

The Cellar Club Inc



Established in 1980

October 2022 Newsletter

A Panel discussion on NZ Rosés

Wednesday 12th October

Door Price: Members \$14 / Guests \$18



Pretty in pink, Rosé wine is an exciting and diverse category. New Zealand Rosé comes in a rainbow of pink hues, from palest salmon to deep watermelon. Typically, they're light-bodied, fruit-focused and just off-dry in style. While it's often associated with Pinot Noir in NZ, this style of wine is no one-trick-pony, and there is so much more to discover.

So, join us on Wednesday 11th, when our panel will take you on a tasting discovery of just what wonderful wines NZ can produce in this style.

Our presentation includes both still and sparkling Rosés, showing delicious aromas and flavours of ripe strawberries, raspberries and crushed cherries, sweet citrus, watermelon, honeydew melon, spices and fresh herbs. And the grapes used in the wines to be tasted will surprise you. They won't just be Pinot Noir or Merlot dominant.

Here is some more Rosé information that may help in your appreciation of what the tasting may cover.

The specific colour of a given rosé is based on the amount of time that the skins have spent with the juice—though contrary to popular belief, darker-hued rosés are not always sweeter.

Due to their low tannins, high acid, and fruit-forward nature, Rosé—whether still or

sparkling—is one of the most versatile, food-friendly wine styles on the planet.

When to Drink Pink? Rosés are perfect for spring and summer, as they are served chilled and can be a refreshing accompaniment to a variety of warm-weather fare. Rosé wines also top the charts for food-friendly versatility, as there's a Rosé to suit most food types.



Length of time on grapes skins affects the colour, aroma & flavour.

Grape varietal used has an influence on the rosé character.

Don't serve rosé wine too cold.
8° - 10°C

Picture sourced from <https://grape-to-glass.com/>

Regional styles of Rosé

Rosé styles, hues and myriad of varieties are found throughout all of New Zealand's wine regions, reflecting the fruit freshness and focus for which our wine is renowned.

Hawke's Bay - Hawke's Bay is home to a great many of the Merlot and Syrah-based Rosé, with some wines made from a blend of (often Bordeaux) varieties. The moderately-warm climate lends itself to robust, spicy and savoury wines with good depth of flavour.

Marlborough - Pinot Noir is the most common variety used for Marlborough Rosé, with characteristic aromatic intensity, ripe berry fruit and spice, and vibrant, well-balanced palates. There are also some interesting examples using less-common varieties such as Syrah and Montepulciano. Excellent quality Methode Traditionnelle Rosé is made in Marlborough.

Central Otago - The vast majority of Central Otago Rosé is Pinot Noir-based. Packed with bright strawberry, raspberry, ripe cherries and often a touch spice and fresh herbs, the palate is lively and crisp palates with clean acidity. There are also several very smart examples of Methode Traditionnelle Rosé.

We look forward to seeing you at the tasting.

Let's Look Out for Each Other

As always, please if you are feeling unwell, do not attend the evening's presentation. Thanks

Looking Ahead

- Y **November** – Fun with Bubbles Evening – *to be put on by your Cellar Club Committee with some food matches for extra fun, and perhaps a bit of a quiz, watch this space!*
- Y **December** – End of Year Celebration – *to be held at Istana Malaysia, 1-5 Allen St, Wgtn*

Committee Musings

Presenter Etiquette: Just wanted to thank members for taking onboard last month's musing on presenter Etiquette. Hopefully we won't need to comment on this again.

Looking Back - Brookfields with Peter Robertson

What a great turnout for our Trifecta event from the Hawkes Bay vineyards! This event was well attended by Club members, plus we had four guests attend. There were eight wines to sample for the evening, plus the owner Peter Robertson was there to let us in on some of his planting/vineyard secrets.

Peter explained to us how he started his wine career working for McWilliams making a rose spritzer that they used to export to Fiji! Times have certainly changed as have tastes into the 21st century. Information is now freely passed between the Old-World vintners and the New-World vintners as are cuttings of the different wine varieties. The eight wines for the evening were:

- Y 2022 Fiesta Rose - *a Syrah dominant variety, floral with strawberry and melon on the tongue*
- Y 2022 Robertson Pinot Gris - *this variety was from Brother John of Mission wines who introduced Peter to a 15-year-old bottle of this Pinot!*
- Y 2021 Bergman Chardonnay - *named after the Ingrid Bergman roses on their property. iA more modern style rather than the heavy buttery style of olde*

- Y 2021 Barrique Fermented Viognier - *surprisingly smooth in the mouth with fresh mineral notes*
- Y 2021 Back Block Syrah - *this variety had its first vintage in 2000, spicy and this is their biggest selling wine!*
- Y 2020 Ohiti Estate Cabernet Sauvignon - *light and spicy but smooth with a year in old oak*
- Y 2021 Hillside Syrah - *actually grown on land that Peter was invited to use to grow grapes on. Woody but smooth in the mouth*
- Y 2019 Reserve Vintage Gold Label Cabernet Merlot - *a Bordeaux style wine, black fruits with subtle spice, this wine is closed with the traditional cork stopper.*

Our thanks go to Peter for his generous support for the Club, and to members for their support through the volume of sales.

Wine News

Why we can't get enough of wines from The Jura

Jonathan Brookes

The Jura is a wine growing region in Eastern France, bordering Switzerland. It sits just to the east of Burgundy, but in many ways feels a world apart.

Burgundy is arguably the epicentre of the “fine wine” world (although Bordeaux may have something to say about this), with a long history of monastic and aristocratic estates, tiny plots of globally treasured terroir, and today, massively inflated prices.

