



January 2022



## Dear Members,

Warm New Year wishes to all, and to those who celebrate the Lunar New Year on 1 February, a Happy Year of the Water Tiger!

This is a bumper issue with a total of 14 branches contributing articles and photographs. These contributions highlight our diverse, yet familiar, ways of celebrating wine and food globally. As worldwide social gathering restrictions continue to prevent us from meeting physically, online publications and other social media help connect members of the IWFS family.

A huge thank you to all who helped make this very special newsletter possible.

Please continue to send us your thoughts, event updates and photographs so that we can include them in our July edition. Thank you to our APZ Administrator for getting this edition off the ground – We have made a few editorial modifications to the layout. Do let us have your feedback as we aim to constantly evolve and improve.

## Best wishes,

Brian McIntyre and Nicola Lee  
Editors



## A Message from the APZ Chair



Fellow Members of the IWFS - Asia Pacific, I'm delighted to introduce you to our third APZ newsletter and I'm forever grateful to all the branches that have submitted their branch activities to Shirley our APZ branch administrator. It is essential that we maintain this electronic communication especially with difficulties we've faced over the last 2 years. I'm also excited to see the resumption of face to face activities in a number of our branches.

As a voluntary society celebrating our 89th year, my heartfelt congratulations goes to the Victorian branch after enduring 270+ days of being locked down and they were able to celebrate their 85<sup>th</sup> anniversary. At the moment in Perth, Western Australia we are enduring a lengthy heatwave of 40C+ days. Many of my Perth IWFS members have asked me what I prefer to drink over summer and the festive season. Being a red wine lover, how do you enjoy a red wine during the summer period. Red wines should be enjoyed between 20 – 25C, and if the temperature is above this I highly recommend to chill the wine in the refrigerator or if you want to be cheeky like me freeze some seedless red or white grapes and use this as ice cubes. This doesn't dilute the wine compared to using ice.

To all the branches that didn't have an opportunity to share their branch activities I encourage you to contact Shirley our APZ administrator at: [apz@iwfs.org](mailto:apz@iwfs.org). Our fourth edition will be in July 2022 and the earlier we receive the material would be really appreciated.



At the end of last year, we issued to all branches a guide to managing their individual website within [www.iwfs.org](http://www.iwfs.org). We hope this will allow all branches to manage their content. Should you have any queries please contact our APZ administrator who will be happy to guide you along.

Hopefully, 2022 will give us the opportunity to meet at our scheduled Singapore festival in June and I'm looking forward to celebrate good food, wine and camaraderie with all. To all those celebrating the year of the Tiger, let's hope this brings us good health and fortune.

Michael Tamburri  
Chair, APZ



***From the International Secretariat London***



*International Secretariat,  
Andrea Warren*

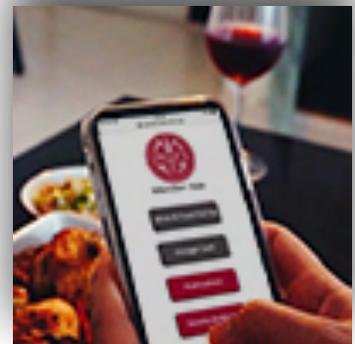
I trust this finds you well and looking forward to enjoying new food and wine experiences in 2022. I now include a round-up of the latest benefits available for members globally, provided by the International Council of Management (ICM), and hope that you find one or all of them of interest and assist you in your interest in food and wine.

**MEMBER APP – UPDATES**

**WINE & FOOD PAIRING APP**

Have you yet clicked on the **Wine & Food Pairing** button on our Member App? If not then we recommend you give it a try. This is a really useful guide to assist you in pairing wine with food. Correct pairing improves the palate of both the wine and cuisine, as well as enhancing the dining experience.

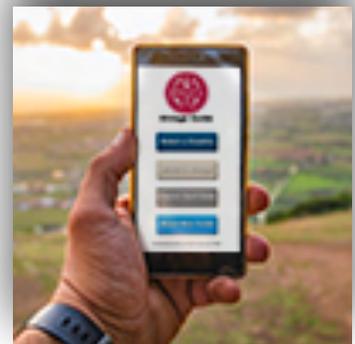
***If you have already downloaded the IWFS Member App, then you're good to go;*** the feature is already on your phone when you click on the App. If you haven't downloaded the App, [click here](#) for instructions on how to add it to your mobile device.



