

The Cellar Club Inc



Established in 1980

January/February 2025 Newsletter

Happy New Year to all our members

REMINDER: There is no Club BBQ this January

February 2025 Del Mundo

Del Mundo - Once upon a bottle shoppe

Wednesday 12th February 8pm start

Door Price: Members \$16 / Guests \$20

It's not just a drink in a glass; it's the whole story behind it.

The people, culture and place.



This evening is a taste of Italy and Spain from Del Mundo

Presented by Lucas Monge

Established in Wellington, New Zealand, Lucas Monge, Founder of 'Del Mundo', imports and distributes sought-after traditional wine varieties from producers who believe wine is not just a drink in a glass but the whole story behind it; people, culture and place, producers that have proven passion for wine craftsmanship, land and sustainability.

Del Mundo is New Zealand's official partner and home of Donnafugata, Fabiano, Manzanos, Siglo, Berceo, Voche, Montelvini, Guizzo, Martoccia di Brunelli Luca, Chateau Carmenere Richard – Barraud and Italian liquor, Meletti.

Though the wines are yet to be decided upon, we thought you may like to get to practise some of the terms that are involved in Italian and Spanish wines:

Imbottigliato (im-boh-tee-l'yah'-toe)

Italian for "bottled." "Imbottigliato all'origine" is the term for estate bottled.

Sassicaia (sah-see-cah'-yah)

A Cabernet Sauvignon based red wine from the coast of the Tuscany region in Italy. The wine is very consciously based on the wines of the Haut-Medoc in Bordeaux, France, and

indeed even the grape cuttings originate from there. This wine forever changed the landscape of Italian wines. Even though it had no official classification, it was one of the most expensive and critically acclaimed wines of Italy. It was at the forefront of a class of wines that have been called "Super Tuscans" each based on Cabernet Sauvignon, even though, at the time, Cab was not an allowed grape anywhere in the Tuscany region. Because of the great popularity of these wines a new DOC designation was created in the region of Bolgheri for these wines, and a DOC Bolgheri Sassicaia was created for this wine alone.

Secco (seck'-o)

The Italian term for "dry" (meaning a wine without any residual sugar).

Soave (s'wah'-veh)

The best known Italian white wine, it comes from the Verona region in the northeastern portion of the country. Made from the Garganega grape, with the ubiquitous Trebbiano sometimes used in the blend

Sherry (share-ee)

A fortified wine made in the Sherry district in southern Spain around the city of Jerez de la Frontera. The wine is made primarily from the grape Palomino. The grapes are brought into the winery and pressed. The first pressed juice (that of the highest quality) is reserved to make the "fino" styles.

Flor (flore)

A special type of yeast found on wine. In the Sherry district of Spain, the flor yeast help to make the finest Sherries. On other wines it is a pest and must be controlled. It is also the Spanish word for flower.

Macebo (mah-cah-beh'-oh)

The principal white wine grape of the Spanish Rioja region where it is known locally as Viura. Simple and crisp with a floral quality, this grape helped revolutionize the white wines of the Rioja region by replacing the easily oxidized Malvasia grape.

Looking Ahead Further:

- Y **March** – Mission Vineyard
- Y **April** – New Zealand International Wine Show 2024 Trophy Wines
- Y **May** - AGM

Looking Back – **December Christmas Dinner**



This year's Christmas Dinner was held at Le Marche Francias, as always a welcoming establishment for our Christmas dinner.

The food was as excellent as it is every time we visit. The staff were on the ball and welcoming towards us

too. The socialising and mingling at the beginning of the evening with our glasses of bubbly was most festive.

With thanks to the staff in French from John Dawson, and a welcome to Club members from Murray, our evening was set for a great Christmas treat.



Wine News

A Quick Update: Hawke's Bay has just become the latest area in the world to join the Great Wine Capitals Global Network: [Great Wine Capitals - Global Network - A world of Excellence](#). Check it out!



Move over [France](#) ... there's a new kid on the European wine-making block and it might just be a little too close for comfort, writes Fiona Whitty

Believe it or not the United Kingdom is emerging as an exciting force in the [wine-making industry](#), producing bottles that even the fussy French sometimes prefer.

In a now-notorious taste test among Parisien restaurateurs three English sparkling wines were pitted against three elite Champagnes. The English challengers came out on top.

And last year the UK's biggest wine producer, Chapel Down, headed to France's Champagne region under the guise of the literally translated Chapelle en Bas to put their own fizz against a top local brand. The result? A staggering 60% preferred the English version.



Now in a further nod to the quality of English sparkling, French Champagne giant Taittinger has hopped across the Channel and snapped up land near London – recently producing their first-ever non-French fizz.

There are some 700 vineyards dotted around England and Wales, blossoming thanks to warmer weather and, in some areas, chalky soil similar to that in the Champagne region.



