



APZ Newsletter

IWFS Asia Pacific Zone

March 2024

ISSUE 7 since 2021



Celebrations

Around the World



Celebrating
90 Years



Dear Members,

As we wrap up a year of celebrations that saw the IWFS celebrate 90 years of food, wine and friendship, we thank all the branches who sent in their contributions.

Those of you who didn't have the time to submit your contribution, it isn't too late! Forward us your photographs accompanied by details of the events and we'll get it published.

Meanwhile, we hope you enjoy catching up on news of your fellow branch members over the next few pages together with news from the International Secretariat.

Best wishes for 2024,

*The APZ
Editorial Team*

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A Message from the APZ Chair

Dear members of the IWFS APZ,

It's exciting to see the invigoration of our APZ branch activities, and I'm pleased with the number of events amongst branches to celebrate the 90th anniversary of the Society. For

the branches that haven't had the opportunity to celebrate this occasion, you still have until October 2024 as André Simon founded the Society on 20th October 1933.

It was an incredible experience to partake in the APZ Sydney Festival from 18-22 October 2023. I thank the APZ NSW President Jim Anderson and his team for their fantastic work. I also thank APZ Treasurer Erik Lehnacker and his team from the Victorian branch for organising the post-festival tour in Melbourne/Mornington Peninsula. All reports from attendees was that it was an incredible experience. My sincere appreciation to all the people that attended.

We are now looking forward to the IWFS Triennial Hong Kong festival from 15 – 17 November 2024, and post tour to Macau from Sunday evening 17 – 19 November 2024. By the time you receive this message you have hopefully been notified of the festival booking links.

If you haven't received this notification, please get in touch with our APZ administrator at: apz@iwfs.org. I'm looking forward to welcome you all with our host President Karen Leung and her committee from the Hong Kong branch. I'll be delighted to share wonderful wine, food and experiences with you all.

It's exciting to announce that we have a new branch application for Hainan Island and I look forward to this new branch joining our APZ family later in the year.

We sincerely hope that 2024 is a wonderful and prosperous year for us all. I have intentions to travel and visit a number of our APZ branches to meet and great our IWFS family members.

My thanks go to APZ Vice Chair Nicola Lee and branch captains who contributed content for the APZ Newsletter, and I encourage all branches to send their branch news to our APZ administrator at: apz@iwfs.org for consideration in our next edition.

Kind Regards,

Michael Tamburri
Chair, IWFS – APZ



IWFS Asia Pacific Zone

15-17 November 2024

Hong Kong

Plus Macau Post-tour 17-19 November.

For details and to book your attendance, visit iwfs.org/festivals/hong-kong-festival-2024





News from the International Secretariat, London

Dear members,

The International Council of Management (ICM) held an online meeting on 2 November 2023 when representatives from each Society zone discuss their activities and make plans for all members for the year ahead and beyond. Global Chairman Mike Donohoe (Houston and Santa Fe, Americas) led the meeting which was attended by representatives from the Americas - Dwight Catherwood (Los Angeles, Treasurer), Andrew Jones (Cayman Islands and New York) and Steve Hipple (Omaha, Omaha Metro and Okoboji) plus from Europe Africa - John Nicholas (Zurich) and Ian Nicol (Blackpool & Fylde) and Nicola Lee (Singapore) and Michael Tamburri (Western Australia) for Asia Pacific countries.

Some of the activities being worked on are:

2023/24 – Branch Directory - this is one incredibly useful resource which provides members with a contact for each branch around the world – currently totalling 134 branches. It is now available online only, via the website (see Resource Directory and Branch Contacts / Global) and your member App (although you do have to be signed in to view this information as it is strictly for members only). If you are planning your travels for 2024 or maybe 2025 then here at your fingertips is the contact number or email of fellow members for each IWFS Branch. Please do make contact and outline your plans and they, or another branch member, will be able to provide you with invaluable advice on the ‘must see’ and ‘must do’ highlights and of course recommendations of the best restaurants in town. Now that it is online means that the information will be updated more frequently.



