

The Cellar Club Inc



Established in 1980

September 2020 Newsletter

FROM THE EDITOR

LAST MONTH we had a great turnout of members with an evening sampling both Portuguese and New Zealand wines with Victor Kattenbelt and Confidant Wines.

Victor Kattenbelt is a local wine distributor and as the importer these wines were uniquely from his portfolio. Casa Santos Lima is the largest in Portugal and one of the largest in Europe. As explained, there are many grape varieties in Portugal that are unique to the Iberia peninsula and as such, many wine styles are almost exclusive to Portugal. We tasted winemaking that uses the best of traditional techniques (and local oak) but is modernising rapidly. He presented 8 wines that the orders on the night suggest were well received. The wines were:

- The introductory wine – **2017 Casa Santos Bruto Methode** that stood out as so different to the usual French Methode and even traditional Spanish [cava] bubbles we are more familiar with
- **2018 Galaduro Rose** was dry, crisp, not overly fruit driven, light in colour so typical of Provence & other southern Mediterranean Rose', Cabernet blend, quaffable and food enhanced for sure
- **2016 VK Gewürztraminer** was an exclusive NZ wine that hit the mark for many being unmistakably a prime 'Gewurzt' with all the characteristics and some real wine palate weight
- **2018 Beach House Chardonnay** from a well known Hawkes Bay producer
- **2017 Bons Ventos** lived up to its luscious red descriptor, this introductory red set the tone for the exquisite reds that followed. Wine orders indicates this was a favourite.
- **2017 Confidential Tinto Red** amazed as it is a 10-variety blend that only the Portuguese could do, significantly local varieties, soft, good palate feel, enhances food and not a tannin in sight!
- **2017 Valcatrina** was a big blended red wine, highlighting Syrah and Touriga Nacional (the port grape) so typically Portuguese, with plenty of award accolades yet affordable quality wine
- **2016 Monte Da Cacada** was a real treat, more expensive for sure (\$36 – \$40) but this wine indulged the palate, was red at its finest, 100% Alicante Bouschet, big, bold,

European gold medals, a variety that most had not ever tasted before – no wonder their wines are acclaimed.

Thank you to the significant number of members who ordered wines. We are sure you will enjoy them both in coming months and also after some cellaring as the reds are both approachable now and 'good keepers'.

These wines, or information on his range, are available to inquire or order direct from Victor at 'Wines@Confidant.co.nz' or phone 0274417409, or Regional Wines.

THIS MONTH



When: **8pm Wednesday 9th September 2020**
Where: **Johnsonville Community Centre**
Presenter: **Alan Evans (Life Member)**
Cost: **\$25 per person**

Without a doubt, this would be one of the most prestigious tastings in the 40 years of the club's existence.

And who better to present these wines, than one of our life members, Alan Evans.

Alan joined the club in 1987 and has held the roles of Editor [10 years] and President [8 years]. He was made a life member in 2010 and still attends our dinners and the occasional tasting.

He is also a Past President of the Magnum Society that was a Wellington based wine group founded in 1972 and currently is the Cellar Master of the Tinakori branch of the international Beefsteak and Burgundy Club.

Alan's love of wine was a natural progression, he says, from an interest in ciders in the 1960's to the wines of Henderson in the mid 1970's. He has an extensive temperature-controlled cellar and over the years has developed a love of European wines which he augments with premium NZ and Australian varietals.

The committee approached Alan to see if he would be prepared to present some of his premium cellared wines as one of our Marquee events to celebrate our 40 years of tastings and he has not disappointed. The following list of wines is stunning.

2016 Ogier Cote du Rhone White [Introductory wine]

2016 Askerne Semillon

Loire Chenin Blanc

2011 Penfolds 389 [from our own cellar]

2001 Penfolds 389

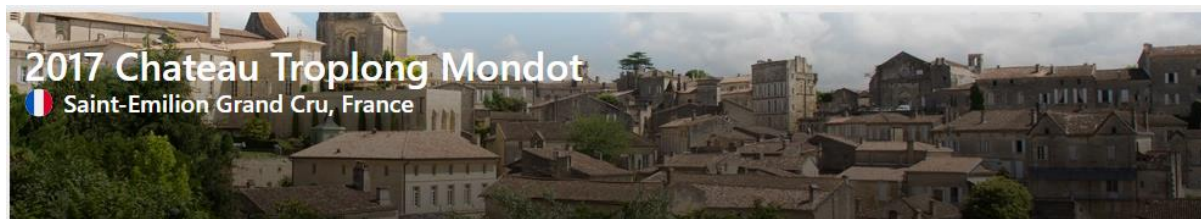
1991 Coleraine

2017 Troplong Mondot [St Emilion Grand Cru]



The '91 Coleraine was rated by a group of wine experts three years ago as the 5th best Coleraine ever made and is a personal favourite of John Buck, wine maker and Chairman of Te Mata Estate Winery. It was also rated by Geoff Kelly, alongside of the 1987 Stonyridge Larose, as "one of the few great achievements in the first 26 years or so of cabernet and cabernet / merlot wine styles, in the modern phase of New Zealand viticulture".

And if that isn't enough to wet your taste buds, go and google our last wine.



