



Asia Pacific Newsletter



Malaysia Festival

Celebrating 3 cities, a vibrant history, discovering the multitude of flavours and unique cultural mosaic at the IWFS Asia Pacific AGM & Festival!

Dear Members,

The past few months have been a whirlwind of activity, and we are delighted to welcome you to the first Asia Pacific Newsletter of 2026. We hope the year has begun well for you.

In this edition, we bring you stories from our branches across the Asia Pacific, along with a special recap of the Malaysia Festival held in November. We fondly revisit the generous hospitality of our Penang, Ipoh and

Kuala Lumpur branches, and extend our sincere thanks to them for sharing their stories and photographs.

We hope you enjoy this collection of news and reflections. As always, we warmly invite you to send your branch updates to editor.apz@iwfs.org.

Best regards,

The Editorial Team

March 2026



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A Message from the Asia Pacific Chair



Dear Members,

As we settle into the year ahead, I would like to extend my warmest wishes to all our members. I am deeply honoured to have assumed the Chair from Michael Tamburri in February. It is both a privilege and a responsibility to serve you over the next three years.

With Gratitude to Michael Tamburri

Michael has served as Chair of Asia Pacific for the past five years, guiding us with dedication and resolve. He steered our branches through the challenges of the COVID-19 pandemic and strengthened communication across the region. By travelling extensively to visit each branch, he fostered connection, dialogue and mutual understanding.

We are sincerely grateful for his years of commitment and leadership. I am pleased that he has agreed to remain as a Director and Adviser to Asia Pacific. We will continue to draw upon his considerable experience and knowledge as we build and preserve the archives of our rich history for future generations.

Asia Pacific Festival

Adelaide / Barossa, 6 - 8 November 2026

We are pleased to announce this year's Asia Pacific Festival, which will be held in the beautiful Barossa region of South Australia. Over three days, we look forward to enjoying the exceptional wines and cuisine of this magnificent area. Seats are filling up fast. Please sign up quickly. Thank you to Michael and his team for making this happen.

Manila & Taichung 2027

The year 2027 promises to be especially memorable, with not one but two festivals in our calendar.

In March, the Manila Ladies and the Philippines Branch will host us in their vibrant and culturally rich city, renowned for its diverse and fascinating food heritage.

Later in the year, we will gather for the Annual General Meeting in Taichung, approximately two hours from Taipei. There, we shall explore this dynamic city, often regarded as Taipei's understated sister, and discover its many hidden gems.

Asia Pacific Newsletter

The Asia Pacific Newsletter, initiated by Michael Tamburri, is now firmly established as an integral part of our regional community. Currently published bi-annually, it complements the Global Grapevine in keeping us connected — sharing news and insights from branches across the region.

We are exploring the possibility of increasing publication to three issues per year, with a greater focus on individual features highlighting the food and wines of our member countries. In addition, we are considering how best to use social media to further strengthen communication across our network. I warmly encourage members to share ideas with our editorial team.

Judgement of Paris – 50 Years On

Branch Presidents will have received details of a commemorative tasting marking the 50th anniversary of the Judgement of Paris in May. This is initiated by Europe Africa. Branches interested in participating are invited to contact me for further information.

On behalf of the Directors and Executive Committee, we wish you all a very happy spring/autumn season. May this season bring rewarding journeys, memorable food and wines, and enduring friendships. May the branches of IWFS Asia Pacific continue to flourish — not only in number, but in the strength of the bonds we build together.

With best regards,

Nicola Lee

Chair, IWFS Asia Pacific

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IWFS Asia Pacific
Barossa Valley
Australia • 6-8 November 2026

Join Asia Pacific for all that is best in the Barossa - wines, cuisine and a warm welcome.
For details and bookings, visit www.iwfs.org/festivals/barossa-valley-festival-2026



News from the International Secretariat, London



Dear Members,

The International Council of Management (ICM) last meeting was held online on 21 October 2025 when the role of Global Chairman of the IWFS was passed by Michael Donohoe, from the Americas, to John Nicholas, of your Europe Africa region. Thanks were given

to Mike for a great job that he has done over the past two years steering the Society.

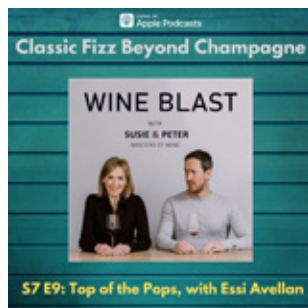
John now takes on the role of working with the ICM members, from each region, to look to the future and new initiatives to expand and grow the Society in today's world...



John Nicholas

I would also like to take the opportunity to congratulate Nicola Lee on her recent appointment as Chair of your Asia Pacific region. I wish her all the best in the new role and look forward to working with her. Thank you to Michael Tamburri, as he steps aside as Chair, for being supportive in my role at the International Secretariat.