Vintage Guide 2024 – The updated version is now available via your Member App. With this online version there is the flexibility to keep in the older vintages and also to add in new regions. Additions which are not available via the printed Vintage Card are Loire (White), Sierra Foothills (Syrah) and just added this year Austria (Sweet). To accompany our Vintage Guide our consultants have kindly provided summary reports for their regions to provide you with valuable information once again to support the card and to help you make your buying decisions whether it be for drinking now or for laying down. The vintage reports from 2022 and 2023 will be available on the website for you to view at: iwfs.org/secretariat/iwfs-merchandise/latest-vintage-card



Global Grapevine - If you would like your travel plans to be shared with fellow likeminded IWFS members then can I recommend that you watch out for the Global Grapevine which is published three times a year. The last issue for 2023 was emailed on 16 November and provided a summary of the amazing events that had taken place across the Society during the year. There were also details of upcoming festivals at home and overseas – so do check out the Dates for your Diary to see what is coming up – watch out for the invite to join the APZ festival later this year in Hong Kong (15-17 November) and the post-tour in Macau (17-19 November). Many of you are already reading the news as viewing figures, across the Society, for the last 12 months, ranged from 55% to 68%. However if it hasn't yet hit your radar please do remember to take a look when the next issue in the first quarter of 2024 arrives in your inbox.



Tea Monograph

Our 2024 topic we will be venturing into new territory as the focus will be on the world of ‘Tea’. It is the first time we will be looking at a non-alcoholic beverage in our monograph series. When the ICM were discussing various monograph topics they felt that with the increasing popularity of low or no-alcohol drinks this was now a category which we should learn more about. It is becoming more popular in a number of countries around the world – tea flights are being offered in top-end restaurants (alongside wine flights), in Copenhagen they produce sparkling tea, in Japan they are now selling tea in wine bottles and it is also becoming more fashionable in the US.



The author is Will Battle who lives in England. He has 20 years experienced in the tea trade, is a trained tea taster and has also written an encyclopaedia on tea - he comes highly recommended. It is also a point of interest that tea production also has a number of similarities to wine too – there are different varieties of tea, there are tannins in tea plus some teas go through an ageing process..... There is so much more but all will be revealed next year. So, it is now time for tea!!! (as the British say). We hope it is a timely title for you too.

All the best for 2024 and until next time.

Santé,

Andrea
International Secretariat

Branch News

IWFS Bombay

IWFS Anniversary Brunch

17 September 2023, Bombay Canteen

The last event of our calendar cycle was hosted at the uber chic, *Bombay Canteen*, who are known to give an unusual spin to the classical dishes of regional cuisine.

The extensive menu had the Bombay Canteen classics as well as some dishes specially curated for us. The food selection required several rounds of tastings given that the strong flavours of our cuisines required particular attention in pairing.

The event involved a 'buffet' selection of 14 wines across different varietals, regions and styles. For each dish over our long Sunday brunch there were recommendations of two or three wines.

Guests were welcomed with a Sparkling Rose from *Veneto* followed by the two wine-based cocktails served with the appetizers. One the Italian classic, Campari & Asti Spumante, *La Selvatica* (*Wild Woman*) from *La Caudrina* and the second was the White Port & Tonic.



Wine/Food Pairing

Vintage

<i>Cecilia Beretta Spumante Rose</i>	
Pumkin Launji Tartlet & Tandoori Carrot Kulcha	
<i>La Selvatica Asti Spumante</i>	
Seabass Sev Puri & Ghee Roast Chicken	
<i>Springfield Estate Life from Stone Sauvignon Blanc</i>	2022
Barely Salad	
<i>Schloss Lieser Mosel Riesling Feinherb</i>	2016
Millet Upma	
<i>Hugel et Fils Gentil Alsace Blend</i>	2019
Prawns Alio Olio	
<i>Domaine William Fevre Chablis</i>	2017
Daal Dhokli	
<i>Domaine Wachau Gruner Veltliner Federspiel Terrassen</i>	2022
Toddy Shop Chicken	
<i>Castello di Ama Purple Rose</i>	2019
Laal Saag Burrata with Sour dough Garlic Naan	
<i>Telmo Rodriguez LZ Rioja DOC</i>	2019
Grilled Himalayan Trout	
<i>Louis Latour Morgon</i>	2021
Lauki Mussalam with Chur Chur Paratha	
<i>Famille Perrin Cotes du Rhone Reserve Rouge</i>	2020
Baingan Bharta Khulcha	
<i>P.S. Garcia Malleco Pinot Noir</i>	2019
Lamb Burrah Kebab	
<i>Domaine Les Alexandrins St. Joseph</i>	2019
Smoked Masoor Pulao	
<i>Prats & Symington Prazo de Roriz Douro Tinto</i>	2019
Andhra Lamb Biryani	
<i>La Caudrina Moscato d'Asti DOCG</i>	
Warm Apricot Mawa Cake & Peaches and Cream	



Branch News

IWFS Hong Kong

Teppan-Ninety!

