



# Food & Wine

ASIA PACIFIC ZONE NEWSLETTER

## IWFS Trip to Ho Chi Minh, Vietnam

The Ipoh Branch trekked to Ho Chi Minh City (HCMC), thanks to Mrs Liza Cheah's organization. Liza had contacted the IWFS Saigon and made arrangements for us to meet and dine with members of IWFS Saigon. There were a total of 34 travellers - 21 from Ipoh, 12 from Kuala Lumpur IWFS Chapter and Mr. Ricardo V Puno Jr, IWFS APZ Chairman.

Most of the members arrived on 5<sup>th</sup> November morning, and we started our Saigon adventure with lunch at Quan An Ngon, a trendy Vietnamese hawker food court set in a huge airy Bungalow. The local snack foods and noodles were fun, tasty and unique. Food stalls placed around the eating area were an attraction in themselves.

For dinner, Liza arranged a Vietnamese dinner at the historical Maxim's Restaurant, notably one of the oldest fine-dining restaurants in HCMC serving local cuisine.

The appetizers included deep-fried shrimp wrapped around sugar cane, rice paper wrap-and-rolls, winding up with local noodles & fish in sour soup. To the surprise and delight of all, Liza, Marjorie and Caroline entertained us after dinner with a Vietnamese song on Maxim's stage.

We also took the opportunity of the occasion to celebrate Liza's birthday with her.

All the ladies had a wonderful time shopping for wigs, souvenirs and jewelry for most of their time in Ho Chi Minh. Gentlemen were busy enjoying their local beers and drinks somewhere in a Saigon pub, who else with we don't know, and don't ask...

The highlight of the trip was dinner organize by IWFS Saigon at the Australian Consulate General Bungalow.

A delightful barbeque dinner was served by well-trained courteous uniformed staff and the food and wine were magnificently presented. Saigon IWFS secretary sang a self-composed thank-you song to the hosts, Australian Consul-General Mr & Mrs Graeme Swift. All had fun.

Dinner was held in the apartment suite



instead of the rooftop as planned due to rain, but luckily the rain stopped after dinner, and we wound up the dinner with night caps on the rooftop enjoying the skyline of Saigon by night. Saigon, KL and Ipoh IWFS members have sown the seeds of greater IWFS fellowship that night, and we look forward to more of such events.

Our thanks go to the Saigon IWFS and Mr & Mrs Swift for being such wonderful hosts, and to Mr Puno who came all the way from Manila to share the two nights of fun with us.

*Doreen Kam  
Secretary  
Ipoh Branch*

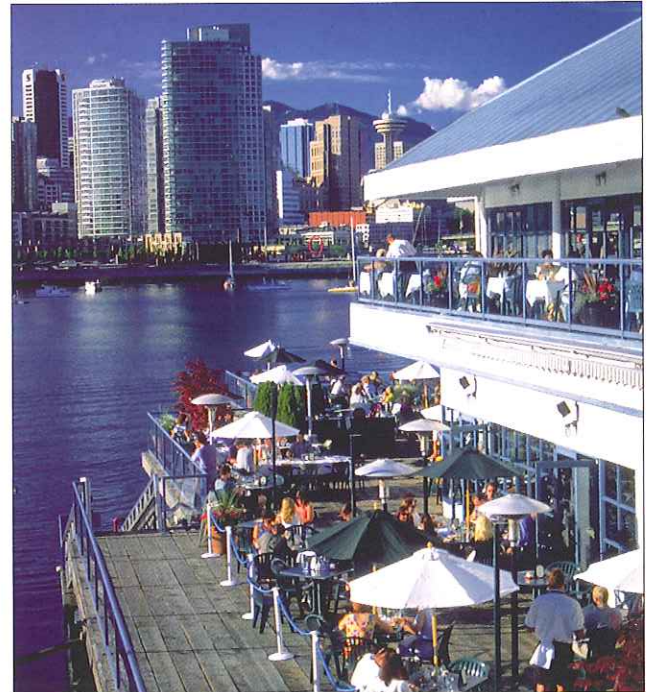


## One of Vancouver's Own An Iron Chef

In the fall of 2005, enthralled foodies in British Columbia (BC) were glued to their TV sets watching as Vancouver's own Rob Feenie bested Masaharu Morimoto to become an Iron Chef. But Rob did not just pop out of a void. Several other young chefs were doing well in international competitions, such as Michael Noble and Andrew Springett, and our team competitors were also placing near the top in Bocuse D'Or and the Culinary Olympics.



From left: Vancouver's "Iron Chef" Rob Feenie of Cactus Club, Milena Robertson and Thomas Haas of Haas Chocolates and Patisserie, one of the top 10 Chocolatiers in North America (2010).



False Creek waterfront.

Not only were these fine chefs a product of our good cooking schools, they had been mentored and inspired by such people as Michel Jacob, who arrived from Alsace in the 1980s to open Le Crocodile, and who sets a consistently high bar for French cuisine. John Bishop, a Welshman, came through Umberto Menghi's kitchen to create the gold standard for elegant organic, local food at his hospitable restaurant, Bishops. Vancouver-born, European trained, David Hawsworth repeatedly propelled West to "Best Restaurant in Vancouver" and will soon open his highly anticipated Hawsworth in the Georgia Hotel.

Many of these third-generation chefs have gone on to open their own restaurants and still many more are Executive Chefs for Vancouver's finest hotels and restaurants, but some have been snapped up by the smart business men and restaurateurs who founded our burgeoning casual fine-dining industry. Already with very good reputations, these franchised establishments, such as Cactus Club and Earls have enhanced their own images, as well as their menus, by hiring accomplished, innovative young chefs as Food Concept Architects, including

Feenie and Noble.

In the last few years international chefs have realized that Vancouver is a culinary paradise and have begun to establish restaurants here. Daniel Boulud set up the db Bistro Moderne next to his star room, Lumiere, and Jean-Georges Vongerichten opened trendy Market in the Shangri-La Hotel, Vancouver's tallest, most elegant building.

As a disclaimer we would like to say that the chefs and the restaurants we mention in our articles are meant to be examples, to give you an idea of the depth and breadth of the dining experience in Vancouver and are not by any means the only wonderful eating establishments we enjoy.

In coming issues we intend to explore the ethnic influence on our eating habits – Dim Sum anyone?

(Vancouver will host the International Festival in September 2012. -Ed.)

*Maggie and Larry Burr  
Vancouver*

## The Araujo Estate Eisele Vineyards Tasting Event

Member Jimmie Gonzalez has a collection of Araujo wines from 1994 up to 1999. A Harvard Business School classmate of Bart Araujo, owner of the eponymous wine estate in Napa Valley, Jimmie is allowed an allocation of one case per year. Except for the Schramsberg Blanc de Blanc 2006, Napa Valley sparkler from member John Lim, all the wines came from Jimmie's cellar in Tagaytay City.

Other than vertical tastings of selected chateaux of Bordeaux, the Philippines Branch has mounted similar ones for Staglian Chardonnays and Silver Oak Napa Cabernet Sauvignon.

