



The Cellar Club Inc

Established in 1980

Newsletter - June 2019

Next Event: "A Colab view of Europe"

**Wednesday 12 June 2019, 7.45pm for 8.00pm start.
Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

Members \$14; Guests \$18

Presenters: Simon Bell- Representative, Colab Wine Merchants.

During my absence a little confusion has arisen over this tasting. In the newsletter last month Wayne mentioned that Simon would be presenting wines from South Australia. While this had been canvassed it was not possible to put this together in the time available and Simon has outlined a Taste of Europe instead. We are happy with this and the following will be the wines presented next week.

Alpha Domus Collection Sauvignon Blanc	(NZ)
Vivanco White Rioja	(Spain)
Guerrieri Rizzardi Pinot Grigio IGP Veneto	(Italy)
Domaine Dupre Bourgogne Chardonnay	(France)
Vivanco Rioja Crianza	(Spain)
Vivanco Rioja Reserva	(Spain)
Chateau Mauciol Cotes du Rhone Villages Red	(France)

Members will know that Simon has supported our Club in the past having presented tastings for Ash Ridge and Macvine.. He has recently moved to this new company in wine and spirit wholesaling, Colab Wine Merchants Limited. The directors of Colab are as Wayne points out, associated with 2 well known wineries: Alpha Domus Limited [Hawkes Bay] and Terra Sancta [Central Otago].

Some lovely European wines to taste, come along and enjoy the evening.

From the Editor

You can breathe a sigh of relief. The real Editor is back.

Mind you as I sit here preparing this newsletter it is 4.50 pm yet almost dark, the rain is lashing on the roof and pouring over the side of the spouting outside the door, and the temperature is a balmy 8°, and to top it all off the Golf course was closed because of flooding. Where are the deserts of the UAE when you need them. (See picture at the end of the newsletter).

Just to answer Wayne's question from the last newsletter, yes we did have the opportunity to sample a couple of wines while we travelled. The cruise ship did not have a particularly good selection. We had a Grant Burge early in the cruise but it quickly disappeared off the wine list as did a number of others, and the selection became quite limited. We were able to sample a couple of Maltese wines, and two from Spain when we stopped in Barcelona. These were OK without being special. After paying between 9 and 12 \$US for a glass (and not a particularly generous one) on the ship, we were probably overwhelmed by the significantly lesser price for bottles purchased onshore.

It's that time of year again when we have several issues to deal with associated to the two upcoming tastings and renewal of subscriptions. Attached to this newsletter you will find a payment advice form and a menu from the Trade Kitchen.

Please complete the form and bring it to the June tasting or forward to Wayne. Note that we are asking that you complete details of your requirements for the July dinner. This will make it easier for the restaurant on the night. And please check out the survey question. Of course we are also asking you to part with some of your hard earned money but that is sort of normal for us.

See you next week, with another great tasting in store.

Cheers *Robin Semmens*, Editor

Looking Back



The Cellar Club Inc ANNUAL GENERAL MEETING

The AGM went well. The supper was well received and having bubbles at the supper was a hit. Good feedback was received about the supper and the wine. Your committee was returned unopposed and unchanged. I am sure that this means you are happy with the way that club activities are running. Just remember, we always welcome feedback and/or suggestions from members, so let us know what you are thinking.

Looking Forward – Mid Year Dinner – The Trade Kitchen – 10 Customhouse Quay, Wellington

Trade Kitchen was founded in 2007 with reviewer David Burton at the time calling it “the most lavish restaurant fit-out Wellington has seen for years.” Twelve years on and Trade has firmly established its reputation as a sophisticated bistro serving deliciously simple modern New Zealand food.



As mentioned above, the attached Payment Advice and menu will require your attention. Looks to be a great choice and an enjoyable evening in prospect.

Screwcaps

A reminder that Anne collects screwcaps at meetings. As mentioned she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

Wine humour

A REAL MAN IS A WOMAN'S BEST FRIEND. HE WILL REASSURE HER AND COMFORT HER. HE WILL INSPIRE HER TO DO NEW THINGS AND TO LIVE WITHOUT FEAR. MAKE HER FEEL SHE IS THE MOST BEAUTIFUL WOMAN IN THE ROOM AND ENABLE HER TO BE CONFIDENT, SEXY AND INVINCIBLE!



And, just for some variety, the "Dad Joke" hater has provided me with some insults for inclusion;

"He had delusions of adequacy." - *Walter Kerr*

"He has all the virtues I dislike and none of the vices I admire." - *Winston Churchill*

"A modest little person, with much to be modest about." - *Winston Churchill*

"He has no enemies, but is intensely disliked by his friends." - *Oscar Wilde*

"He is a self-made man and worships his creator." - *John Bright*

"He is simply a shiver looking for a spine to run up." - *Paul Keating*

In the News - Tuku Māori Winemakers Collective

NZ Wine Press Release – April 2019



Tuku is the world's first Māori Winemakers Collective, bringing together awarded Māori wine companies based on their shared values of land, family and hospitality.

The collective is made up of majority Māori-owned, NZ-owned wine companies: Kuru Kuru, Ostler, Steve Bird, te Pā and Tiki Wines, offering a wide range of premium varietals from the most famous wine-growing regions of Aotearoa.

The name Tuku comes from the Māori art of Tukutuku weavings, which are decorative wall panels. These panels were lashed or stitched together by people working in pairs from either side, passing the stalks back and forth. The members all share the same values of the land, family and hospitality and by working together, hope to strengthen indigenous winemaking as a whole. There are very few companies that work collectively in this industry that will share ideas, share market resources and share a meal together. The Tuku collective is united by a common ethos to winemaking, business and life. At the heart are the Māori values of:

1. KAITIAKITANGA - guardianship of the land and people

Like the majority of New Zealand winemakers, TUKU is all certified sustainable, but they take it a few steps further than that. The collective is all about family, and they want to ensure that they look after our land and people, to make sure future generations get to experience Aotearoa in the same way we have. The collective supports several organisations dedicated to Kaitiakitanga. In the vineyards, they use various methods to enrich vineyard soils, such as compost, liquid seaweed, molasses and beneficial bacteria and fungi for ground drenching and lambs to graze in the winter. They have a strong focus on re-using and maximise recycling opportunities wherever possible. They all strive to ensure all their actions have the long-term interest of our land at heart.

2. WHAKAPAPA - our family, our heritage

Whakapapa links people to all other living things, the earth and the sky, and traces the universe back to its origins. TUKU are all extremely proud of their heritage and where they come from and they have many generations working within the companies. They embrace the past, live in the present and look to the future.

3. WHĀNAUNGATANGA - sense of family connection

It is a big part of Maori culture to create a sense of belonging and to embrace people into their whānau. It is important for the collective to create meaningful relationships through shared experiences and by working together. They respect and foster relationships within their organisations, within their iwi and within the community. We may not be born of the same parents, but you are still very much part of our whānau.

4. MANAAKITANGA - hospitality/generosity

TUKU thrives on this. Wine is a great thing to share with friends and family and that is what TUKU is all about. Enhancing that special moment, showing generosity, sharing a slice of New Zealand and embracing you into our whānau.

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Coming Events

Wednesday 10 July 2019
Mid-Year Dinner – Trade Kitchen

Wednesday 14 August 2019
Waimea Estate

Wednesday 11 September 2019
Central Otago Wines

Wednesday 9 October 2019
Rugby World Cup Tasting

Wednesday 13 November 2019
South American Wine & Food

TBA December 2019
End of Year dinner



*You can't go anywhere without b****y power pylons.*