



APZ

IWFS Asia Pacific Zone

Newsletter

July 2023

Issue 6/2021



Huang Pu

Back on track!

我们黄埔分会又回来啦!

Page 18

Dear Members,

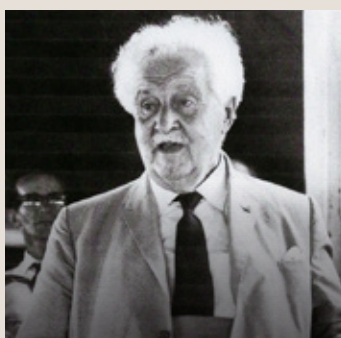
As the IWFS family celebrates its 90th Anniversary on 20 October, we welcome a fresh look to our APZ newsletter.

Founded by André Simon with “the object... to bring together and serve all who believe that a right understanding of good food and wine is an essential part of personal contentment and health and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than the mere satisfaction of appetite”, the IWFS is now a global family with branches in 3 continents.

Coming together to share our deep passion for the knowledge of food and wine, we toast to all branches in our APZ family and thank you all for your contributions in making this newsletter possible.

à votre santé

The APZ
Editorial Team



IWFS founder André Simon



Malolactic affects wine's texture & flavour

by Meg Maker

Page 8

Sokol Blosser Winery

by Andrea Warren

Page 5

A Message from the APZ Chair Page 2

News from the International Secretariat. Page 3

IWFS Kuala Lumpur. Page 12

IWFS Manila Ladies. Page 13

IWFS Victoria Page 14

IWFS Taipei Page 15

IWFS Taichung & Taiwan Belle. Page 16

IWFS Singapore Page 17

IWFS Huang Pu (Shanghai) Page 18

IWFS Hong Kong Page 19

IWFS Japan Page 20

Upcoming Events. Page 21



A Message from the APZ Chair

Dear members of the IWFS APZ,

Over the past two months I've had the opportunity to travel in all three IWFS Society zones. This was an opportunity to meet and enjoy the company of many of our branch

members whose efforts contribute to the success of the Society. As APZ Chair my trip began with a number of branches in the region namely Hong Kong, Taiwan and Japan. As outgoing Global Chairman, I then headed to the US for the Willamette Valley festival in Oregon, where the Chain of Office was transferred to the new Global Chairman, Mike Donohoe. Then the official part of my trip ended in the delightful Catalonia region in Spain.

Back to where my trip began - with the Hong Kong branch. I witnessed incredible enthusiasm and attended a special IWFS dinner hosted by President Karen Leung. We also progressed the planning for the 2024 IWFS Tri-Zone Festival in Hong Kong. Continuing onto Taiwan, I completed a 3-day visit to the six Taiwan branches and was hosted by APZ Executive and Ambassador Eddie Hu. I experienced incredible branch enthusiasm and exceptional regional cuisine matched with outstanding international wines.

I then travelled to Japan and was hosted by APZ Director and Ambassador Dennis Tanaka and attended an exceptional dinner with the Tokyo Bay branch. I enjoyed visiting all six Japanese branches and their incredible hospitality on my way to the IWFS Council Conference in the Willamette Valley, Oregon. Congratulations to the Americas festival committee for hosting such a memorable wine and food experience. At the end of May, I then attended the IWFS EAZ D.O Emporda festival in the Catalonia region of Spain and enjoyed the outstanding wines and local cuisine. I congratulate the EAZ organising committee for such an incredible festival, and it is pleasing to see so many participants from all three IWFS zones.

We are now looking forward to the Sydney Festival from 18-22 October 2023 and post-festival tour in Melbourne/Mornington Peninsula from 24-27 October. Information on the festival is on the IWFS website and bookings are still available for the post – festival tour. I thank the APZ NSW President Jim Anderson and his team for their fantastic work and look forward to attending the festival. I also thank APZ Treasurer Erik Lehnacker and his team for organising the post-festival tour in Melbourne.

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.

This 90th Anniversary year as Chair of the International Council of Management has been a fulfilling experience and I have greatly appreciated the assistance of all Council members, former President Dave Felton, current President Chris Bonsall and I am grateful for all the Secretariat assistance from Andrea Warren. I look forward to my continued involvement as an APZ Council member.

Finally, my sincere thanks and appreciation to the voluntary contribution of our APZ Board and Executive Committee Members and all branch officials whose work at the grass roots brings to life the objectives of our Society throughout the world.

Regards,

Michael Tamburri

Chair, IWFS – APZ



Sydney *IWFS Asia Pacific*
18-22 October 2023

Join us for some wonderful Australian hospitality!

Fully subscribed. Limited seats available for the post-tour to Melbourne & the Mornington Peninsula. Please register with Shirley Tsao at apz@iwfs.org





News from the International Secretariat, London

Dear members,

March to June are always a busy time for the International Secretariat office in London. This year, earlier in May I was very lucky to be able to attend three days of the Americas festival in Willamette Valley. The spring meeting of the International Council of Management (ICM) was scheduled the day after the festival's gala dinner. The festival was a welcome opportunity for the first face-to-face meeting of the ICM since Charleston in October 2019.

Key matters discussed were:

New Global Chairman - An important agenda item at this meeting was the handover of the role of Global Chairman of the ICM. This role is transferred every two years to a different zone and this year it has been transferred from your Asia Pacific Zone to the Americas. Thanks were given to Michael Tamburri, the outgoing Chair (and current APZ Chair), who has held the position since 2021 and steering the ship during the difficult times of Covid. The new Chair is Michael (Mike) Donohoe who has previously been Chair of the Americas, from 2017-2020 and also an Americas board member since 2003. Mike says he is keen to continue Michael Tamburri's initiative to develop stronger tri-zone collaboration with an aim to attract and engage the next generation of members.



90th Anniversary commemorative gift for members

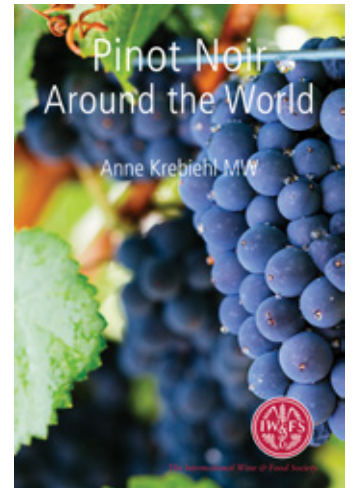
New ideas and plans were discussed about how to expand the Society and increase its membership on a global basis. But for existing members ideas to recognise the Society's 90th Anniversary were discussed and it was agreed to provide a commemorative gift of three IWFS 90th Anniversary DropStops for the members. You should receive yours via your branch contact, in the coming months. The ICM hope you will find them useful when sharing wines with friends and family – and to save those splashes of red (or even white) wine missing the glass.