We also did a retrospective of Penfolds Grange. There have been horizontals of Bordeaux, whites from Australia, California, Austria and elsewhere and Shiraz, Syrah face-offs.

My tasting notes, with copious contributions from Bernie Sim and Othmar Ober, follow:

1994: A lot of sediment, delivering cloudiness, brick red (muddy?), bitterish, mint and cedar box notes, black currants, tar and leather, some cola nut nuances, well embedded mellow tannins medium finish, some dust and earth on the palate, slightly pruny.

1995: Slightly brighter than the '94 but still brick red, on the nose stronger mint notes, more fruit, cedar and leather, hints of tobacco, more tannic than the first but mellowing, black currants, great weight, longer finish, elegant but had some champy (plum) character.

1996: Bright garnet, very nice clear rim, fragrant, more complex, tobacco, five Chinese spices, a lot more fruit than the first two (black fruits), coffee, earthy and mineral notes, not bitter at all, some sweetness, medium tannins, very long finish. Very good structure overall. This wine is for the long haul.

1997: Darker brick red, somewhat similar notes, leathers, chocolates, hints of dust, ripe tannins, bitter finish, medium weight, sweet middle, some pruniness.

1998: The first bottle was off. The second much better, very good forward fruits, garnet colored, not very massive but elegant, spice box, cedar notes, rich, dark fruits, somewhat tannic.

1999: Garnet, lots of fruits, very California, still young, chocolate/mocha, hints of pencil shavings, ripe black fruits very mouth filling, plush texture, some



leathers and spice. Good finish.

The first placers were the '96 and '97 with six and five votes respectively. Both got two votes each as second placers. The '98 got five votes for the second place with the '99 getting three votes. With weights added to the votes to give some semblance of mathematical precision, the '96 came out on the top with 65 points, the '98 and '97 almost in a tie at 60 and 59 points.

The question "Do California reds age?" can be safely laid to rest. As in France and elsewhere, very good wines that are meant to age do age well. The wines we tasted were from 11 to 16 years of age.

The Araujo Cabernet Sauvignon is not typical of an "in your face" New World wine. It showed some restraint a la Francaise. Its blend is similar to the very good claret, say a Lafite. With the bulk in cabernet sauvignon, the winemaker made astute use of measures of cabernet franc, merlot, petit verdot, varying the blend from year to year.

The Schramsberg 2006 sparkling wine accompanied the "pass arounds" appetizers. Markus Gfeller of Cava and Aqua fame, ably executed the dinner. Called America's Krug by Hugh Johnson, this example (100% chardonnay) showed pale straw color, fine beads, toasty, citrusy notes, some green apples, a slight sweetness in the palate, lingering and balanced acid.

The first course was Tasmanian wild salmon with sake, handmilled roe, apples

and greens, and horseradish chantilly, which was paired with the Hestan Vineyard Unfiltered Chardonnay 2005. Almost golden yellow, deep straw--passing its prime with a year at most to go, the oak was quite pronounced. The wine should be drunk now. Butterscotch, rich buttery flavors, caramel and fruity with hints of pears and honey-suckle, medium finish with slight bitterness. The wine went well with the fatty salmon.

The meat course was a rack of lamb with thyme crust, vadouvan vegetables, pierogi, and natural jus.

The Alta Gracia Cabernet Sauvignon 1999, Araujo's Cabernet second label was coupled with the lamb. The Alta Gracia is a 100% cabernet sauvignon although the vintner quite coyly called this a red table wine. The color is deep, very opaque and inky, black currants with licorice notes, some minerality on the nose, medium body, somewhat long finish. The wine drinkable now; four of these were uncorked.

At this point everybody was looking forward to the Dows '83 Vintage Port. The port appeared youthful at 37 with splendid aromas. Bottles were kept upright several days prior to the event. The color was very translucent brick red almost a tawny, transparent rim, nutty and very harmonious. A long lingering finish. A glorious match with the Stilton!

There was a cantaloupe with vanilla bean ice cream that followed to end the evening.

*Rene Fuentes, Sr.  
Former President  
Philippines branch*



## Former Chairman's Message

You will by now have read the Society's Report and Accounts 2009 so know that, by the time you receive this, I shall no longer be your Chairman. Indeed, allow me to advise that I have handed over to the BGA's nominee, Alec Murray from Edmonton, Canada. It has been my privilege and honour to have been your Chairman from the beginning of the Society's 75<sup>th</sup> Anniversary celebrations in London in November 2008 to the conclusion of the APZ's wonderful Regional Festival in Sydney in October 2010.

Now that we have completed the Society's strategic plan and stabilized our finances the challenge in the immediate future is to enhance member's benefits. We have made a good start with the redesign and updating of the website and the re-introduction of the monographs with Beverly Blanning's "Biodynamics in Wine", which has been well received and will hopefully be the forerunner of future educational publications.

## Message from the New Council Chairman

I am honored to have been selected Chairman of your Society. Unfortunately due to my wife having suffered an accident in Sydney we were unable to attend the functions or meet many of you during what I am told was a wonderful Festival in all respects. Those who organized it are to be congratulated.

I would like to introduce myself to you and briefly give you some idea of what I would like to see the Society achieve in the coming years with your help and cooperation.

I was born in the City of Medicine Hat in the southern part of the Province of Alberta in 1932. I am a third generation Albertan my grandfather having homesteaded and established a cattle ranch south of that City well prior to the turn of the 20th century. I completed my schooling and university training in Alberta graduating in Commerce and Law. I practiced Law in Edmonton, Alberta for 27 years in the field of civil litigation, primarily insurance related and served as Bencher of the Law Society of Alberta.

In 1987 I was appointed to the Court of Queen's Bench of

The Society and its various zones continue to offer Regional and International Festivals together with cruises and weekends away, all of which are well attended and serve to bring together members from diverse backgrounds and various branches united by a common desire to share good food and wine with like-minded people and to enjoy their company.

The incoming Council will be working on increasing the benefits to members so as also to attract new recruits at the same time as remaining true to the strategic plan and our mission of being the international, independent organisation of choice for those who believe in sharing, improving and disseminating knowledge of the pleasures of wine and food. Long may we continue to bring together our many different branches and zones united by good fellowship and goodwill.

In closing, may I pay a personal tribute to my IWFS mentor, Noel Power, who passed away a little over a year ago. Noel was a good man dedicated to the independence of the Society and its values. If he had a fault, and he did not have many, it would be, in my opinion that he failed to build on his many successes by putting together a positive succession plan. Such a plan is vital for the continued wellbeing of our Society as it enables branches and zones to grow and develop for the future. All being well, the Chairman of the Society after Alec Murray will come from the APZ in the Fall of 2012, so I urge all of you in the APZ to make your plans to continue to lead the Society forward.

