

# *The Cellar Club Inc*



*Established in 1980*

## *September 2024 Newsletter*

*Misty Cove, Marlborough*  
*presented by Emmanuel 'Manu' Bolliger*

### *Misty Cove Wines*

**Wednesday 11<sup>th</sup> September, 8pm Start**

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

This evening is to be presented by Misty Cove's South African and French trained Chief Winemaker, Emmanuel 'Manu' Bolliger. Manu's philosophy is simple: get the grapes right and do very little in the winery. When he is not getting his hands dirty in the vineyard innovating their wine program with Acacia wood puncheons, working with new varietals or just getting all-round creative with new styles of wines – you'll find Manu off the grid, hunting somewhere in the wilderness, or creating his own cheese, cured meats and olive oil at his piece of paradise in Rarangi.

Misty Cove isn't your typical wine brand. Founded in 2008 by New Zealander Andrew Bailey, it's a story of breaking conventions. Now led by a tight-knit crew team, who blend traditional winemaking with Kiwi ingenuity, crafting bold wines that defy expectations. With vineyards across Marlborough and New Zealand, their wines travel worldwide, embodying their motto, "Wine for Good Times." They celebrate individuality, encouraging people to forge their own paths and share memorable moments over a glass of Misty Cove Wines.

Our wines for the evening are:

- 🍷 2022 Misty Cove Waihopai
- 🍷 2024 Misty Cove Estate Sauvignon Blanc
- 🍷 2023 Misty Cove Estate Pinot Gris
- 🍷 2024 Misty Cove Landmark Albarino
- 🍷 2024 Misty Cove Landmark Riesling
- 🍷 2022 Misty Cove Landmark Chardonnay
- 🍷 2023 Misty Cove Estate Pinot Noir

Misty Cove Wine Group Limited offers more than just quality wines. The company also boasts cellar door accommodation located in the heart of the Marlborough wine country,

away from it all, while still being close to all the good stuff. The accommodation comes complete with a private pool, garden, barbecue facilities, free WIFI, and free private parking.

### From the Misty Cove website, an article of interest:

*Ask any winemaker and they'll tell you that the flavour and characteristics of a wine shouldn't be overly influenced by the wood during fermentation. Instead, the wood is intended to support the wine – and merely add a little 'spice'. It's a balancing act between the flavours of the wood and the fruit.*

*Lately, a few winemakers have been questioning the dominating role that oak has played in winemaking. There is the view that by adding something to the wine – that 'woodiness' in oak - you're merely masking or adding too much to the fruit and fermentation.*

*In walks acacia wood to the scene who is now unquestionably the new player in town. Winemakers have discovered that judicious use of acacia barrels during production adds floral notes, improved texture and less of a "woody" taste. Thus, the appeal of acacia barrels lies not so much in the flavours they impart but rather the lack of flavours. Compared with oak, acacia's contribution is mostly textural.*

*Firstly, it's native to America and it was brought over to Europe in the 17<sup>th</sup> century. Its common name is Black Locust tree. And it's actually a family of the legume, so it's a legume. Acacia, which comes from forests in northern France, is sawed rather than split into staves, and is now used by a handful of wineries worldwide.*

## 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 – Wairiki Estate and Petane, Esk Valley

34 members and one guest attended the evening and tastings and sales were good.

Our presenter for the evening was Brent Linn from Wairiki and as well as giving a brilliant talk about the terroir of the region and how the wines were different, Brent gave a personalised view of the owner of Petane and his families' losses from Cyclone Gabrielle where they lost everything. Phil Barber lost his house, vineyard, restaurant, a neighbour's brewery, plus his brother lost his property as well. The good news is that they didn't lose family, all were rescued to safety.

Phil Barber still continues to make wine, but now the grapes are from neighbours or the latest batch he is working with is from Gisborne. His wines are worth seeking out.

The different labels certainly made for an interesting evening, and a reminder of the wines we tasted during the evening are below:

-  Grace White Pinot 2023
-  Petane Viognier
-  Wairiki The Matriarch Chardonnay 2023
-  Wairiki La Briar Rose' 2021
-  Wairiki The Optimist Pinot Noir 2020
-  Wairiki The Redeemer Reserve Pinot Noir 2020
-  Petane Merlot Cabernet Franc

## Committee Musings

1. There is still a focus on growing our member numbers. If you know someone who would like to come out once a month and taste some really great, different and sometimes otherwise

inaccessible wines, please pass on our flyer to them when you mention us. The flyer is attached separately in the Editor's email.

2. It's great to have everyone helping with the tables and chairs for our meeting set up/set down, thanks. Also please take the spittoons/water jugs/cracker plates back to the kitchen.

## *Looking Ahead:*

🍷 **October** – Peregrine, Central Otago

🍷 **November** – Bubbles Evening, tbc

🍷 **December** – Christmas Dinner, tbc

## *Wine News* – **Mission Wines**

**CathNews NZ**



After a 45+ year tenure, we have farewelled our famed winemaker, Paul Mooney.

How do you sum up a career that long? Paul has been here since 1979 and has seen numerous changes within the industry and Mission itself.