4 August 2023, Akanoshu

To celebrate the 90th Anniversary of the IWFS, the Hong Kong Branch created a commemorative sake cup that included the 90th Anniversary logo as gift to members. With sake in mind, a dinner at AKANOSHU restaurant, the latest culinary project by 1957 & Co., (which has hosted several events with the branch) was in store for members and their guests. The evening started with a bubbly reception before a vava-voom experience at the teppanyaki tables. Each dish was paired with two sakes – one aged and the second a rare sake.



Our 90th Anniversary celebratory glassware took center stage at the dinner.



Current and new Members meet over bubbles, wine and sake at Akanoshu to celebrate 90 years of the IWFS.

Hairy Crabsssssssssss!

IWFS Hong Kong x IWFS Singapore

23 November 2023, Shanghai Fraternity Association

This year, our annual Ssssignature event – the Hairy Crab Feast v2023 – had an extra signature-nesss to it! Ten friends and fellow members from the sssSingapore Branch, led by their President HY Lau, flew in to join us at this special occasion! This year, we held our Feast at the *Shanghai Fraternity Association* - a sssShanghainese restaurant by the Shanghainese, for the Shanghainese. As the best hairy crabs are produced at Yangcheng Lake that neighbours Shanghai, you can guarantee that the Shanghainese know best how to create a hairy crab-themed menu.

To add another layer of specialnesss to this dinner, we paired the sssSumptuous dishes with two very special hand-crafted bottles of yellow wine. Champagne, white and red burgundy were also served. Singapore branch President HY Lau shared his knowledge and stories on whisky at a special whisky corner that was created at the dinner to allow interested Members to sample three specially selected whiskiessss.



Hong Kong Branch President Ms. Karen Leung (middle) welcomes her Singaporean counterpart, Mr. HY Lau to Hong Kong.

Branch News

IWFS Kuala Lumpur

90th Anniversary Celebrations

The celebrations for this, our Society's 90th Anniversary year, have, as usual, focused on great food, brilliant wines and excellent company but with this difference. Our theme has centered on globe-trotting across the many countries whose food we have in Kuala Lumpur.

Thailand

16 June 2023, Chef Rosarin of Sukhothai

With that in mind, we first started our voyage in Thailand. On 16th June this year, the outgoing Committee under Brian Macintyre, organised "A Taste of Thailand", a gastronomical journey in an intimate dinner with celebrated Chef Rosarin, from the *Sukhothai* in Bangkok. Thanks to the *Park Royal Collection* where we had the event.



Italy

27th July 2023, Sassorosso

Our next trip, on 27th July, was to *Sassorosso*, organised by the new Committee of our new President, Ajeet Ahluwalia. Chef Giovanni Koromilas has successfully maintained *Sassorosso's* excellent reputation for the last 15 years, offering authentic Italian cuisine as found in the trattorias of the Italian country side. The menu was curated to showcase regional specialties, paired with wines from the same area. A rare treat indeed!



Japan

23rd August, Yoshifuku

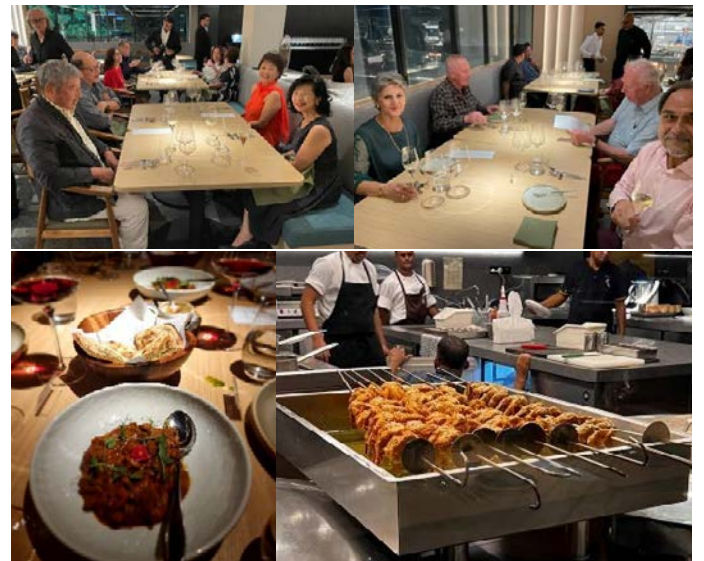
On 23rd August, we headed to Japan to enjoy an Omakase Dinner prepared by Chef Ogawa paired with Sake at *Yoshifuku*, a Japanese restaurant with a lovely garden courtyard in Menara Hap Seng. Chef Ogawa promised and delivered a culinary paradise with authentic Japanese flavours. The Sake, curated by our Vice President, Yasuharu Suzuki, was truly spectacular.



