

# The Cellar Club Inc



*Established in 1980*

## October 2024 Newsletter

### *Peregrine, Central Otago*

*Presented by Justin Hart*

[Wine with Altitude | Peregrine Wines](#)

**Wednesday 9<sup>th</sup> October, 8pm Start**

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



Taking a 'hands on' approach to winemaking since 1998 the McLachlan family strive to produce wines that embody the absolute best of Central Otago.

This passion for the land runs in their family and is a hallmark of Peregrine as a business.

Organic farming is fundamental to every aspect of Peregrine Vineyard Estates, with an holistic approach that integrates crop and livestock farming with vineyard management. The talented estate farming team are as adept at nurturing wines, as they are developing new land, or working with livestock.






Peregrine's quest for outstanding Central Otago wine begins in the three distinct sub-regions from which they draw their fruit: Bendigo, Pisa and Gibbston, where their landmark winery rises up amongst rugged rock reefs and ancient hills.

In each of these locations, their commitment to the organic farming and viticulture guarantees fruit of the highest quality, imparting the clearest expression of character to every vintage.

A natural extension of their passion for the land, Peregrine are dedicated to helping protect some of NZ's rarest native birds. As well as taking part personally in some of this country's most successful preservation programmes, Peregrine is proud to have worked with the Wingspan Birds of Prey Trust, DoC and the Fiordland Conservation Trust.

Peregrine wines spectacular, architecturally designed Winery and Cellar Door are open Mon-Sat 11am-4pm for wine sales and experiences.

Our wines for the evening:

-  2023 Saddleback Riesling
-  2023 Peregrine Sauvignon Blanc
-  2023 Saddleback Rose
-  2023 Peregrine Pinot Gris
-  2023 Peregrine Chardonnay

🍷 2022 Saddleback Pinot Noir

🍷 2022 Peregrine Pinot Noir

We look forward to seeing you Wednesday 9<sup>th</sup> October.

## *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 – Misty Cove, Marlborough*

What a brilliant evening! For those that couldn't attend, you missed a good evening. We had 22 in attendance.

The evening's presenter was Manu, Misty Cove's South African born, and French trained Chief Winemaker. He spoke with us, answering questions and explaining why they use mainly Acacia wood barrels or rather 'puncheons', which are smaller-sized barrels; as well as oak, and the effects of both woods on the various wines they make. These are imported from France and Italy. He explained how they do their harvest and where grapes come from, from the different plots they have and sometimes, where grapes they use come from outside of their district, i.e. Gisborne!

The wines are made to be on the slightly dry side, rather than the sweet side and were very interesting to taste, with sometimes surprising results.

Misty Cove has previously focused on the export market to date but have now begun focussing on the New Zealand market to introduce their wines to.

A reminder of the wines we tasted during the evening:

- 🍷 2022 Misty Cove Waihopai – *this is their Rosé, this year the blend is Chardonnay/Pinot Noir, made with a slight fizz, and yes, it's the champagne mixture! Their Rosé is not necessarily made with the same grapes every season.*
- 🍷 2024 Misty Cove Estate Sauvignon Blanc – *this was a surprise to non-white drinkers, whilst it smelt like a Sauv Blanc, it was smooth in the mouth!*
- 🍷 2023 Misty Cove Estate Pinot Gris – *this has 2% Gertz within in, and Manu said that over time this could get more dominant within the mixture.*
- 🍷 2024 Misty Cove Landmark Albarino – *a Spanish grape that it gaining in popularity, the grapes for this vintage come from the Gisborne area*
- 🍷 2024 Misty Cove Landmark Riesling – *again, 10 ton of grapes were brought from contract growers for this vintage, and while this wine is young it will get the kerosene people are used to with age*
- 🍷 2022 Misty Cove Landmark Chardonnay – *smooth and light in the mouth*
- 🍷 2023 Misty Cove Estate Pinot Noir – *this is their entry-level label, but with lots of fruit flavour in the mouth, this tippie was popular with those at the table.*

## *Committee Musings*

1. The committee expressed a little angst at only 22 attending for Misty Cove. We hope that people will support the committee's work, especially with the Central Otago vineyard Peregrine for October.

2. It is great to have everyone help with the tables and chairs at meetings and taking the same down at the end. Also, please remember to take your table's spittoons/water jugs/cracker plates back to the kitchen.