***Wine & Food Pairing App***

**VINTAGE APP**

Your updated version is now available and can be viewed direct from your mobile or tablet. All the latest vintage assessments, plus the addition of Loire Dry – White (on the App only), can be viewed anytime, anywhere, no need to wait to receive or look for your printed copy. Just click on this [link](#) to download your copy now. If you already have it downloaded then the new data will automatically upload, when you click to view.

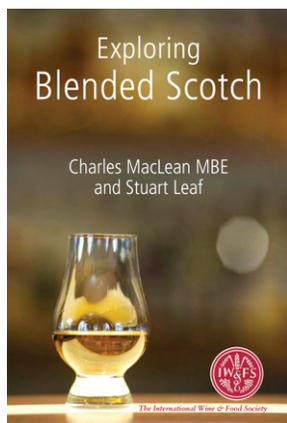


***Vintage App***



## Continued... "From the International Secretariat London"

### NEW MONOGRAPH RELEASED – In English and Japanese



Our latest monograph 'Exploring Blended Scotch' has been released and many of you will already be in receipt of your copy (your copies have been sent to your branch contact and they will arrange for you to receive your copy). The ICM hope you welcome the departure into the dynamic spirits world when we investigate the sheer delights of blended Scotch whisky – uncovering many of the hidden treasures of what is the 'foundation of the Scotch whisky industry'. Chapters covered include its fascinating history, blending, appreciation, leading blends, old blends, cocktails, pairing whisky with food and finishing with some delicious recipes.

In addition the ICM agreed to publish a Japanese version of this monograph to investigate the interest in a foreign language translation. This is currently being printed and copies will be distributed to our members in Japan once available. It is hoped this is an opportunity to raise the awareness of the IWFS in your local market to consumers or food and wine contacts who would welcome a version in Japanese. We welcome your feedback via the International Secretariat office in London via [sec@iwfs.org](mailto:sec@iwfs.org)

Extra copies of the English version are available now to purchase via this link <https://www.iwfs.org/asia-pacific/for-members/merchandise> and the Japanese version will also be available. An e-book will be available in due course.

### ANDRÉ SIMON LECTURE 2021 Focussing on Barolo and Barbaresco

This year's lecture heads to Italy. Our very own Wines Consultant for Piedmont and Valpolicella, Michael Garner, is taking us on a journey of the 'magical' wines of Barolo and Barbaresco and their role in the risorgimento (renaissance) of fine Italian wine. He tells his journey that took him over 40 years in just 44 minutes. Click [here](#) to watch and listen.



André Simon Lecture 2021

**Barolo and Barbaresco, the  
Risorgimento (Renaissance)  
of Fine Italian Wine**  
with  
**Michael Garner**



<https://www.iwfs.org/secretariat/iwfs-merchandise/presentation-video-and-audio>



**Continued...”From the International Secretariat London”**

**VINTAGE CARD 2022**

The updated version has now been published providing IWFS members with a record of the latest vintage assessments for the top wine regions around the world. We are continually grateful to our Wine Consultants and Wines Committee members who ensure the prestige of the Card is maintained by providing us with their expert knowledge, which they do without charge – for which we thank them also. Members will receive their copy as part of their 2022 membership of the Society plus copies are available to purchase from the website.



Wishing you all the best for 2022 and I do hope to be able to travel to your zone very soon.

**Andrea Warren**  
**International Secretariat**

**APZ Annual General Meeting 2021**

2021 again prevented the branches in the Asia Pacific Zone from meeting physically for our APZ Annual General Meeting. The IWFS APZ AGM took place in person and virtually on December 19<sup>th</sup> 2021 at the Oggi Bar in Perth.

APZ currently has 33 Full Charter branches as of 2021. Branches that went from Provisional to Full Charter in 2021 were Shanghai Huangpu in April, and in September, Taiwan Chungnan, Edo, Kyushu and Nagoya in Japan. Traditionally they are presented in person at IWFS events. Unfortunately given travel limitations, Dennis in Japan and Eddie in Taiwan have been asked to present these and branch banners when appropriate on behalf of Chair to the branches.