Also looking back to the end of last year, this is a quick reminder to listen to the **Top of the Pops: Classic Fizz Beyond Champagne** – this award winning **Wine Blast** podcast featured our monograph **Sparkling Wines of the World** by Essi Avellan MW and is definitely worth a listen.



If you haven't yet tuned in then go to Susie & Peter's website, or this link - susieandpeter.com/podcast-episodes/season-seven/top-of-the-pops-classic-fizz-beyond-champagne - which will take you straight there.



Peter Richards and Susie Barrie of 'Wine Blast with Susie & Peter'

You can listen while you work, walk or wander the aisles of your local bottle store looking for a new fine fizz to try. It is just under an hour long.

Wine Blast presenters Susie Barrie and Peter Richards, husband and wife team and fellow Masters of Wine, chat with Essi about everything sparkling - Essi's love of sparkling wine is infectious and encyclopedic. Find out about the 'magnum effect' and the need for 'deliciousness' in wine. Some sparklers are also put to the taste test by Susie & Peter, from the better known producers, to new arrivals and to some surprise entrants!

For an added insight from the IWFS, Mimi Avery is also interviewed giving her overview of how the Society is embracing the arrival of top quality sparkling wines - from blind tastings to featuring in festivals. Mimi is the English Sparkling Wines consultant for our Vintage Guide, she is a longstanding IWFS Europe Africa member, has 30 years experience in the English wine trade and the daughter of the late John Avery MW (past IWFS Hon President).

Before you head off to listen ... For those of you who haven't tuned in before, **Wine Blast** is a highly successful podcast with listeners spanning 200 countries primarily in the UK, US, Australia and Canada with individual episodes attracting 10,000+ unique downloads. Congratulations to Susie & Peter.

Make sure you are part of the following...and please do pass on the podcast link to friends and contacts who may not know about the Society and what benefits and fun membership can bring.

Thank you to the Europe Africa team for their collaboration in this initiative and in particular to Phillip Kim and Clare Gill.



Essi, Mimi, Peter and Susie at the IWFS headquarters in London



Mimi Avery



Essi Avellan MW

News from the International Secretariat, London *(continued)*

Looking ahead...

Our 2026 monograph is now in the making. This year's topic will look into the grape varieties of the future. As the landscape changes as to which grapes grow well and where we felt it was time to look at which grapes may well feature in our glass in the coming years and which ones to look out for.

We are pleased to say that we have secured Dr José Vouillamoz to write this for us. He is an independent wine expert, wine writer, wine educator and lecturer. José is recognised as one of the world's leading authorities on the origin and parentage of grape varieties.



Dr José Vouillamoz

He also co-authored the multi-award wine book *Wine Grapes* with Masters of Wine Jancis Robinson and Julia Harding - the ultimate reference on all the grape varieties that are cultivated in the world and one you may already have.

José will look at the effect of climate change on viticulture, which grape varieties producers may now look to plant. Will it be old indigenous or non-indigenous varieties or could crossings be the future? There is also the option of resistant hybrids or maybe creating new clones. These are some of the many factors that José will look at and provide you with.

Look out for your copy later in the year.

2026 Branch Directory -

The updated edition is now available on the website and is an incredibly useful resource providing members with a contact for each branch around the world – currently totalling 132 branches. To view this online only directory go to iwfs.org/secretariat/iwfs-merchandise/branch-directory. You can also view it via the member App but have to be signed in to view this information, as it is strictly for members only.

Please make use of these invaluable contacts if you are planning a holiday and need some local knowledge on the places to stay and the best restaurants in town.

Our latest Vintage Guide is now available for 2026 – either in printed format or via the member app. The latest vintage reports from the European regions listed in the Guide are also available. The majority have been written by our Wine Consultants for which we thank them for passing on their expert knowledge - freely.

Key points to take away for the 2024 vintage from some of the reports are: Bordeaux produced exhilarating dry whites and fresh, harmonious reds; Beaujolais and Alsace both have reduced volumes but a special mention for 2024 Gewurtztraminer from Alsace providing lovely freshness, fine acidity and delicate aromatic quality; Champagne is a tale of resilience and reward; Rhone has suffered less than some other regions in France; the vintage in Piedmont was challenging; 2024 will go down in history in Spain as top wineries have decided to sell wine en primeur – their wines from the north-east showing depth and power but also finesse and delicacy; and we finish on another high with news some outstanding Vintage Ports were made in 2024 and you should expect a general vintage declaration the first since 2017. Despite the challenges of 2024, in Europe, there will be some great wines produced – they may just need more focus to seek them out.

Please visit the Vintage Card page at iwfs.org/secretariat/iwfs-merchandise/latest-vintage-card to download the latest guide, as well as reports dating back to 2021.