India

19th September 2023, Jwala

On 19th September, we landed in India! *Jwala* is one of KL's newest fine dining Indian restaurants. *Jwala* is a Sanskrit for flame. Using custom made tandoors fit for the finest degree of charcoal grilling, *Jwala* is not just a dining destination, it sets itself to be "a theatre where fiery performances are staged, bringing drama and delight to your plate and palate."



Branch News

IWFS Kuala Lumpur

90th Anniversary Celebrations *continued*

France

31st October 2023, Quin

Quin, short for “Quintet”, is a French contemporary restaurant with a smart-casual twist bringing together locally sourced ingredients and global inspirations to craft a unique experience. Head Chef Whye weaves her magic, curating delightful set menus that flaunt fine French gastronomy with a local touch. We headed to France on 31st October for a wine makers’ dinner with the export manager of the *Escarpment* and *Torbreck* Wineries, Sacha Timeaus. We were treated to 2 wines from Escarpment and 3 from Torbreck.



Vietnam

19th November 2023, Sao Nam

A bright yellow colonial-style house, a red sign with a playful twist, and a colourful room that feels warm and welcoming, *Sao Nam* checks all the right boxes for a fun-filled Vietnamese meal. Their iconic phở bò – rice noodle soup with sliced beef – packs tons of flavour in a broth that takes more than ten hours to make. Their mangosteen and prawn salad tantalises your taste buds with umami, sourness, sweetness and contrasting textures. We visited Vietnam on 19th November.



Special Events

The Committee this year, in addition to our usual monthly events, has been organizing wine master classes. The first, “How to Taste Wine like an Expert” was held on 30th July at Leo’s Wine Bar led by Amy Leese of Seraph Consulting.

The next was our Quinto Do Vale Meao Masterclass on 11 November 2023, with Pedro Lobo, its Export Manager. The wines were quite stunning expertly paired by *Stoked*, all in all, a most enjoyable afternoon in excellent company.

The President’s Charity Ball

16th December 2023, Cilantro

The branch held their annual President's Charity Dinner on 16th December 2023 at the well established *Cilantro Restaurant & Wine Bar*. The menu was fusion French with Japanese influences paired with wines from our cellar and from some suppliers. The Society managed to raise some rm175,000 for the three charities they support through our wine auction and donations, thanks to the generosity of some members and our wine suppliers. All in all, a fabulous evening with great food, exceptional wines and excellent company!



Branch News

IWFS Manila Ladies

Celebrating 90 Years of IWFS

11 August 2023, Fete du Champagne

Last 11 August 2023, the Manila Ladies Branch of the International Wine & Food Society hosted *FÊTE DU CHAMPAGNE* at the Turf Room of the *Manila Polo Club*. The event brought together some of the Philippines' best wine purveyors to celebrate the 90th Anniversary of the founding of the IWFS.

A first of its kind in Manila - it was an event that showcased some of the world's finest Champagne that's available locally.

The event was set-up similar to the branch's annual wine crawl (held in February) with the focus purely on Champagne. Over 30 cuvees were available for the tasting. The branch welcomed over 200 guests and it was a sold out event. APZ President Michael Tamburri graced the event with his presence.

Till we drink again.



Branch News

IWFS Singapore

90th Anniversary Dinner

19 October 2023, Foliage

The IWFS Singapore gathered on 19 October to celebrate the 90th Anniversary of the organisation. Dinner was held at *Foliage Restaurant* helmed by Chefs Dillon Ng and Lusiana Darusman. Serving South East Asian cuisine with a Japanese touch, Chef Dillon whipped up his interpretation of local favourites such as Thunder Tea with Hiramasa and Black Pepper Beef served as a Tartare using Sansho Pepper. Dessert, prepared by Chef Lusiana was a lovely Gula Melaka Egg Tart.

Members enjoyed the meal Champagne from *H. Billiot 2012*, *Chateau Palmer Blanc 2019*, *Domaine Sylvain Bourgogne Rouge 2015*, *Cavallotto Bricco Boschis Vigna San Giuseppe 2006* and ended with the English sparkling *Nytimber Classic Cuvee NV* – an ode to the Society’s English roots.