*Taiwan Chungnan President, Dr. Hsu Tung Lee, receiving the Full Charter Certificate from APZ Executive, Mr. Eddie Hu*



## IWFS Victoria - 85th Anniversary Celebration

After spending many months of 2021 in lock down, the Victoria branch was able to gather at the end of 2021. On the **16th of November 2021**, to celebrate Victoria branch's 85 anniversary and for their Andre Simon function of 2021, the branch took their members to Scott Pickett's wonderfully decadent restaurant, Matilda. At Matilda, Head Chef Aleksis Kalnins guided the group on a sensory journey via the application of open fire and hot coals to impressive and stunningly fresh ingredients. The menu and wines can be found here - [https://www.iwfs.org/asia-pacific/victoria/event?event\\_id=4568](https://www.iwfs.org/asia-pacific/victoria/event?event_id=4568)



*85th anniversary dinner at Matilda restaurant*

A small intimate dinner was organised at the Carlton Wine Room on the **13th of December**. This is a local Carlton institution that has evolved into a signature style that represents an elegant take on modern Australian food with a European flair. Head Chef Conor Pomroy delivered dishes that could best be described as having a modern edge and being downright delicious. To further enhance the experience, they were allocated the very atmospheric downstairs 'Cellar Room' for their exclusive use. The menu and wines can be found here - [https://www.iwfs.org/asia-pacific/victoria/event?event\\_id=4563](https://www.iwfs.org/asia-pacific/victoria/event?event_id=4563)

For the Victoria Branch's final large format function of 2021, on the **29th of November** the members enjoyed the delightful private room of Scott Pickett's new restaurant, Chancery Lane. New head chef Kin Pak Tam, delivered classic French inspired dishes from Chancery Lane's current menu. Member and legendary winemaker Guill de Pury spoke on the 2015 Yeringberg Chardonnay, an excellent wine that was only just entering its peak drinking window. [https://www.iwfs.org/asia-pacific/victoria/event?event\\_id=4564](https://www.iwfs.org/asia-pacific/victoria/event?event_id=4564)



*Small format dinner at Carlton Wine Room*



***IWFS Seoul - 10th Anniversary Dinner on 28th November 2021***

The Seoul branch celebrated its 10<sup>th</sup> Anniversary on **November 28th 2021** on the hill of Namsan, at Chef Tainer European Bistro, in the centre of Seoul. Mr and Mrs Ray Kang and Mr. Byongho Yi were welcomed as members by President Mr. Jaesoo Kim. Mr. Sukho Yun then presented a slide show of the past 10 years of events of IWFS Seoul.

A slideshow was presented reminiscing memories shared with IWFS members from all over the world including Yvonne Wallis from Australia, Dennis Tanaka from Japan, Peter & Tove Vaughan, Marianne & Torbjørn Damhaug from Norway, David and Maren from California and De'Edra S. Williams from Texas, etc.

Door prizes were distributed. Thank you to all for making this evening such a huge success! Those who were unable to join were remembered in spirit.



*The special celebration ended with a lovely fruit deco with candles organised by the very thoughtful Sommelier, Mr. Byoung-Ki Lim*



*President Mr. Jaesoo Kim, Vice President Sukho Yun, and other members of IWFS Seoul Branch*



*Members enjoyed an impeccable 10th anniversary event with beautiful Italian cuisine and pairing wines selected by fellow member Mr. Jae-yong Yu*

***IWFS Singapore***

The IWFS was dormant for most of 2021 due to social distancing restrictions that prevented members from meeting. F&B establishments were forced to close yet again from July to August; only re-opening in groups of 2. Restrictions eased further in November allowing for a small event to be held in December. Members toasted to a better 2022!



**IWFS Philippines**

The Philippine branch met on the **25th of November 2021** at award winning Txoko Asador Restaurante in Makati, Manila. A “Txoko” is a Basque society of men who come together to cook and eat. The restaurant is helmed by Chef Alex del Hoyo Gomez who hails from Burgos in Spain. Excellent food and wine pairing was organised in a private dining room where members were treated with popular Spanish fare like patatas bravas, canelones, and boquerones, but made more streamlined and less heavy. It was a small but successful function enjoyed by all.



*Sonny Garcia, Alfie Garcia, Mickey Garcia, Noel Ermitano, and Jay Labrador*



**IWFS Bombay**

After a hiatus of two years, the Bombay branch hosted its first in-person event on **30th November 2021** and celebrated with a Super Tuscan Horizontal from the 2013 vintage.