Member App – you may also like to view the new Asian and Oriental matchings which have recently been added. Many of you will already have your favourites for many dishes but do take a look to see if there is anything new matchings that are tempting. Thank you to Nicola Lee, ICM member, who is based in Singapore for putting these together with assistance from other members across the Asia Pacific Zone and others can benefit from their experience in this specialist area.

Latest monograph - "Pinot Noir Around the World" by Anne Krebiehl MW

This is a timely release, shortly after the Willamette Festival. Anne Krebiehl is recognised, by the experts, as a leading expert in this field, plus she is a self-confessed lover of this noble grape and admits to it being one of her abiding passions. Anne starts off, in Burgundy where it all started and is now considered as the home to one of, if not, the world's finest wines. Anne then travels the globe introducing the many regions where this grape now thrives or is starting to shine. As Oregon is recognised as a key producer of top quality Pinot Noir it most certainly features as well as other regions less known for their Pinot Noir such as the Crouch Valley in England and the Rio Negro in Patagonia. Once again you should receive yours in the coming months via your branch contact.



Vintage Guide 2024 – on 18 May the Wines Committee held their annual meeting to run through the submissions received for the latest vintages and also to update the drinkability of the older vintages. The Committee welcomed new member Dr Gordon Lloyd, member of the Devonshire branch. Gordon has the WSET Diploma which gives him a broad knowledge base to draw from to assist on this committee of Council. Good news in the northern hemisphere as indications are that Bordeaux and the sweeties in the Loire are top wines for 2022, although Sauternes did not perform quite so well. While in the southern hemisphere the lateness of the vintage in some Australia regions, due to heavy summer rains and delayed flower set has meant that we are still awaiting details of the quality of the 2023 vintage plus other countries have had challenging weather too. More details will follow in the Autumn issue.



L to R: Gordon Lloyd, Ron Barker (Wines Committee Chairman), Charles Taylor MW, Stuart Leaf

News from the International Secretariat, London (continued)

Our Awards

André Simon Gold Medal

New Global Chairman Mike Donohoe was awarded the André Simon Gold Medal at the Gala Dinner of the Willamette Festival on 6 May, in recognition of his dedicated work for the Society internationally and his enthusiastic and distinguished service towards the prosperity of the Americas. Mike joined the IWFS in 1997 and became an Americas board member in 2003 since when he has been an active member of a number of committees as well as being Americas Chairman (as mentioned above). Mike has been a member of the International Council of Management since 2017. Mike is wearing this in the picture above, positioned below his Global Chairman's chain.



André Simon Silver Medal

James Lin was awarded the André Simon Silver medal on 22 April 2023 to recognise his dedication to the Society on an international and regional level when he was a member of the ICM and also APZ Chairman from 2018-2020. James has also been the President of the Taipei branch from 2017-2018 and was instrumental in the organisation of the 2019 APZ festival in Auckland, New Zealand.



André Simon Bronze Medal

Christopher Ankner, Americas board member was awarded the André Simon Bronze Medal at the Gala Dinner of the Willamette Festival on 6 May, for his twelve years of meritorious service to the IWFS Americas during which time he has served on a number of committees including the Marketing and Finance Committees, as well as serving as Assistant Treasurer.



Christopher Anker is presented with his Society Diploma at the Willamette Festival

Society Diploma

Alex Sokol Blosser was awarded the Society Diploma in recognition of his longstanding commitment and support as Wines Consultant for Oregon (Red) Wines for the IWFS Vintage Guide. He has fulfilled this role since 2011. The Society has benefited from him providing his expert knowledge and advice, freely, on the wines of Oregon. Alex was presented with his Diploma, by IWFS Honorary President, Chris Bonsall – who was the Wines Committee Chair when Alex was asked if he would fulfil the role for us.



APZ Blue Medallion

Hiroshi Yasuda was awarded the APZ Blue Medallion on 29 April in recognition of his 45 years of exceptional service with the Tokyo branch.

APZ White Medallion of Commendation

Dr Yat Kwong Wong (known as YK), a 1984 founding member of the original Hong Kong Island branch and currently a member of the Hong Kong Branch, was awarded the APZ White Medallion of Commendation on April 21.



Masatoshi Takekawa, the President of the Roppongi branch, was awarded the APZ White Medallion of Commendation on April 28.

Naoki Sato, the President of the Edo branch, was awarded the APZ White Medallion of Commendation on April 30.



Dr Yat Kwong Wong ("YK") is presented with his White Medallion of Commendation

News from the International Secretariat, London (continued)

The Willamette Festival - what a festival it was with 'the best in wine, food and friends' all being part of the event. To be in the heart of a wine region is always a real bonus. Members were treated to meeting the winemakers and key personnel of the region such as Ken Wright of Ken Wright Winery, Luisa Ponzi of Ponzi Vineyards (who is also our Wine Consultant for Oregon (Chardonnay)) and David Millman, President and CEO of Domain Drouhin Oregon as well as tasting their wine and enjoying the dinners matched with the wines which were meticulously prepared by the chefs and their teams. Thank you to Steven Greenwald, Chairman of the Americas Festival and Events Committee and his team for organising this.

I do hope you will welcome receipt of the latest monograph 'Pinot Noir Around the World' and three complimentary 90th Anniversary DropStops in the coming months.

Andrea Warren

International Secretariat - London



Sokol Blosser Winery

*A report by Andrea Warren,
International Secretariat - London.*



During my trip I was very excited to visit Alex Sokol Blosser at his family winery south-west of Portland and close to Dayton in the exclusive Dundee Hills AVA. As mentioned above Alex has been our Wine Consultant for Oregon (Pinot Noir) for 11 years and I was very keen to go along and meet him 'on home turf' at his winery. Alex and, Kristen Backsen, his Tasting Room Manager were there to greet me out on the deck at the front of the winery.

Alex is the recently appointed President of Sokol Blosser Winery having previously fulfilled a number of roles including chief winemaker – a role which he has now handed over to Robin Howell. Soon after arrival we jumped into Alex's truck and he very kindly took me for a tour of the family-owned, mainly organic, vineyards which surround the winery, covering 40 hectares and which is still the site of the family home nestled amongst the vines.

