

The Cellar Club Inc



Established in 1980

April 2022 Newsletter

**2021 *Gold Medal winners* from
New Zealand International Wine Show
With Sarah Inkersell & Russell Hooper**

Wednesday 13th April

Door price: Members \$16 Guests \$20

- Y No. 1 Assemble NV
- Y Leftfield Gisborne Albarino 2021
- Y Clearview Reserve Semillon 2019
- Y D'Arenberg Hermit Crab Viognier 2020
- Y Mission Gaia Project Merlot 2020
- Y Grant Burge Barossa Ink Shiraz 2020
- Y Marques de Tezona Tempranillo 2019

Sarah and Russell have between them just over a 65-year tour of duty with the NZ wine industry.

Sarah started in the industry during the summer holidays with Montana in their Hawke's Bay vineyards. She worked in Auckland making wine with Soljans while studying for her wine making degree. With her degree she settled in Marlborough, the heart of NZ's wine industry in the 1990's.

Russell transitioned a life with the NZ Forest Service to establishing vineyards in Marlborough with Daniel Le Brun as an early mentor in the 1980's when there were just 3 wine companies in Marlborough.

Collectively, the pair have been involved with almost every facet of the industry, from establishing vineyards to developing export markets, participating in industry sensory tasting panels, wine judging, wine export evaluation panels and annual consultancy to the Southern Pinot Noir Workshop on matters of microbial influence with Pinot Noir.

They are owners of Fairbourne Estate, specialists of single site wines that were very successful in the sophisticated London market in particular. Today sales continue in the USA with the brand Fernhook.

For the past three years they have been living in Wellington enjoying the city and the opportunities it brings. Sarah is with MPI working as Senior Adviser in the wine export department and Russell is with Sika NZ.

We will be tasting some gold medal winning wines of the 2021 NZ International Wine show, the results for which were announced in February of this year. In fact, two of these wines were the trophy varietals, so it shall be fun to see if they are indeed still as good as gold.

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**NOTICE OF ANNUAL GENERAL MEETING TO BE HELD AT
THE JOHNSONVILLE COMMUNITY CENTRE,
3 FRANKMOORE AVENUE, JOHNSONVILLE
WEDNESDAY 11 May 2022
COMMENCING AT 8pm**

AGENDA

1. Apologies:
2. Confirmation of the Minutes of the Annual General Meeting for the year 2020/2021 held on Wednesday, 12th May 2021.
3. Matters Arising
4. Financial Report for the Year 2021/22
5. President's Report for the Year 2021/22
6. Notices of Motion
7. Election of Officers and Committee for the year 2022/23
 - President
 - Vice President
 - Secretary
 - Treasurer
 - Committee
9. Subscriptions:
10. General Business:

At the conclusion of the AGM, there will be a tasting of some wines from the Club's cellar.

A light supper may also be served, depending upon the Covid regulations affecting the hospitality industry.

Let's Look Out for Each Other (Revised)

Following the revision of the government's current red-light system, we no longer need to check that you have a valid My Vaccine Pass.

However, whilst the rules around gatherings such as ours held at the Johnsonville Community Centre are still being updated, we are expecting that

- Y You will still need to be seated and separated
- Y You will still need to wear a mask when entering and exiting the venue, as well as when paying and using the bathroom
- Y Wine pourers will need to wear a mask when moving around the tasting room.

The government is due to revisit their traffic light settings on the 4th April, so further changes are possible before we meet.

We will remind you of the latest requirements when sending out the reminder for the April tasting.

It is your committee's expectation that members are fully vaccinated and that if you are feeling unwell, you will not attend any of our Club's meetings, thank you.

Looking Back

The March evening with Victor Kattenbalt and Confidant Wines was a taste experience for all those that could attend. We tried some Waipara Downs wines, who largely export to Australia, and some Portuguese wines that were quite different grape varieties to what we see in NZ.

Victor explained a little about the areas of Portugal that the Portuguese wines came from, and some of the Cellar Club members started dreaming of visiting and exploring those regions further.

Our thanks go out to Victor for moving his planned tasting forward to March at very little notice.

2022 Events Coming Up:

- 📌 **May** AGM
- 📌 **June** **Te Mata**, Hawkes Bay - <https://www.temata.co.nz>
- 📌 **July** Cellar Club Mid-Winter Dinner - tba

Wine News

Covid's impact on sensitive experts is not to be sniffed at - Telegraph Group

Is your pinot noir smelling a little funk? Perhaps your chips are on the salty side, or your chocolate strangely bitter?

Industry experts warn that food and drink is tasting different to how it did before the pandemic, because so many sommeliers and expert tasters lost their sense of taste and smell after catching covid.

Wine producers and research chefs were impaired and food product teams were forced to come up with alternative ways of deciding on flavours and formulas with some bypassing research chefs and tasting panels altogether.