It was a fun night filled with great company and exquisite wines that were paired with delectable food catered by Chef Alex who helms the uber-chic restaurant, *Americano* in South Bombay which was booked exclusively for the event attended by 30 members. It most certainly was a memorable night!



*A exquisite selection of wines were paired for the exclusive Super Tuscan dinner.*

**IWFS Edo**

The Edo branch hosted an online wine webinar on the **10th November 2021**. It was a collaboration with the London-based Berry Brothers & Rudd (BB&R) and Edo Branch President, Mr. Naoki Sato, was the guest speaker to present BB&R’s original label selection.



**IWFS Hong Kong**

**5th Nov 2021 - Night of Shanghai Dinner**

Autumn is the season for hairy crab, one of the most prized delicacies from Shanghai. Over the past few years, Hairy crab dinner has become one of the signature events of IWFS Hong Kong branch. This year, the branch continued the tradition and hosted 20 guests for an exquisite hairy crab dinner with matching wine and spirits at "10 Shanghai" restaurant. Other than the 10-course hairy crab themed dinner, guests actively participated in the games and quizzes, and over half of the guests has won a "crab" prize to take home!



*Night of Shanghai - Crab Dinner at "10 Shanghai"*

**9th Dec 2021  
IWFS Christmas Party at Ozone Ritz  
Carlton Hotel**

As the Hong Kong government relaxed the social distancing guidelines, the Hong Kong branch was able to host a Christmas party with 42 guests to celebrate this festive season together. The night kicked off with a wine tasting session, followed by a semi buffet starters, a chosen main course and dessert buffet. Drinks included wines from Magnums to Methuselah and guests were especially excited to see the can of 1.8 kg Caviar being opened! The ultimate highlight was the prize for the Best Dressed Award given to Dr Wong, who decorated his walking trolley with amazing Christmas theme, with all elements of the dress code: red, green and bling!!

**19th Nov 2021  
9 Course Dinner with 4  
Matching Wines from Burgundy  
at Happy Chefs Happy Friends**

Located in the local suburb of To Kwa Wan, a famous private kitchen, Happy Chefs Happy Friends, whose booking must be made a year in advance, is a true hidden gem in Hong Kong. 24 lucky members were able to joined the dinner and had a sumptuous 9-course dinner with matching wine.



*IWFS H.K. Branch Committee. In the middle, President Karen Leung*



*Dr. Wong's Best Dressed Award*



*Happy Chefs Happy Friends*





***IWFS Kuala Lumpur IWFS KL President Dinner 2021***

Every December the IWFSKL holds a President’s Dinner for the members to get dressed up for the night. On the **4th of December 2021**, 57 members and guests turned out and up to the Sage with the ladies looking exceptionally elegant and the gentlemen looking superbly spiffy.

Past Presidents David Teh and Chan May Peng along with Vice President Wong Yin-How received their IWFS APZ Blue Medallions of Commendation for their years of service to the IWFS.

The main highlight of the night was the Wines Auction raising a total RM201,000 for our three Charities. Attendees dug deep to generate the sum; to have all these people ready to give in what has been a pretty grim year for most people - wow.... Brilliant, brilliant, brilliant - thank you all so much!!

Credit goes to all Committee members who did so much behind the scenes work to ensure that the evening went smoothly. Excellent team effort from everyone! Good jobs!



*IWFS KL President Brian McIntyre and First Lady Lenghui Edna Tan*



*Wines of the night*



*Two Way Wagyu with Sweet Potato Puree and Truffle*



*Settings at the Sage Restaurant*



*Dr Professor Stephen Hall and Dr Lee Su Kim*



*Roy Chok and Rena Chok with IWFS KL Cellarmaster Yasu Suzuki*



Branch Happenings

IWFS Huangpu, Shanghai



On the very same day of French National Day, **14th of July 2021**, IWFS Huangpu Branch organized its second dinner of the year in Oxalis which is a French and natural style restaurant in center of Shanghai.

Different from the last dinner, Huangpu branch chose this time “BYOB (Bring you own bottle)” as the way to present the own taste of every member on Saint Emilion Grand Crus Classes.

