

The Cellar Club Inc



Established in 1980

March 2025 Newsletter

MISSION

Presented by Tammy Edwards

[A heritage like no other - Mission Estate Winery](#)

Wednesday 12th March, 8pm

Door Price: Members \$6 / Guests \$10



Reaching NZ shores in 1838, pioneering French missionaries founded a legacy. From their many accomplishments now interwoven throughout history came New Zealand's first winery, *Mission*, in 1851. Their inspiration, a legacy, continues.

Today their vineyards span two of NZ's best winegrowing regions; Hawkes Bay and Marlborough. Hawkes Bay vineyards in the Gimblett Gravels and Taradale focus on Chardonnay, Merlot, Cabernet Sauvignon and Syrah; but also include small crops of other varieties such as Semillon and Cabernet Franc.

Whereas, their Marlborough properties, perfect for producing cool climate wine styles, grow Sauvignon Blanc, Pinot Noir and Pinot Gris.

Paul Mooney, our passionate winemaker since 1979, was trained by the Marist Brothers themselves, Paul imparts the very essence of Mission's French heritage winemaking philosophy into both our Hawke's Bay and Marlborough wines.

We consider ourselves guardians of our heritage and our land, and for more than 20 years we have been proud to be a founding member of Sustainable Winegrowing New Zealand. In 1998, we were also one of the first wineries in New Zealand to be certified with the internationally recognised environmental management system ISO 14001.

- Y We start with 2024 Mission Estate Rosé as our conversation/entry tasting
- Y 2023 The Gaia Project Pinot Gris
- Y 2024 Mission Estate Gertz
- Y 2023 Reserve Chardonnay
- Y 2019 Mission Reserve Cabernet Franc
- Y 2020 Mission Reserve Cabernet Sauvignon
- Y 2023 Reserve Syrah

SPECIAL NOTE: The door prize on tasting night is going to be something a little special, namely a bottle of Lanvin Brut Champagne NV. Ticket prices for this will be \$2 each.

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 -Del Mundo with Lucas



We started the evening with a French Chateau Laubespín rosé. Lucas' presentation was lively with a sprinkling of history and news of the different areas and permitted grape varieties grown in each place, as he took us through an evening of Italian and Spanish wines.

The evening was well attended with 37 attendees, and the grape varieties were an interesting mix, as were the mixes of the different/familiar varieties.

It certainly made for an entertaining evening, especially the unexpected introduction to a Balsamic at supper time. This was a ground level product, and one that the Italians used as a digestive, by having a teaspoonful after their meal!. It was certainly NOT the quality of product NZers are familiar with. It was so much better with a depth of sweetness akin to that of date, rather than sugar, sweetness and was thick and creamy.



A reminder of the tastings we had during the evening:

- Y 2023 Rosé Laubespín - 100% Cabernet Sauvignon (Medoc, France)
- Y 2021 Guizzo 'Padre Rinengato' Spumante Brut Nature (Valdobbiadene, Italy)
- Y 2023 Donnafugata Sur Sur Grillo (Sicily, Italy)
- Y NV Gonzalo de Berceo white Tempranillo (Rioja, Spain)
- Y 2020 Contepassi Super Tuscan - Sangiovese, Cabernet, Merlot (Tuscany Italy)
- Y 2023 Poggio Apricale Super Tuscan - Sangiovese, Merlot, Colorino (Montalcino, Italy)
- Y 2017 'Voche' Graciano Selección (Rioja, Spain)
- Y PLUS, a special treat, a Balsamic aged in French oak for 30-years!

This tasting was clearly enjoyed, with the different grape varieties and areas they are grown in sparking conversations all evening. Del Munto received 17 orders from members which reflected just how much they enjoyed the evening.

Looking Ahead

- Y **April** – 2025 Tasting of 2024 NZIWS Trophy Wines
- Y **May** – AGM
- Y **June** – TBC

Committee Musings

1. The committee sent flowers and a card to Gayl to note Mike's passing, and there was a good turnout at the celebration of his life on Friday 21st Feb, with stories coming from family, friends and work colleagues. See the end of this newsletter for an amusing anecdote that occurred in the preparation for the event on 21st.
2. We also continue to be delighted and thankful of everyone's help with set-up of the hall for our gatherings, and then the pack down at the end of the evening.

Please remember: We can't arrive to do the setting up activities any earlier than 7:30pm as we may interrupt the cleaner(s) schedule, who have the hall until that time.

Gisborne winemaker cancels harvest after motorcycle accident

Gisborne Herald 12th Feb 2025

Gisborne winemaker Geoff Wright has been forced to cancel this year's grape harvest after breaking his leg in a motorcycle accident.

Wright, who owns **Wrights Vineyard and Winery** with wife Nicola, was set to begin picking their organically grown grapes at Ormond and Manutūkē — usually one of the first harvests in the district. But an accident on his Ormond property last Thursday left him with multiple fractures in his right leg. "I'm currently in Gisborne Hospital, waiting for surgery," he said. He has been advised he won't be able to drive or operate machinery for the next two to three months, ruling him out of running for this year's vintage.

Nicola Wright shared the news on social media. "It's been a heartbreaking turn of events for what would have been Geoff's 25th harvest — a real milestone," she said. "But for now, our focus is on Geoff's recovery."

With just the two of them running the winery, the couple has decided to sell their organic grapes to other producers.

She says their grapes grow on flat vineyards and can easily be harvested by machine, with vines low yielding with high quality in mind.

Interested wineries are invited to get in touch via hello@wrightswines.co.nz.

Geoff Wright thanked everyone for their support. "I'm feeling the love. It's feeling a bit like a sabbatical at present — just without the paid leave."

The Need to Watch What You Buy

The following anecdote is recounted by Wayne with the approval of Gayl. He hopes it has been accurately retold.

As is customary with any funeral or celebration of life, consideration must be given to the arrangements following the formalities. Most families prefer to delegate such responsibilities to the funeral parlour.

Consequently, the funeral director met with the family to review the funeral arrangements and sought confirmation regarding the provision of wines for the afternoon tea. One of Mike's sons replied promptly, "Oh no! Mum will want to handle that personally."

Subsequently, Gayl visited her local retailer and consulted with the individual responsible for wines about her desired selections. Among her choices were bottles of Rockburn Central Otago Pinot Noir, a wine she fondly remembered enjoying with Mike.

At this juncture, the store representative intervened, saying, "Sorry, but I don't think that's a suitable choice for a funeral."

"Why on earth not?" Gayl inquired.

"Look at the label," the store representative responded.



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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