

The Cellar Club Inc



Established in 1980

November 2024 Newsletter

Bubbles Evening

Presented by Keith Tibble, EuroVintage

Wednesday 13th November, 8pm Start

Door Price: Members \$20 / Guests \$25

Discover the Art of Sparkling Wines: A Special Wine Tasting Event

Join us for an exquisite journey through some of the finest sparkling wines from around the world. Whether you are a seasoned connoisseur or a novice eager to explore, this curated selection promises to delight your palate and expand your appreciation for bubbly wines.

The Club can provide a flute for members, *stressing one per member*, but please feel free to bring your own if you wish for the evening.

Here's what's on our tasting list:

🍷 Hunters Offshoot Pet-Nat

Origin: Waihopai Valley,
Marlborough, New Zealand

We kick off this sparkling adventure with the charming Hunters Offshoot Pet-Nat. Sourced from the picturesque Waihopai Valley, this wine is a true artisanal creation. With its natural fermentation process, it captures the essence of the lush Marlborough terroir. Expect vibrant bursts of fruit and a refreshing, slightly effervescent profile that sets the tone for an exciting tasting experience.

🍷 Louis Perdier Brut Excellence

Origin: Languedoc, France

Next, we venture to the sun-kissed vineyards of Languedoc for the Louis Perdier Brut Excellence. Known for its elegant balance of fruit-forward flavours and crisp acidity, this Champagne-style sparkling wine is predominantly composed of Chardonnay and Pinot Noir grapes. Its fine bubbles and hints of green apple and brioche make it a delightful choice for those who appreciate the classically refined sparkling wines of France.

🍷 Tempus Two Prosecco

Origin: King Valley, NSW, Australia

From the King Valley in New South Wales, we bring you the Tempus Two Prosecco, crafted from the Glera grape. This refreshing sparkling wine charms with its light, fruity notes of pear and citrus, accompanied by a delicate floral aroma. A perfect aperitif, it pairs beautifully with antipasti or can be enjoyed on its own for a sunny afternoon.

🍷 Gancia Prosecco

Origin: Trentino, Italy

We cross the globe to Italy's Trentino region to sample the renowned Gancia Prosecco. Known for its crispness and elegance, Gancia Prosecco features a light, frothy mouthfeel with an array of flavour notes from ripe peaches to refreshing herbs. This wine is a testament to timeless Italian tradition in sparkling wine production—perfect for any celebration.

🍷 Maude Methode Traditionale NV

Origin: Central Otago, New Zealand

Experience the careful craftsmanship of Maude Methode Traditionale NV from Central Otago, an area celebrated for its unique climate and soil, ideal for high-quality wine production. This traditional method sparkling wine offers complex layers of flavour, featuring stone fruits, nutty undertones, and a long, creamy finish, making it a standout selection for any true wine lover.

🍷 Champagne Lanvin

Origin: Epernay, France

No sparkling wine tasting would be complete without the iconic Champagne. We proudly present Champagne Lanvin from the heart of Epernay. This exquisite bubbly epitomizes the elegance of true Champagne, characterised by fine bubbles, balanced acidity, and flavours that blend ripe fruit, floral notes, and a touch of minerality, making it a luxurious choice for any occasion.

🍷 Veuve du Vernay Brut Rose

Origin: France

We conclude our tasting with the beautifully vibrant Veuve du Vernay Brut Rosé. This charming French sparkling wine features a delightful pink hue and lively notes of red berries, perfect for those looking for something fruity yet refreshing. The appealing aroma and taste will leave a lasting impression, making it an excellent way to end the tasting.

We look forward to seeing you Wednesday 13th November for a memorable evening.

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 – Peregrine, Central Otago



It was great to have a Central Otago winery present to us by Justin, the North Island and Australian sales manager presenting. We had 32 people attend, with lively and enquiring discussions and somewhat very different tastings to experience.

We found out that the owners of Peregrine are heavily into bird conservation, hence the name of the vineyard, although it's not a NZ Hawk. Their prime focus in this area is the Saddleback [*Tieke*], with injured birds being housed,

recuperated and released back into the wild.

Nadine Cross is their wine maker and focusses on balance in the wines she produces. While the whole team help with vintage, from picking by hand usually, to processing and finally bottling, so everyone gets an all-round experience with the vineyard.

Peregrine are situated in a mountainous wine growing area, with their vineyard sites in Bendigo, Pisa and Gibbston areas. They were certified as organic from their 2017 vintage and have now been certified as Biodynamic recently. Congratulations!



A reminder of the wines we tasted during 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

Committee Musings

1. 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:

🍷 **December** – Christmas Dinner, Le Marche –*your committee has decided that this evening will have a larger than usual subsidy, plus corkage, with the usual glass of bubbles on arrival to start off the festivities. An order form for the meal, plus payment will be sent out separately.*

🍷 **January 2025** – **Reminder:** Currently there is no function planned for January.