Wishing you all the best for 2026,

Andrea Warren
International Secretariat



IWFS Asia Pacific Festival Malaysia 2025

Penang Pre-Tour, 3-5 November 2025

The IWFS Malaysia Festival 2025 began its journey in the UNESCO-listed heritage state of Penang, a destination renowned worldwide for its rich history, vibrant multicultural traditions, and celebrated cuisine. As the proud opening event of the Asia Pacific Zone festival, the Penang Branch had the honour of welcoming overseas delegates and Malaysian members from the 3rd to 5th of November, setting the tone for an unforgettable week across Malaysia.

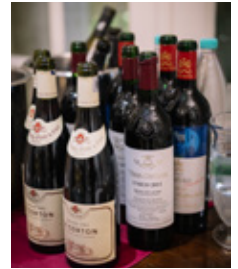


On Day 1, guests embraced the elegant spirit of the Straits heritage in traditional Peranakan attire. Hosted at the iconic Eastern & Oriental Hotel Penang, the evening was a celebration of Nyonya cuisine. Dressed in Kebaya and Batik, members enjoyed dishes rich in spices, heritage techniques, and the distinctive culinary character of the Baba-Nyonya community—a warm and colourful start to the Penang programme.

The following morning, delegates embarked on tours of Penang's Peranakan Museum and the historic Khoo Kongsi Clan House—two landmarks that embody the island's deep-rooted heritage.



The tour was followed by a lively lunch at Maple Palace Chinese Restaurant, where guests were greeted by a spirited Chinese dragon dance and entertained by a traditional Chinese orchestra throughout the meal. A beautifully curated selection of Chinese dishes was seamlessly paired with wines, leaving a lasting impression on all attendees.



As the sun set on Georgetown, a Black Tie Dinner at Villa Primavera offered a contrasting yet equally memorable experience to the events of the day. Guests were treated to a private five-piece orchestra performance and a refined Japanese fine-dining menu. A highlight of the night was the privilege of tasting exceptional aged wines from the private collection of Tan Sri Fumihiko Konishi, owner of Villa Primavera. The dinner concluded with a heartfelt gesture as Tan Sri Konishi and his family presented each delegate with a booklet chronicling the villa's history.

On the final day, after two days of cultural immersion and fine dining, guests enjoyed a relaxed yet iconic Penang experience—local street food at Four Hands Restaurant. Char Koay Teow, Satay, Popiah, Dim Sum, Nyonya Kuih, and more were thoughtfully paired with wines, showcasing the range and versatility of Penang's beloved hawker flavours.

The IWFS Penang Branch extends its deepest gratitude to all participants for making this festival a wonderful celebration of food, wine, heritage—and company.

IWFS Asia Pacific Festival Malaysia 2025

Ipoh Pre-Tour, 5-7 November 2025

Welcome to Ipoh – A City of Heritage and Flavour

Nestled in the heart of Perak, Ipoh is a city rich in history and culinary tradition. Once a thriving tin-mining town in the 19th century, Ipoh flourished with the arrival of Chinese immigrants, whose influence helped shape its vibrant culture and distinctive cuisine.

A Celebration of Wine, Food and Friendship

Last November, the Ipoh Branch of the International Wine and Food Society (IWFS) proudly welcomed members from around the world to a festival that brought together heritage, fine dining and unforgettable wine pairings.

More than simply a culinary journey, the festival was a celebration of the IWFS spirit of friendship and fellowship. Together, guests experienced the soul of Ipoh through fine wines, authentic local dishes and memorable moments that will be cherished for years to come.

Ipoh is renowned for its colonial architecture, majestic limestone hills, rejuvenating hot springs and, above all, its gastronomic treasures — from its silky white coffee to its much-loved hawker fare.

Festival Highlights

Day 1 – Arrival and Culinary Welcome

Guests checked into the luxurious Banjaran Hot Springs Retreat, set amidst 260-million-year-old limestone hills and natural hot springs. The evening began with a welcome dinner at Mun Choong Pasir Puteh, renowned for its authentic Ipoh Chinese cuisine.



Day 2 – Heritage and Culture

The day began with the Ipoh Heritage Trail, where guests explored the Ho Yan Hor Museum, Concubine Lane and colonial landmarks that tell the story of Ipoh's rich past.



Brunch at STG Ipoh Old Town offered an opportunity to savour the authentic flavours of local hawker fare. In the afternoon, guests visited Sam Poh Tong, the famous limestone cave temple.

Tea at the Perak Turf Club provided a relaxed setting in which to enjoy local delicacies and Ipoh's celebrated white coffee.

Dinner was held at Jeff's Cellar, a truly unique dining experience within a limestone cavern, accompanied by fine wines.



Day 3 – Dim Sum and Farewell

A quintessential Ipoh experience awaited on the final day, with a dim sum brunch featuring steamed buns, dumplings and rice noodle rolls. Guests then bade farewell to Ipoh and departed for Kuala Lumpur to continue their Malaysian journey.

