

# The Cellar Club Inc



*Established in 1980*

## *April 2024 Newsletter*

### *Gold Medal Winners from the New Zealand International Wine Show October 2023*

*Hosted by Michelle Fraser,  
Clearview Sales Manager and occasional Wine Judge*



**Wednesday 10<sup>th</sup> April, 8pm Start**  
**Door Price: Members \$14 / Guests \$18**



*Please remember your tasting glasses 🍷 🍷 🍷 🍷*

Immediately that the Gold Medal Winners from the New Zealand International Wine Show were announced last October, your club set out to acquire 3 bottles of 7 gold medal wines for us to taste this month. April was chosen to do this as that is a time of the year when the wine industry is busy with harvest and thus many wineries are unavailable to present to us.

The beauty of doing this immediately that the announcements were made were two-fold. It meant that the wines were still available and more importantly it also gave us an opportunity to secure 5 that were trophy wines, one of which was also the overall Champion Wine of the Show.

And to help us present these wonderful wines to you all, we have invited Clearview Sales Manager, Michelle Fraser back to help us. You may recall that last year she mentioned that she has been a wine judge but she also comes with an extensive knowledge of viticulture and wine making, so is well placed to provide background and her take on each of our wines that we will be tasting.

The wines we will be tasting are:

- 🍷 Lindauer Special Reserve Rose NV – Gold & Trophy for Champion NZ Sparkling Wine
- 🍷 2023 Giesen Estate Riesling – Double Gold & Trophy For Champion Riesling
- 🍷 2022 Leefield Station Gewurztraminer -Double Gold & Trophy for Champion Gewurztraminer
- 🍷 2022 Brancott Estate Letter Series O Chardonnay – Double Gold, Trophy for Champion Chardonnay plus Champion Wine of the Show
- 🍷 2021 Daisy Rock Reserve Pinot Noir – Gold Medal
- 🍷 2021 Esk Valley Artisanal Hawkes Bay Malbec Merlot Cabernet Sauvignon – Gold Medal
- 🍷 2021 Trinity Hill Hawkes Bay Syrah – Double Gold , Trophy for Champion Syrah, Trophy for Champion Syrah & Predominant Blends & Trophy for Champion Commercial Red Wine

## *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* - Pegasus Bay Wines

We had Pegasus Bay wines presented to us by Ed Donaldson, Marketing Manager, who was informative and entertaining throughout the evening. Our club ordered 109 bottles from Pegasus.

Some of the information he imparted to us was:

- Their venture started as a curiosity by Ed's father, a surgeon 40 years ago.
- That they have 40ha now planted in vines.
- Their vines are not grafted from root stock.
- They used to get grapes for their Main Divide range strictly from other growers/friends, this has now changed as they planted vines in 2008 to cover half this load.
- There is seven family members involved in the day to day running of the business.
- They export half of the wine they make to approx. 20 countries, including the UK, Belgium, Holland and Australia.
- They will be 40 years old next year.

As a reminder of the wines we tasted during the evening:

- Y Main Divide Rosé 2023 - Welcome wine *a mixture of Pinot Noir, Sauvignon Blanc, Cabernet Franc and Cabernet Sauvignon*
- Y Pegasus Bay 2021 Sauvignon Blanc *had less than 15% Semillon added*
- Y Pegasus Bay 2020 Chardonnay *the grapes for this were foot stomped!*
- Y Pegasus Bay 2023 Bel Canto 'Dry Riesling' *this is a really important grape variety for the area, these grapes are picked really late in the season – Bel Canto translates as beautiful music/singing*
- Y Main Divide 2021 Te Hau Pinot Noir
- Y Pegasus Bay 2020 Merlot Cabernet
- Y Pegasus Bay 2021 Finale 'Noble Semillon Sauvignon Blanc

## *Committee Musings*

1. At the upcoming AGM in May, we are still looking for nominations to welcome someone to be the Secretary of the Committee. Please think on this. We are using templates for the Minutes now, and rosters are done at the beginning of the year only once, so the job is not arduous.
2. We also continue to be delighted and thankful of everyone's help with set-up of the hall for our gatherings, and then the pack down at the end of the evening.

## *Looking Ahead:*

- Y **8<sup>th</sup> May** – AGM - agenda attached with this newsletter
- Y **12<sup>th</sup> June** – Brockenchack, South Australia
- Y **10<sup>th</sup> July** – Midwinter Christmas themed Dinner, Featherston Tavern, Featherston Street, Wellington

## Wine News

### Winery waste problem a zero-carbon opportunity

Penny Wardle, *Marlborough Express/Stuff* 1<sup>st</sup> March 2024

The Green Circle, a Blenheim startup company, and Yealands Wine are piloting a method to convert grape waste into 80% pure carbon.

The resulting product, biochar, held up to four times its weight in moisture, provided a home for soil microbes, boosted the value of compost and fertiliser, and could be added to animal feed.

As part of last week's Climate Action Week Marlborough programme, a demonstration at the Yealands plant near Seddon showed forestry wood-waste and grapevine stumps being fed into one end of a machine and biochar being spat out the other.

The biochar, a charcoal-like substance, was slightly damp from moisture added to reduce its temperature from as high as 1000C.