Sokol Blosser Winery (continued)

As we drove around Alex pointed out a number of the different vineyard blocks which are the source for many of the wines making up the Sokol Blosser range. Being shown around these many small plots which make their top quality Pinot was a real treat – like being shown around Aladdin's cave!

The block names are very different and Alex advised they were to give each an identity mainly referencing what had grown there previously.

The names included:

Big Tree which is 7 ha producing more tannic wines but used to be home to a solitary Bigleaf Maple tree which Alex would climb as young boy, it is more shallow and need to irrigate;

Peach Tree which has been replanted as it was one of the oldest vineyards and their first to be attacked by Phylloxera – which came as a surprise as when first planted back in the 70s the area was considered too cold for it to thrive. How times change;

Old Vineyard is the site where the original vines were planted back in the 70s by Alex's parents and winery founders Bill and Susan Sokol Blosser and were also amongst the pioneers who established the Oregon wine region;

12-Row now comprising 42 rows but maintains its original name as it is again one of the oldest blocks;

And last but not least: **Goosepen** which is their 'Grand Cru' site producing wines rich in fruit but not as big as Big Tree. Named after one of Susan's experiments where the geese were put in to keep the grass down but it was less than successful than hoped! Their second use barrels are saved for Goosepen.

All these blocks were dedicated to Pinot Noir and there were more. Plus they have vineyards planted to Chardonnay, Pinot Gris, Riesling and Muller Thurgau.



Alison and Alex Sokol Blosser



Sokol Blosser's LEED certified barrel cellar

But back to the Pinot – all the blocks are the top quality and highly sought-after red, volcanic 'Jory' soil, which was clear to see as we drove around. Other qualities that make the soil perfect for premium Pinot Noir is that it is deep, free-draining, rich in iron and poor quality. It is clay on loam so means you do not have to irrigate. In their early years the vines can grow quickly and life is easy but then the roots hit the deep volcanic soil putting the vines under stress and resulting in some truly fine wines.

Jory soil is found up on the Dundee Hills which were formed around 12 million years ago (but not as old as Burgundy) and missed the flood of sedimentary soil which covered the valley floor around 13000 years ago. You can see clearly in some spots where the two soils meet as you move down the Hills. Prices for the sites with this high-quality volcanic soil is now out of reach of anyone wishing to produce wines below \$90 per bottle!

The highest point of the Dundee Hills is 1000 ft with the Sokol Blosser Winery their highest at 600 ft and home to the Watershed block. At these high elevations neighbouring wineries include Louis Jadot, Durant Vineyards and Archery Summit. Alex said he welcomed the arrival of the big names from France – Domaine Drouhin Oregon, Domain Serene and Louis Jadot and saw it as a 'stamp of faith' in what his parents had thought those 50+ years ago. He loves the dynamism the international owners bring to the region although the downside is you lose the community and support and they affect the economy of the region as they are not living here and therefore not spending locally. In the words of his grandfather who said that the "best fertiliser is the owners footsteps". They miss the community now that was there in previous years.

Sokol Blosser Winery (continued)

Alex pointed out that the blocks have a mix of different clones and rootstocks. He doesn't bottle by clone as he doesn't want to get hung up on the clones and being restricted by putting clones on the labels. The vineyards we were looking at are now second generation vineyards. When they get to 3rd generation vineyards he may mix the clones and there may well be new rootstocks for them to choose from which are able to deal with heat and stress brought about by the changing climate.

Although we stayed close to home Sokol Blosser do have other sites away from the Dundee Hills including in the Eola-Amity Hills where they lease 5 hectares. An exciting acquisition in 2021 was the 7 hectare Kalita vineyard in the Yamhill Carlton district which is being transitioned to organic. The soils are very old, around 100 million years old, and also very different in that they are loess and produce a different style of Pinot to their range, which is more blue fruited.

After my drive through the vineyards we stopped at their two cellars – cellar one being dedicated to the latest vintage and cellar two saved for ageing the wines. Before entering he pointed out the concrete egg which he loves experimenting with and is used for fermenting the Chardonnay and Sauvignon Blanc and it provides a good base adding minerality to the wine. When talking about Oregon Chardonnay he feels that they cannot compare with Burgundy where they are still generations ahead. Whereas Oregon Pinot Noir in Oregon is as good as anything in the world. It has taken them 50 years to work on Pinot but they are still finding out about Chardonnay. One of the main differences is the limestone soil in Chablis which is quite unique and there is nothing like it in Oregon. We will have to watch this space.

Other varieties that they are having fun with is Gamay as it is ripening more readily now that the temperatures are getting warmer and it is a wine to be drunk young. He does stem inclusion with Gamay, which he does not tend to do with his Pinot - he thinks it dries out the finish and overshadows the density and complexity of the fruit and produces a more 'flashy' style of wine.

Alex is clearly very passionate about wine and the region and very proud of the wines they produce. His main love is the viticultural side of wine which he can now focus on as President rather than winemaker. Having been born into the wine world I am not sure there is another world for Alex but he does have a love for astronomy, walking and gardening too. As my tour finished we headed back to the cellar door for a tasting when we were joined by Harry the friendly winery cat who clearly loved his home too!

For those wishing to taste some of the Sokol Blosser block wines the majority are sold in the US with the UK, Canada and Japan being their leading export markets although they have also just begun to sell in Australia. With the purchase of Kalita vineyards it means they now have more wines available and they hope to be able to expand into other markets.



Sokol Blosser Estate Vineyards in the fall

MALOLACTIC AFFECTS WINE'S TEXTURE AND FLAVOR,

and letting it roll (or not) depends on tradition, fashion, chemistry, and more

By Meg Maker

This article was featured in the Issue 145, Summer 2023 edition of IWFS Americas' "Wine, Food & Friends" magazine.

I remember learning, or rather being told, many years ago, before I knew much about wine (or much about anything, for that matter), that buttery chardonnay was *déclassé*. I learned further this was caused by a process called malolactic fermentation, and while I didn't find the butter particularly objectionable, I was, at the time, both naïve and aspirational, so decided to avoid all wines treated to that process.

Whatever it was.

I remember learning, years later, that all Chablis, which is a chardonnay I love, goes through malolactic. That most Champagne does, too, and white burgundy (also chardonnay). Almost all red wines. Most orange wines, and natural wines, and even some rosé, especially natural rosé. And no, the results don't always taste buttery. (Anyway, what's wrong with buttery?)