IWFS Asia Pacific Festival Malaysia 2025

Kuala Lumpur, 7-9 November 2025

An Epicurean Adventure at the IWFS Asia Pacific Festival 2025 in Malaysia

Kuala Lumpur Branch President Ajeet Ahluwalia gives an insight to the planning that went behind the Asia Pacific festival in Malaysia that involved the participation of all the branches in Malaysia – Penang, Ipoh & Kuala Lumpur on an unparalleled journey through the heart and soul of Malaysia.

The Spark that Ignited the Fire

What began as a casual, yet visionary suggestion during Asia Pacific Chair's Michael Tamburri's visit to Malaysia in August 2024 with his wife Grace has become a reality. "IWFS Kuala Lumpur should organise the Asia Pacific Annual General Meeting and Festival in November 2025," they proposed, "whilst IWFS Penang and IWFS Ipoh can arrange a pre-festival tour." And just like that, the gauntlet was thrown! With just over a year, the Committees of IWFS Kuala Lumpur, Penang, and Ipoh embraced the challenge with overwhelming pride and excitement. While Kuala Lumpur had successfully hosted a Festival in 2013, the thought of doing it again was a significant undertaking. But the chance to showcase Malaysia—"Truly Asia"—its vibrant history, world-class cuisine, and unique cultural mosaic was an opportunity too good for Penang, Ipoh and Kuala Lumpur to miss.

The Journey of a Thousand Delights

From that initial spark, the journey began in earnest. The three-city collaboration meant meticulously curating an eclectic and unforgettable portfolio of experiences. Presidents met, responsibilities were allocated, hotels and restaurants were selected, menus were crafted, and exceptional wines were chosen.

With all the pieces in place, this seven-day epicurean adventure was ready. Starting in Penang on November 3rd and culminate in Kuala Lumpur on November 9th, where the Asia Pacific Annual General Meeting (AGM) will also take place.

The Kuala Lumpur Experience: A Festival of Icons

Building on the incredible culinary offerings from Penang (Nonya, Chinese, street food) and Ipoh (Chinese, street food), Kuala Lumpur chose to spotlight classic Malay cuisine and the rich spices of Malaysian Indian food, creating a true showcase of the nation's culinary richness. The wines served throughout the Festival had been specially selected by Kuala Lumpur's cellar masters to perfectly complement these unique flavours.



The KL segment kicked off on November 7th with a breathtaking start:

Sun-Downer Spectacular, 7 November 2025

Enjoyed an unrivalled, sparkling view of the Kuala Lumpur skyline at the Park Hyatt Hotel, the tallest hotel in South East Asia. Guests sipped and dined at the buffet while being enchanted by the haunting, rhythmic sounds of a live gamelan group.



The main Festival Hotel was the magnificent Four Seasons hotel, nestled right beside the iconic Petronas Twin Towers in the city center. This stunning venue also hosted the highlight of the week:

Gala Black-Tie Dinner, 8 November 2025

The evening featured a spectacular performance by the renowned Malaysian choreographer and classical bharathanatyam dancer, Datuk Ramli Ibrahim. His Sutra Dance Theatre presented a captivating blend of classical Malay and Indian dances. It should be noted that Datuk Ramli Ibrahim agreed to perform as a special favour to the IWFS Kuala Lumpur branch.



IWFS Asia Pacific Festival Malaysia 2025

Kuala Lumpur, 7-9 November 2025 (continued)

Connecting with the Soul of Malaysia

Integrated into both the Pre-Festival and the Festival were tours designed to connect attendees with the true spirit of Malaysia. In Kuala Lumpur, guests were immersed in a trio of uniquely Malaysian cultural experiences:



Chinatown's Gritty Charm

Members walked the streets of this 150-year-old cultural powerhouse. Once a trading hub for tin miners, the Petaling Street area has evolved into one of the city's most vibrant, essential cultural centres.



The Art of Malaysian Batik

Members discovered the distinct and beautiful art form of Malaysian Batik. Known for its vibrant colours, stunning floral motifs, and unique abstract/geometric patterns, this tour offered a fascinating, behind-the-scenes look at how this significant textile art is crafted.



Royal Selangor Pewter

Members visited the show factory of the world-renowned brand synonymous with Malaysian excellence. Founded in 1885 during the tin mining boom, Royal Selangor is now the largest pewter maker in the world! Members learnt about the history, admired the exquisite craftsmanship, and even tried their hand at the ancient art of pewter crafting.

We hope everyone had an unforgettable week of exceptional food, wine and culture.



Branch News

Australia

Australia is home to 3 branches: Victoria (founded in 1936), New South Wales (founded in 1983), and Western Australia (founded in 2011).