Hong Kong Trip

23-26 November 2023

Members led by President Lau Huan Yeong enjoyed a 3 day trip to Hong Kong with a joint dinner with the Hong Kong Branch. Enjoying the local delicacies of Hong Kong that ranged from roast goose to classic dim sum, it was a trip filled with laughter and special moments.

Dining moments included dinner at the *Shanghai Fraternity Association* (graciously organised by IWFS Hong Kong), *Yat Lok Restaurant* for roast goose, *Seventh Sun* for dim sum, *ZhuoYuan* for Teochew cuisine and *Epure* for Michelin dining. Thank you to Singapore and Hong Kong Presidents Lau Huan Yeong and Karen Leung and Hong Kong members for the warm welcome.



Singapore members with Chef de Cuisine Aven Lau of 1 Michelin Star restaurant Epure



Branch News

IWFS Taipei

Taiwan-wide Wine and Dine Party

25 September 2023, Three Coins Restaurant

The branches of Taipei, Taiwan Belle, Taichung, Kaohsiung and TaoChuMiao come together to celebrate 90 years of the IWFS. The Taipei branch had the distinct honor of organizing this year's annual Taiwan-wide wine and dine party, bringing together branches from across the island on Saturday November 25th.

Toasting to 90 years of culinary excellence and shared passions, 2023 marks the celebration of the 90th anniversary of the foundation of the IWFS in London (established in 1933). With profound joy and a deep sense of pride, we come together to commemorate this significant milestone.

The splendid event unfolded at *Three Coins* restaurant (大三元酒樓) in Taipei, hosting representatives from 5 out of the 6 branches in Taiwan: Taipei, Taiwan Belle, Taichung, Kaohsiung, and TaoChuMiao.

The festivities commenced in the afternoon with a Champagne Master Class featuring *Champagne Grimmett Blanc de Noir*, *Champagne Pol Roger Rosé* vintage 2018, *Champagne Jacqueson Cuvee 764* extra-brut, *Champagne Jacqueson Avize Champ Cain Blanc de Blancs* 2013 extra-brut, and concluding with the *Champagne Louis de Sacy Cuvee Tentation* extra-dry. This enlightening tasting session was followed by a challenging Champagne Quiz consisting of 12 questions, with the top prizes awarded to Chris Chien and Charles Lin, the presidents of Taichung and Kaohsiung IWFS branches, for their outstanding knowledge.

The evening unfolded with a splendid dinner, highlighted by the presentation of the IWFS Blue Medallion for Exceptional Service to Karen Leung, President of IWFS Hong Kong branch, and the White Medal of Commendation to Charles Lin, President of IWFS Kaohsiung branch. An additional Certificate of Commendation was bestowed upon the owner of the Three Coins restaurant, Charles Wu, for his dedication in arranging tables for nearly 70 guests.

Our gratitude goes to AXA *Millesimes* – owners of *Chateau Pichon Baron*, a Second Classified Growth of Pauillac, and *Disznoko* estate in the Tokaj region of Hungary, for sponsoring this remarkable event. The curated menu featured the house's special dish created exclusively for the Taiwan IWFS branches dinner: Roasted Goose served in three ways. The wine journey included a dry Furmint, *Les Griffons de Pichon Baron* 2016, and the exquisite *Chateau Pichon Baron* 2012. The grand finale was a *Disznoko Tokaji Aszu 5 Puttonyos*.

As the evening concluded, all members and guests departed in a jubilant spirit of delightful camaraderie, having savored every moment of this exceptional event and explored new realms of epicurean delight.



Branch News

IWFS Victoria

2023 Highlights

As we embark on a new year, it is my pleasure to reflect on the highlights of my first year as President of the Victorian Branch. The past year has been a gastronomic journey filled with diverse flavours, cultural experiences, and unforgettable moments that have brought us together, with wine playing an integral role in enhancing our culinary adventures.

These are highlights from some of our functions in 2023

James

20 February 2023, James

Our culinary adventure began with a full house of members and *James* presenting a delightful fusion of Korean and Australian native foods matched with a diverse range of wines from our cellar, setting the stage for an exciting year ahead.

Matilda's Bespoke Bistro Experience

4 April 2023, Matilda

In our first specialised function of 2023, *Matilda* provided the perfect backdrop for an exceptional dining experience. Head chef Jorge Cossio's bespoke bistro menu (the Wagyu an outstanding course), complemented by carefully selected Bordeaux wines, including the outstanding 2009 *Chateau Pontet-Canet*.