And so to save you, dear reader, from the muddled state I endured at the start of my wine education, I present my best attempt to cover this magnificent microbial process.

ONE LUMP, OR TWO?

Wine is a fermented product, its intoxicating charms the result of yeast chomping on grape sugar, converting it to ethanol, and burping out carbon dioxide gas. This is the so-called primary fermentation, and you can't make wine without it.

But many wines, arguably the majority of wines, go through a second process, which is called a "fermentation" even though, strictly speaking, it's a conversion of one acid to another. This process is carried out by bacteria, specifically lactic acid bacteria, and is called **malolactic fermentation** (MLF or malo).

HOLD ON. WHAT ARE LACTIC ACID BACTERIA?

Lactic acid bacteria, or LAB, are important to the world's cuisines. Fermentations using LAB have been used for centuries to culture and preserve a vast range of foods, including milk, meat, fish, vegetables, legumes, and cereals. It gives us tangy yogurt, snappy kimchi, succulent salumi, savory fish sauce, sour lambic, and so much more.

In food production, lactic fermentation principally converts carbohydrates into lactic acid, plus (depending on conditions) acetic acid, carbon dioxide, and ethanol. The conversion makes the raw food more stable, digestible, and delicious. Notably, it also lowers the food's pH, creating an acidic environment that's inhospitable to spoilage organisms.

In other words, cooks use good bacteria to create conditions that prevent bad bacteria and other pathogens from ruining the food. In cuisine, we use **LAB to acidify the product**.

Bacterial fermentation in wine is a little different. Instead of using LAB to gobble carbohydrates, we use it for a different kind of transformation. **In wine, we use LAB to de-acidify the product.**

SO, HOW DOES THIS BACTERIAL PROCESS WORK IN WINE?

In wine, malolactic conversion is principally carried out by *Oenococcus oeni*. These bacteria arrive at the winery on grapes and vineyard matter, but wine-makers can also inoculate their wine using a cultured strain. The bacteria chomp on malic acid, plus some sugars, turning it into lactic acid and energy they use for growth and metabolism. This is why technically the process is a conversion (of malic to lactic acid). The process, like yeast fermentation, also generates carbon dioxide. Here's the formula, greatly simplified:



Malic acid → Lactic acid + Carbon dioxide

The input of the reaction, **malic acid**, is present in many fruits and vegetables, including grapes and apples; *malum* is Latin for "apple," and *Malus* is the genus of shiny orb we are advised to ingest daily to keep the doctor away. Grapes from cooler climates, colder vintages, or early harvests have higher concentrations of malic acid. Although yeast also consume some malic acid, after primary fermentation, much of the malic remains in the wine. **Malic acid has a tangy bite and green apple flavor.** Lactic acid is not

present in large quantities in grapes, but as we've seen it's abundant in products cultured with lactic acid bacteria. The yeasts of primary fermentation can also create a small amount of lactic acid. The name is a nod to dairy production (lac is Latin for "milk"). **Lactic acid has a softer texture and milky essence.**

Sometimes malolactic fermentation chews up all of the malic acid in the wine, and sometimes the conversion is arrested, or stalls, partway through. Maybe a few tanks of wine complete it while others don't, so the finished wine contains a mix. That's called **partial malolactic**.

In the end, though, there is less malic acid and more lactic acid, and since lactic acid is weaker, the process has reduced the wine's acidity, or raised its pH. This gives the wine a softer mouthfeel — less sharp and tangy, more round and creamy. **The net result is a shift in both the texture and flavor of the wine.**

WHEN DOES MALOLACTIC FERMENTATION OCCUR?

Many factors contribute to the timing of malolactic fermentation. Different strains of LAB thrive in different environments, given variables of temperature, pH, alcohol, nutrients, sulfite, other microbes, and more.

In historic (cold!) wine cellars, primary or yeast fermentation completes in the fall, then the wine sits in barrel or tank, inactive, until spring starts to warm the cellar. At that point the LAB rouse from their hibernation and go to work. Or don't — it's not a foregone conclusion. Some winemakers, in particular natural winemakers, allow the ambient LAB cultures to kick off malolactic, but others will inoc-

ulate with a commercial strain they know will thrive given their preferred timing, conditions, and flavor results.

Malo can also happen concurrently with yeast fermentation, but most commonly winemakers prefer to let it roll in tank or barrel after that has finished. That's partly because yeast and bacteria both love sugar, and the competition doesn't always create happy outcomes. But it does mean relying on LAB that can tolerate higher alcohol.

Malo is undesirable after bottling in part because that trapped carbon dioxide makes the wine prickly or spritzzy. It can also lead to off-flavors. Unlike with kimchi or yogurt, there are no active bacterial cultures in a finished bottle of wine.

Winemakers can prevent or arrest malo altogether through chilling, sulfite addition, pH adjustments, or filtering.

HOW DOES MALOLACTIC FERMENTATION ALTER THE AROMA AND FLAVOR OF WINE?

Neither malic nor lactic acid contributes much to a wine's aromatics (you don't smell them because they are not volatile; see Acidity in Wine), although as we've noted the process does mute that green-apple taste.

But malolactic also throws off flavor-byproducts that aren't shown in the simple equation above. These include certain aromatic esters that deliver a panoply of pleasing fruity notes. Another byproduct, diacetyl, has a buttery flavor. Synthetic diacetyl is so potent it's used as a flavoring agent for popcorn, margarine,

and other foods. Different strains of the bacteria create different amounts of it.

Diacetyl gives white wines flavors of cream, butter, almond, and hazelnuts. It doesn't make red wines smell buttery, per se, in part because the creaminess is masked by other aromas, and in part because malo acts somewhat differently on red wine's chemistry. Malo has been shown to diminish fruitiness in some red wines, but it can also enhance spicy, toasty, and cocoa aromas, especially if it happens in oak barrels.

Malolactic fermentation can also go terribly awry, especially if unwanted LAB species elbow their way in, causing faults that make the wine rancid (too much diacetyl), mousy (like a rodent den), bitter, cloudy, slimy, or otherwise off-putting. Yuck.

WHICH WINES GO THROUGH MALOLACTIC FERMENTATION?

Earlier I noted that "arguably the majority" of wines go through malolactic fermentation. That's true, but the list is not arbitrary.

