

# WINETALK

409

WINE CONNOISSEURS CLUB OF HAMILTON  
Since 1965

October 2025

## Coming Functions

Oct 12	JK Wines
Nov 9	Volcanic Hills
Dec 6	Christmas – <b>Note the Date !</b>
?? Jan	January Summer BBQ
Feb 8	Askerne Wines

## WINETALK October 2025

We really enjoyed having Steve from Wooing Tree in Cromwell last month. It was great to hear



about how he got to be where he is today – plus the wines were delicious. He went on to have very successful presentations at Tokoroa and Cambridge Wine Clubs, so well worth the trip up from Central Otago. He has booked himself in for September in 2027!!!!

## HEADS UP:

### CHRISTMAS PARTY, SATURDAY 6<sup>th</sup> DECEMBER, 11am-4pm.

KAREN'S RANCH: 93 Marychurch Road,  
Pukemoremore, Cambridge

More details in November WineTalk.



## NORTHLAND VISIT



Getting ready for Wine Club in 2026, we are almost booked out and one winery that is coming next year is [Dancing Petrel](#) from Mangonui, Northland. We have never had a Northland winery so thought we would look at the Wine Region that makes up Northland.

The first vines ever planted in New Zealand were in the Bay of Islands, planted by Reverend Samuel Marsden in 1819. They were specifically for the wine for the church. In the late 1800's Croatia gum diggers arrived bringing their European history and traditions of winemaking to New Zealand.

Its Northern location and close proximity to the sea (nowhere is more than 50kms to the ocean) give the Northland Region an almost sub-tropical climate, humid, sunny and warm.

The region's tropical Chardonnays, popular Pinot Gris and vibrant Viogniers are leading the white wine growth. Red wines produced include Spicy Syrah, stylish Merlot and Cabernet blends along with Chambourcin and Pinotages.

Stretching from Karikari in the North to Mangawhai in the south, Northland is unique in aspect, soil and micro climates. Well known Wineries include Marsden Estate, Karikari Estate, The Landing, Okahu Estate, Longview and of course Dancing Petrel. Certainly, something to look forward to next year.

For details of the wineries marked on the map above click [here](#)

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## WINES OF THE RHONE

### ROUSSANNE/MARSANNE

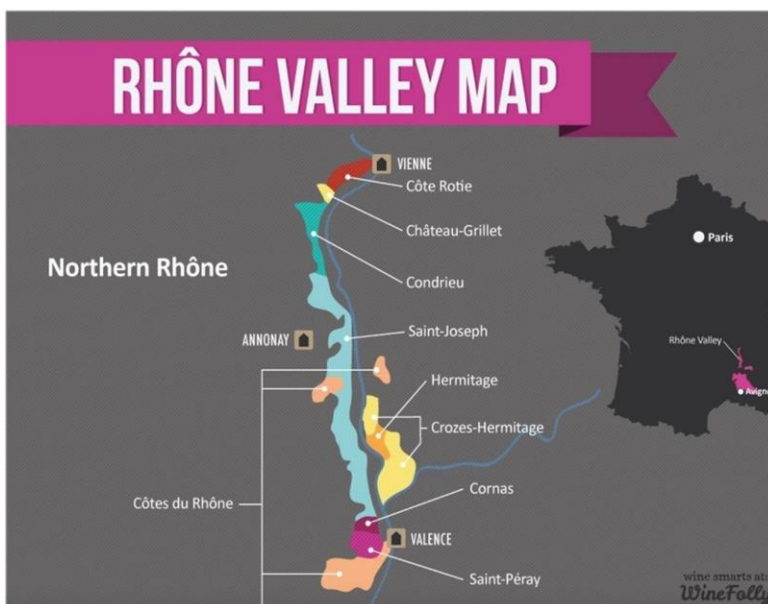
These two grapes from the Rhone Valley formed the background for our “other group” tasting. With Viognier being added to the tasting as this grape, originally from Croatia, was taken to the Rhone Valley by the Romans and is considered a Rhone Valley grape.

