

The Cellar Club Inc



Established in 1980

March 2023 Newsletter

Forrest Wines

With Carlos Rojas Stiven, Sales Manager

<https://www.forrest.co.nz>

Wednesday 8th March, 8pm Start

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

Please note: EFTPOS will be available for wine orders



The wines for the evening are:

- The Doctors Riesling – *Welcome Wine*
- Forrest Albarino
- Forrest Chenin Blanc
- Forrest Gruner Veltliner
- Tatty Bogler (Waitaki) Pinot Noir
- Forrest Lagrein
- Forrest Botrytised Riesling

The story of Forrest will always be firmly connected to the world-class wine-growing region of Marlborough.

For many generations, the family have called this land their home. Even when John and Brigid Forrest led successful scientific research and medicine careers, they left it all behind to try their hand at a reasonably green New Zealand wine industry in the late 1980s.

With their first vintage coming in 1990 — the result of an over-filled red wine fermenter “accidentally” birthing a trophy-winning Merlot Rosé — Forrest has been enjoying success after success ever since.

Fast forward over 30 years, and Forrest is set for generations.

Please remember your tasting glasses 🍷

Let's Look Out for Each Other

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

Looking Back – Celebrating wines of Victoria with Keith Tibble

With most of the club familiar with Australian wines, but not necessarily Victoria wines, this was an interesting introduction for most of us.

Keith introduced firstly, Mount Langhi (Ghiran) is an extremely famous cool climate-based winery in the Grampian range of Northern Victoria, established 1969 by the Fratin Family..

Secondly, we were introduced to Yering Station is an acclaimed producer almost as famous for its cellar door and restaurant as their amazing Yarra Valley Wines. Originally the first grapes were planted in 1838 by the Ryrie brothers.

The styles included a Prosecco to start [yes it was sourced and made in Australia], as well as two each of Chardonnay, Pinot and Shiraz.

That everyone present enjoyed Keith's presentation and wines was reflected in the excellent orders received. Thanks again to Keith and EuroVintage for their continued support of our club.

UPDATE: We have just been advised that these are now in transit from the Auckland Warehouse, despite the logistical delays [weather issues etc.] and will be delivered to you, via Murray, either this weekend, or early next week.

Committee Musings

1. For a number of years, the Club has benefited from a stable committee which has been a blessing as we have had to meet a number of challenges, especially how to cope with Covid.

However, two of the committee have signalled that they would like to step down from their roles which raises the exciting prospect that the AGM will provide a new infusion of blood to continue the successful operation of our club.

Non-Committee Roles

There are a number of tasks that the committee carry out that strictly have nothing to do with the decision making of the committee, so would not involve someone having to attending monthly meetings, but everything to do with how the Club conducts its successful tasting evenings.

Your committee is currently considering if some of these tasks could be delegated to the general membership, and we may seek volunteers to fulfil these roles at our monthly tastings. Watch this space for more information.

The Club Cellar

Most members know that Derek Thompson is our Cellar Master, and this vital and important non-committee role means that Derek looks after the 80 to 90 bottles of wine that we carry forward for future use at tastings etc.

Derek is currently looking to downsize and the Club is now faced with the real likelihood that we will need to rehouse our cellar sometime later this year. We believe that our wines can adequately be stored in a recycled lockable metal cabinet that has a footprint of 1050mm x 470mm and a height of 1770mm, which the Club would supply, if required.

If you have a space in your garage, or rumpus room, that could house this cabinet and its contents, then can you please let Wayne know [0274523802 or waynekennedy51@gmail.com] and he will contact you to discuss this role in more detail. Thanks

2. And whilst on the subject of the AGM, if there is a matter you would like to raise, we would appreciate a heads-up **before** the AGM so it can be investigated and a considered response offered at the meeting, thanks.
3. It was great to have everyone help with the tables and chairs at the start of last months' meeting and taking the same down after the meeting. Also taking the tables contents: spittoons/water jugs/cracker plates back to the kitchen. Could we please continue this new routine.

PLEASE NOTE: We can't arrive to do the setting up activities any earlier than 7:30pm as we interrupt the cleaner(s) schedule, the cleaners are in the hall until 7:30pm.

Looking Ahead:

- Y **April** An evening where we will be highlighting several different NZ wineries as well as a new array of wines from Portugal, especially some that are aligned with the favourite reds that members have enjoyed previously. The evening will end with a Tawny Port.
- Y **May** – AGM
- Y **June** – Askerne, Hawkes Bay

Wine News – IMBIBE - from NZ House & Garden February 2022

MERMAIDMARY Lauds the delights of lesser-known white wine variety Chenin Blanc.

Like many of the grape varieties we know and love, Chenin Blanc originates in France, hailing from the Loire Valley. And like other European wine varieties, chenin has found its spiritual home in the New World wine regions - South Africa, produces one-fifth of the worlds' chenin, twice as much as in France. Here in New Zealand, just a few passionate producers are devoted to this lesser-known white wine.

You can describe most New Zealand wines in a few words that refer to their signature style. For example, sauvignon blanc is zesty and vibrant, chardonnay is buttery and oaky, and so on. Chenin blanc, however, is hard to narrow down due to its remarkable versatility.

On the vine the chenin grape is akin to chardonnay with high acid and a neutral palate. As a result of this neutrality the grape is influenced by the terroir in which it is grown as well as winemaking decisions. In the glass, chenin comes in a range of guises, from the perfect base wine for crisp dry sparkling wines to lusciously sweet dessert wines – and everything in between. There truly is a chenin blanc for every wine lover.

Chenin is best served chilled, but not cold, so as to preserve its complex aromatics and rich flavours – about half an hour in the fridge will suffice. Chenin is also a fantastic food wine, complementing a range of different cuisines. Off-dry examples with a hint of sweetness are particularly sublime with Southeast Asian cuisine.

Although delicious young, chenin has an incredible ability to age. A dry chenin could hold its own in the bottle for 10 years, with sweeter examples cellaring beautifully for decades.

Essentially, you can drink chenin in any style, at any age with any food, so there's no excuse not to try one.

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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