IWFS New South Wales

The New South Wales (NSW) branch have had a busy few months. In the spirit of the IWFS, they are pleased to share with details of their Piedmont dinner at Trattoria Cibaria.

Treasures of Piedmont Dinner at Trattoria Cibaria, 5 August 2025

Located at the Manly Pacific hotel, members gathered to enjoy a bespoke one off Piedmontese menu created by Trattoria Cibaria.

The branch paired the menu with flights of wines which were selected to highlight the variety of contrasting styles that Piedmont can produce. This included:

Aperitif

Contratto Millesimato Alta Langa Pas Dose 2017

a traditional method, zero dosage sparkling wine made with Chardonnay (80%) and Pinot Noir (20%) in the Asti region.

First flight

White wines

(paired with the Pizetta Bianca, Vitello Tonnato and Bagna Cauda)

Derthona Timorasso Colli Tortonesi 2023

Cogno Nascetta del Comune di Novello (Anas-Cetta) 2024

Second flight

Everyday reds

(served with the Truffle Tajirin)
all G.D. Vajra, comparing multiple styles across the same producer:

Dolcetto d'Alba 2023

Barbera d'Alba 2023

Freisa 'Kye' 2022

Third flight

Top reds

highlighting the difference between Traditionalist and the Modernist 'Barolo Boys'.

Produttori del Barbaresco Riserva Rabaja 2017 (Traditional)

Elio Altare Barolo Arborina 2017 (Modernist)

The Barolo paired beautifully with a dish entitled Beef in Barolo — a traditional Piedmontese recipe with a most fitting name. Many agreed, however, that the wine still had a little way to go before the tannins were fully integrated, despite having been decanted three hours in advance.



Branch News

Australia



IWFS Western Australia

Dinner at Angels House, 16 March 2026

Members enjoyed a night of French cuisine at the Fremantle local French restaurant. Run by owners (and brothers) Anthony and Jeremy Blanchet, this quaint bistro provided a wonderful experience that was relaxing. Chef Jeremy Blanchet crafted an exquisite menu. The team also own Whisper Wine Bar.



Branch News

China

China is home to 4 branches: Shanghai (founded in 2011), Beijing City (founded in 2012), Chaoyang District [Beijing] (founded in 2012), and Huangpu [Shanghai] (founded in 2019).



IWFS Chaoyang (Beijing)

Christmas Gathering, 19 December 2025

The branch held its 59th meeting with a selection of wines from Germany, America and China.

The highlight for the evening was Dan Sheng Di (诞生地) wines from Yunnan, China. Dan Sheng Di is led by the Zhan brothers, who produce two single-village wines: Sulu and Bucun. In 2018, these wines received 96 and 95 points respectively from Robert Parker’s Wine Advocate. The wines are known for their complexity, dense structure, and vibrant acidity. Members tasted the Celebre, Agape Sivongong and Sivongong labels.

A wine from Domaine Franco Chinois - a joint project between China and France was also served.

Wines served:

- Roemerhof Weinhaus, Heinz Eifel Sparkling Sekt
- Kendall Jackson Grand Reserve Chardonnay 2023
- Domaine Franco Chinois East Garden 2017
- Célèbre, Hauts Plateaux de l’Himalaya 2020
- Dan Sheng Di Agape Sivongong Hauts Plateaux de l’Himalaya 2022
- Dan Sheng Di Sivongong Hauts Plateaux de l’Himalaya 2023



Branch News

Hong Kong

The Hong Kong Island branch of the IWFS was founded on 30 March 1984. A 2nd branch, the Hong Kong Pearl was established in 2016. In 2018, the Hong Kong Island branch merged with Hong Kong Pearl to form the Hong Kong branch.



IWFS Hong Kong

A Joyous Start to the New Semester, 12 September 2025

In September, members of the IWFS Hong Kong went “back to school”, with a night at the Queen’s College Old Boy’s Association. A favourite among Hong Kong celebrities, the Association specialises in Hong Kong-style cuisine with a taste of yesteryear.



Members were treated to nostalgic pre-school drinks with a twist, such as Hong Kong lemon tea, alongside beloved snacks like prawn crisp fingers and cuttlefish treats. The banquet included classic dishes such as deep-fried crab claws and “Buddha Jumps the Wall”, so named for the story of a monk who said the seafood stew was so tasty that not even Buddha could resist.



Rapture Fine Wines scored top marks, deliciously pairing their exquisite wines to create a culinary experience that transported us back in time.

Team IWFS even enjoyed a spirited game of volleyball at the school gym—we hope our class of 2025 got to know each other much better in the process!

An Exclusive Ao Yun Tasting and Dining Experience, 19 September 2025

In Autumn, a select group gathered for an exclusive Ao Yun tasting and dining experience at the restaurant Daai Zaak, hosted by Moët Hennessy’s Private Client department.