Of course, Champagne is irreplaceable for the opening. Champagne Delamotte Brut and Chateau Teysier Pezat Sauvignon Blanc brought right away the freshness and pleasure, allowing all those present to escape from the humid summer in Shanghai. 21 bottles of Saint Emilion GCC have been shared and tasted, such as Chateau Le Chatelet, Chateau Jean Faure, Chateau Soutard, Chateau La Dominique, some members even brought old vintage like 80’s or 90’s to celebrate this special day.



Wines of the Evening



Dinner at Oxalis

To finish the year off with style, on the **15th Dec 2021**, the Huangpu Branch had its final annual party at the renowned “Roof 325” restaurant, perched on top of the newly restored Shanghai History Museum, overlooking “People’s Square”, an iconic racecourse once upon time. Famous for its fine international fusion cuisines, the members enjoyed delicious courses and wines that were of Italian and French flavours.



Dinner at Room 325



Founding President, Robin Saby and new President, Fay Sun

The branch recently received its official IWFS Huangpu Branch banner since its Full Charter status in April 2021. It was a great delight for all to see the banner at display. Stepping into 2022, a hand-over of Presidency from Mr. Robin Saby to Ms. Fay Sun also took place in the evening. Members of the Huangpu branch are optimistic about what’s ahead in 2022 and excited for more gatherings brought together by their common love for wine, food and comradeship!



Bring it on 2022!





Branch Happenings

IWFS Saigon

After six long months members in Saigon were able to finally get together and enjoy a new venue - Tomatito - which describes itself as a "Sexy Tapas Bar". Created by Spanish Chef Willy Trullas Moreno, and helmed by Chef Sergio Nieto Garces, the restaurant presented a delectable array of Spanish tapas to the 20 members who gathered to enjoy a beautiful night. On the **15th of December 2021**, the branch celebrated Christmas at La Villa French Restaurant with a superb curated menu by Chef Thierry. To kick start the new year of 2022, a spectacular Gala Dinner took place on the **15th of January 2022** at Reverie, another beautiful evening with amazing menu from very talented team of Chef Enrico De Martino, artistic and delicious!



From left: President James Young, Francois Carteau, venue organiser at Tomatito



Second from left to right: Caroline Richert, Secretary, Angelia Lee, Vice President, Hong, Member



From right to left: Caroline Richert, Secretary, Josephine Yei - Treasurer



Elegant gala dinner setting at Reverie



***IWFS Taipei - Indigenous Taiwanese Cuisine***

On the **17th of October 2021**, IWSF Taipei chapter wine and dine held an event in Akame, the most difficult restaurant to make reservation in Taiwan. The restaurant is located in the oldest village of the Rukai aboriginal tribe in the remote mountains of Pingtung county, and the name “Akame” means “grill” in the Rukai language. Here a top chef Chef Alex Peng cooks an indigenous new style cuisine that serves seasonal food all originating from Taiwan with characteristic aboriginal wild herbs and spices. 12 courses dishes paired with organic and natural wines mainly from south of France. Members were amazed by the diversity of flavours and textures expressed by such simple ingredients and cooking technique. Taiwan should be proud to have such a place dedicated 100% to Taiwanese ingredients, quite a unique case in the island!



*“Akame” means “Grill” in Rukai language*



*Taipei Branch President Dominique Levy and fellow committee and members*



*Rukai tribe indigenous traditional wood-fire oven*



***IWFS Taichung - IWFS Taiwan Branches Combined Annual Dinner***

Every year, IWFS branches in Taiwan take turn to host an end-of-year combined dinner. It was the Taichung branch's turn for 2021. On the **18th of December 2021**, Taichung Branch President, Professor Chris Chien, and Taichung branch members organised an impressive Italian feast, a 5-course-dinner at BACiTali restaurant in Taichung, with live Jazz music and a spacious outdoor garden. A total of 67 attendants from IWFS Taipei, IWFS Taiwan Belle, IWFS Kaohsiung, IWFS Chungnan and IWFS Taichung came together to celebrate wine, food and friendship. The dress code was en blanc and each member was given a masquerade mask upon arrival. An unforgettable evening where old and new friends shared a warm and festive spirit that saw the end of yet another challenging year but with optimism for the next.