*Chris Bonsall  
Chairman 2008 – 2010*

Alberta where I served until 2007 when due to age I was obliged to retire, I belong to a number of Wine and Food organizations having held senior positions in each. In 1995 I was elected to the Board of Governors of the Americas and still serve on the Executive though as an Emeritus member. In 2002 I was elected to the Council of Management of your Society as one of the BGA's representatives, which brings us to the present.

Over the past years under the stewardship of Nils Sternby, Jeff Deaths and Chris Bonsall the Society has been able to weather a number of serious problems and emerge financially sound.

The website of the Society and its Zones is now first class due to the work of that committee made up of Brian Findlay, John Valentine, John Kuczwanski, John Danza, Tim Griffiths and Yvonne Wallis. We have produced a recent monograph authored by Beverly Banning MW a member of the Society's Wine Committee. This may be the first in the resurrection of a series of these educational publications, depending upon the reception it receives from our membership.

It is my hope that in the coming years we can expand the membership of the IW&FS into new areas of all three Zones. Suffice to say the APZ should be a very fertile area for expansion and I count upon you to see that this happens with such aid from Council as is possible. It is imperative that we focus on youth in increasing our membership. When I say youth I am thinking of people in their 40s and younger. This is a complex problem faced by many of our Branches, but hopefully we can come up with some initiatives which will appeal this age group.

The new website is a start.

We all have good reason to be proud of our Society and I am sure that with the help of our membership we will be able to build upon the solid foundation we now enjoy.

Do not forget that the next International Festival will be held in

Vancouver in September 2012 particulars of which will be forthcoming shortly. Plan to be there, it will be an exceptional experience.

Best Wishes in 2011

*Alec Murray*  
Chairman  
2011-2014



## A Note from the International Secretariat

Dear members:

Activities at the IS over the past months have focussed, once again, on the valued IWFS Vintage Card (your 2011 Membership Card) plus two new areas of investment by Council - the redesigned website, which I hope you have had the chance to look at by now (and found useful) and also the publication of the new monograph.

The 2010 version of the **IWFS Vintage Card** is now available. Two new members joined the Wines Committee this year - Harriet Lembeck (director of the Wine & Spirits programs in New York) and Michael Brajkovich MW (winemaker for his family owned winery in Kumeu north of Auckland, New Zealand). Each bring expert knowledge of their countries wines and came highly recommended by the Wines Committee. While maintaining the integrity and history of the Card is very important, the Wines Committee also welcomed the new ideas as to how we could increase the value of the Card to the members. As a result assessments for Central Coast and Sierra Foothills have been included within California plus Hawkes Bay in New Zealand and Valpolicella (Amarone) as recommended by our Italian specialist consultant, Nicholas Belfrage MW, who felt that wines from this true Italian classic were a must.

If you would like to order some Cards please contact me at the IS. They do make an ideal gift during the year for friends, family and colleagues. Please see below the special prices for members (full details and an order form are also available on the members only pages of the website).

**Website** – a lot of information has been loaded onto the website which is intended to provide you, our members, with useful information at your fingertips. This is an ongoing project and more information will be added in the coming months.

**Monograph** - The IS has made a return to publishing and has commissioned its 13<sup>th</sup> monograph - "Biodynamics in Wine" by Beverley Blanning MW. Council hopes that members will welcome this move and the new title that covers a controversial and thought provoking topic. The ethos of biodynamics is becoming more relevant in today's world and could have a greater impact on the wines we drink in the future. The concept of seeking sustainability and working with our natural resources

is an idea that many agree with. However the spiritual and metaphysical aspects of biodynamics leads to scepticism and derision in a number of camps.

I was initially slightly skeptical but having read Beverley's fresh and balanced overview of this topic has now left me wanting to find out more. One of Beverley's points, that no-one has ever demonstrated that biodynamics doesn't work, makes me more open-minded. I hope you will enjoy it too – even if you reach a different conclusion.

When reading the monograph why not also enjoy a glass of biodynamic wine – seek out wines from producers such as Randall Grahm, California; James Millton, New Zealand; Alvaro Espinoza, Chile, M Chapoutier, France to name but a few. You may also wish to arm yourself with a copy of the biodynamic wine calendar to find out if you are enjoying the wines on a flower, fruit, leaf or root day (p27 of the monograph) - it could affect how the wine tastes on the day! For those keen to put this to the test there is a pocket book "When Wine Tastes Best 2010 – A Biodynamic Wine Calendar" by Maria Thun and is available from leading retailers.

The new monograph is now available free to members to download, via the members only pages of the new website. A hard

### Vintage Card 2010 Prices

Quantity	Cost per Card	Regular Price	Members' Price (inc p&p)
12	£2.15	£25.80	£23.22
25	£2.05	£51.25	£46.12
50	£1.95	£97.50	£87.75
100	£1.85	£185.00	£166.50

copy is available for members from Yvonne Wallis/your branch?? APZ to add in the correct information. Copies of the other titles in the series are available from the IS (with a small fee to cover p&p), although stocks are limited.

Monograph titles - Barolo; Chablis; Growers' Champagne; Traditional French Cheeses; Chianti Classico; Icewine; The Science of Taste; Tokaji; Truffles; Visiting Vineyards; A Dissertation on Wine Waiters, Wine and Health.

All best wishes for the remainder of 2010 and 2011.

*Andrea Warren*  
International Secretariat

(Bottle shot – James Millton Chenin Blanc, New Zealand – biodynamic wine producer)





## Message From the APZ Committee Chairman

As promised, here is the July – November, 2010 issue of the Newsletter. Though late, this Newsletter is a product of love and devotion and also, of some haste.

As you might be aware Chairman Chris Bonsall is now a former Chairman. Our new Chairman is Alec Murray of the BGA. We welcome Alec to his new responsibilities even as we

thank our past Chairman Chris for a wonderful job in keeping IWFS a viable organization

The Ipoh Branch, our host in Ho Chi Minh City in Vietnam deserves commendation for its work. My special thanks to Consul-General Mr. & Mrs Graeme Swift, for hosting that dinner at his beautiful flat in Ho Chi Minh.

And, of course, who can forget the Sydney Regional Festival? Our sincere thanks to Andrew Fegent and Barry Gardner, both of whom attended to the needs of the IWFS members who went.

We have had to include November, 2010 events, for space considerations. The Sydney Regional Festival will be featured in our next issue. Watch for it!

*Ricardo V. Puno, Jr.  
APZ Chairman and  
Editor IWFS Newsletter*

## New Booklet on Biodynamics

Master of Wine Beverley Blanning has just written a usefully fresh and reasonably objective booklet *Biodynamics in Wine*, published as part of a series of very varied booklets by the International Wine & Food Society.

Its 64 pages are not illustrated but are attractively designed, competently indexed, and impeccably edited by our very own Julia Harding MW.

It includes details of all the major preparations - horn manure, horn silica, yarrow, chamomile, nettle, oak bark, dandelion, valerian and horse tail - summaries of the arguments for and against, sources of more information, and many quotes from practitioners.