Ao Yun, crafted in the breathtaking Shangri-La region of Yunnan Province, is renowned for its rich terroir. Grown at high altitudes, the wine’s flavors embody the essence of its mountainous home.

With vintages savoured alongside a menu highlighting local ingredients, the evening was a celebration of Chinese culinary traditions and modern Chinese winemaking.

Blossoms Shanghai Hairy Crab Feast, 21 November 2025

In November, ambition simmered, fortunes flickered, and life unfolded in crowded, opulent private rooms—60 members and guests were transported to 1990s Shanghai. Inspired by the visual poetry and nostalgic yearning of Wong Kar-Wai’s television drama, Blossoms Shanghai, we hosted our most awaited event of the year: an exquisite 18-course Hairy Crab Feast at the Kiangsu-Chekiang and Shanghai Residents’ Association, home to their very own restaurant.

Guests dressed in the rich palate of the TV show enjoyed Yangcheng Lake Hairy Crab at its peak. At a minimum size of 8 tael (about 37 grams or 1.2 ounces), the crabs were rich, glutinous, and abundant with roe. We paired the crab’s unique flavors with a curated selection of wines designed by MyiCellar to deliver an enticing experience, the complexity mirroring the intricacies of the drama unfolding on-screen.



Branch News

India

India is home to two branches: Bombay (founded in 2006), and Delhi (founded in 2015).



IWFS Bombay

IWFS Anniversary Brunch, Mumbai, 24 August 2025

Two decades ago, Spain's rise to the top of the wine world was foretold. At our 2025 Anniversary Brunch, that promise came to life at Milagro, Mumbai's dedicated Spanish restaurant.

The line-up showcased Spain's remarkable diversity. We began with the Llopart Llegat Familiar Brut Nature 2010—sourced from near-century-old Xarel-lo vines and aged more than 12 years on the lees—followed by Lustau's benchmark Fino Sherry.

The whites proved the afternoon's highlights. The fresh, saline Albariño from Pazo Barrantes and the Remelluri Blanco—Burgundy-like in poise yet distinctly Rioja—drew unanimous praise and confirmed Spain's growing strength beyond reds.

Among the reds, two Riojas shone: Telmo Rodríguez's Yjar and Bodega Lanzaga's Tabuérniga, each expressing the layered complexity of their terroirs. Ribera del Duero spoke eloquently through the Matallana bottlings, while Lustau's Pedro Ximénez delivered a rich, indulgent finale.

A bespoke menu from Milagro's Spanish chef completed the experience, perfectly matching the wines. The afternoon stretched joyfully into the evening, filled with conversation, laughter, and celebration of Spain's renaissance.



Menu

Pass Arouds

Fresh Oysters, Salpicón de Marisco, Beetroot Taco, Mini Forest
Llopart Llegat Familiar Brut Nature Corpinnat 2010

Grazing Table

Jamón serrano, Chorizo, Manchego, Truffle Brie, Assorted breads,
 Pan con Tomate, olives Ensaladilla Rusa, Patatas Aliñadas
Emilio Lustau Fino de Jerez 1/10 Single Cask 03-19

First Course

Gazpacho Andaluz

Second Course

Ham Croquettes, Gambas al Ajillo, Fried Calamari, Pinchitos Morunos,
 Chorizo Tortilla, Escalivada, Patatas Bravas, Mushroom Croquettes,
 Padrón Peppers, Calçots with Romesco, Spanish Tortilla
Pazo Barrantes Gran Vino Albarino Rías Baixas 2022
Viñedos de Matallana Ribera del Duero 2021
Bodega Lanzaga Tabuerniga Rioja 2022

Third Course

Seafood Paella, Pisto Manchego
Remulluri Rioja Blanco 2021

Fourth Course

Chicken Pepitoria, Pisto Manchego
Yjar Rioja Alaveza 2019
Vinedos de Matallana Ribera del Duero 2016

Dessert

Basque Cheesecake, Churros with Chocolate, Arroz con Leche,
 Lychee Passionfruit Panna Cotta, Profiteroles, Tocino de Cielo
Emilio Lustau Pedro Ximenez 1/6 Single Cask 09-22

Branch News

India



IWFS Bombay *(continued)*

Artisinal Champagne Lunch - When Champagne Meets Spice, Avartana, Mumbai, 2 November 2025

If Champagne possesses a universal truth, it is its enduring genius for reinvention.

On Sunday, November 2nd, we witnessed just that, nine Champagnes of breathtaking individuality, each one a portrait of its maker.

A line-up of the new haute couture generation of Récoltants-Manipulants reminded us why Champagne remains the most versatile wine on earth. From the nervy poise of François Secondé's Grand Cru to the saline purity of Lafalise-Froissart, these were wines that married precision with personality. It was also a rare privilege to taste not one, but five 100% single-varietal Champagnes in one sitting including the extremely rare Lacroix-Triaulaire Pinot Blanc Extra Brut 2017, of which only 610 bottles exist.