ROUSSANE is a white wine grape from the Rhone area and is a vigorous growing grape, rare, full bodied. Considered to have a floral, aromatic complexity, fruity and good acid structure.

MARSANNE is a white wine grape most commonly found in the Northern Rhone Region, used for both still and sparkling wines. Has hints of spice, pears rich and nutty. The very strict rules of the DOC vineyards in France means blending grapes is limited to a very strict few. However the blending of Marsanne/Roussane and Viognier is allowed and produces beautiful flavours. Viognier is also allowed for blending.

VIOGNIER is a white wine grape from the Northern Region of the Rhone Valley, known for producing full-bodied wines with floral, fruity flavours. Viognier grows extremely well in many wine regions of Australia and New Zealand so at our tasting we tried 4 different options from these two countries and were pleasantly surprised at how beautiful they were and reasonable in price.

PATCH, ROUSSANE, 2024. Yarra Valley, Australia. Aromas of Jasmine and Chamomile tea with layers of generous ripe stone fruit flavours leading to a bright nutty finish. This was a delicious, original wine and could taste the almond flavours lingering on the tongue.



TRINITY HILL, MARSANNE/ROUSSANE, 2024, Gimblett Gravels, Hawkes Bay, New Zealand. This was fresh, aromatic, bright and fruity, youthful. Delicious on the palate with ripe, white stone fruit and lots of citrus notes. Good mouth-feel and structure. Lovely classy wine.

ASKERNE, VIOGNIER 2023, Havelock North, New Zealand. Florals, sweet perfumed notes, fresh apricot and ginger. Opulent and deliciously spicy richness. This wine has won many gold medals in New Zealand wine competitions. We love Askerne wines as always top quality and excellent value (We have them coming to the club in February next year.)

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YALUMBA Y SERIES, VIOGNIER 2022,, Victoria Australia. Youthful, lighter, aromas of fig, fresh apricots, orange blossom and white flowers. Refreshing and great summer drinking.

It was interesting to taste the difference between the blend and single grape variety of wines.

Found it difficult to get a French blend and one found was rather too expensive at \$75! Our tastings were all wonderful wines for summer drinking and would be great accompanying Thai food and shell fish and other seafood dishes.

## ST. AGUR CHEESE

While we are in the Rhone/Auvergne Region tasting their white grapes, I have also discovered it is a top gastronomic Tourist Region of France with their cheeses, traditional sausage and charcuterie with the capital of the Region being Lyon, the gastronomic capital of France.

What I am getting around to saying is that I have discovered a divine St Agur cheese, from the Rhone/Auvergne region in our own little gastronomic shop in Hamilton – Vetro in Rostrevor Street. Besides having many Mediterranean wines the cheeses are just to die for. I bought some St Agur Blue Cheese and it is delicious. Liked it as much as Roquefort or even better than that famous cheese. A 100g piece of St Agur will set you back \$14 as it is about \$140 a kilo. Gulp. But well worth it with any wine!!



**SAINT AGUR**

- ▲ Made from pasteurized cow's milk
- 📍 Country of origin: France
- 📍 Region: Auvergne
- 👤 Family: Blue
- 📄 Type: soft, blue-veined
- 📊 Fat content: 60%
- 👉 Texture: creamy, smooth and spreadable
- 🎨 Colour: blue
- ↑ Flavour: fruity, mellow, sharp
- 👃 Aroma: strong
- ✳️ Vegetarian: no
- 🌱 Vegan: no
- 🏭 Producers: Savencia Fromage & Dairy
- 📖 Alternative spellings: Saint Agur Coupe, Saint Agur Crème

## NEXT MEETING

We will leave France and their gourmet cheeses and welcome ITALY to the club.

JK 14 WINES are coming to share Authentic Italian Wines mainly from the Veneto and Treviso Region of Italy with a few surprises as well. Also they are bringing a taste of their oils and a list of their other products. This will be a wonderful celebration of the Kirwan's life in Italy when dad John was um.....playing rugby. This will be the first time the Club has had an Italian wine tasting presentation, so we are in for an unforgettable evening.

See you there signore e signori,

Cheers

*Gay Main*