In red wines, malo is indeed nearly ubiquitous. Red wine benefits from the reduction in sharp malic acid; "tangy" and "green apple" are generally unfavorable descriptors for reds. The same is true for most orange wines, which are white wines made like reds, viz., allowed to macerate with their skins and seeds for extended periods.

Traditionally, **white wines from cooler climates do go through malolactic.** ▶

From the exhibit "Renversant! Quand Art et Design S'Emparent du Verre" at the Cité du Vin



Tasting lab at La Cité du Vin





From the exhibit "Renversant! Quand Art et Design S'Emparent du Verre"



From the permanent exhibit "Le Vin et Vous" at the Cité du Vin



From the exhibit "Le Vin et Vous"

◀ Those grapes are harvested with higher initial acidity and lower initial sugar, and they benefit from the softening step of malo. It's historically prevalent in Chablis and the base wine for many cold-climate sparklers, for example, and is traditional for white Burgundies. Climate change is (chillingly) shifting many of these conventions.

Malo's most famous application, some might say over-application, is in the **ripe, buttery style of California Chardonnay** that you might want to drink with a spoon. But as in Montrachet and other white Burgundy, that buttery quality can be brought into balance if the wine's total acidity remains high and its pH low, and the *élevage*, especially conducted in oak barrels, manages to knit together the fruit, cream, toast, texture, and acidity into a balanced glass of wine.

Many **natural winemakers** choose not to intervene with their fermentations, yeast or bacterial; they do not inoculate with a lactic acid culture to kick off MLF, nor do they chill, filter, or sterilize the wine to prevent it. Because LAB are pervasive in the environment, this non-interventionist approach means that, generally speaking, **most natural wines have gone through at least partial malolactic fermentation**, regardless of whether they are red, white, rosé, orange, or sparkling. Proponents say the result is not only more natural but also more complex, with enchanting textural and flavor dimensions. And if it doesn't happen, that's okay, too. In short, natural winemakers take their cues from the microbes, not the other way around.

WHICH WINES DON'T GO THROUGH MALOLACTIC FERMENTATION?

Many **white and rosé wines** don't go through malolactic. The outcome depends on stylistic and regional traditions, vintage variation, market aesthetics, and a wine-maker's personal taste.

In warm regions, malo is uncommon in whites, as the acidity can be low to begin with and the wine benefits from retaining its crisp edges. Assyrtiko, from sunny Santorini, is a good example of this. On the other hand, there are cool-climate whites that historically don't go through malo, for example German Riesling, Austrian

Grüner Veltliner, and Italian Pinot Grigio, even from the mountainous Dolomites. Tradition has set certain flavor expectations (snappy, juicy, refreshing) for those varieties from those places.

In continental climates, for example Bordeaux and the Loire Valley, the white wine decision making is more complex. Some winemakers choose to suppress malo, for example in *sémillon* and *sauvignon blanc*. In the Loire, *chenin* is often put through MLF (although not in Vouvray). Loire *sauvignon blancs* may or may not go through it. Partial malolactic is another possibility; a winemaker may choose to allow malolactic in some vintages, or during a single vintage only in some tanks, blending the final result for balance.

Malo is generally **uncommon for rosé wines**, because youthful freshness and crunchy acidity are hallmarks of the style. However darker rosés, for example the "fourth wine style" of Tavel, often go through it, as does Rosé des Riceys. Also, many natural winemakers feel that allowing malolactic yields a richer, more dimensional rosé.

ACTUALLY, SOME RED WINES ALSO DON'T GO THROUGH MALO

In researching the world's wines, I've bumped into some red styles for which MLF is rare or impossible.

The first is **red port**. In port winemaking, the primary or yeast fermentation is halted after one and a half to two days by the addition of a potent grape spirit (essentially un-aged brandy). This process, called mutage, raises the alcohol level to 20%, killing yeasts and bacteria. This renders it stable, viz., inhospitable to microbial growth despite high residual sugar. On my visit to Symington Port properties in 2019, winemaker Henry Shotton confirmed that malo is suppressed, but that the 100 to 110 g/L of residual sugar smooths the wine's malic acid as well as its tannins.

Another curious exception is **amarone**, a wine made from dried grapes. On a 2019 visit to Santi's grape drying warehouse (called a *fruttaio*), I noticed a large research poster on the wall outlining data they'd collected on the trajectory of sugar and acidity in the grapes during the 90

days of pre-fermentation drying. My host, cellar master Christian Ridolfi, explained that as moisture drops in the berries, the sugar and acidity rise, but malic acid actually falls — from 3.0 g/L to 0.5 g/L. Hence, 90% percent of the lots do not go through malo (and if some lots do, it's fine with him). The finished wines have a pH of 3.3 to 3.4, which is not too tart, not too soft. Just right.

Finally, for wines that have been treated to full carbonic maceration — Beaujolais is the classic example, although it's used elsewhere, too — malo may be reduced or even preferentially eliminated. The intercellular, anaerobic process of carbonic maceration eats up malic acid, so a subsequent malolactic fermentation can lower the wine's acidity too much. Also, in the absence of malic acid, LAB may go to work on leftover sugars, which can create those off-flavors and faults mentioned above. On the other hand, speeding through carbonic, yeast, and MLF fermentations allows producers of Beaujolais Nouveau to press a "finished" wine into consumers' hands by the middle of November.

MALO, OR NOT, IN YOUR GLASS

If you've gotten this far, you're probably wondering how to translate this information into news you can use.

When popping open a red wine, know that unless it's a fortified or dried grape wine, or a fully carbonic gamay, or another real oddball (Heitz Cellar famously suppresses malo in its cabernet sauvignon), you're almost certainly tasting the results of two processes: yeast and bacterial.

At the other end of the scale, most rosé is malo-free. Unless you're ordering pink wine in a natural wine bar, or hanging out with vigneron in tiny Riceys, you're probably drinking the product of a single fermentation (by yeast).

For other wines, it's a mixed bag. Labels rarely mention malolactic, and while some whites may say "unoaked," that's a differ-

ent issue. As we've seen, certain regions and wine styles have malo baked in, but in places with looser laws and customs, winemakers may choose to, say, put a rosé through it or suppress it in a red.

So what about that butter? Since the flavor can be galvanizing, it's useful to learn what works for you, so try the exercise below. My best advice is to brush up on regional style, taste broadly, make notes of what you love — and ignore wine snobs proclaiming any style to be *démodé*.