Randall Grahm of Bonny Doon in California: 'In two or three years we turned a corner. Sometimes the vines look worse before they look better.' Christophe Erhart of Josp Meyer in Alsace: 'If you convert right away [from conventional methods], it's like making

a heroin junkie live on carrot juice from one day to the next.' James Millton of New Zealand warns that it takes 'more than seven years to get a really significant result'.

A particularly appetising and well-written aperitif. You can order the book via [sec@iwfs.org](mailto:sec@iwfs.org) or download an order form from the About IWFS/Publications section of the organisation's website. It costs £7.50, including packaging and postage to a UK address. International rates can be supplied.

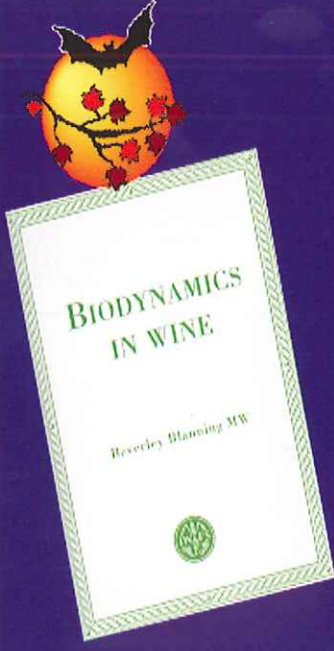
*Jancis Robinson*



*Jancis Robinson*



*Beverly Blanning*



*'... it is impossible to understand plant life without taking into account that everything on earth is actually only a reflection of what is taking place in the cosmos' Rudolf Steiner.*

*Biodynamics in Wine* by Beverley Blanning MW is the 13<sup>th</sup> monograph in the series of monographs commissioned and published by The International Wine & Food Society and its first since 2004. This timely publication on a topical subject is something you cannot afford not to read if you wish to be up to date with one of the most exciting and exacting developments in winemaking today.

Biodynamics is a holistic system of agriculture based on a series of lectures given by Rudolf Steiner in 1924, the text of which was not published until 1993. It is a subject which has attracted heated debate, which is perhaps no wonder when the scientific basis of taking into account the cosmos, horn manure and dead cows for example is certainly open to doubt and yet wines made from biodynamically grown grapes do seem to have a purity and intensity of their own, particularly when tasted on a fruit day! Is this perhaps the key to understanding the true nature and expression of terroir?

In this impressively researched and well written work Beverley gives us a balanced view of the subject. This monograph should be read by all members keen to improve their knowledge of wine.

*Chris Bonsall*

Hard copies available at £5.00 each inc p&p. Please make cheques payable to "IWFS - EAC" and send to EAC Membership Secretary, Katie Wilkins, 14 Highbury, Jesmond, Newcastle upon Tyne, NE2 3DX. UK. It is also available free to download on the members section at [www.IWFS.org](http://www.IWFS.org)

## Cibo Parnell

29 November 2010

AUCKLAND

Cibo Parnell was the Branch selection for a Summer Lunch & AGM 2010. Chef Kate Fahy designed and produced a stylish and superb menu.

The Courtyard area set the scene for the serving of pre-lunch *Veuve Clicquot*.

First up from the chef was the Lemongrass poached prawns with soba noodle salad with coconut dressing, with which we were served *Clos Henri 2009*, a classic Sauvignon Blanc from the Marlborough region in the South Island.

The *Moncellier Pinot Gris 2010* was the right choice for the next dish. Freedom Farms pressed pork belly with rhubarb cigar salt & pepper squid steak and vinegar sponge.

We follow through with peppered lamb rump with lamb neck sausage roll olive oil mash minted pea salad and jelly. *Ellero Pisa Terrace Pinot Noir 2008* matched this serving of



*Auckland Branch members enjoying the summer lunch. delicious lamb.*

A dessert of *Eaton Mess* with raspberry ripple ice cream being the partner to *Yalumba Hand Picked Botrytis Viognier 2008*.

*Selwyn Glynn  
Auckland Branch*

## Umu Restaurant

18 Aug 2010

MANILA LADIES

More than 20 ladies of the Branch and 15 guests excitedly gathered for a Japanese dinner at the Dusit Thani Hotel's Umu. Located in the heart of the city, overlooking a peaceful Zen landscaped garden and pond, Umu is an oasis of a place.

The restaurant glowed like a Japanese lantern, and the vibration around each table was relaxed and full of anticipation of what the evening had in store. Prepared with true Japanese aesthetics and precision, the appetizers, entrees and deserts were wonderfully paired with *Gekkeikan* sake in many new forms.

Sponsored generously by Raymond Joseph of Philippine Wine Merchants, members were introduced to *Zipang*, a sparkling sake, and a Japanese take on Champagne, served with a selection of appetizers, as well as the second course, a deep Duck Breast broth with Sesame Tofu, Spinach, *Shimeji* Mushroom and Lemon Zest.

The freshly flown in selection of cold *Kampachi*, Shake and *Maguro* sashimi for the third course was paired and contrasted nicely with a hot sake. *Ebi Shinjui*. Our fourth course, was a delicious and beautiful spicy deep-fried minced large prawn

tempura that stood regally in a pool of warmed tempura sauce, and served with *Taru*, a cold sake that has a fresh woody fragrance reminiscent of lush Japanese forests. For centuries, *Taru* sake has been prized for its romantic quality and is now a popular choice for festivals and special occasions.

The dessert, *Kodamono Moriawase*, or Mixed Fresh Fruits with Red Beans and Miniature Glutinous Rice Dumplings, was paired with *Gekkeikan*, a sweet sake made from selected fermented plums, which produces a refreshing fruity fragrance and delicate taste.

The evening closed with everyone content and delighted to have been steeped together in a most memorable cultural and culinary experience.

*Denise Weldon  
Board Member  
Manila Ladies Branch*

## Restaurant 9501

25 September 2010

The Branch celebrated its 9<sup>th</sup> Anniversary in grand French style with "Une Nuit de la Belle Époque" held at Restaurant 9501 in Quezon City last September 25, 2010.

Manila Ladies Branch Founding Member Myrna Segismundo led her culinary team in the first contemporary interpretation of the historic dinner served on September 29, 1898 when the Malolos Congress ratified the Proclamation of Philippine Independence that had been made earlier on June 12 at Kawit, Cavite.

During the founding of the Manila Ladies Branch



*Nana Ozaeta, Olga Martel, Micky Fenix, Salie Naguiat, Jackie Vega, Marissa Macuja, Pinky Troesch, Minnie Reyes, Marivic Vasquez, Myrna Segismundo and Cora Alvina*

in 2001, Chef Gene Gonzalez offered the historic September, 1898 lunch menu at his landmark Café Ysabel. Nine years later, it was Myrna's turn to recreate the 1898 dinner menu, while bringing it to new, more modern heights. During cocktails, canapés of Smoked Tanguingue Croquettes dipped in Dill Sauce, Chicken Inasal Sausages, Beef Lardons on French Baguette, Galantine of Pigeon and Mushrooms with Cranberry Sauce and Aspic Jelly were served together with liberal amounts of Moët & Chandon Brut Imperial Champagne, courtesy of Moët Hennessy. Founding Members Felice Sta. Maria, Rica Villalon, Micky Fenix and current Board Member Eileen Batac gave several toasts in celebration of our anniversary.