As I said at the outset, this is a prestigious tasting of premium wines which I suspect, many of us have never tasted before. We are indeed lucky to have that opportunity this month.

LOOKING FORWARD:

- October 14th – Saint Clair Family Estate, Marlborough
- November 18th - - Our 40th Anniversary dinner at Bellamy's (run by Logan Brown) at the Beehive
- December 9th –A Fun evening with CoLab, Simon Bell

GLASSES ROSTER

Thank you to all those who have volunteered to be part of the Glasses Roster.

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.

WINE NEWS

F.A.W.C. [Food and Wine Classic] Night In – August 15th 2020

As COVID-19 has altered the way both businesses and functions operate NZ-wide this year and next, the Hawkes Bay's Winter FAWC celebrations were altered too.

FAWC notified all their regular attendees of a new event which was 'FAWC Night In'. This was to be for an hour, 5-6pm, on Saturday 15th August.

'Gather up to 10 of our friends for an exclusive evening of excellent wine, delicious canapes and fantastic banter beaming right into your living room.'

The cost for people joining in for the virtual wine tasting was \$250.00 for the hamper that held the contents for the tasting – this included five bottles of wine and the ingredients for the carefully matched canapes from the iconic Hawkes's Bay Farmers' Market and suppliers.

'To discover the flavours of each of the wines, why different varietals have excelled in the varied terrain of Hawke's Bay and to enjoy the witty tete-a-tete from the industry insiders.'

Our hamper arrived the Thursday before the event, and we refrigerated what contents needed to be in anticipation of Saturday! Along with the zoom meeting invite for the event.

So, we had:

- Y 5 x 75ml pours of wine
- Y 5 x bite-sized canapes

We had a lot of fun with this new format being tried out by region's leading wineries and wine makers, the getting together with friends and the sharing:

- Y Richard Painter – Te Awa Estate 2020 Cabernet Franc Rose' – matching canape Origin Earth Takenga Gold Cheese with Berry Bees Manuka Comb Honey

***Tasting:** strawberries, almost sweet but not too much **Visually:** blush in colour
Canape brought out the saltiness in the wine – a really interesting match*

- Y Amy Hopkinson-Styles – Halcyon Das Wines 2019 Kotare Sauvignon Blanc/Gewurztraminer – matching canape Nieuwenhuis Goats Cheese on Cwackers

***Tasting:** smooth on the palate, not the usual green apple taste, but pleasantly gooseberry-ish; had a small measure of pinot noir and gertz combined in it! Was quite a savoury taste **Visually:** pale yellow **Canape** was a well-matched selection.*

- Y Matt Kirby – Clearview Estate 2019 Chardonnay – matching canape Pig & Salt Pork Rillettes, Preserve & Co. Peach Chutney on Hapi Paelo Bread

***Tasting:** highly anticipated as the last time we had this one at the Club is was from the first batch in new American Oak and tasted strongly of coffee! This brew was completely different and most enjoyable. It smelled and tasted like a buttery chardonnay – vegan friendly! Hand harvested from their own block and naturally fermented **Canape** was a nice compliment to the wine.*

- Y Michael Henley – Smith and Sheth 2017 CRU Heretaunga Syrah – matching canape Pig & Salt Lamb Terrine with Hapi Paleo Bread

- Y ***Tasting:** dark berries came through with a smooth-dry-ish after taste on the tongue – this had been a difficult vintage in the Bay to work with, but this could successfully be cellared for 7 years **Visually:** lovely dark red **Canape** was a nice compliment.*

- Y Julianne Brogden – Collaboration Wines 2018 Cabernet Sauvignon – matching canape Hapi Harore Cheese with OMG Cwacker

***Tasting:** blackberries on the tongue, most pleasant, this wine is 100% Cab Sauv from two sites Bridge Pa and Gravels and the grape variety is the last to ripen in the Bay. It has had two years in oak barrels and was very pleasant, while being more sophisticated than the old Cab Sauv's we remembered! This can be cellared for 10-12 years
Visually: dark red **Canape** didn't really enhance the wine any, but was pleasant*

This was a strictly limited ticket numbers event, but I think we all felt it could have been a bit longer, as we enjoyed it so much! Would definitely recommend any upcoming events to members.

Wairarapa here we come!!

We have good news for our many members who'd booked to spend a day wining and dining in the Wairarapa back in March, before COVID19 scuttled our plans.

This trip is now rescheduled for **Saturday, 13 February 2021** so lock that into your calendars!

Some of you were unable to come on the March trip because you'd booked overseas holidays (remember when we used to do that?!) Of course we still welcome any members who weren't on the original list - please email Wayne at waynekennedy51@gmail.com to have your name added and organise payment of the \$75 per head.

We plan to follow the same schedule as we'd planned for last March and have attached that to save you searching your inboxes. This document is just to refresh your memory - we'll update it closer to the date when the train times for that period have been loaded onto the Metlink website.

Instead of launching the club's 40th birthday celebrations, this event will wrap them up so come along and make it a great day to mark this special milestone.

WOW! Just imagine these on the streets on the way to work, or the way home



And of course, your Cellar Club Committee members have to go to some lengths at times in respect of deep research for you



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