

# The Cellar Club Inc



*Established in 1980*

## *December 2023 Newsletter*

### *Christmas Dinner*

**Being held in the Terrace Room, The Wellington Club,**

**5<sup>th</sup> Floor, 88 The Terrace, Wellington**

**Wednesday 13<sup>th</sup> December**

**Please arrive at 6.30pm for seating at 7.00pm**

The Wellington Club, for those who aren't familiar with the establishment, is similarly to Bellamys and members are asked to adopt a dress code which befits such a prestigious venue.

And to repeat Wayne's original instructions on getting there: If using public transport, simply get off the bus at the old Kirkcaldies/David Jones building and walk up Woodward Street. Go through the tunnel under the Terrace and immediately on your right, you will find steps which will take you to the entrance of 88 The Terrace.

**The lifts will be unlocked from 6.15pm** to allow you access to the Level 5 Terrace Room where our dinner will take place.

Given there may be some members attending the dinner for the first time, it is perhaps an opportune time to mention how our dinners operate.



You are asked to arrive as close to 6.30pm as practical.



When you arrive, you will be greeted with a complementary glass of bubbles.



The meal is BYO wine, and your prepaid cost includes corkage. During the evening, it is customary to share the bottle of wine you have brought with your neighbours.



We are expecting to finish sometime between 9.00pm and 9.30pm, but this is a guideline only, in case you are arranging transport home. Please try and stay as flexible as possible.



Please contact Wayne if you wish to attend this event and have not already contacted him. **Cost is \$80 per person and must be paid on or before the 1<sup>st</sup> December**, which is the close-off date for this event.



*The Wellington Club, 88 The Terrace.*

## *Looking Back – to our Bubbles Evening*

This was a superb evening featuring world-wide bubbles.

The special food matching with some of the wines was also well thought out and tasty. It is always interesting to see what change the food makes to the wine you're drinking.

This has left everyone with some thoughtfully selected wines to source for Christmas celebrations. As a reminder of what to put on your shopping list, the wines we tasted were:

### **Quaffer**

- 🍷 De Bortolli Family Selection Sparkling Brut NV – *Australia*

### **Tasting – Part 1**

- 🍷 Graham Norton Prosecco D.O.C. - *Italy*
- 🍷 Perelada Brut Reserva Spanish Cava - *Spain*
- 🍷 Pongracz Sparkling Brut – *South Africa*
- 🍷 Hunter MiruMiru Marlborough Methode Traditionelle Brut – *New Zealand*

### **Tasting Part 2:**

- 🍷 Aimery Grande Cuvee 1531 Cremant De Limoux Rose NV – *France*
- 🍷 The Black Chook Sparkling Shiraz NV – *Australia*
- 🍷 Pegasus Bay Encore Noble Riesling 2007 AND 2017 – *New Zealand*

It was an interesting and fun evening for everyone, thanks Wayne, Murray, Terry and Gayl, together with everyone else who helped with the food on the evening.

## *2024 Events Coming Up:*

- 🍷 **Please remember** there is no BBQ in January 2024
- 🍷 **February** – Riverby, Marlborough
- 🍷 **March** – TBC but are in conversation with a Nelson winery

## *Committee Musings*

**Lost & Found:** Gayl is holding a small jute bag with clear plastic sides that contains two glasses. She rescued this from our Bubbles evening. If anyone is missing their bag and glasses, please contact Gayl, or any of the committee members.

## *Wine News*

### **Fistonich Family Vineyards – The Resurrection of Sit George** *from Glengarry's Website*

A name synonymous with leadership in wine, Sir George Fistonich has a history of success but has always operated with an eye on the future. In 2021, not content with retirement, Sir George embarked on a new venture: Fistonich Family Vineyards, fuelled by his passion for viticulture, the art of winemaking and developing future talents and creating world-class brands.

Today, Fistonich Family Vineyards owns incredible vineyards across Hawkes Bay and Marlborough, including Cornerstone in the Gimblett Gravels and Ballochdale in the Awatere Valley. And on the horizon, Sir George is poised to unveil his flagship winery brand, crafted from his cherished Terraced vineyard site in Bayview, Hawkes Bay. A significant site for the New Zealand wine industry, one that Sir George himself meticulously planted over three decades ago.