Champagne Masterclass

16 July 2023

Breaking new ground, we hosted our first Champagne Masterclass—an introductory level exploration designed to broaden the wine knowledge of our younger members. Led by our expert IWFS Vic Branch members, the masterclass delved into the history and unique characteristics of Champagne and sparkling wines, paired with terrific food to enhance the overall experience. It was a testament to the role wine plays in expanding our understanding of diverse wine regions and styles.



IWFS Vic branch members Andrew Dillon and Mark Peddey



IWFS Vic Branch Members Ray and Lou Foley



IWFS Vic Branch Committee member Elizabeth Peddey and guest

Branch News

IWFS Victoria

2023 Highlights continued

APZ Mornington Peninsula Post Tour October 2023

Our exploration of the Mornington Peninsula, where we hosted the post tour. From *Donovan's* to *Audrey's*, *Yabby Lake*, *Moke* and *Merricks General Store*, with insights from local winemakers, showcasing their wines of the region, Chardonnay and fabulous Pinot Noir, some of the best Victoria has to offer.



Audrey's Restaurant



Moke Dining

André Simon Black Tie Dinner 24 October 2023, Victor Churchill

We celebrated the 90th anniversary of André Simon in grand style at *Victor Churchill*, indulging in a curated selection of wines, all 7s. The evening featured an amazing main course of a dry aged O'Connors Cote de boeuf paired with 2009 *Château Gruaud Larose, Saint-Julien*, 2010 *Domaine de la Janasse Châteauneuf-du-Pape, Rhone* and a 2010 *Yeringberg, Yarra Valley*, concluding with a delightful burnt sherry & caramel tart and a 2009 *Château Guiraud, Sauternes*.

End-of-year Dinner 22 November 2023, Caterina's

The end-of-year dinner at *Caterina's* was a testament to their commitment to sourcing the finest Northern Italian ingredients, earning the restaurant the prestigious 'Marchio D'Ospitalità' from the Italian Chamber of Commerce. Wine highlights, 2008 *Sottimano Curra, Barbaresco DOCG, Italy* 2013 *Il Poggione Brunello di Montalcino DOCG, Tuscany, Italy*, 2015 *Tenuta Ulisse 'Amaranta' Montepulciano d'Abruzzo, Italy*.

As we reflect on these wonderful experiences, I am excited about the future of our branch and the continued exploration of the finest food and wine that we have to offer.

Cheers,

Tracy Dillon
IWFS Vic Branch President



Wine selection at Caterina's

Branch News

IWFS Western Australia

Celebrating 90 Years of IWFS & 12 Years of WA Branch

26 November 2023, Matilda Bay Resort

The WA Branch gathered on 26 November at the Matilda Bay Resort to celebrate 90 years of the IWFS and 12 years of the WA branch.

With breathtaking views of the Swan River, a toast to the IWFS was made by Champagne Pommery NV before members enjoyed an evening of fine Australian wines.

The Menu & Wine Pairing

Linely Valley Pork & Liver Terrine,
house made beer mustard, cornichons, brioche croute.
Batista Angelina Pinot Noir, Manjimup 2021

Abrolhos Island Scallops, beetroot and ginger puree,
pickled fennel, pork crackling
Ironcloud Alliance Chardonnay, Ferguson Valley WA 2018

Pistachio Crusted Amelia Prk Lamb Rack, roasted
Jerusalem artichokes and blistered cherry tomatoes,
black garlic, rosemary jus
Peel Estate Old Vine Shiraz, Peel Region 2011

4 Year old Cheese culture cloth cheddar,
house made lavosh, quince jam
Surprise wine

Chocolate salted caramel tart,
white chocolate & raspberry mousse
Yahumba Heggies Vineyard Eden Valley Botrytis Riesling Eden Valley 2021



APZ News

APZ medals were awarded to the following members:



Mr. Chris Lin
President
IWFS Kaohsiung Branch

Awarded: White medal of Commendation



Ms. Karen Leung
President
IWFS Hong Kong Branch

Awarded: Blue medal of Exceptional Service



Acknowledgements

We couldn't have done it without you

Bombay

Sameer Hiremath

Manila Ladies

Catherine Server Ermitano

Taiwan Belle

Veronica Hsiung

Hong Kong

Fritz Chen & Renate Boerner

Singapore

Nicola Lee

Victoria

Tracy Dillon

Kuala Lumpur

Ajeet Ahluwalia

Taiwan

Eddie Hu

Western Australia

Graeme Sassella-Otley



*If you have any questions please feel free
to contact Shirley Tsao, APZ Administrator
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