

The Cellar Club Inc



Established in 1980

June 2023 Newsletter

*Askerne, Hawkes Bay
With John Loughlin*

<https://askernewines.co.nz>

Wednesday 14th June, 8pm Start

Door Price: Members \$12 / Guests \$16



Askerne Estate winery commenced in April 1993 when wine lovers John and Kathryn Loughlin purchased the original 11.6 hectares site in Te Mata Mangateretere Road. John and Kathryn had studied winemaking and viticulture in the previous years with Kathryn, as the more diligent student, achieving the higher grades.

They called the property Askerne, being the olde English name of Kathryn's birthplace, Askern in Yorkshire, England.

John took up a role of Finance Manager of the large Richmond Limited meat company to provide the finance for the developing wine venture and Kathryn assumed management of the vineyard operations.

Sauvignon Blanc vines were planted in late 1993, Semillon and Riesling in 1994, Chardonnay in 1995 and Gewürztraminer in 1996. The first wines were made at the Waimarama Estate Winery (then owned by Dr John Loughlin, John's father) in 1996. These wines were released under their initial white label with green trees.

In February 1997, the Askerne cellar door was opened to the public and it also sold Waimarama Estate's red wines, including the then famous Waimarama Dessert Cabernet. The 1997 vintage produced very fine wines from Sauvignon Blanc, and Chardonnay which confirmed the potential of the site.

Askerne commenced exporting with wines from the 1997 vintage and in 1998 Dr John Loughlin sold Waimarama Estate Winery and from the 1999 vintage Askerne's wines were made on site.

John last presented to the Club in February 2019 and his presentation was a delight, both because of his delivery and the wines themselves. This month's tasting promises to be equally compelling as we get the chance to taste the following wines:

- Y Askerne Sérieux Rosé 2022 (as quaffer)
- Y Askerne Sémillon 2020
- Y Askerne Reserve Chardonnay 2022
- Y Askerne Gewürztraminer 2021
- Y Askerne Merlot Malbec Cabernet Sauvignon
- Y Askerne Cabernet Franc 2021
- Y Askerne Late Harvest Sémillon 2019

This selection of Hawkes Bay wines promises a lot and I'm sure we will not be disappointed by their taste or quality. Make sure you are there to find out which will be your favourite.

Let's Look Out for Each Other

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

Looking Back – Victor Kattenbel, Confident Wines

Wow, nine wines! This was an interesting evening full of updated information about the Esk Valley region and touching on areas of Portugal that most members present haven't been to, yet.

The variety of wines was great, beginning with Linden Sparkling Rose' from Esk Valley, a blend of Merlot and Pinotage, a delicious start to the evening. The rest of the evening's selection was:

- Y Confidential Reserva Rose –10 grape blend
- Y Casa Santos Lima Chardonnay 2020
- Y Moutere Hills Riesling 2022
- Y Waipara Downs Pinot Noir 2020
- Y Confidential Tinto-Red 2020 – 10 grape blend
- Y Mosaico De Portugal 2019
- Y Colossal Reserva Casa Santos Lima 2017
- Y Parcelas Portuguese Tawny Port

Most of the wines for the evening had received at least one gold medal in competitions, with some receiving 10 gold medals.

Committee Musings

1. The newly elected committee met for the first time in May, with Tim and Ken being welcomed on board.
2. It was great to have everyone help with the tables and chairs at the start of last months' meeting and taking the same down after the meeting. Also taking the tables contents: spittoons/water jugs/cracker plates back to the kitchen. Could we please continue this new routine.

PLEASE NOTE: We can't arrive to do the setting up activities any earlier than 7:30pm as we interrupt the cleaner(s) schedule, the cleaners are in the hall until 7:30pm.

Looking Ahead:

- Y **July** – Club Dinner, *details tbc*
- Y **August** – Babich Wines
- Y **September** - Clearview

Wine News – Imbibe from NZ House & Garden April 2023

Mermaidary tackles the tricky topic of what wines to chill and by how much.

What temperature should you serve wines? The topic can be controversial. I have heard gasps of horror when pulling a bottle of chardonnay from the rack, the opening and pouring it – bypassing the fridge. I prefer medium to full-bodied white wines at room temperature. And you can imagine the horror when I take a red wine for the fridge because I like reds slightly chilled, flying in the face of ‘the rules’ for how wine should be served.

The accepted serving temperatures are listed below, but I regularly flout those rules. I like my sparkling whites colder than 6C, which is a cardinal wine sin, but I find it gives the bubbles more vigour. I also enjoy reds when they are well below 13C as it gives the wine more structure and definition.

In fact, in hotter climates such as in Australia, drinking red chilled is standard practice. Australian wine icon Taylors recently put a wine temperature sensor on its bottles which changes colour when the bottle reaches its optimum level of chill.

One place that always seems to get it wrong is your local bar or restaurant. Bar fridges are set to a standard temperature so juice, wine, beer and even milk are all stored in the same fridge at the same temperature. This means medium-bodied wines in particular can be served much too cold, which deadens the wonderful aromatics present in the wine. Red wines are invariably stored on a shelf in direct sunlight or near the warm kitchen. So, the best expression of your favourite wine might not be from your local eatery.

While there are guidelines, the perfect temperature is simply the one that you enjoy best. So open a bottle and you do you.

AGREED SERVING TEMPERATURES	
Sparkling and sweet wines such as champagne and late harvests	6-10C
Roses and light-bodied whites such as Sauvignon Blanc and Pinot Gris	8-10C
Medium full-bodied whites such as Chardonnay and Albarino	10-13C
Light-bodied reds such as Pinot Noir	10-13C
Medium to full-bodied reds such as Syrah and Cabernet Sauvignon	10-13C

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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