The Green Circle founder and director Steve Brennan and chief executive David Savidan said the machine being used for the pilot would dry marc at Yealands this vintage.

Marc is the seeds, skins and stalks left behind when wine is made.

"As much as possible" would be converted to biochar using pyrolysis, which is the burning of organic material at super-

hot temperatures with no oxygen.

The biggest challenge would be scaling up to use available waste, improve efficiency and make biochar affordable, Brennan said.

Depending on the size and moisture content of material being fed in, an average of 20 tonnes could be processed per day, Savidan later told the *Marlborough Express*.

This time next year, the company planned to have several machines with capacity to process 15,000 to 20,000 tonnes. These would be based at a site central to vineyards, ideally in Renwick or Riverlands.

Last year, about 393,865 tonnes of grapes were harvested in Marlborough, according to Marcus Pickens of Wine Marlborough.

About 20%, or almost 80,000 tonnes, of that volume was marc.

Brennan said the 6 million or so vine trunks that were removed from Marlborough vineyards each year and 40,000 to 50,000 tonnes of prunings could also undergo pyrolysis.

Wine companies could dig biochar back into vineyards to sequester carbon for a zero footprint, he suggested.

However, there was not yet New Zealand demand for high-carbon biochar, Savidan said. The Green Circle's business plan included researching local benefits that would later be shared.

Yealands sustainability manager Andrée Piddington said the winemaker was keen for solutions because composting marc could cause leachate runoff.

Even if The Green Circle did nothing but dry marc, she would be happy, Piddington said. It could be stored with no risk of runoff and then sold as livestock feed

Yealands was planning a trial in which biochar would be added to compost and then applied to soil.

Digging biochar into the ground to lock in carbon was appealing but not practical among the posts and wires of established vineyards, Piddington said. This could be possible as new areas were developed or old areas replaced.

Savidan said The Green Circle would charge clients to process their grape marc, at the cost of disposal. They could buy biochar at discounted rates.

The company was the sole New Zealand distributor of its pyrolysis machine, bought from an Australian manufacturer that planned to take the technology global, Savidan said. The Green Circle designed and owned the New Zealand-made drier.

The company was also talking with Marlborough forest and aquaculture companies, Savidan said. OneFortyOne was looking into transforming wood waste, while New Zealand King Salmon was considering turning dead fish into soil stimulants.

In June 2020, the Marlborough District Council, Massey University and the Ministry for the Environment analysed five options for repurposing grape marc.

In their report, biochar was said to deliver “far and away the best environmental outcome. Going down the biochar route means the industry potentially has the opportunity to offset the emissions from all other parts of the production and supply chain.”

## **Marlborough company Repost recycles vineyard fence posts for use on-farm**

*11 March, 2024 by Kem Ormond from NZ Herald*

Ever wondered what happens to old vineyard posts when they are discarded?

Repost, a company based in Marlborough, has been repurposing vineyard fence posts for the past four years. What started as a need to find a cost-effective way to source posts for 30km of stock fencing on Greg and Dansy Coppell’s 500-hectare sheep and beef breeding farm in Nelson Lakes has now turned into a thriving business.

The Coppells said their first thought was to find a quantity of discarded vineyard posts. Greg’s father Allan had been using them for decades on his farm.

They found a stockpile of posts at a Marlborough vineyard and after sorting over the pile, they returned, repurposing the broken posts into usable 1.8m and 1.6m half and quarter round posts.

They transformed their farm into usable paddocks, maximising pasture and accommodating their various stock. With the seed sown, Greg and Dansy were keen to make this work on a larger scale and thus began Repost.

While they drive the business development and partnership opportunities, their team now consists of Stu Dudley who has been in the viticulture industry for over 15 years and Liam Garlick who streamlines freight and logistics and day-to-day site operations; the glue that binds this operation together.

With thousands of tonnes of useful durable wood being put into landfills every year from the viticulture industry, and with the viticulture industry priding itself on being sustainable and always looking at ways to lower its environmental impact, repurposing their old posts was the way to go, they said.

Since its conception, Repost has stepped up to the next level and with a tick from WorkSafe and resource consent processes in place, they are now able to process on-site. This has made their operation smarter and more productive, they said. They have processed more than 600,000 posts in total since they started in business, with a gradual increase each year.

They are looking to process up to 400,000 alone in this coming year and in the long term, they are hoping to include added value products such as 5x2 battens that could be used for various uses, including by DoC for its walkways.

### **How Repost is supporting Cyclone Gabrielle relief efforts.**

Repost has a crew of four who are working in Hawke's Bay, supporting the Cyclone Gabrielle relief efforts, along with the Hawke's Bay Silt Recovery Taskforce.

Instead of the damaged vineyard posts being sent to Whangarei to be chipped, they are turning the posts into intermediate and strainer posts, which have been donated by the taskforce to rural communities up and down the East Coast including Otane, Pōrangahau, Pākōwhai, Esk Valley, Tutira and Wairoa.

They are working their way through some of the larger vineyards and orchards and expect to be in Hawke's Bay for another 12 to 18 months.

### **The good news**

Repost says it is changing one of the viticulture industry's largest waste issues while also introducing recycled low-cost posts for farmers. Repost has partnered with Mitre10 as a supplier of their posts.

## *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.

## *Club Information*

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### **Club Website**

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