My best advice is to brush up on regional style, taste broadly, make notes of what you love — and ignore wine snobs proclaiming any style to be *démodé*.
—Meg Maker

TRY THIS AT HOME

Round up eight or ten chardonnays with different malolactic protocols, optimally made in different regions and following differing winemaking philosophies. (Ask your favorite wine merchant for help with this exercise.)

Pour these as a flight, ideally from non-malolactic to fully malolactic. Note how some feel crackly and sharp while others are satiny. Look for the difference in flavor, too, ranging from tart fruit to cream to custard. Do the richer wines feel balanced? What about the sharper wines? Which wines would you drink by the glass (if any)? Which foods would you reach for with these different wines, and why? 🍷

This article was originally published April 8, 2023, in Terroir Review (terroir-review.com). Images from the Cité du Vin, Bordeaux, photographed by the author in July 2016 and June 2019. Many thanks to enologist Kryss Speegle MW for her expert review of this article.

Author: Meg Maker, is an award-winning writer and visual artist curious about wine, food and place. Her narratives and visual storytelling appear in myriad publications, including her own site, Terrior Review. One recent series of wine science articles was finalist for the 2022 IACP Food Writing Awards for Beverage Focused Column. Meg earned a bachelor of arts in visual studies and a master of arts in creative writing/liberal studies from Dartmouth. She is a certified specialist of wine through the society of Wine Educators and is honorary secretary of the Circle of Wine Writers.



Branch News

IWFS Kuala Lumpur

AGM & Lunch

Intercontinental Hotel

14 May 2023

The Kuala Lumpur branch held its annual general meeting on 14 May at the Intercontinental Hotel in Kuala Lumpur.

We congratulate Mr. Ajeet Ahluwalia on his appointment as branch President. Yasuhara Suzuki is the new Vice President with CJ Yong as Hon Secretary and Jessica Wee Mei Yeng as Hon Treasurer. The full list is available on the IWFS KL page in the IWFS webpage.

Members adjourned to lunch and enjoyed Victoire Champagne NV, Tiberio Pecorino Colline Pescaresi 2021, Chateau La Creation, Pomerol 2015, Boscarelli De Ferrari Rosso Toscana 2021. The branch also welcomed 2 new members Dr. CJ Lim and Dr. Harwant Singh after the AGM proceedings.



Branch President Ajeet Ahluwalia welcomes two new members



New Committee for year 2023/2024

Branch News

IWFS Manila Ladies

2023 Wine Crawl

Manila Polo Club

11 February 2023

The Manila Ladies branch held their annual wine crawl on 11 February at the Manila Polo Club. 450 members and guests enjoyed a fun afternoon of food and wine tasting from 12 wine merchants.



Branch News

IWFS Victoria

Dinner at James Restaurant

20 February 2023

Victoria branch members gathered for their first function in 2023 on 20 February at the newly hatted restaurant James Restaurant helmed Chef Kim Sangoo.

Originally from Seoul, Kim has partnered with Kirby Tate to transform James into one of the hottest new restaurants in Melbourne.

The evening kicked off with Champagne from the amazing 2008 vintage. This was followed by a selection of aromatics and Chardonnays, three fabulous Pinots including two Red Burgundies, iconic old and new world Cabernets and, to finish, a sublime Sauternes from the wonderful 2010 vintage.



Members gather for dinner at James Restaurant



The wine lineup

Specialised Tasting

Matilda 159

4 April 2023

For the Victoria branch's first 'specialised tasting' of 2023, host Erik Lehnacker assembled an amazing selection of Bordeaux from the branch cellar. This was perfectly matched with a bespoke six course meal from the team at Matilda.

The dinner explored the stellar 2009 and 2010 vintages in Bordeaux. At end of the night, branch members determined that the 2009 vintage was the better vintage for drinking now and the 100-point, 2009 Chateau Pontet-Canet was the best wine of the night.

In one of the big upsets on the night, the local Bordeaux style 2004 Yeringberg Red Blend, outscored the highly regarded 2009 Château Malescot St. Exupéry. Yeringberg is owned and the wines made by longstanding Victoria Branch members the de Pury family.

Special mentions went to the two stunning Champagnes which were the perfect way to start the night.



Bordeaux lineup from the dinner at Matilda 159



Victoria members Erik Lehnacker, Tracy Dillon (Branch President) and Ian Wescott

Branch News

IWFS Taipei

APZ Chairman Michael Tamburri's Visit to Taiwan

The five branches of Taipei (Taipei, Taiwan Belle, Taichung, TaoChuMiao and Kaohsiung) welcomed APZ Chairman Michael Tamburri and his wife Grace on their visit to Taiwan. With an extensive itinerary planned by the branches, Michael and Grace visited with members and shared delicious Taiwanese, Italian and French cuisine.

Dinner in Taipei

Café de Lugano 22 April 2023

The busy but exciting schedule was planned with the visit kicking off at Taipei's Mandarin Oriental's Café de Lugano restaurant where members enjoyed a wonderful lineup of Italian and Australian wines paired with Chef Frederic Jullien's wonderful dishes which included a table side served Risotto. Branch President Dominique Levy and his team warmly welcomed everyone to the lovely dinner.

As the dinner, James Lin, immediate Past Chair of the APZ Zone was awarded the Andre Simon Silver Medallion by Michael Tamburri. James served as APZ Chairman from 2018 to 2020. He was also the President of the Taipei branch from 2017 to 2018.



Welcome dinner in Taipei at Cafe Lugano, Mandarin Oriental

Lunch & Dinner in Taichung

Frenchie Frenchie / Yue Yue Lou 23 April 2023

The next day, Michael and Grace were escorted to Taichung by APZ Committee Member Eddie Hu. A wonderful lunch at restaurant Frenchie Frenchie was arranged followed by dinner at the beautiful Yu Yue Lou restaurant. President of the Taichung branch Professor Chris Chien and his members warmly welcomed Michael and Grace. Everyone feasted on fine Cantonese cuisine with a lovely selection of wines.



Taichung President Dr. Chris Chien with Michael Tamburri

Dinner in Kaohsiung

Seaworld Restaurant 24 April 2023

The evening was led by branch President Charles Lin. Dinner was held at the Seaworld Restaurant where Michael Tamburri welcomed new members who were inducted into the Kaohsiung branch.

A huge thank you to all the branches of Taiwan for organising and hosting everyone to such a memorable visit.



Grace and Michael Tamburri with immediate past Chair James Lin

Branch News

IWFS Taichung

Jazz & Champagne Dinner in the Lin Garden

Lin Family Gardens

10 June 2023

56 members and guests of the Taichung branch gathered for a dinner featuring a live jazz band in the city of Taichung. President Karen Leung from the Hong Kong branch together with her branch Treasurer Pansy Ho travelled to Taiwan for this event.