He has always loved innovation in wine and has been deeply involved in sustainability in the winery. We are 60% more water efficient and 67% more energy efficient than other like sized NZ wineries, making Mission an industry leader.

If forced to pick one, Paul feels that 2009 was his favourite vintage. It is no coincidence that the 2009 Jewelstone Cabernet Merlot blend (now known as 'Antoine') received outstanding reviews, culminating in the infamous tasting led by Lisa Perotti-Brown MV, held in Hong Kong in 2011. Jewelstone 'Antoine' came third in the line-up which included five French First Growths valued at thousands of dollars a bottle.

Paul is a treasured person around Mission, and we wish him well for his next chapter of history in the making.

Having worked alongside Paul for the past 13 years EIT graduate Alex Roper is now relishing the challenge of honouring his legacy, expertly assisted by Jillian Meier and the wider team.

This expertise, passion and dedication are the foundations of Mission's excellence. The team is excited to be continuing to make history in the Mission spirit.

*Please note that we are planning for Mission to present to us in March 2025 – Ed,*

## *Wine News* – **Churton Wines: Those of you who watch Country Calendar may have seen Churton Wines on Sunday 28<sup>th</sup> July 2024**

### **PRODUCING SOULFUL, ORGANICALLY CERTIFIED WINES FROM OUR DISTINCTIVE HILLSIDE VINEYARD IN MARLBOROUGH, NEW ZEALAND**

For the past 30 years Sam and Mandy Weaver have farmed the land with a delicate hand, long before it was fashionable, and approached the vineyard with strong ecological values, a focus on biodiversity and adopted biodynamic principles. The wonderful diversity of the property from its mature trees and native bush to the riverbed and pastureland first attracted them to this special place. This is a family farm with three generations living and working on it, a herd of Red Devon cattle, that get let into the vines after harvest at Autumn, beehives, chickens and the family dogs.

Sam Weaver looked at an overview of their property and decided it looked like a side of beef, so all the different blocks are named after cuts of meat!

The reins have now been handed over to the second generation, Ben and Jack, who bring youth and innovation to the Churton vineyard and cellar.

Biodynamic farming allows them to truly express their unique hillside vineyard site and its soil. They learn daily from the farm and are always seeking ways to challenge themselves and convention, experimenting with a traditional approach to winemaking to bring out the best from their vines. They firmly believe that the source of exceptional wines lies in the vineyard.

Their biodynamics involves Microbiology, Macro-biology, Cosmic biology and Spiritual biology, and their wines cover 22ha of their 51ha farm.

They focus on four grape varieties, which they believe are best suited to the undulating hillside vineyard with its north-east aspect, clay soils and specific micro-climate. They are:

- 🍷 Sauvignon Blanc
- 🍷 Viognier
- 🍷 Petit Manseng – *they are NZs main producer of this wine, a native to France's Jurancon area*
- 🍷 Pinot Noir

Churton also has a Wine Club if you would like to join. [Churton Wines Marlborough, New Zealand](#)

## Six of our Club went and joined Western Hills Wine Society for a Rockburn evening

Western Hills Wine Society sent an invitation to us, that was shared along with our last newsletter, to join them for their wine club evening hosted by Rockburn from Central Otago. The presenter was one of their wine making team, Malcolm Rees-Francis.

Rockburn specialises in Pinot Noir, but the wines for the evening were:

- 🍷 2023 Rockburn Stolen Kiss Rose
- 🍷 Rockburn Amber *this is a Pinot Gris fermented like a Pinot Noir*
- 🍷 Rockburn Chardonnay
- 🍷 Devil's Staircase Pinot Noir
- 🍷 2023 Rockburn Pinot Noir
- 🍷 2022 Rockburn Eleven Barrels Pinot Noir
- 🍷 2022 Rockburn Twelve Barrels Pinot Noir
- 🍷 2022 Rockburn The Art Pinot Noir

We were asked to keep a little of each of the Pinot Noirs in our glasses to do a vertical tasting as they rolled out. As always, it was an interesting comparison with some divergence as to which was best.

The Amber wine was called an 'orange wine' and this type of wine originates from the Georgia area of Europe. An interesting tippie, nice orangey colour, slightly murky, i.e. not filtered when it left the barrel, and the Pinot Gris has spent a year in oak. This wine is built to age over 10 years, if you like to cellar it. An interesting and fun evening with a welcoming crowd.

## 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*

**President**  
**Murray Jaspers**

[Murray.jaspers@gmail.com](mailto:Murray.jaspers@gmail.com)

027 280 0301

**Editor**  
**Evelyn Dawson**

[59evelyndawson@gmail.com](mailto:59evelyndawson@gmail.com)

**Club Address & Treasurer**  
**C/-Wayne Kennedy**  
17 Stonefield Place  
Johnsonville, Wellington 6037  
[waynekenedy51@gmail.com](mailto:waynekenedy51@gmail.com)

**Vice President & Membership**  
**Gayl Gaukrodger**

**Secretary**  
**Gordon Barlow**  
[Gordon.j.barlow@gmail.com](mailto:Gordon.j.barlow@gmail.com)

**Club Website**  
[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

**Club Bank Account for Internet Banking 06 0541 0056031 00**