The Jura is historically associated with its agricultural traditions of the collective production of comte cheese, its obscure oxidised wines matured under a veil of yeast and left in barrels for literally years (much like a very cold climate dry sherry), and perhaps for its particular mountain-country style moonshine.

Or, just as likely, it was the admittedly very picturesque, back country region that you passed through on your way to go skiing in the Alps. Until 20 years ago it would be fair to say that most people in France, let alone the rest of the world, barely thought of this quiet, seemingly isolated, region as much more than an oddity of the wine world.

But after a week spent tasting the wines of the region and visiting its winemakers, the transformation is startling. Both in terms of the wines being made here, but even more so the wine world's perception of the region.

I spent the first two days of my stay at Le Nez dans le Vert (the name translates literally as *Nose in the Green*, but is a play on *Nose in the Glass*, with a wink to organics), a wine fair featuring a line-up of many of the best organic wine producers of the region.

Since all of the stars of the region farm organically, that means in practical terms, that is really a collection of simply the best wines of the region.

This is part of the region's transformation and the attention it is now receiving. Small, determined, and very hands on family run estates, committed to laborious viticulture, have shone a spotlight on the incredible potential of the region's unique soils and its cold climate to produce astounding and nuanced wines.

While this is also true of changes in many grape growing regions over the last couple of decades, the underlying factor in the Jura is they are exceptionally blessed in terms of “terroir”, and much of its potential is yet to be discovered.

When I first attended Le Nez dans le Vert around a decade ago, the wines were already great, but as a buyer you always had the feeling you could largely give or take what you wanted. This time, as I visited winemakers I met buyers, journalists and wine fans from Munich, Amsterdam, Rome, London, New York, Tokyo and Seoul.

The global thirst for Jura wines is seemingly unquenchable. Somewhat victims of their own success, many of the winemakers at the tasting spent much of their time apologetically explaining why they couldn't sell wine to new clients. Demand now greatly outruns supply.

I'm pretty sceptical about hype in the wine world, for whatever reason it's a business that seems to invite hyperbole, but after a week there I'm convinced the wines of this region are among the best being made anywhere.

And there's plenty to say they are going to get even better. For every "star" of the region whose wines and vineyards I was looking forward to visiting before I got here, I've met many exciting, driven young winemakers making their first wines.

Some local, and others from all corners of the globe who came to the region to work for and learn from the trailblazing generation before them, and who are now putting down roots in the Juracian soil and pushing even further forward.

Today the region, much like its wines, is charged with energy and life. As much as there are many reasons for optimism for the region's future, especially if like me, you find yourself seduced by its wines, there are twin menaces on the horizon.

The first is the effect of climate change. In one sense the general warming of the planet is something that has driven interest in traditionally cooler regions like the mountainous Jura. But with it global warming has also brought unpredictable and dramatic weather events. The 2021 vintage in Jura, was hit with a double blow of heavy frosts in early spring killing off much of the early season growth, and then weeks of rain throughout the summer creating significant problems with mildew and odium.

Winemakers have recounted losses of production of up to 85%. The financial pressure that creates is very difficult to bear for a region based on small family run farms. Similar climatic events have menaced several of the last decade's harvests.

The cruel irony is that just as the hard-earned attention of the wine world has turned to Jura, the hard-working winemakers have nowhere near enough wine to satisfy that demand, and to finally see financial returns on years of commitment and investment.

Although it was alarming to see up close, I was aware of the problems with yield from conversations with friends and winemakers before my trip. What I hadn't expected to find was the effect of the global wine market on the region, or more specifically on the access of the wines of the region to wine lovers.

I encountered many stories of bottles of Jura wine, which 10-15 years ago were easily accessible to anyone, but are now being traded on grey markets at prices in excess of 1000 euros a bottle. Speculation is a menace for both genuinely interested consumers, and for winemakers who are still selling their wine for more or less the same low prices as they have for years in the hope their wines end up in the glasses of enthusiastic wine lovers.

As small artisan producers are struggling to keep going in the face of diminished yields, speculators are making fortunes and inflating the market beyond the reach of most. It seems anathema to the spirit of this wild, strange and beautiful region. And again, I'm reminded that Burgundy is so close by.

In New Zealand we're lucky that we have a few key importers bringing in some of the best producers from the Jura. As befits this off-centre region it's tricky to recommend specific wines, as availability is complicated. Best try tracking these wines down either directly through their importers, or at one of the following switched on wine bars or restaurants.

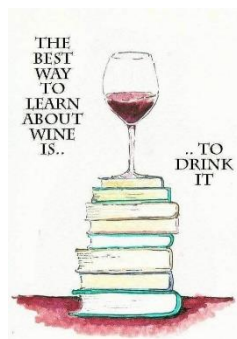
In Auckland, try out Star Superette or their affiliated restaurant Bar Celeste, both on Karangahape Rd, or take a trip to Cave a vin on the North Shore. In Wellington the restaurant Highwater, or wine

bar Puffin are good ports of call if you want an introduction to Jura wine. Gatherings in Christchurch is a good starting point for those curious about Jura wines in the South Island.

Maison Vauron are the New Zealand importers of cult southern Jura winemaker J-F Ganevat, and also of the trailblazing Domaine Tissot, who make stellar oxidative wines. Domaine du Pelican is the Jura project of the esteemed Burgundy producer Guillaume d'Angerville, based on their purchase of the estate of the "Pope of the Jura" Jacques Puffeney. In New Zealand their wines are imported by Peter Maude Fine Wines.

Domaine Bottes Rouges are one of the many new ambitious producers of the region. Their wines are imported to New Zealand by Wine Diamonds.

Contact any of the above to find out what Jura gems are available and where to find them.



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.

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