And the county of Kent, southeast of London and where Domaine Evremond is based, is arguably the perfect place to start a wine discovery. It has more vineyards than anywhere else and garners a fantastic reputation, particularly for its sparkling.

Kent is dubbed the Garden of England thanks to its fantastic fruit growing. But viticulture fans could start by diving into the Wine Garden of England, a small band of esteemed vineyards that offer great experiences and fun events - and sometimes even top-class restaurants and accommodation.

We've etched out an itinerary below. As public transport in rural areas can be limited, hiring a car is best once you've caught a 55-minute train from London to Canterbury in the heart of Kent wine country. Companies generally offer automatics as well as manuals.

So, with the autumn harvest well under way, designate your driver and start popping open those Kent corks.

DAY ONE - Once off the train, get a feel for beautiful Canterbury. Its magnificent cathedral and city walls are testament to its 1400-year-old history.

For your first tasting, swing by Corkk, a shop and wine bar where two-thirds of its stock is home-produced, much of it from Kent.

Enjoy a tutored wine flight, a glass of a wine of the week or a sample from its vending machine-style wine taster, which allows you to buy small measures from 10 different wines.

Staff will be delighted to guide you ... they're experts at Britain's best specialist retailer, as nominated by viticulture bible Decanter.

Afterwards motor over to Simpsons Wine Estate for a vineyard tour followed by a tutored tasting.

It's run by Ruth and Charles Simpson, who had already built up an award-winning vineyard in France when they spotted England's potential and started up in Kent 12 years ago. Their Derringstone Pinot Meunier is deliciously crisp and fresh.

For some shut-eye head to the Pig at Bridge Place. The Pigs, a small but perfectly formed band of hotels, have become a national institution, revered for their character, warm service, sustainability and support for local produce.

This one doesn't disappoint, with quirky lounges, roaring fires, wood panels, roll-top baths and antique furniture. Late afternoon cake hour with help-yourself homemade cakes and tours of their extensive kitchen garden are additional treats.

You'll see the latter's fruits in much of the restaurant's menus, mostly sourced within a 40km radius – like its roasted squash starter and lemon sole with foraged sea buckthorn.

Its drinks menu reflects the same ethos; its own Piggy Fizz was made in nearby Sussex and there are over 30 other English wines available, many from Kent.

DAY TWO - Take a leisurely weave across the rolling Kent Downs countryside to Balfour Winery. In 2007, their Brut Rose was the first ever English wine to win an International Wine Challenge gold.

Their new Winemakers' Kitchen restaurant features dishes designed to complement their different wines, rather than the other way round.

Try pan-seared scallops in estate cider sauce served with Balfour's Skye's Chardonnay followed by slow roasted beef short rib with Luke's Pinot Noir.

Save a bit of room and head over to Chapel Down, the UK's biggest producer, for a tour followed by a tutored wine and cheese pairing, where you may discover how a creamy extra mature cheddar suits the apple-freshness of the Kit's Coty chardonnay.

In the shop, you can pick up a bottle of the Kit's Coty Coeur de Cuvee 2016, recently named Supreme Champion – England's best wine – at the WineGB awards.

Bed down at the Grape Escape, a cosy cottage based at another nearby vineyard, Biddenden – and watch the sunset over the vines from the wood-fired hot tub.

Kent's chalky soil is similar to the Champagne region, making it ideal for producing sparkling wine. Photo / 123rf

DAY THREE - Stop off at the delightful Loddington Farm Shop - grab their Owlet juices made from fruit grown there – then enjoy lunch over at Bowleys at the Plough, a pub-cum-restaurant that dates to 1483.

Alongside a Kentish tasting menu try Bowleys' own wine, made at the nearby Redhill Winery.

Afterwards, try one of the regular tastings at the Silverhand Estate, the UK's largest organic vineyard where sheep graze between the vines to boost soil health and aid natural fertilisation and pest control.

For lights out try the Tickled Trout pub near Maidstone. Owned by Balfour Winery, the drinks menu includes several of its wines by the glass or bottle as well as tasting flights.

ON THE WAY BACK - Call in at Westwell, the Kent wine family's quirky cousin. In autumn visitors can catch the odd supper club and – on most weeks - Pizza Fridays when a pizza van rolls up outside the fairy-light illuminated winery.

Don't miss the Pinot Meunier Multi Vintage, a tongue-tingling fizz made without additives that recently bagged best innovative sparkling at the WineGB awards.

Make one last stop at the Tudor Peacock, a wine bar and shop in an old hall dating to the 14th century. Based in Chilham near the new Domaine Evremond winery, it offers samples of Kent's finest plus talks and themed tastings in a stunning vaulted tasting room.

DETAILS: winegardenofengland.co.uk

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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