The Lin family gardens is Taiwan's most complete traditional Chinese garden still in existence today. One of the four great gardens of Taiwan, this garden can trace its history back to 1847.



Mr. Vincent Lin of the Lin Family welcoming IWFS members to his family garden



The lovely family pavilion

Mr. Vincent Lin, current head of the Lin family very graciously welcomed the IWFS members to the historic gardens.

This event was organised by APZ Executive member Eddie Hu, Taipei member Alicia Hsu, Taiwan Belle past president Wendy Lee and the Taichung Branch led by President Dr. Chris Chien



Hong Kong Branch President Karen Leung together with past Taiwan Belle President Wendy Lee, Taichung Branch President Dr. Chris Chien and members enjoying their evening



Champagne and Jazz at the Lin Family Garden



IWFS Taiwan Belle

Summer Solstice

Michael's Star Private Kitchen 18 June 2023

The members of the Taiwan Belle held their summer gathering on June 18th at Michael's Star Private Kitchen. This bespoke restaurant that does not have a shop sign is helmed by Chef Michael Lee.

Originally trained as an accountant, Chef Lee has worked for Michelin restaurants before opening his own restaurant in October 2022. Focused on a summer solstice and Secret Garden theme, members enjoyed Chef Lee's Italian cuisine.



Branch News

IWFS Singapore

Lo Hei Dinner

Imperial Treasure
Cantonese Cuisine

31 January 2023

Singapore members gathering for their tradition Lunar New Year dinner at the popular Imperial Treasure Cantonese Cuisine. Dinner was paired with a selection of baijiu and wines from wineries in China. The wines were curated by past President Dr. Lee Huiling. Wines served were mostly from the Ningxia province with the exception of Grace Vineyard which hails from the Shanxi province.

- Kanaan Riesling 2020 (Ningxia)
- Silver Heights Family Reserve Chardonnay 2019 (Ningxia)
- Silver Heights Jia Yuan Pinot Noir 2019 (Ningxia)
- Grace Vineyard, Chairman's Reserve 2017 (Shanxi)
(64% Cabernet Sauvignon, 26% Merlot, 10% Cabernet Franc)

Members also had a tasting of Baijiu wines. Baijiu is a clear Chinese liquor with a history dating back to the Xia Dynasty (2100 – 1600 BCE). Distilled from fermented sorghum and other grains with a starter culture called "qu", baijiu is the most widely drunk beverage in China. Baijiu's alcohol level ranges from 35% to 60% and is sipped in little shot glasses.

The branch also welcomed new member Mr. Albert Toh to the IWFS family



Dr Lee Huiling, past Branch President, leading the tasting of Chinese wines



A selection of China's best wines



A selection of Baijiu was available for tasting



Branch President Lau Huan Yeong welcoming new member Albert Toh

Whisky tasting

Table at 7

3 March 2023

Members gathered at the hidden gem Table at 7 to enjoy traditional Indonesian cuisine prepared by Chef Eugenia Ong. With a selection of whisky generously donated from President Lau Huan Yeong's collection, members enjoyed the food pairing as well as learnt more about the world of fine whisky.

The menu included Tahu Telor (tofu omelette), Udang Bakar (Char grilled prawns), Ikan Pepes (Black cod grilled in a banana leaf and served with Javanese spices) and Wagyu Oxtail Rendang (Oxtail curry with coconut).

Whisky served included Suntory World Whisky AO, Bunnahabhain Limited Release, Bunnahabhain 12 years and Glenmorangie Extremely Rare 18 years.



Indonesian delights paired beautifully with whisky

Branch News

IWFS Huang Pu (Shanghai)

Back on Track!

Wine Warms Your Life

12 March 2023

人间酒暖

After a year's hiatus, the IWFS Huangpu Branch is back on track! On 12 March, a wonderful dinner event was held in a Japanese restaurant along the HuangPu River - considered as the Mother River of Shanghai. On this special occasion the following wines from the regions of Champagne, Burgundy, South France and Italy were served. Wines list as below:

- Champagne Robert Allait Blanc de Blanc Cuvee Sublimis 2017
- Domaine Thilbert Pouilly-Fuisse Heritage 2018
- Querciabella Turpino Toscana Rosso 2017
- Domaine Bardi d'Alquier Les Bastides 2018

The restaurant called *Wine Warms Your Life* offers delicious tailor-made fusion cuisine such as spicy seasonal Spring Bamboo Shoots & Lettuce, Dried Eel with Caviar (Chinese Rice Wine aroma) and Raw Pickle Wild White Shrimp of Shanghainese recipe sauce. The main course of Roasted Cerdo Liberico Pork Chop and Trout fish were mouth-watering for everyone present.

The dessert, Red Bean Paste with 15-year-dried Tangerine Peel led the dinner to a perfect end. As the Chinese saying goes, "life needs always a bit of sweetness, leading us forward even in the darkness. The best is yet to come."



一年后，我们IWFS黄浦分会又回来啦！3月12日，坐落于黄浦江边的一家日本餐厅里，一场美妙的晚宴如期举行。在这个特殊的日子，香槟、勃艮第、法国南部以及意大利托斯卡纳精品酒仅仅是开始。酒单如下：

- Champagne Robert Allait Blanc de Blanc Cuvee Sublimis 2017
- Domaine Thilbert Pouilly-Fuisse Heritage 2018
- Querciabella Turpino Toscana Rosso 2017
- Domaine Bardi d'Alquier Les Bastides 2018

“人间酒暖”餐厅跟我们准备了私人定制级别的沪上融合菜，例如“双椒拌双笋”、“鱼子酱风干鳗鱼片”、“生腌白米虾”……主菜也是相当可圈可点，西式的炭烤伊比利亚纯血黑猪肋排以及野荠菜芙蓉石斑鱼都让在场所有人垂涎生津不已。

甜品此次选择了十五年陈皮红豆沙，也带给了此次晚宴甜美的收尾。毕竟，生活还是需要一点甜，让未来可期、让我们无所畏惧！



Branch News

IWFS Hong Kong

Club C+ Wine Dinner

21 April 2023

C for Companionship and Celebration. And Cocktail. Chardonnay. Cabernet Merlot. Caribbean Cask Whisky. Such was the drinks line-up for one special April evening at CLUB C+, a private members' only club in the heart of Hong Kong that is also one of the city's best kept secrets. Head chef Mr. Angus Chan is a rising star in the city's booming culinary scene, and expertly crafted a Chinese menu infusing his signature modern twists to traditional recipes. The result is a fitting setup as the Hong Kong Branch hosted Mr. Michael Tamburri, Chair of the IWFS Council of Management. True to the spirit of IWFS, Michael not only generously sponsored some of the evening's excellent wines, but also dedicated the evening to celebrate the birthday of dear friend and long-time member, Dr. YK Wong. Best wishes to Dr. Wong from all your friends at IWFS!