Avartana's chefs rose to the occasion with their refined take on South Indian flavours. The food was a study in restraint and texture. From the delicate interplay of tamarind and curry leaf to the whisper of coconut and spice, every dish spoke fluently to the wines. This was proof, if ever it was needed, that Champagne can flirt effortlessly with the entire breadth of Indian cuisine from the bright, zesty to the deeply spiced finding harmony where lesser wines might stumble.

An afternoon of discovery, this was more than just a tasting. It was a reminder that Champagne, when freed from formality, remains the most democratic luxury of all: equally at home with caviar or curry leaf, with conversation or contemplation.

Menu

Crispy Chili Potato, Buttermilk Sphere, Pan Seared Lobster, Spring Onion Emulsion

Gounel Lassalle Esprit Voyageur Brut Nature 1er Cru

Jack Seed Fritter, Chunky Tempered Pineapple
R. Faivre Les Reflets Du Clocher

Drumstick Dumpling, Moringa Broth, Shrimp & Coriander Dumpling, Chili Coriander Jam
André Robert Les Jardins Du Mesnil Grand Cru

Cauliflower Crunch, Pomegranate & Mint, Crab Claw, Batter Fried Red Chili Chutney
Gaston Révolte Brut Tradition 1er Cru

Asparagus & Coconut Stew, Turmeric & Coconut Idiyappam, Steamed Seabass, Fermented Gongura Emulsion & Butter Rice

Lacroix-Triaulaire 100% Pinot Blanc Extra Brut 2017

Spiced Aubergine, Byadagi Chili Emulsion & Sago
François Secondé Brut Grand Cru

Uthukuli Morel, Malabar Parotta & Butter Toffee, Charred Grilled Pork Belly, Steamed Tapioca, Ooty Chili & Chayote

Lafalise Froissart Verzenay Grand Cru Brut

Colocasia Rice, Lamb Rice, Okra Yogurt
Daniel Leclerc Et Fils Brut Rose de Saignée 2018

Raw Mango Pudding, Ghee Candle, Citrus Coconut, Coffee Ice Cream
Pol Roger Rich Demi Sec



Branch News

India

IWFS Bombay *(continued)*

Piedmont Masterclass, Americano, Mumbai, 16 December 2025

If Barolo carries a singular truth, it is its ability to reveal profound complexity through place, patience, and people.

What was conceived as a vertical exploration of the great wines of Verduno, centred on the historic Monvigliero vineyard and the legacy of G.B. Burlotto (1850–1927) evolved into something richer and more expansive: an immersive Nebbiolo masterclass led by the inimitable Rajat Parr, whose generosity of knowledge and deep insights shaped the evening.

The tasting brought together a compelling dialogue between tradition and modernity. Domenico Clerico's iconic Ciabot Mentin Ginestra 2016 stood as a benchmark of the original "Barolo Boys" era, its depth and authority a reminder of Nebbiolo's classical power. This was met by the assured polish of Gaja's Barbaresco 2020, and the striking precision of Philine Isabelle's Barolo Preda, a wine that confirmed her status as one of the most exciting new voices in Piedmont.

Anchoring the line-up were several expressions from Burlotto, including a superb Barolo "normale" that quietly reaffirmed why this historic house continues to command reverence. The Monvigliero itself proved revelatory for many members: its signature aromatics, finesse, and unexpected approachability, particularly in the 2020 vintage challenged preconceptions of austerity often associated with traditional Barolo.

As the masterclass gave way to dinner, the evening found its natural rhythm at Americano, where the kitchen delivered a menu thoughtfully calibrated to the wines, never competing, always conversing allowing Nebbiolo's subtleties to remain centre stage while offering depth and comfort at the table.



Philine Isabelle's Chardonnay provided a momentary departure from Nebbiolo, yet made an emphatic statement of its own. Far from a palate cleanser, it dismantled lingering assumptions about Chardonnay in the region, standing confidently alongside the icons that have attempted the variety before.

Pelaverga, the revived native varietal championed by Burlotto, was everything it was touted to be, light, elegant, and irresistibly drinkable, while still being a wine that offers a lot.

The evening was also marked by a moment of recognition, as Chef-Owner Alex Sanchez of Americano was presented with an IWFS award, in recognition of creating outstanding food and service to the members of the Society.

This was more than a tasting. It was an evening of discovery and perspective: a reminder that Nebbiolo's greatness lies not only in power and longevity, but in nuance, storytelling, and the evolving hands that shape it. Tradition here was not static: but alive, questioned, reinterpreted, and reaffirmed.