🍷 **February 2025** – **tbc**

Wine News - Quirky Big Sur house made from wine barrels listed

by Orana Durney-Benson from Stuff website



In Big Sur, California, an eccentric house has hit the market for a whopping \$US3.265m (NZ\$5.2m).

The Barrel House is an architect-designed property that does what it says on the tin - the house is built from two connected redwood wine barrels.

In their past lives, each of the two barrels would have held over 80,000 litres of wine. Today, it's a bespoke residence designed by famed local

architect Mickey Meunnig, dubbed "the man who built Big Sur".

The house perches on Pfeiffer Point and it was designed by Mickey Meunnig, often called “the man who built Big Sur”.

The three-bedroom house is built on the side of a steep cliff and has superb views of the mountains and sea beyond.

Exposed redwood walls and ceilings give the interior a rich, rustic look that is amplified by the owner’s eclectic furniture.

The round living room boasts 180-degree views, with west-facing windows bringing in plenty of golden light in the afternoons.



One can only imagine how wonderful it smells when the sun warms the “barrels”.

There are plenty of windows to catch the light right through the day, and a woodburner for chilly winter evenings.

Up a curved timber staircase are two cosy bedrooms, each occupying a whole floor.

The home may look rustic, but it exudes an air of quiet luxury, with the bedrooms upstairs offering a quiet sanctuary.

The main bathroom comes with a generous tub big enough for two, overlooking the gardens and woodland.

There is also a wraparound deck, 2.02ha of grounds, and a bespoke one-bedroom guest house carved into the bluff. This is built from another reclaimed redwood wine barrel.



AND in the Did You Know category

Strong support for wine tourism with passing of Winery Cellar Door Tasting Bill

From www.nzwine.com media releases on 01 Aug 2024

New Zealand Winegrowers congratulates Stuart Smith MP and Parliament on the passing of the Sale and Supply of Alcohol (Winery Cellar Door Tasting) Amendment Bill following its third reading

“These changes will make a difference”, says Philip Gregan, Chief Executive Officer of New Zealand Winegrowers. “The Bill brings legislation on winery cellar doors into the 21st Century. It recognises the contribution made by winery cellar doors to the tourism offering in New Zealand’s wine regions and enables wineries to charge for providing their tourism experience”.

Philip said “It is positive that the legislation will be in force ahead of the busy summer season, which was one of our requests to the Select Committee when hearing submissions on the Bill. We thank them for the timely consideration of the Private Members Bill.”

The changes allow winery cellar doors with an off-license to charge for providing samples of wine, which were previously only able to be given away for free, making it difficult for wineries to cover the costs of providing these experiences.

Philip said “During the submission process the Select Committee heard directly from our members that this change will help them to cover their costs and encourage other members to open new winery cellar doors that would otherwise have not been an economic proposition. We expect this change will create new jobs and new tourism experiences to encourage visitor growth”.

Winery cellar doors will continue to observe host responsibility practices, including a maximum sample size of 35ml, meeting the new requirements to have snack food available for purchase and for water to be freely available.

“The robust consideration by the Select Committee and Parliament means these changes will have a positive and lasting impact on New Zealand’s regional wine tourism experiences. We welcome all visitors to one of the 250 plus winery cellar doors and wine tourism experiences throughout New Zealand.”

‘Brothers’ Launch Gisborne 2024 Albarino Wine

By Murray Robertson, Gisborne Herald 11 Oct /24

The Albarino Brothers launched their Gisborne 2024 Albarino wine at a function in the city yesterday.

Ollie Powrie, Shaye Bird and Ant Saunders are three friends connected through wine. They are not at all related.

The men conceived what they describe as a “passion project”, a wine using 100% Gisborne-grown Albarino grapes. The 2024 version is a historic first for the trio.

“We’re all passionate about the quality and potential of the wine,” they said. “It’s a crisp, refreshing and tangy dry white wine that has already been described as the ‘it’ wine for this coming summer.”

A wine industry spokesman said the Albarino grape variety had an affinity to Gisborne and Hawke’s Bay regions – sharing characteristics with the variety’s native home in northwestern Spain and Portugal.

“The slightly warmer nights are perfect to tame the natural high acidity of the variety, and having evolved in a marine climate, the grape is very resistant to humidity and rain coming in from the ocean.”

Powrie said: “All said and done, this means that Gisborne was an ideal place from which to source a world-class wine.”

Gisborne grapegrowers Doug and Delwyn Bell played a role in the development of the Albarino variety in New Zealand more than a decade ago.

The Albarino Brothers launch was held at Gisborne Tatapouri Sports Fishing Club.

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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