As we sat down at our tables, we were delighted to find a beautiful keepsake menu card inspired by the 1898 menu, including both the original menu and the current one printed side by side. Dinner began with a Brandied Consommé with Poached Foie Gras and Truffled Egg Custard that was as delicate as it was deep in flavor. Next was a Rare Loin of Yellow Fin Tuna on Sweet Onion Marmalade, with a Capsicum, Cilantro and Citrus Relish, nicely balanced

by a Château Bonnet Blanc 2008 Entre-Deux-Mers.

After a refreshing Minted Lemon Sherbet, we feasted on Roasted Boneless Free-Range Capon Wrapped in Cauliflower fat with Red Wine Sauce with Fresh Grapes, French Beans with Bacon, an Eggplant Timbale and Potato Nest. The Château Saint-Jacques 2004 Bordeaux Supérieur was a delightful complement to the earthy flavors of the dish. A Mesclun Salad with French Dressing, followed by a Cheese and Fresh Fruit Platter with Rosemary Lavosh, served as a welcome interlude before the finale of Chilled Mocha Soufflé with Vanilla Bean Sauce. While seemingly simple, this creamy dessert won raves, especially when paired with a Lucy de Fossarieu Blanc 2004 Sauternes.

It was a truly festive 9<sup>th</sup> Anniversary celebration as we recreated the French Belle Époque in all its splendor, rejoiced in our national independence.

*Nana Ozaeta  
President  
Manila Ladies Branch*

## Rockwell Club

22 November 2010

It was a spectacular night to celebrate the Doreen Gamboa Fernandez (DGF) Food Writing Award, pay tribute to Glenda Barretto, and celebrate Philippine cuisine.

The rains made traffic horrendous with many late arrivals, but still very much appreciated given the hours spent sitting in traffic.

We were 84 in all who filled the entire first floor of Chef Jessie at Rockwell Club, IWFS members, guests, DGF winners and judges, plus Tita Glenda's closest friends, family, and colleagues.

After a prayer by Fr. Roy Rosales, founding member Linda Panlilio paid tribute to Glenda, starting the evening with a toast to honoree. Each of the chefs, member Myrna Segismundo, Jessie Sincioco, Nieves Ong, Jill Sandique, Penk Ching, talked about the dishes they prepared and how they were inspired by Glenda's dishes.

Micky announced the 3 winners of the DGF Food Writing Award -- Liza Vida Cortes Pacqueo represented by her cousin Ma. Katrina Cortes, Datu Sharriff Pendatun III and Therese San Juan -- as Felice read excerpts from the winning essays.

The winners took home cash prizes. They also won books from Anvil, magazine subscriptions to Food and F&B World, and gift certificates from Sala, People's Palace, Sala Bistro and Corner Tree Cafe. The dinner ended with more tributes to Glenda by Lawrence Tolosa



*Tita Glenda with Chef Jill, Chef Nieves, Nana, Chef & IWFS Manila lady Myrna Segismundo, Chef Jessie, Chef Peng, Micky, Felice.*



*The IWFS Manila Ladies and their guests: Jackie Vega, Mary Garliki, Papat Escaler, Olga Martel, Cyrene de la Rosa, Marivic Vasquez, Ming Roxas*

for Via Mare, friend and Nielsen Tower colleague Ren Silayan, and Micky Fenix.

The dinner was immensely enjoyable with many raves for the Tinola Flan and Pinais na Alimasag of Nieves Ong, the Lechon Stuffed with Paella of Myrna, the Balut Surprise of Jessie Sincioco, the Canonigo, Tsokolate and Bibingka Cake of Jill Sandique, and the mini cakes with Via Mare logo by Penk Ching. Wines were also very enjoyable, although some commented that the sweeter Schloss Schonborn Riesling paired better with the Filipino dishes than the Spy Valley Sauvignon Blanc.

*Nana Ozaeta  
President  
Manila Ladies Branch*



*Cheryl Nolasco, Eileen Batac, Elsie Araneta, Shahid Zahid, Cyrene de la Rosa, Vicki Sarmiento and Nicole Morris*

## Lunch at Ristorante Caruso

16 July 2010

PHILIPPINES

July's Branch event was a Friday lunch at one of Manila's better Italian restaurants, Caruso. This was to be a BYOB lunch, with the only condition being the wine must be Italian and it must be around at least P 1,000.00.

I arrived at about noon and the proceedings were already well underway with one long table fully occupied by some of the more senior members like Bernie Sim, Bill Stone, Rene Fuentes, Luciano Zanirato, Freddie Pio de Roda, Oscar Ong and a couple of others. Close behind me was Aaron Palileo who was invited as a guest by Director Jojo Madrid who also organized this event. Aaron's company distributes the wines of Rene Barbier and Freixenet and he will likely join the Society.

The menu was simple but included some of Caruso's specialties and provided a good backdrop against which to taste the wines. There were 3 pizzas: Salsiccia, Quattro Formaggi and Calabrese; a choice of Secondi: Tagliata di Manzo (beef tenderloin baked in the oven) or Veal Melanzane; and then a choice of Dolce: Panna Cotta or Chocolate Mousse.

Bottles were already being opened with abandon and consumed, even without the food so it was quite difficult to keep track of everything, especially at the other table. At our table I was able to taste the following:

Cordero di Montezemolo Barolo Enrico VI 2000. Good nose. Sweet, rich and a little smoky. Dry finish. Not quite ready although it probably doesn't need a lot more time. Barolo in a modern style. Very good.

Bruno Giacosa Barbera d'Alba 2007 - Ripe berries on the nose. Medium bodied. Juicy but dry and acidic.



*Brendan Egan, Bonnie Fuentes, Oscar Ong, Freddie Pio de Roda, Ernie Fajardo, Luciano Zanirato, Markus Ruckstuhl, Bernie Sim, Bill Stone and Fil Juntereal at lunch.*

Elegant. Good length. Perhaps needs some time to integrate the acidity better. A little harsh now. Try again in 2 years or so.

Banfi Cum Laude 2006 - An IGT of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Sweet nose. Toffee. Very sweet in the "International Style." Grape juice concentrate. Good if you like this sort of thing but there's nothing that says "Tuscany" or even "Italy" in this.

Paolo Scavino Barbera d'Alba 2007 - Sweet and juicy. Rich, rather modern. Long finish. This is already approachable

but perhaps could use some time to lose some baby fat and develop more interesting flavors.

Umberto Cesari Tauleto 2000 - An IGT but 100% Sangiovese if I heard correctly. Complex nose. Tobacco and Worcestershire sauce Very slight earthiness. Sweet and modern flavor profile. Still rather tannic. I think this can still age pretty well as the wine is well-balanced. Try again in 3 years.

