

The Cellar Club Inc



Established in 1980

August 2026 Newsletter

Riverby Estate, Marlborough

Presented by Kevin Courtney



RIVERBY ESTATE

Wednesday 12^h August, 8pm Start

Door Price: Members \$12 / Guests \$16

We are a proudly family-owned and run wine producer in Marlborough's Jacksons Road heartland.

Our range of award-winning wines come from individual parcels on our single vineyard, made to reflect the best that our special part of the world can offer.

Riverby was a popular vineyard evening when we last had them at our Cellar Club evening in February 2024, they are back again!

All grapes are grown on the estate vineyard by descendants of the Matthews family who have been farming the property for over 100 years. The Matthews farm was called Riverby and the original homestead, depicted on the Sauvignon Blanc back label, is still in use.

The Riverby name originated from the Opawa River and its tributaries, which meandered through the property. The river was diverted in the 1930s to stop Blenheim from flooding; creating what was eventually to become ideal grape growing land. The rainbow trout on the Riverby label is symbolic of the fish that used to swim where grapes are now grown.

Wines for the night are:

-  Welcome Wine - RE Gruner Veltliner 2024
-  OVB Sauv/Semillion White Blend 2021
-  RE Pinot Gris 2025
-  Cicada Gewurztraminer 2025
-  Sali's Block Reisling
-  RE Pinot Noir 2022
-  RE Reserve Pinot Noir 2023

As we organised last time we had Riverby, orders will be taken on the night, with payment made to The Cellar Club next day, so the orders can be processed and sent to Wayne/Ken for delivery.

Let's Look Out for Each Other

As always, please if you are feeling unwell, do not attend the evening's function. Thanks

Looking Back – Dinner at Johnsonville

What a wonderful evening we all had! It took quite a bit of organising for Wayne and Evelyn, but how the evening played out was well worth the time spent. It was obvious that club members were happy keeping things local with both transport and supporting local businesses. We had 34 attendees for this meal.

Chrissy had helped with the set out of the tables in a 'U' shape that meant people were facing each other and were welcome to swap seating during the evening, which ended up with people talking with a wide range of people they would ordinarily not say more than hello to.

The food was set out in buffet style, and we started the evening with a vegetable soup and bread roll, which was a great start. We then went on to an array of vegetables, meats and sauces. We had sliced roast beef with Yorkshire pudding included in the selection.

If you had room, there was dessert too. A huge thanks of appreciation for Chrissy and her team at the Johnsonville Club for their pleasant setting, food and company.

Committee Musings

1. Due to the appreciation expressed by members who attended the latest mid-winter meal, your committee has decided that we will keep with the formula of having this meal local and hardy for the Winter and focus on a more fine dining experience for the Club's Christmas Meal.
2. Thanks again to everyone who helps with the tables and chairs at the start of our evenings and taking the same down after the meeting. Also taking the tables contents: spittoons/water jugs/cracker plates back to the kitchen.

Looking Ahead:

- Y **September** – Del Mundo – Wines from Argentina
- Y **October** – JK 14 Wines – Wines from Italy
- Y **November** – Beach House Wines, Hawkes Bay
- Y **December** – Christmas Dinner Wednesday 9th – save the date.

Subscriptions Due

This is a gentle reminder that the yearly subscription of \$25 for the Cellar Club is now due. If you are still to make this payment, please either credit the Club's bank account, or pay it in cash at our August tasting, Thank you.

Wine News – Wine News from AI in relation to NZ's Winter: A good synopsis

The 2026 NZ Winter wine news is mixed, with excellent fruit quality across most regions, with excellent fruit quality across most regions, despite challenging conditions. Central Otago faced very challenging conditions, including vine-dropping frosts, but the fruit was ripe and looking good. The unusually cold and dry year has potential to create more interesting wines thanks to slower sugar accumulation, leading to earlier flavours and tighter, more acidic wines.

However, the industry is also facing tough times with lost contracts, unharvested blocks and a reduction in vineyard land. Gisborne's industry could be losing half its vineyard land, while North Canterbury's vineyard holding was left unharvested. Marlborough is heading towards the 2027 vintage without knowing how many blocks are uncontracted.

Despite these challenges, New Zealand's wine industry is optimistic about the future, with increased production expected in the longer term due to demand in key markets.

The 2026 vintage is a reminder of what Central Otago can bring in terms of Mother Nature and it includes gale-force winds in Spring, inconsistent flowering and a persistently cool growing season that saw harvest dates pushed out by two weeks or more.

And In The 'Wow!' Category

from AI, MSN, Forbes, Robb Report

Reports from California are that vineyard owners are burning their vines due to low sales. The California wine industry is facing a significant crisis, with many growers removing their vines because there are no buyers for the grapes. Reports indicate that around 30% of Sonoma County grapes went unsold this year, and many vineyards are left to rot on the vine. The situation is exacerbated by a combination of oversupply, declining demand and shifting consumer habits, leading to widespread vineyard abandonment across the state.

This is a really sad situation for both the industry and for Americans.

NEWS - Johnsonville Club's next wine evening:

  **FRENCH WINE & CHEESE NIGHT**

 Monday 10 August, 1 Norman Lane, Johnsonville

 From 6:30pm

 \$30 per person

Join us for a relaxed evening celebrating French wines and delicious cheeses.

 Premium French wine tastings

 Delicious cheese selection

 Great conversation and a relaxed atmosphere

 **Register and pay at the Bar in J'Ville Club, to secure your place.**

Club Information

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