricity are key.

That leaves 65% – the primary emissions are packaging and freight. This is challenging, because you have to work with multiple parties and countries. The big gains are beyond our vineyard boundary.

How do you get that to net-zero?

Diesel powered our irrigation pumps, though we've electrified those. We're using smaller tractors, better suited to lighter work. Before, we had large agricultural tractors.

We reduced diesel emissions by planting wildflowers and legumes down the vineyard rows, so you don't have to mow as regularly. The beauty of that is it naturally increases biodiversity within the vineyard and carbon and water in the soil.

We've got a significant composting operation.

Winemaking can be electricity-intensive. Right throughout the process, you're regularly either warming wines or cooling it, depending on where your wine is at. That requires energy.

At the moment, we produce 20% of our energy requirements on site. We've got a solar system on our winery roof – and it was the largest array at the time, when it was installed. Within the next two years, we'll be installing something that's 10 times larger, on land opposite the winery. We'll get to about 60% self-sufficient.

But what's unique to us is that we bale a portion of vine prunings, dry them and use those as a heating source in the winery – rather than using LPG.

How about off the vineyard?

Increasingly, we are bottling in the market. When you're shipping long distances, you want to be as efficient as possible. Sending packaged wine overseas means your container is full of air, or the air gaps between bottles – plus you're shipping a heck of a lot of packaging.

By shipping more wine in less packaging, we reduce our freight footprint by 30%. In the foreign markets, you get more choice. For example, in Sweden a lot of their premium wine comes as cask wine – which is one of the lowest-emissions forms of packaging.

We calculate all our emissions and for all unavoidable ones, we purchase registered carbon credits. We've done that from day one. But we want to be carbon-positive by 2050 – we'll achieve that without offsetting.

By 2050, we'll have to sequester carbon: whether that's planting native trees or using biochar, which locks carbon away in the soil.

2050 sounds like a long way away. To get there we need to reduce our carbon footprint by at least 5% every year. And by 2030, we want to reduce our emissions by at least 50%.

From 2013 to now, we've reduced our footprint by about 25%. There's still a lot of work to be done.

What happened with Yealands' eco bottle?

It was a PET plastic product, which had emissions advantages. A lighter bottle uses less resources, and when you're moving that bottle, you produce fewer emissions transporting it.

It was always a starting point, in our quest to find a biodegradable product that stopped the wine being oxidised.

The public wasn't really ready. We found people were buying it more for convenience, than the environmental aspect. It was easier to use outdoors, and doesn't break.

Shoppers' acceptance is key. There was a push against plastic. Ultimately, we didn't progress.

How will a warming climate affect wine production?

Over the last six months in Marlborough, we've had three significant weather events that have impacted our ability to get to the winery and our ability to export our wine via Nelson.

Our industry is very reliant on the weather. A small change in temperature or the environment has a noticeable impact on the flavour profile of your wine. Marlborough sauvignon blanc is so distinctive on the international stage, so a small change in climate has the potential to affect the wines we produce. It is scary.

People are looking at ways to adapt – but the argument should be: what can we do to prevent it?

We believe that a more biodiverse vineyard is a more resilient one. The more we plant native trees and wildflowers, the less inputs we need to make and the better our vines will be.



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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