



The Cellar Club Inc

Established in 1980

Newsletter - December 2019

**Next Event – December Dinner, Cashmere Lounge
4 Cashmere Avenue, Khandallah
Tuesday 10 December 2019, 7.00pm start for 7.30pm sit down.**



The numbers are all settled, the menu is repeated below to remind you of the wine matching you will need to consider. I know you have already ordered your food choices but no harm in giving you all a reminder of the great evening ahead.

Entrée

- Butternut & chèvre gnocchi, confit garlic cream, parmesan croustade
- Roast wild mushrooms in truffle oil, roquette, pinenuts, grana padano, sherry vinegar syrup
- Veal sous vide & pan roasted backstrap, frangelico parsnip puree, wild mushroom duxelle, asparagus tips

Mains

- Beef tenderloin, braised cheek, mash, roast beets & mushroom, beurre rouge, roquette, jus
- Pork – crisp belly, mustard turnip smash, apple remoulade, pickled red cabbage, pork butterscotch sauce, jus
- Market fish – pan seared with Kombu broth, squash noodles & scallop tempura

Dessert

- Brûlée of the day, citrus salsa, pistachio biscotti
- Sticky date & banana pudding, butterscotch, coconut ice cream, honeycomb
- Whittakers dark chocolate truffle cake, chocolate ganache, cookie crumble, hazelnut ice cream, waffle cone

We will see you there on the night for a cracking and sociable evening. **And do not forget, it is a Tuesday night, not Wednesday.**

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From the Editor

Well, December already team. It has been a strange year with a few downs to go along with the ups for some of us on a personal level.

That is not to say that it has been a bad year for our Cellar Club, quite the contrary in fact. Let's review our year. By a long established tradition we began with our summer BBQ at the end of January. The usual excellent occasion and we continue to appreciate that Derek makes his premises available. February saw us heading to Askerne Estate in Hawkes Bay. The Hawkes Bay wineries never let you down. March was with the very well established Villa Maria presenting. While the winery originated in Auckland, the company has expanded over the years and produces wines from most of the major regions in New Zealand.

April saw something of a coup for the club with Joelle Thomson presenting. Joelle is a well-recognised personality in the New Zealand wine world as an author, wine writer and tutor. Another great tasting. May is the inevitable AGM then in June Simon Bell from Colab Wine Merchants took us on a tour of Europe. Simon brought along some large wine glasses and some time was spent on discussing the virtues and differences that wine glasses can make to your wine experience. On to July for the mid-year dinner at the Trade Kitchen.

Off to Nelson for the August tasting with Waimea Estate. Over the years Waimea has gathered 150+ Gold Medals and 26 Trophies across nine different wine styles. Nelson producers are right up there as a wine region. Cenna Lloyd for Negotiants presented in September. She presented wines from two wineries, Misha's Vineyard and Two Paddocks, both from Central Otago. Much enjoyed by those who attended and really great orders from a smaller group attending.

In October we celebrated the Rugby World Cup with a selection of wines from countries competing in the Cup. Keith Tibble was the presenter. November saw the very early return of Cenna Lloyd for the South American wine and food match evening outlined below. Cenna had been to South American after presenting in September and was keen to share her experience.

It only remains to anticipate yet another December Dinner. We have been to Cashmere Lounge before and we are sure you will not be disappointed.

Best wishes for the festive season.

Cheers *Robin Semmens*, Editor

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Looking Back – November 2018 – Cenna Lloyd – Negotiants South American Wine & Food Matchings



Another great night with some lovely South American wines tasted. Must also say thank you to the committee members who prepared food matches. The combination of food with the wines gave the evening an interesting perspective.