**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:*

🍷 **November** – Bubbles Evening, tbc

🍷 **December** – Christmas Dinner, tbc

🍷 **2025** - Planning is well under way for at least the first six month of the year - tbc

## *Wine News*

### **AI Developed to Protect Wine Industry** [john.lewis@odt.co.nz](mailto:john.lewis@odt.co.nz)

As food fraud continues to grow around the world, Otago researchers have begun a ground-breaking project aimed at protecting the New Zealand wine industry from imposters.

University of Otago food science senior lecturer Dr Biniam Kebede is developing an artificial intelligence-powered hyperspectral imaging technique to test wine authenticity and traceability — all without opening the bottle.

The portable cutting-edge initiative aims to strengthen the industry's integrity, combat fraud and ensure product safety.

There was a growing food fraud problem across all commodities, Dr Kebede said.

"That issue has also been increasing after Covid-19 because there is less control, supply chain disruptions — all those things.

"One of the most common forms of food fraud is geographical origin fraud, where a wine from one country could be claimed to be from another country."

New Zealand wine was well known for its good quality and unique flavour, so consumers were willing to pay a higher price for it.

"Some people will take advantage of that, so we have to protect that.

"Geographical origin fraud can severely impact a brand's reputation and market trust."

One of the ways to check where a wine was from was to taste it or do a chemical analysis on it, he said.

It was a well-established method, but it meant opening the bottle.

"You can't sell it once you've done that.

"So, we are trying to leverage advancements in imaging methods, like hyperspectral imaging.

"There are a number of imaging methods which you can use to analyse the contents without opening the bottle.

"You basically shine infrared light through the bottle, and it will give very complex imaging data, which is where artificial intelligence and deep learning will be used."

The main part of the research was to create an imaging database of existing New Zealand wines, so it could be used to verify the authenticity of other wines claiming to be from New Zealand.

"We want to focus on protecting the integrity, the traceability and the origin of the product.

"The development of effective techniques for ensuring food integrity has broad national and global benefits.

"It strengthens the economy, enhances market reputation and boosts consumer confidence and premium pricing."

Similar research had been used to verify the authenticity of coffees, Dr Kebede said.

The project was recently awarded \$300,000 in Catalyst funding from the Ministry of Business, Innovation and Employment as part of the New Zealand-China Strategic Research Alliance.

The project brings together leading research institutes and industry stakeholders from the University of Otago, AgResearch, Oritain and China-based company Sinolight Technology Innovation Centre Ltd.

### **IMBIBE Field blends are worth exploring – if you can track them down,** *explains Mermaidmary - August NZ House & Garden*

The idea of a blended wine isn't news to wine lovers. Wines are individually made then mixed together to achieve the product you see on the shelf. Bordeaux wines are a combination of as many as five red wines to make one signature blend, and even non-vintage champagne is a blended wine where chardonnay pinot noir and pinot meunier wines are used to achieve a house style. In this instance, the blend undergoes a secondary fermentation in the bottle, giving the champagne its signature bubbles.

A lesser-known style of blend is the field blend. This wine is traditionally made from grapes that have been grown together and are then co-fermented. While a traditional blend is mixed in the winery after the fact, a field blend is created in the vineyard before the wine is made. With this comes a level of faith by the winemaker that they have put the right grapes together, and a certain unpredictability about the outcome. This is certainly a case where the vintage matters because the blend can change year on year, meaning you always have a different outcome.

Field blends are sublime, fresh and crisp with layers of aroma and flavour thanks to the multiple grape varieties that feature in the mix. I love this type of blend because I believe it is the ultimate reflection of terroir. It is a true expression of where the grapes are grown, as the focus is not on one particular grape and what that single varietal wine 'should' taste like. Instead, it's a wine made from a mixture of grapes grown together in the same vineyard, reflecting what is truly special about that place.

Field blends are usually found in restaurants, as they are incredible food wines, or in specialist liquor stores. They are worth seeking out – I promise you won't be disappointed.

### *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**

**Editor**  
**Evelyn Dawson**

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

**Club Address & Treasurer**  
**C/-Wayne Kennedy**  
**17 Stonefield Place**  
**Johnsonville, Wellington 6037**  
[waynekenedy51@gmail.com](mailto:waynekenedy51@gmail.com)

**Vice President & Membership**  
**Gayl Gaukrodger**

**Secretary**  
**Gordon Barlow**  
[Gordon.j.barlow@gmail.com](mailto:Gordon.j.barlow@gmail.com)

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

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

*Home Improvements in mind?*

