

The Cellar Club Inc



Established in 1980

July 2023 Newsletter

Club Mid-Winter Dinner



1st Floor, Woolstore Building, 262 Thorndon Quay, Wellington

Please arrive 7pm, no later than 7:15pm

Where you will be greeted with a glass of Club bubbles

This is a b.y.o. event, so please bring along your best French wine, or two, from your cellars, plus to enhance the atmosphere for the evening, dress with a little je ne sais quoi in red, white and blue!

Below is a reminder of the menu for the evening, noting that you have previously selected your Main course and sent this to Wayne [he will be emailing all attendees to make sure he has recorded your choice correctly and to advise you of your seating number] :

Entrée	3 mini entrees served to each person (Quiche Lorraine, one soup, mini goat cheese salad)
Mains	Beef Bourguignon Monkfish with Saffron Sauce Chicken Provencal
Dessert	3 mini desserts in the style of petite fours

If you would like to catch public transport for the evening, **please note**:

- Y Nearby is the motorway overpass and just south of that is bus stop 5492 which is used by bus routes 1, 19e, 24, 25, 26, 52, 56, 57, 58, 60e and 83.
- Y When it comes to going home, you can use bus stop 5024 just north of the motorway overpass. So again, just a short distance away.

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 - Askerne Vineyard

John Loughlin from Askerne Vineyard presented to us last month and he was very pleasantly surprised to find 45 members and guests attending. We have to go way back to 2010 to find that number exceeded so thank you everyone for supporting us with your presence

John explained that Askerne now has 32ha to grow the 17 varieties of grapes that he and his wife now cultivate and whilst Askerne is right beside the Tukituki River, they were spared the full force of Cyclone Gabrielle. It could easily have been much worse, as the water rose to 30cm below the top of their stop bank!

Their cellar door is now open 24/7 and John said please visit if you are up in the Hawkes Bay for some tastings, He went on to explain the whilst we weren't tasting these on the night, he felt their Pinot Gris was looking really smart, and their Pinot Noir really good too.

The wines tasted on the night were:

- Y Sérieux Rosé 2022 – the welcome wine
- Y Semillon 2020
- Y Reserve Chardonnay 2022
- Y Gewurztraminer 2021
- Y Merlot, Malbec, Cabernet Sauvignon, Cab Franc
- Y Cabernet Franc 2021
- Y Late Harvest Semillon 2019

And it was pleasing to note that the quality of these wines was reflected in the excellent number of wine orders received on the night.

So, thanks again to everyone for your support and a special thanks for John for his well delivered tasting presentation.

Committee Musings

1. **Reminder:** could you please ensure your subscription of \$25 due on 1st July is paid soon please. Remember we don't send out an invoice. Thanks.
2. At the August Monthly Meeting, for the first 10 minutes, we will hold a SGM to discuss and pass some small changes to the Club's Constitution. These changes will be circulated shortly and are an update to the wording at it is at present.
3. We hope everyone appreciated the new heating in the hall.
4. It was great to have everyone help with the tables and chairs at the start of last month's 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, as they are often in the hall until 7:30pm.

Looking Ahead:

- Y **August** – Babich Wines
- Y **September** – Clearview, Hawkes Bay
- Y **October** - Maison Vauron, Auckland

Wine News – Wine Sector gets Climate ‘Message’ – NZ Herald sponsored by Plant & Food Research June 2023

Industry thinking about the future as big changes loom.

An experimental vineyard is one of the ways that science will ensure the world will still be able to enjoy New Zealand wine as the climate changes.

With the ability to fine-tune the environmental conditions, scientists at the Plant & Food Research Experimental Future Vineyard at the New Zealand Wine Centre -Te Pokapū Wāina o Aotearoa - will be able to mimic expected climate scenarios of the future.

Plants grown in the new 600sqm facility which is due for completion in 2024, will help scientists understand how different temperatures, soil types and water availability may impact grape production in the future, and provide the industry with key knowledge to help it adapt.

The experiment comes as a Plant & Food Research study suggests areas of the North Island suitable for growing Sauvignon blanc vines are likely to substantially reduce this century as climate change brings rising temperatures.

