



The Cellar Club Inc

Established in 1980

Newsletter - October 2019

Next Event: Celebrating RWC 2019

**Wednesday 9th October 2019,
7:45pm for 8:00pm start**

**Johnsonville Community Centre Hall,
3 Frankmoore Avenue, Johnsonville**

**Members \$12; Guests \$16
Presenter: Keith Tibble – EuroVintage**



How quickly time passes. It's two years since Keith last presented a Spanish tasting to the club. Sadly Spain did not qualify for the 2019 Rugby World Cup even though they are a developing presence in Rugby 7's.

But America, Australia, England, France, Italy and South Africa did and they all make wines that we will get to taste and enjoy as we celebrate those countries' success in getting to participate in the tournament.

We did contemplate adding Kava [Fiji] and Saki [Japan] to the mix but ever mindful of the need to protect your taste buds and also to be able to lawfully drive home, the decision was reluctantly made to leave them off the tasting list. We also left out Argentina since they will be part of our November tasting.

I'm also told that the style of the evening will be a little different with at least one of the wines being a mystery, much like some of the referee decisions being made at the tournament.

One final thing. To add some atmosphere, we would like you to wear some rugby apparel. A cap, a scarf, a jersey, whatever you like.

But if you don't have any gear or don't even like rugby, don't let that keep you away. The range and diversity of the wines is sure to provide a lot of interest and make the evening worthwhile as we explore the different styles from around the world.

See you next Wednesday

From the Acting Editor

Let me begin by again apologising for no newsletter last month. As I think I said in an email, Robin and Pat had to fly to Sydney suddenly and there simply wasn't enough time to get it out. There is still no word as to when they may return, so please direct any communications to myself or another of the committee in the meantime.

Hopefully this month's newsletter will provide you with your news fix. That said, the objective of this newsletter is to disseminate information, often with a generous sprinkling of humour. Given there is much information for you to read in this issue, please don't just put it to one side after a quick scan. You may miss something.

I would especially draw your attention to the section on Save the Date. This is the first of 3 special themed events your committee is planning in 2020 to celebrate our 40th anniversary. A full calendar of events will be sent out separately so you can update your diaries.

These last 2 months has been a funny old one for your committee with much drama going on in our lives, interspersed with overseas travel for 3 or us and a couple of major knee ops for another. Sadly included in all this, was the passing of Anne's mum very recently. The club did deliver some flowers and card to Anne expressing our condolences on behalf of you all.

See you there next week,

Cheers *Wayne Kennedy*, Acting Editor

Looking Back - 2 Iconic Central Otago Wineries,

Presented by Cenna Lloyd, Negotiants

Wines Tasted

[Two Paddocks' 2018 Single Vineyard Pinot Rose](#)

[Misha's 2017 Cantata Pinot Noir](#)

[Two Paddocks' 2018 Pinot Noir](#)

[Two Paddocks' 2017 Riesling](#)

[Misha's 2015 Limelight Riesling](#)

[Misha's 2019 Dress Circle Pinot Gris](#)

[Misha's 2018 The Cadenza Late Harvest Gewürztraminer](#)

— TWO —
PADDOCKS®

Misha's
VINEYARD

For the 19 members and 1 guest that attended, this was a great tasting as evidenced by the fact that 101 bottles were ordered, such was the quality and pricing.

The low turnout was a disappointment but upon reflection, there were 3 couples overseas and another 4 people that contacted us beforehand and apologised because of sickness. These were 10 people that almost always attend and that, coupled with other regulars I have since heard were either out of town or sick, probably explains the low turnout. It can happen sometimes.

Cenna began her tasting presentation explaining the locations of Two Paddocks and Misha vineyards and as luck would have it, the wines presented covered the 4 main Central Otago sub regions of Alexandra, Bannockburn, Gibbston Valley and Bendigo, Not covered was the area around Pisa Moorings or Wanaka.

She went on to explain that the reason for tasting the 2 Pinot Noirs first was so that any residual sweetness in our mouth from the whites would not destroy the delicacy of the 2017 Misha 'Cantata' Pinot Noir. All 3 red wines were excellent reflections of their styles but I

especially enjoyed the savoury notes each had as compared to the dominate cherry flavours that tend to be more evident in other Central Otago Pinot Noirs.

The surprising wine of the night was Misha's 2015 'Limelight' Riesling. 4 years on, it still had a bright fresh citrusy flavour, This was a medium style Riesling with 34 grams/litre of residual sugar and I especially liked its delightful lingering finish. It's hardly surprising to find later that wine writers have given this wine 5 stars. And to the surprise of everyone present, Jenny joyfully announced that she had finally found a white that she liked.