The unfortunate predicament has forced some sommeliers and chefs to keep their condition quiet, while others have signed up to courses to retrain their senses in secret.

The winners were companies like Analytical Flavour Systems, a United States business that uses artificial intelligence to model people's preferences when it comes to flavour, aroma and texture.

Derailed by anosmia – the partial or full loss of smell – many food producers bypassed their usual approach of asking research chefs to come up with gold-standard recipes and went straight to their A1 platform instead. ‘The pandemic was very good for our business,’ said Analytical Flavour Systems founder and chief executive Jason Cohen. ‘Companies couldn’t hold tasting panels because of social distancing rules, and when chefs couldn’t taste, we had more companies coming directly to us.’

The experience of lockdowns has also affected people’s palates, will also start to seep into the recipes and formulas that are made. For example, while stuck at home, people drank fewer soft drinks, which has lowered the tolerance for artificial sweeteners. ‘Quarantine has been the largest consumer shock since rationing. We’re seeing huge shifts,’ Cohen said. ‘The world is not going to taste the same as it did before Covid.’

Analytical Flavour Systems has in the past been asked to help reformulate recipes for cancer patients and the elderly. Cohen said this could start to happen if it became clear that people’s senses had been permanently affected by Covid.

Across the industry, experts have been retraining their senses, from wine producers and restaurant sommeliers to food and drink tastes. ‘It will have affected the production of wine. I will have been asking for a second opinion by getting another professional to help,’ said Federica Zanghirella, vice-president of the UK Sommelier Association.

Zanghirella, who temporarily lost her sense of smell in the middle of a class she was leading in March 2020, added; ‘Some students say they couldn’t tell their bosses or head sommeliers, because it was too risky for their careers, so they had to use their knowledge of ingredients and flavours.’

She added that restaurant sommeliers, who pair wines with dishes on site, had been struggling in particular.

Industries beyond food and drink have also been affected. Isabelle Gelle, founder of the Perfumery Art School, said half of her students were now retraining after losing their sense of smell. Her clients run businesses across Britain, including soap and scents candle shops.

The Teabag Method: the new way to chill wine in Three Minutes

Being able to chill a glass of wine quickly is the wine-equivalent to building a better mousetrap. My partner doesn’t understand why this is important – thinking, ‘what kind of person is so desperate for a glass of wine they can’t wait 60 minutes!’ Answer – EVERYONE!

My usual go-to method has been whacking a bottle of wine in the freezer. Yes, this can be relatively quick, but it’s not as quick as our new method. Plus, I can’t tell you how many times I’ve frozen the forgotten wine because I was side-tracked by the gin and tonic I had while waiting!

Wait no more – because The Wine Wankers have invented the Tea Bag Method!

[Yes, there is a serious wine group called this – go <https://winewankers.com> – Ed]

But before we explain, let’s look at man’s previous attempts to chill wine quickly

- Y Frozen Grape Method toss frozen grapes into your glass of wine to cool it down (**Con** – the grapes can add an unwanted flavour once they defrost in your wine)
- Y Ziploc Bag method placing half your bottle of wine into a zip-lock bag and submerged this into an ice bath for six minutes (**Pro**: brilliantly quick. **Con**: too much fussing around with ingredients and props)
- Y Ice + Salt + Water in Bucket Method submerge it in a bucket of salted ice water (**Con** – no one has that much ice in their freezer, plus it still takes 10 minutes)
- Y The Wet Towel and Freeze Method wrapping the bottle in a wet dish towel and popping it in the freezer – of course you’ll have to detach the tea towel from the bottle!. (**Con** – the wet towel acts as an insulation device, so it takes longer than simply whacking it in the freezer)
- Y Add Ice Cubes To Your Wine Method (**Con** – waters down your wine – and no one wants that)

Introducing The Wine Wankers Tea Bag Method

- Step 1** – fill your wine glass half full of ice so you only use the right amount of cubes
- Step 2** – pour the ice cubes into a small plastic bag
- Step 3** – fill your wine glass to the very top with room temperature wine
- Step 4** – leave it for 3 minutes – giving it the occasional tea bag dunk to mix the wine
- Step 5** – remove the bag, clean it and re-use it for another time (I hate single use plastic – and so should you!)
- Step 6** – your wine will now be chilled to perfection. Cheers!

Post by Drew, The Wine Wankers



And from the same wine site we have this perfect piece of outdoor furniture

If pouring a glass of wine seems like hard work – then you need to buy one of these amazing wine chairs.

Matt Thompson from Detroit loves to put his woodworking skills to good use. In 2017, the Michigan man built a lawn chair that delivers beers via a chute.

Then in 2018, [Thompson Woodworks](#) did it again, this time with a lawn chair that pours glasses of wine with the pull of a lever.

Go to <https://www.facebook.com/watch/?v=2194405894203021> to see it in action and in its full glory.

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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.