However, Plant & Food Research Science Group Leader, Fruit Crops Physiology, Dr Jill Stanley, says it is not all bad news for connoisseurs of the wine - one of New Zealand's most popular varieties - as modelling under both low and high temperature rise scenarios also shows areas of the South Island are likely to increase in growing suitability. "Moderate gains are predicted in Marlborough, Canterbury and central Otago under low rise scenarios, but substantial gains under higher temperatures," she says. "By mid-century, there may be an opportunity for Canterbury and parts of Otago to become global Sauvignon blanc powerhouses, alongside Marlborough (New Zealand's current prime Sauvignon blanc producing region, accounting for 72 per cent of output).

"So, if you like a drop of New Zealand Sauvignon blanc, you're probably going to be okay."

Chief Sustainability Officer, Dr Roger Robson-Williams, says Plant & Food Research is working with a variety of industry sectors, to understand what and where crops can be grown in the future. By using computers to jump in a 'virtual time machine', scientists can see what rainfall patterns and temperatures are going to look like in different parts of Aotearoa. "Climate change is going to affect what we eat over time," he says. "For wealthy nations, the impact may seem quite small at first, as they will generally have the resources to secure more-or-less whatever foods they want for the time being.

"For less developed countries, climate change will produce real issues in terms of food security; not just impacting the type of foods available but, more worryingly, it will lead to absolute scarcity of food with ever-increasing risks of crop failures around the globe. We want to make sure that New Zealand can continue to grow good, nutritious food, for ourselves and for others."

Robson-Williams says the first step is to get a picture of what crops will grow well and where; these may be crops we already have, or new crops. "We're also looking at improving our current crops so they can cope better with the impacts of climate change – be it drought tolerance, resistance to different pests and diseases, or just the ability to grow in hotter conditions," he says.

Stanley says the research contains a key message for growers and the industry: "It's increasingly important growers start thinking about what the future holds and the adaptations they can take to mitigate and reduce the effects of climate change. "While we don't know for certain what is ahead as many different factors affect how crops are grown, the research is designed to give the sector some idea of what could occur," she says.

As well as changing to varieties that are more suited to the changing climate, Stanley says growers could adapt the way they grow crops, such as using covers to protect them from increasing risk of

rain and hail. They could change the crops they grow (for example growing avocados or apples instead of grapes) or consider expanding into different regions.

Dr Zac Hanley, General Manager Science New Cultivar Innovation, says that the changing climate might also create new opportunities for New Zealand's horticulture sector. "We're bringing new crops into New Zealand, testing things that might be able to cope with future conditions. For example, New Zealand might be able to successfully grow sub-tropical plants like dragon fruit as our climate changes, and that could be a potential new industry for growers in these warmer regions."

A joint New Zealand-Viet Nam dragon fruit breeding programme has resulted in the development of the first varieties of dragon fruit that could form the basis of a New Zealand sector.

Supported by the Ministry of Foreign Affairs and Trade, the New Premium Fruit Variety Development project has bred three new varieties of dragon fruit which will be commercialised globally by VentureFruit, a T&G Company. Initial testing and evaluation is underway to determine how these new varieties could be commercially grown in Northland.

Plant & Food Research is also looking at the viability of commercial production of other non-traditional crops, such as peanuts in Northland and almonds in the Hawke's Bay, that may do well in New Zealand's future climate.

Growing indoors, away from the weather, is also an option. Dr Samantha Baldwin, a Science Group Leader at Plant & Food Research, says their research is attempting to make sure New Zealand can deliver food that can be grown long into the future, despite the climate issues being experienced.

She says indoor growing could help food security "because we can basically recreate the entire environment within a controlled area so we can take out the risk not only of erratic weather but also seasonal weather. We can create all seasons in one day if we really want."

Stanley says that climate change will potentially have major impacts on New Zealand and growers are already thinking about how they will respond. "The horticulture sector needs to weigh the costs of adaptations or mitigations to climate change against the economic impact of doing nothing," she says. "It is great to see industry bodies starting to think about what these changes might mean and to plan accordingly."

For more information: www.plantandfood.co.nz

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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