Allegrini Amarone 2000 - my bottle. Sweet like a light port. Chocolate, plum and raisins. Fine, dusty tannins. Well-balanced and no heat despite the high alco-

hol. Good to drink now but probably still has a bit of upside. Excellent.

Barone Ricasoli Chianti Classico Riserva 2006 - A technically very correct wine but not particularly interesting. Perhaps this suffered from being tasted after an excellent Amarone. Bland. It's been a while since I've had a Ricasoli but I seem to recall they were more interesting than this.

I took an inventory of the empties after the event. Here's the list:

*Non Italian:*

Silver Oak 1999

Champagne Piper-Heidsieck Brut NV

Chateau La Lagune 2003

Tempier Bandol 2006

*Piemonte:*

Renato Ratti Barbera d'Alba

Torriglione 2008

Cordero di Montezemolo Barolo

Enrico VI 2000

Bruno Giacosa Barbera

d'Alba 2007

Prunotto Barolo Bussia 1999

Paolo Scavino Barbera d'Alba 2007

*Tuscany:*

Antinori Solaia 1998

Antinori Badia Passignano Chianti

Classico 2001

Tignanello 2003

Giunti Brunello di Montalcino '87

Banfi Cum Laude

IGT 2006

Banfi Chianti Classico

Riserva 2006

Umberto Cesari Tauleto 2000

Barone Ricasoli Chianti Classico

Riserva 2006

Carpineto Vino Nobile di Montepulciano

2003

*Sicily:*

Planeta Burdese 2005

Planeta Cerasuolo di Vitoria 2008

Planeta Santa Cecilia Rosso 2005

*Other regions:*

Piccini Orvieto Classico

2007 (Umbria)

Allegrini Amarone

2000 (Veneto)

Antinori had four wines followed by Planeta with three then Banfi with two. All the others were single examples.

Tuscany was clearly the favored region with nine wines, followed by Piemonte with five, then Sicily with three.

This was another fun event with stragglers still hanging about at 4:30.

*Julius C. Labrador Jr.  
Philippines branch*

## Simply French

19 August 2010

There's a lot of background to the just concluded "Simply French" dinner held at the Old Manila restaurant of the Manila Peninsula.

At a board meeting, Past President Rene Fuentes had suggested a dinner featuring the Cru Bourgeois wines from the Society's cellar: namely Chateau Haut Marbuzet 1999, 2002; Chateau Les Ormes de Pez 2002; Chateau Potensac 2001, 2003; Chateau Poujeaux 2001 and Chateau Siran 2000, 2002 and 2004. These wines have been purchased and laid down to mature so that we may drink and enjoy them at their optimum age.

To do justice to the wines, I thought it would be best for a French chef to execute the dinner menu. Luck was on our side when I learned that a former associate of Mr. Joel Robuchon, Mr. Freddy Thierry Philippe Schmidt, had taken over the helm of the kitchen as Executive Chef at the Manila Peninsula. Markus Ruckstuhl and I met with Chef Schmidt, who was very enthusiastic about the dinner because of the matching of the wines with the food. To him, what matters is not the "etiquette"



Markus Ruckstuhl, Lucy and Bernie Sim, Bill Stone, and Hans Brumann



Lucy Sim (2nd from right), Boots Garcia (extreme right), and wives of members



Oscar Ong, Richard Dalao, Mon Diokno, Jun Sison, and Alex Lichaytoo

(or label) of the wine that you drink but what is in the bottle and how it matches the accompanying food.

Members and guests, elegantly dressed, started arriving promptly around 7 pm. Cheese cream puffs were passed around accompanied justly by Champagne Jacquesson, Cuvee 733. I would have preferred that the cheese used was Gruyere and not Mozzarella, which would have had a better bite with the champagne. Nevertheless, it was the best cheese cream puff that I have had in town. With regard to the Jacquesson Champagne, I personally prefer the previous year Cuvee 732 which has better acidity and structure. I found the Cuvee 733 precocious and lacking in acidity.

Domaine Zind Humbrecht Gewurztraminer Heimbourg 2007 was served with a terrine of duck foie gras with spices, wrapped in parma ham, with mango chutney, brioche, and cassis coulis. There were no scratches in this match. The richness of the foie gras was matched by the sweetness (not cloying) and opulence of the wine and the mango chutney just complemented the Asian spices in the Gewurztraminer.

The first course was very tender braised beef cheeks with green herbs raviolo, cauliflower puree and red wine reduction was the best among those we tasted before the dinner. The wine was full bodied, straightforward and rustic, complementing the strong but subtle taste of the beef. It was noticeable that the condiments used were very simple and did not in any way interfere with or overpower the prominent taste of the dish.

Then came a brain twister: Pan-roasted cod fish with shallot-red wine risotto, young carrot and beurre blanc. One has to try this dish to believe that it is indeed a red wine dish. The

tenderness of the cod fish, together with the shallot-red wine risotto, was just perfect with the Chateau Siran 2002. The elegance of the wine and its spices go well with the subtleness of the dish.

Lastly, the dessert: Mixed berries soup in red wine, with Blanc-Manger parfait was paired with Pansal del Calas 2004, Capçanes Montsant. I thought that this dessert capped the evening very well. It was delicious, very refreshing and went well with the wild berries flavors of the Carignan and Grenache grapes of the wine from the Priorat region in Spain.

We ended the dinner with Gournel Cognac, Age des Fleurs. At the last minute, I thought it was a shame, with such a fine dinner, not to have a good cognac.

I would like to compliment the staff of the Old Manila, under the supervision of Mr. Adam Lifshitz; and also Ms Lei Policarpio, Assistant F&B manager, who oversaw the preparation of the function and made sure the event went well. The service of the wine and food was impeccable and we were finished by around 10.30 pm.

The Philippine Branch would also like to thank our member, Edouard Mialhe, for donating the Chateau Siran 2002 and board member, Jojo Madrid for the dessert wine, Pansal del Calas 2004, Capçanes Montsant.

Once again, this event captures the essence of the Society's spirit: the enjoyment of good wine, good food in the great company of like-minded friends.

*Bernardo Sim  
President  
Philippines branch*

## President's Dinner

20 November 2010

**W**e were back at the Old Manila for an IWFS Philippine Branch affair. Members were served a welcome glass of Champagne Roederer Brut Premier.

Founding President Fil Juntereal's address noted that he was passing his President's Medal to incumbent Bernie Sim and clarified that Bernie should pass the Medal to his successor.

Dong Puno, a past president, then noted that one of his more pleasant tasks as current Asia Pacific Zone chairman was to bestow the André Simon Bronze Medal upon another past president, Rene Fuentes, Sr. because of his achievements as president and the honor he had given the Society as teacher of numerous wine appreciation courses.