The wines tasted with food matches are repeated below;

- 2018 Vina Aquitina Rose (Chile) – Quaffer
- 2018 Casa Marin Cartagena Sauvignon Blanc (Chile) - South American Ceviche
- 2018 Tilia Mendoza Chardonnay (Argentina) – Brazilian Cinnamon 'Raindrop' Doughnuts
- 2018 Alamos Malbec (Argentina) – Argentinian Fried Bread
- 2015 Catena Alta Malbec (Argentina) – Red Wine Chorizo Bites
- 2012 Queulat Cabernet Sauvignon (Chile) – Brazilian Beef Croquettes
- 2014 Queulat Carmenare (Chile) – Steak with a Chimichurri sauce

If anyone is interested in any of the recipes used on the night, let me or Wayne know. We can provide. May I just point out though, that if anyone believes it is only 5 minutes preparation time for the Argentinian Fried Bread, they are delusional.

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Looking Forward - 26 January 2020 – Cellar Club BBQ

As ever we start our year with the BBQ at 4 Arthur Carman Street, Johnsonville, on 26 January.

I will send more information to members in mid-January. As always we give special thanks to Derek Thompson for making his excellent facilities available.

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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.

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"Have you Heard" - *It's all a question of perspective*



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In the News – Forgotten corners: Boosting biodiversity on Marlborough vineyards

Winepress – Sophie Preece – 12/8/19



Pernod Ricard's Kaituna wetlands project has seen large numbers of natives planted.

Thousands of "forgotten corners" in Marlborough vineyards could be planted with native species, enriching the region's biodiversity. That might require a change in mindset for growers who like their rows straight and their fence lines sprayed, says Marlborough District Council environmental scientist Matt Oliver.

But it would help mitigate the monoculture of Marlborough, he adds. "We have imposed our will on nature across the Wairau and Awatere Plains. The very least you can do is give up a bit of control in these little pockets of land."

He describes forgotten corners as "the annoying space that every vineyard manager has in their vineyard, whether it's a funny shaped piece that is not big enough for vines or a few sheep, or a drain that you have to spray twice a year".

Planting those areas in native grasses, flax and kowhai would cost a few hundred dollars. They will require a bit of weeding initially but this could be done in the time operators would have otherwise have spent backing the tractor in to spray, he says. "In a few years' time you might have tui in the kowhai and giant kokopu in the drain. You'll find you've saved a bit of money and done something good. It might even make a good photo for your marketing." Wine Marlborough advocacy manager Vance Kerslake says the organisation fully supports industry front-footing biodiversity projects.

"We sponsor the Cawthron Marlborough Environment Awards and love to see and promote the work being done by growers and wine companies to mitigate monoculture," he says. "Industry members are increasingly seeing how important that is for the environment, primarily, but also how it adds richness to the story of individual companies, as well as the reputation of brand Marlborough." MDC biodiversity coordinator Mike Aviss, who runs the Significant Natural Areas project, as well as Tui to Town, says the plains have lost 99 per cent of their natural cover since Europeans settled here. "All the drainable wetlands have virtually been drained, along with the kahikatea and swamp forest. This was once a huge wetland system."

With every change in land use there's loss of native land cover, he says. That is certainly true of vineyard conversions, which typically run in straight lines, putting creeks and trees at risk. "It really depends on how focused the developer is on wanting to get the most out of the land," says Mike. "Whether they are driven by converting every inch to grapes, or see themselves as part of the landscape, and can see the value in keeping areas of natural habitat."

Some companies already have biodiversity targets that include small pockets of new plantings or large expanses of restored natives, including Pernod Ricard's Kaituna wetland, Wither Hills' nationally significant Rarangi wetland, and Spy Valley's Hillocks Rd restoration. "There are some pretty neat forgotten corners out there," says Matt. "But there are so many more to develop." The Forgotten Corners is not a council policy, but Council can assist with funding through the Tui to Town project and other funding to assist landowners. In the meantime Matt and Mike hope vineyard owners will spring the \$2.50 for a native grass or \$3.50 for a kowhai, and do their bit for biodiversity.

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Coming Events

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

Wednesday 13 May 2020
AGM

Wednesday 10 Jun 2020
TBA



Saturday 21st March 2020

We want to keep this date uppermost in your minds so we will be repeating the message. 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.

