

September 2024 Newsletter



UPCOMING EVENTS:

**10 September
7:00pm** Fistonich
Family Vineyards
Moxie's Hinemoa St

8 October 7:00pm
Otu Wines
Moxie's Hinemoa St

12 November 7:00pm
Swift Wines
Moxie's Hinemoa St

Sunday 1 December
Xmas Event
Moxie's Hinemoa St



Your Committee: August Minutes

We're looking forward to seeing everyone on 10 September for our monthly tasting from Fistonich Family Vineyards. In fact—we have it on good authority that [Sir George](#) will be coming along with his team. Book in early to secure your spot and avoid the 'dreaded' committee member follow-up.

It was a smaller turnout last month with 29 members purchasing \$2,000 of Paritua wines from our exuberant presenter Sean the resident 'tractor' driver. Some classic Dad jokes kept the evening humming along. We enjoyed trying a variety of wines including an incredibly smooth – 21.12 Cab Sav/Merlot/Franc blend. The favourite for the night was the 'Willow' Chardonnay (based on sales volume) which was rested in large 500L oak barrels = less oak, same maturation time.

We welcomed two new members Stuart and Philippa Renner on the night. Faye attended Winetopia for the club making many acquaintances and booking new vineyards for 2025. Many thanks to Faye in her role of cellar master in 2024/5.

[Click here to BOOK](#)

Fistonich Family Vineyards



Our next event is with the Michelle Richardson from the **Fistonich Family Vineyards** coming up on **10 September**. Secure your spot by clicking the link or contact Diane on dianeguildford@xtra.co.nz

She can also be contacted on 021 0398139. We would ideally confirm numbers by 3 September so please RSVP to Diane now!

Our August Event:

PARITUA WINE

Paritua Wines are 100% fully organic, grown on the historic riverbed of the Ngaruroro river in Hawkes Bay. We were joined by Paritua salesman Sean Wu. Starting with the Stone Paddock Rose and Pinot Gris, both wines were young with fruity citrus flavouring. The Willow chardonnay will be good for cellaring over the next 5-8 years and with its balanced flavours—this author found it delicious! On with the reds the Merlot and ‘Red’ (Merlot/Cab Sav/Franc blend) was surpassed by the gorgeous 21.12.2020 with its deep complexity of flavours. Yummy! We finished on a ‘sticky’ the last vintage of the ‘Isabella’ Late Harvest. Thanks to Sean’s generous conversation we learnt much about the process to becoming fully organic as well as some bad jokes. The joke of the night had to be:



How to cook on a Wednesday Night.

Step 1—Open a bottle of Merlot

Step 2—Drink half a bottle of wine and fall asleep

Step 3—Wake Up and drink the second half bottle of wine

Step 4—Go to bed

Step 5—NO NEED TO COOK



The evening’s raffle winners enjoying their prizes.

Harvest Hawke's Bay

23 November 2024

Harvest Hawke's Bay Festival will showcase some of the best of the Bay's wine growing region with the participating wineries representing a fantastic mix of some the regions larger, better-known producers alongside some of the smaller potentially lesser-known regional wineries.



This year's event is set to be exceptional, with 18 top wineries and 9 renowned eateries showcasing the finest regional offerings. Guests will delight in exquisite wines and gourmet dishes prepared by award-winning chefs using the freshest local ingredients. Plus, the day will be enriched by vibrant performances from three talented local artists.

North Shore Wine and Food society has been offered a special group discount to members for this event. If you're interested please contact karla@harvesthawkesbay.com for additional information.

Some local Advertising:

Your committee has been hard at work getting ready to further build the membership for the Society. We have prepared a flyer with an aim to deliver them around the local Birkenhead region (close to Moxie's).

It's a timely reminder if you refer a friend to join the NSWFS we will ensure a lovely bottle of wine finds its way into your hands—to say thank you.

Once the flyers are printed please ask your committee member for a copy, to share with people you know.



NORTH SHORE
WINE AND FOOD SOCIETY

Looking for something different on your Tuesday nights ?
Want to meet new people, hear from the winemaker while tasting boutique NZ wines, all with wonderful food at Moxie Restaurant?

Join us at the North Shore Wine and Food Society!

We meet monthly at Moxie's Restaurant in Birkenhead when a boutique NZ vineyard presents for tasting, a series of their wines. They share their story and what makes their wine unique. Whether you're a budding connoisseur or like most of us a enthusiastic taste-tester. Come along to find out more.











To find out more, contact us:
 Web: nswfs.org.nz
 Email: phil@philmason.co.nz
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www.nswfs.org.nz

September Event:
Fistonich Family Vineyards

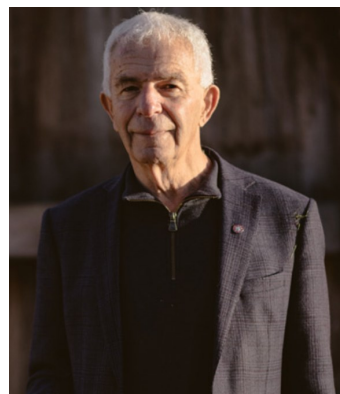


Tuesday 10th September at Moxies.

This month we welcome Michelle Richardson and look forward to her story. From Microbiology and Oenology (winemaking) studies, traveling through Europe, drinking beautiful red wine from Bulgaria, champagne in Reims, to meeting and working with Australian John Cassegrain of Cassegrain Vineyards. Michelle's "never stop learning" approach has taken her to Australia, Spain, France, Czech Republic, and of course New Zealand.

While Michelle first met Sir George Fistonich in 1992 and it was not until 2019 returning to New Zealand she heard of George's vision for a new winery—Čuvar Winery. George didn't waste time and offered Michelle the job to create wines for his new venture

Čuvar Winery's vision is to help preserve and nurture the essence of New Zealand fine wine. Michelle is playing an integral role at Čuvar, creating wines that celebrate culture and tease out the nuances of special vineyards in varieties and blends she loves to make.



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Newsletter

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