Michael and local Committee members wish Dr. Wong good health and many more happy birthdays in years to come!

Summer Spanish Spree

Iberico Ham Cellar

15 June 2023

One of the aims of IWFS Hong Kong is to create more informal and experiential events. It's a truly ham-bitious goal but the team managed it no problem! Our June gathering began with an adventure – even Committee members almost got lost trying to locate THE IBERICO HAM CELLAR within an unassuming industrial building. But once within, our eyes opened to presentations and introductions of the finest Spanish hams.

Members had the opportunity to sample cuts from various origins, age and parts of the ham, and everything was paired with selected Spanish wine and sherry. Though we were supposed to end the evening with “light tapas”, the catering team decided to ham-mer us with so much food everyone left with full bellies. Ham-bers with a shopping itch were able to satisfy their urge by buying ham and other Spanish delights on the spot. The only regret was that none of them brought large enough bags for what was purchased!



Moments before all our ham-bers were ham-mered by Iberico ham!

Branch News

IWFS Tokyo

Dinner with the 5 branches of Japan

Il Batticuore 30 April 2023

The 5 branches of Japan (Tokyo, Roppongi, Kyushu, Edo and Tokyo Bay) came together for the first time to welcome APZ Chairman Michael Tamburri. Dinner was held at the lovely Il Batticuore restaurant in Tokyo. Present were: Allan Smith (Tokyo Branch), Masatoshi Takekawa (Roppongi Branch), Makoto Takagi (Kyushu Branch), Naoki Sato (EDO Branch) and Dennis Tanaka (Tokyo Bay Branch).



IWFS Tokyo Bay

AGM & Dinner

Hibiya Palace Restaurant

27 April 2023

The Tokyo Bay branch held its AGM and dinner on 27 April 2023 at the Hibiya Palace Restaurant.

With Michael & Grace Tamburri and Eddie Hu from APZ board present, members enjoyed a selection of wines from Leeuwin Estate:

- Leeuwin Estate Art Series Riesling 2022
- Leeuwin Estate Chardonnay 2012
- Leeuwin Estate Cabernet Sauvignon 2002



Upcoming Events

6-9 September 2023

Chicago, USA

Join the Americas for a four-day Great Wine Experience. The main event will be an exclusive tasting of 2015 Vosne-Romanee Premiers Crus led by Burgundy expert Allen Meadows, aka "Burghound". Watch this space for more details.

15 September 2023

Windsor Castle, London, UK

90th Anniversary Dinner at Windsor Castle - An event organised by the London branch to celebrate the Society's 90th Anniversary with a Dinner at Windsor Castle to include a reception in the Dean's Cloister and dinner in the medieval Vicars' Hall. Members across the globe are welcome. Full details on www.iwfs.london. Now full with waitlist - see below for extra date.

20-21 September 2023

Brockenhurst, New Forest National Park, UK

EAZ AGM - Are you sailing on the Queen Mary 2 cruise to New York in September? If so, join us for a delightful two days in the heart of the New Forest National Park in the Hampshire countryside which is ideally located before your departure. Share wine and food with members from the Europe Africa branches with dinner at two English country hotels - the Rhinefield and the Balmer Hall. Also if you are an EAZ member and have not yet signed up then please click [here](#).

23-29 September 2023

Crossing Continents - Southampton to New York: Festival of Food at Sea

This is an opportunity for IWFS members from all zones to join this voyage on Cunard's Queen Mary 2 from Southampton to New York. Whilst not an EAZ event it will be a special voyage staging a Festival of Food & Wine on board and it coincides with the 90th anniversary of the founding of IWFS in November 1933. For more details email Peter McGahey or via our website.

18-22 October 2023

Sydney, Australia

A festival is planned in this vibrant city plus there may be a post-festival event. Please put the dates in your diary. The APZ would love to welcome you. More details will be released as available.

15-20 November 2023

Africa

This is a four-day African adventure on the luxurious Rovos Rail train from Pretoria to Victoria Falls and night at the iconic Victoria Falls Hotel. There is also a pre-tour in Cape Town from 11-15 November and a post-tour to Livingstone and Lusaka from 20-24 November. A place has become available. Please to see if still available.

29 February 2024

Windsor Castle, London, UK

Dinner - plans are in the pipeline for a second event at this exclusive venue for those unable to attend in September. Put the date in your diary and full details to be sent out in due course.

28 May - 1 June 2024

Loire Valley, France

Join Europe Africa for the opportunity to discover this region with its chateaux, fine cuisine and different wines produced along the longest river in France from the Atlantic coast through Touraine to central France. Details will be provided in the coming months.

19-26 August 2024

Switzerland & Amsterdam

Swiss Alps, Rhine Castles and Wine Cruise: The Americas are working with AmaWaterways to produce an exclusive itinerary for our guests. Enjoy private winery tours from the foothills of the Swiss Alps to the canals of Amsterdam. Invitation to be sent in the coming months.

15-17 November 2024

Hong Kong Festival

Plans are being made for a pre-tour to Macau from November 14-15, 2024, a festival programme in Hong Kong city from 15-17 November and a post-Gourmet tour November 18-19 2024 - put the dates in your diary. Full details to follow.

15-17 November 2024 Hong Kong

+ Macau Pre-tour • November 14-15
Put the dates in your diary. Details to follow.



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

Acknowledgements: Grateful thanks for stories and photos to Chan May Peng (Kuala Lumpur), Tracy Dillon (Victoria), Dennis Tanaka (Tokyo Bay), Nicola Lee (Singapore), Eddie Hu (Taipei), Veronica Hsiung (Taiwan Belle), Fay Sun (Huang Pu), Catherine Server Ermitaño (Manila Ladies), Karen Leung (Hong Kong), IWFS Americas, Meg Maker, Andrea Warren (International Secretariat - London), and Sokol Blosser Winery.