Chief Winemaker is Michelle Richardson, known for her extraordinary ability to translate the essence of a country, region, vineyard, or even a single row into the vibrant expressions found within the wines she crafts. What is truly exciting for the New Zealand and Hawkes Bay wine scene is the winery restaurant and cellar door that will come in 2024. Envision sunlit patios that stretch out before you, overlooking terraced vineyards and the South Pacific Ocean.

As Fistonich Family Vineyards begins to build a diverse wine portfolio, the initial offerings are dedicated to providing a joyful and delicious range of crowd-pleasing wines. Among the first wines to be released are the Obliix and Forest Flower Collection wines.

As October rolls around, watch this space as Sir George unveils his flagship winery brand. This is an exciting new chapter in the legacy of Sir George Fistonich and his visionary contributions to the world of wine. As soon as the wines are ready in October, you'll be the first to know and we'll have them right here at Glengarry.

### **Tourism Industry Choosing Robots Over Staff: 'No training, No staff meals, No leave'**

*Tess Brunton of RNZ, Nov 08 2023*

Imagine virtual wine tastings from 31,000 feet, robot room service and exploring countries from the comfort of a couch. That's what the tourism industry is exploring with new technology emerging at a rapid pace.

Hundreds of industry leaders have been discussing if they are ready - or not - at the Tourism Summit Aotearoa in Te Whanganui a Tara Wellington on Tuesday.

The robot revolution has already arrived at Sudima Hotels, and chief operating officer Les Morgan said they were handy helpers to have around. "Now with the addition of a service bot, it is possible to get a cocktail to your door without having to speak, smile or put on pants for a stranger."

One hotel has two service robots, serving 90% of orders. "Their hours are equal to about 1.5 (full-time equivalents) or approximately \$90,000 per annum in wages. "They require no induction, no training, no staff meals, no leave."

Morgan said he did not want hotels to become sterile, staff-free places, but the robots had their uses and could save time.

From next year, Sudima will introduce specialist robots to clean common areas and act as helpers for staff to transfer linen and products.

Sky Motion uses virtual reality to help people explore places they may never have travelled to before.

Director Soraya Sarwary described it as immersive storytelling, using 360-degree sights, surround sound, and motion pods. "The way that I best describe it is it feels as if you're standing in a location,

rather than just watching it. Giving you the freedom to basically look wherever you want and get a good feel."

It did not replace travel, but it gave people an immersive preview to help them decide where they'd like to visit, she said. It can also make travel more accessible to those who could not hop on a plane. "I don't think anything would be able to replace that experience, so as detailed as we can go into giving people as much of a taste. You can't get a suntan from this technology."

Air New Zealand is working with digital bag tags where people can link their luggage to their phones, cutting out the paper printouts and kiosks for check-in.

Chief executive Greg Foran said it had acquired plenty of new technology - both on the drawing board or already here. "Imagine a flight where virtual reality can change your perception of time, offering mindfulness, meditation and ambient lighting to aid sleep.

"Picture yourself playing a cabin-wide game and watching a movie alongside your family while they're still at home on the couch. Virtual wine tastings set against stunning New Zealand backdrops."

The airline is keeping an eye on supersonic and hypersonic travel, which is five times the speed of sound.

In the shorter term - about three years away - its first commercial electric plane is expected to take flight. "We're investigating the role of drones as it may pertain to Air New Zealand and our role in connecting people, and then also single-seater electric planes that require no licence - other than a few hours' training - but can replace short-distance car travel."

## *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.

## *Club Information*

### **President**

Murray Jaspers

[Murray.jaspers@gmail.com](mailto:Murray.jaspers@gmail.com)

027 280 0301

### **Club Address & Treasurer**

C/-Wayne Kennedy

17 Stonefield Place

Johnsonville, Wellington 6037

[waynekennedy51@gmail.com](mailto:waynekennedy51@gmail.com)

027 452 3802

### **Secretary**

Richard Taylor

[rh\\_mjtaylor@xtra.co.nz](mailto:rh_mjtaylor@xtra.co.nz)

### **Editor**

Evelyn Dawson

[59evelyndawson@gmail.com](mailto:59evelyndawson@gmail.com)

### **Vice President & Membership**

Gayl Gaukrodger

### **Club Website**

[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

**Club Bank Account for Internet Banking 06 0541 0056031 00**