Served with the first course of Crab Salad with Lemon Dressing, Slow-Cooked Salmon & Citrus-Cauliflower Mouselline, the 2007 Vincent Pinard Sancerre Cuvée Harmonie is a markedly broad, lush, vaguely flowery, soft fruit-forward Sancerre underlaid by mineral and nervous cold limestone nuances. Quite hefty for a Sancerre, its soft-round-ripe, vaguely tropical, though nicely fresh fruit is buttressed with a good dose of vanilla/oak which emerged further as the wine warmed in glass.

The next course was Ravioli of Sweetbread with



*Former president Fil Juntereal passes the presidential medal to incumbent president Bernie Sim*



After his Andre Simon bronze medal was pinned by the APZ chair of the IWFS Dong Puno, past president, Rene Fuenes, Sr. said a few words himself.

Mushrooms in Truffle Cream Sauce paired with 2005 Domaine Huet Vouvray Clos du Bourg. Firm, edgy, very clean lines and admirable purity. The fruit is solid with nervous minerality, the acidity most precise. Lip-smackingly good stuff. It provided an excellent cut to the discreetly earthy cream sauce and cleansed and refreshed the palate between bites. Excellent pairing.

This was followed by Duck Magret Emincée atop Sautéed Cabbage, Sherry-Duck Jus with (a pair of 2005 Domaine des Héritières Louis Jadot Côte de Beaunes). Alex Lichaytoo imported these wines at Bernie's request for the subject event and recommended that we have the 1er cru Clos de Couchereaux before the 1er cru Beaune-Theurons. I recall the Couchereaux presenting in a feminine, more delicate and lighter manner, as compared to the masculine, more solidly structured and heftier Beaune-Theurons. Both, to me, while

quite decent, seemed a tad young to fully enjoy at this point. I'd certainly like to have these again in, say, four to five years from now.

The meat course followed: Braised Veal Shank Topped with Sautéed Foie Gras, Oven-Roasted Veal Loin, Marbled Potatoes, Vegetables & Osso Bucco Sauce. The foie gras could have been better seared to make it look more appetizing and have more caramelized flavor. I did quite enjoy the veal loin though. With this dish we were served a 2002 Bahans Haut Brion. This firm, medium-bodied wine is a correct, pleasant enough Pessac-Léognan that shows clean enough, typical blackcurrant, bit of cherry, raspberry, underlying plum and touches of tar, tobacco and cedar. It drank well enough with the food, though, to me, none too interesting by itself.

Meanwhile, Markus Ruckstuhl, whose birthday it was that day, intro-

duced his lone guest, Hans Brumann.

Members Kuni Munetomo, Johnson Uy and Louie Lee received their official IWFS membership medallions from Bernie.

I had some of my 2002 Chateau Haut Brion with the cheese, except for the bleu. The wine was actually quite nice though young. With a deep, somber, serious but comfortably mellow character, it showed good, firm structure, cedary plum, some black cherry, blackcurrant, raspberry and dried herb highlights, slight tobacco and violets that trail with the cedar in the finish. Just a few notches over medium-bodied, it is possessed of proper reserve.

I had the bleu with the sweet wine, continuing with the latter for the dessert course of Savarin Cooked in Orange-Rum Syrup, Fruit Brunoise & Crème Chantilly. The 2004 wine was same wine we had with dessert at last year's President's Din-



Alfred Wieneke, Romy Sia and Robbie Delgado



Cheers!



Edwin Ong, Cecilio Pedro and Alex Lichaytoo



Members and guests enjoying the evening



Lawrie Martin, David Ong and Brendan Egan

ner. My notes then, still applicable now, were as follows:

This is actually a Barsac wine (due to archaic political squabbles, wines from Barsac may be labeled as Sauternes but the reverse is not allowed), generally known to be less unctuous, rich and opulent compared to Sauternes, but lighter-footed and with better acidic balance and lift (an exception that immediately springs to mind is Château Climens, e.g., 1986).

I've had quite a few vintages from this maker and enjoyed them well enough, though was never impressed - and I'm sure many will question my judgment on I just have found these wines in the past a bit too simple and lacking in depth.

The 2004, however, seemed to me surprisingly heftier, fatter and more pleasing than older vintages I've tried. The acidity was slightly on the low side, but the wine as a whole was in good enough balance.

We then had a double espresso with the Mignardises, followed by some velvety deep, complex and warming Tesson Lot N° 76 Cognac.

All in all, it was a fantastic feast we had!

Noel Ermitano  
Philippine Branch

## Victoria Branch Annual Get Away

3 to 4 July 2010

VICTORIA

In early July the Victoria Branch headed west for our annual Get Away and a close look at the gourmet restaurants at Port Fairy and Dunkeld, almost three hours west of Melbourne.

Breaking the journey at Warrnambool, Sean and Annie Rogan had organised a splendid light lunch at Pippies by the Bay which overlooks the waterfront. Local seafood including abalone, crayfish, oysters and gravlax of salmon was a great way to start. We moved on to a wonderful rustic dish of Hopkins River fillet of beef. From Alsace, Boxler's 06 'Sommerberg' Grand Cru Riesling was a very lovely match with the seafood while a 2000 Yerringberg Cabernet worked especially well with the beef.

Before heading on to Port Fairy, we tried our luck at the whale watching platform. The whales visit Warrnambool once a year and they had arrived a few days prior to our visit.



Walking to our bus after whale watching at Warrnambool



*Chef at Merrijig in Port Fairy with organizers Sean And Annie Rogan and President Yvonne Wallis*

Back in our bus, we continued on to Port Fairy for dinner at the Merrijig Inn. The Merrijig won the award in 2010 for Country Restaurant of the Year and we were about to see why. Presentation on the plate is taken so very seriously with Merrijig's dishes. The dessert of 'flowers, nectar, petals' was almost too pretty to eat. However, from crayfish to suckling pig, pigeon to 'brie with shoots', and even the palate cleanser, we all experienced dishes quite unlike anything we had seen or tasted before.

We started with a pair of 2005 Les Clos Chablis from Raveneau and Billaud-Simon, both very smart. The Billaud-Simon was probably marginally closer to its ideal drinking window. With the suckling pig, two Pinots from 2003 divided the group. From New Zealand, the Pegasus Bay Prima Donna Reserve was divine, some selecting it as their wine of the night. Rousseau's Charmes-Chambertin was quite charm-

ing, very approachable as one might expect from a warmer year such as 2003, but still with a reasonable amount of complexity.

With the pigeon, a 1989 Beaucastel Chateaufeuf du Pape from magnum was paired with a 1990 Chave Hermitage. It was our wine of the night and one could see why it had earned 100 points. For many of us, it still just wasn't ready to drink. The 1989 may well have been better. Alongside the Chave, a magnum of Beaucastel was great but not 'wow'. We compared it with a single bottle and found that the single bottle tasted fresher. We finished with a 1990 Chateau d'Yquem. I'm convinced that in half bottle format this wine is past its best, but it still earned votes for wine of the night.

The next morning we set off for our final gourmet experience, the Royal Mail Hotel at Dunkeld. This restaurant is regularly rated as Victoria's highest performing country restaurant. Again, pre-



*The Victoria Branch on Tour*

sentation was outstanding and the quality of the produce was exceptional, with a lovely focus on local produce - much grown in their private vegetable garden.