Taipei and Kaohsiung Branch Group Photo. Front Row middle: Mr. James Lin. Back row 1st left, Kaohsiung Branch President, Mr. Charles Lin. Back row 3rd right, Taipei Secretary, Ms. Camille Yeh, Taipei



Host Branch: Taichung Branch Group Photo. Front row middle, President, Prof. Chris Chien and Taichung branch members



APZ Executive Eddie Hu and members from Taipei Belle and Taipei branches



Taiwan Belle Branch. In the middle: President Veronica Hsiung



BACiTali Italian restaurant, Taichung, Taiwan



Taichung Chungnan Branch. 3rd from left, President Hsu Tung Lee



**IWFS Taiwan Belle**

Not having met since March 2021, the beautiful ladies of IWFS Taiwan Belle got together to celebrate Halloween on the **30<sup>th</sup> October 2021** at Italian Restaurant Tutto Bello, a hot favourite with celebrities and the business community.

Members enjoyed an impeccable 5-course dinner with pairing wines. It was a memorable evening and new member, Jane Hsu, was welcomed.



Taiwan Belle Halloween Dinner at Tutto Bello



Knives out! Taiwan Belle ladies having some Halloween fun!  
Bottom left corner: President Veronica Hsiung

**IWFS WA**

The Western Australia branch is the only APZ that has been able to continue to hold a monthly event all throughout 2021. For the second half of 2021, the WA branch organised a series of dinners and events for the members.

At the annual Black Tie Dinner on the **21st of November 2021**, Mr. Iain McDougall handed his role of WA Branch President on to Vice President, Mr. Stephen Newlan. Iain has made an outstanding contribution to IWFS WA and will stay on as the Vice President.

For more information on all the events in 2021 please visit <https://youtu.be/4nurABi9ZB4>



Founding President Mr. Ulrich Kunzmann awarded President Mr. Iain McDougall (left) and Secretary Graeme Sassella-Otley with APZ Exceptional Service Medallions at the Black Tie Dinner



From the left: WA Branch new President, Mr. Stephen Newland, Ms. Janice Teo and Mrs. Marie Palandri and Mr. Robert Panlandri



***From the APZ Administration***

***Email: [apz@iwfs.org](mailto:apz@iwfs.org)***



*Shirley Tsao, APZ Administrator*

***APZ Branch Webpage Guide for Branch Administrators***

In December 2021, a webpage management guide was sent to each APZ branch, to help with maintaining and updating the branch's presence on IWFS global website. Our goal is to help our members access benefits and resources that are exclusive to them online. An updated and informative branch page is an excellent tool to achieve this, as well as for marketing to non-members. Please do get in touch with us should you require assistance in managing your branch webpage

***Singapore APZ AGM 2022***

Presently the 2022 APZ AGM in Singapore is still scheduled for 3rd to 5th of June 2022. Singapore's current social distancing rules do not allow for us to meet. The APZ Board will decide if this needs to be postponed to later this year by March 2022. Please stay tuned for further update.

***Need help logging in?***

All IWFS members should have a member login username and password from APZ Administration. This is your gateway to explore exclusive information and benefits for being part of this amazing international organisation. Please let us know if you need help with your login. We will be happy to assist.

***We Love to Hear from You!***

Distance may keep us physically apart, but the IWFS spirit of friendship and solidarity is always one email away. Whether it's branch news, photos from your your latest events or simply some feedback, we would love to hear from you. We endeavour to help one another stay connected, provide support and share your joy. So please do keep in touch!

***Acknowledgements***

*Grateful thanks for stories and photos to Mr. Erik Lehnacker (Victoria), Mr. Sukho Yoon (Seoul), Ms. Nicola Lee (Singapore), Mr. Othmar Ober and Mr. Jay Labrador (Philippines), Mr. Sameer Hiremath (Bombay), Mr. Dennis Tanaka (Edo), Miss Kay Wong (Hong Kong), Mr. Brian McIntyre (Kuala Lumpur), Mr. Robin Saby and Miss Fay Sun (Shanghai Huangpu), Ms. Angelia Lee (Saigon), Mr. Dominique Levy (Taipei), Prof. Chris Chien and Mr. Eddie Hu (Taichung), Ms. Veronica Hsiung (Taiwan Belle), Mr. Graeme Sassella-Otley (Western Australia)*

*Thank you also to Mr. Allan Smith (Tokyo), Mr. Rowan Moss (Auckland), Mr. Dennis Tanaka (Japan region) for keeping us informed on the current restrictions on meetings.*