Misha's 2019 'Dress Circle' Pinot Gris was another of their whites to find great support from members. It had a flavours of pear, citrus and spice, This is a very pleasing aromatic wine that will go well with Asian cuisine, which is hardly surprising, given that the owners worked in Asia for 16 years and set out to develop wines that would suit Asian as well as Western foods.

Of the two wineries, my personal favourite was Misha Vineyards with their theatrical named wines. So it was only fitting that the finale for the night was their 2018 'The Cadenza' Late Harvest Gewurztraminer. This medium sweet wine had aromas of apricot making it an excellent match with fruit driven desserts or with soft cheeses. As I said earlier, a great tasting.

Looking Forward – South American Wine & Food Matchings



For the last 3 years, our November tastings have been a bit different with an emphasis on a foreign country and wine and food matches. November this year will be no different although this year it is a region, rather than a country.

Our presenter, Cenna Lloyd, departed after last month's tasting for a 3 week tour of South American vineyards so her offer to return and give us her insight into the wine sub regions we will taste was just too good to pass up.

The recipes have already been allocated and there will also be a special surprise that hopefully will add to a carnival atmosphere. Like last year, we will need to limit numbers to fit our catering. Unlike last year we will need to enforce that number or the risk will be the early bird may miss out on their worm. Ok, so it is a bad metaphor but you get the idea.

More information on how you can reserve your place will be released after this month's tasting



Saturday 21st March 2020

This is the date of our planned day trip to the Wairarapa, the highlight of which will be a wine tasting and a lunch at Coney Wines.

A full itinerary for the day is being prepared and we will let you know the information once it is finalised.



In the meantime, please put this date on your fridge, in your diaries or use whatever favourite way of remembering you have. You will not want to miss this event.

Screwcaps

A reminder that Anne collects screwcaps and the metal capping on the top of wine bottles. Simply bring them to our tasting meetings. As has been mentioned previously, she gives them to the Lions organised Kidney Kids Support Group. No food lids or beer tops please.

Something different

[contact Wayne for an answer sheet if you get stumped finding one of the words]

Wine Tasting

Word Search

ACID
ALCOHOL
AROMATIC
BLIND
BODY
BOUQUET
CHARACTER
CLARITY
COLOR
CORK
DESSERT
FAULT
FINISH
GLASS
LEGS



OXIDATION
RED
SAVOR
SIP
SMELL
SPARKLING
SPITTOON

SWIRL
TANNIN
TASTE
TEXTURE
VARIETAL
WEIGHT
WHITE

Did you know?

Winemaking in Central Otago

The first winemaker attracted to Central Otago was John Desiré Feraud who came to the area during the Dunstan gold rush of 1862, and after investing in a claim became rich overnight. Feraud, who was from a French winemaking family, recognised the potential for grape growing, and leased 40 hectares in Clyde where he planted the first wine grapes in 1864.



Over the next 20 years he made a variety of wines even winning a prize for his Burgundy-style wine in Sydney in 1881. His farm, named Monte Christo Gardens, was an extensive garden of fruit trees, vegetables and 1200 vines, along with a winery which still stands today.

During this period, viticulturalist Romeo Bragato also visited Central Otago and declared the area as one of great potential for grape growing. However Feraud and Bragato's enthusiasm for grape-growing did not spread to others and when Feraud left the region, commercial winemaking ceased. Over the next hundred years, no one tried to grow grapes again and the focus for Central Otago was on sheep farming and fruit production.

It wasn't until the late 1970s/early 1980s that grapes were once again planted with the first commercial wines being produced again in 1987. So it's been a little over 20 years since the riches of the land have been rediscovered.

Club Contacts

President:

Murray Jaspers
murray.jaspers@gmail.com
Phone: 479-3191

Club Address and Treasurer:

C/- Wayne Kennedy
17 Stonefield Place
Johnsonville
Wellington 6037
Wayne.Kennedy@iaq.co.nz

Secretary:

Jenny Jebson
jenny.jebson@gmail.com

Editor:

Robin Semmens
semmens@xtra.co.nz

Vice President and Membership

Coordinator:

Anne Megget
ammeget@gmail.com
Phone: 478-8573

Club Website:

www.cellarclub.co.nz

Bank Account for Internet Banking:

06 0541 0056031 00

Coming Events

Note the December date for the dinner

Wednesday 13 November 2019
South American Wine & Food

Tuesday 10 December 2019
End of year dinner-
Cashmere Lounge, Khandallah

Sunday 26 January 2020
Club BBQ

Wednesday 12 February 2020
Maison Noire, Hawkes Bay tasting

Saturday 21st March 2020
Wairarapa lunch & wine tasting

Wednesday 08 April 2020
Crater Rim, Waipara tasting