For the wines, it was very much a Grand Cru Burgundy day. Jean-Marc Pillot's 2002 Chevalier-Montrachet was a real star, so silky and with great richness, while a pair of 2001 Grands-Echezeaux from Engel and Lamarche was a very lovely follow up. Lamarche hitting the spot marginally ahead of Engel. Already we were treated by Nick Galante to a magnum of 1982 Suduiraut Sauternes. Now this turned out to be the wine of the lunch.

Intriguingly, Suduiraut performed better in 1982 than 1983 due to the decision to harvest earlier, a great decision for 1982, a sadder decision for 1983.

*Yvonne Wallis  
President  
Victoria Branch*

## **André Simon 'Seven' Dinner at the Australian Club, with a Tribute to Sir Noel Power**

*21 September 2010*

In September, the Victoria Branch held its first André Simon "Seven" dinner. André Simon refers to the founder of IWFS. "Seven" refers to the idea that the IWFS vintage chart uses '7' as its top rating for particular wine styles in specific areas. We decided that at this particular dinner we would choose to serve only those wines from vintages with a '7' rating.

At this year's dinner, we also decided to offer a special tribute to Sir Noel Power, former Chair of APZ and founder of the Hong Kong Branch as well as the Gold Coast branch in Australia. With the folding of the Gold Coast branch after the passing of Sir Noel in late 2009, several members from that branch elected to join the Victoria branch. It appeared especially fitting

therefore to give a tribute to Sir Noel at this event. Tributes to Sir Noel were given by our special guest, Ian Cochran (Treasurer of APZ), longstanding member and friend Ray Foley, and Lois Butt, who assisted in managing the Victoria Branch for some 25 years. There was a great deal of warmth in the room - almost everyone knew of Sir Noel in one capacity or

another. He was larger than life and touched so many people as a friend, a colleague and as an inspiration in the culinary arts. Ian Cochran reminded us that perhaps even more than wine, Sir Noel's great passion was fine food.

Our dinner venue was fitting for the occasion, held in the very beautiful Gallery Room at the Australian Club amidst a private exhibition of the artworks of esteemed artist Albert Tucker. Many helped to organise the event, previous chair Geoff and Lois Butt, vice-president Charles Harper, and members Ian Westcott and Chris Snook. To fit with the 'Seven' theme, we chose Grand Cru examples of Champagne from 1996 (donated by Michael Troy), a bracket of White Burgundy from 2002 and a bracket of Red Burgundy from 1999. We also stayed closer to home with some 1998 Barossa (donated by George Tippett) and Yarra Valley wines. For dessert, a Sauternes from the delightful 2001 vintage seemed very appropriate (donated by Chris Snook).

The 1996 Paul Bara Comtesse Marie de France Champagne, from the Grand Cru village of Bouzy, was a delicious way to start. From 100% Pinot Noir, this Champagne is now drinking about as perfectly as it could possibly drink. As pretty as it is, it may be a hard task for 2002 to attain the same level of richness and splendour of the 1996 vintage in Champagne.

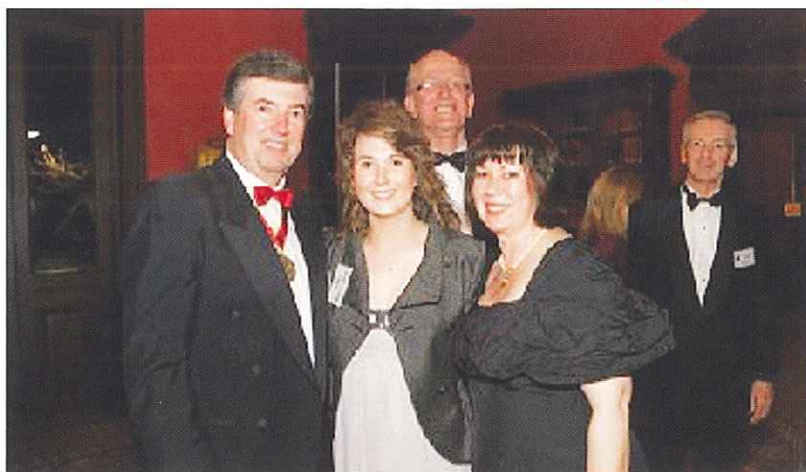
A bracket of 2002 Grand Cru White Burgundies from Girardin had us a little nervous, wondering if we would be lucky enough to escape the possibility of oxidation and bottle variation. The Chevalier Montrachet showed a small hint, but the Batard was in great shape. For many, the Corton even better.

A pair of 1999 Clos de la Roche Red Burgundies from Pierre Amiot and Hervé Arlaud was a lovely match with the duck. However, the Arlaud seemed to have aged better – we have probably seen better examples of the Amiot before – indicative of a winemaker who produces wines in a lighter style. Congratulations to our newest member, winemaker Adam Foster, who spoke so eloquently on this bracket.

While delicious, neither of the Australian wines from 1998 had reached its peak. Both showed some serious upside potential, though some thought it was a little odd to match an elegant Victorian Cabernet with a larger than life Penfolds Cabernet Shiraz. The Yerringberg was probably a better match with the sirloin; the Penfolds 389 is especially keen for more time.

The 2001 Chateau La Tour Blanche Sauternes provided a very elegant way to finish, matching well with a Mille Fuille with almond, peach and apple – perfect accompaniments for Sauternes.

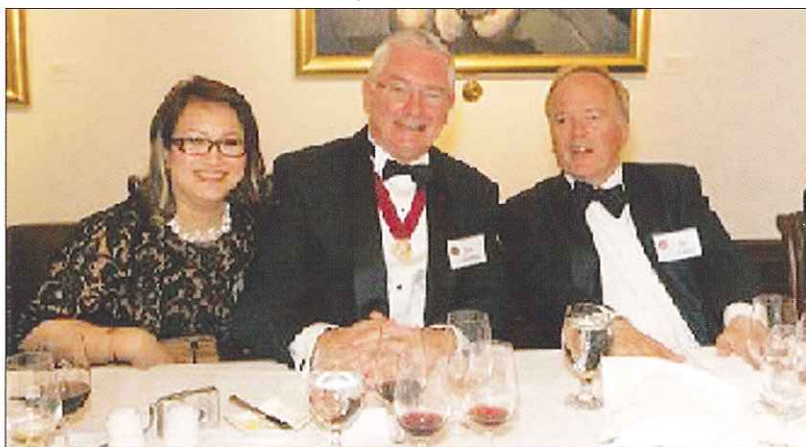
*Yvonne Wallis  
President  
Victoria Branch*



*Robert, Suzy and Tracy Worthington, Ian Westcott, John Hocking*



*The dinner commences with a blind tasting of three Grand Cru White Burgundies*



*Dahlia and Ian Cochran, Ray Foley, Ian and Ray presented tributes to Sir Noel*



*Cocktails in the Library before dinner*

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