White Asparagus

Onion, Roasted Hazelnut Oil

Azienda Agricola, Chardonnay, Philine Isabelle, Langhe, Italy 2023

Carne Cruda

Smoked Dates, Capers, *Bagna Cauda* Crema, Croutons

OR

King Trumpet Tartare

Smoked Dates, Capers, *Bagna Cauda* Crema, Croutons

G.B. Burlotto, Verduno Pelaverga, Piedmont, Italy 2023

Tajarin

Porcini Fonduta, Butter, Black Truffle

Domenico Clerico, Ciabot Mentin, Ginestra, Italy 2016

Braised Lamb

Parsnip, Prunes, Gremolata

OR

Kashmiri Morels

Expressions of Terroir, Black Garlic Jus

G.B. Burlotto, Monvigliero, Piedmont, Italy 2011

Formaggi

Castelmagno Montagno PDO, Raschera PDO, Moliterno with Truffle, Toma Piemontese

G.B. Burlotto Monvigliero, Piedmont, Italy 2019

Raj Parr, Nebbiolo, Santa Barbara 2023

Torta Di Cioccolato

The Choicest Cut with Cream, Gianduja Crunch

Branch News

Japan

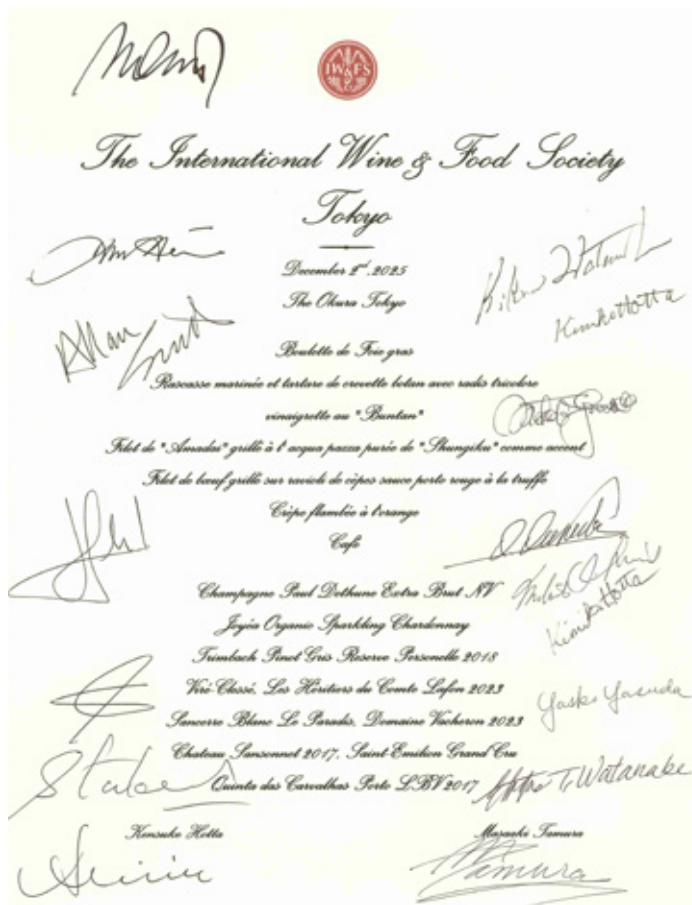
Japan is home to 4 branches: Tokyo (founded in 1956), Tokyo Bay (founded in 2001), Roppongi (founded in 2013), and Edo (founded in 2019). There are a total of 139 members from Japan.



IWFS Tokyo

Year End Diner, Okura Hotel, 2 December 2025

The Tokyo Branch held its year end dinner at the Okura Hotel in Tokyo. This has been the tradition since the inception of the Tokyo Branch in the early Fifties. A part of the tradition, in addition to the evening being black tie, is to have the classic dessert Crêpe Flambée à l'orange.



Branch News

Japan



IWFS Roppongi

Regular Meeting, 3 December 2025

On 3 December 2025, we held our regular branch meeting in the conference room of the Institute of Asian Strategy Co. Ltd., operated by one of our branch members. Ten members attended, making for an intimate and convivial evening.

For the occasion, we selected ten exceptional bottles of wine from a nearby wine merchant. These were served in elegant Riedel glassware, accompanied by carefully chosen hors d'oeuvres delivered via Uber Eats. The evening provided a welcome opportunity to enjoy engaging conversation in a relaxed and cost-effective setting.



Members gathering for their regular dinner in December

Reception for Mr Eddie Hu from Taiwan, 22 December 2025

On 22 December 2025, we had the pleasure of welcoming Mr Eddie Hu of the Taiwan Branch to Tokyo. Joined by Mr Dennis Tanaka of the Tokyo Bay Branch, we hosted him at Masukomi Sushi Bar at The Foreign Correspondents' Club of Japan (FCCJ).

Over an exquisite selection of Japanese cuisine, including sushi and premium sake, we enjoyed warm fellowship and held a productive exchange of views regarding the potential hosting of an APZ General Meeting in Japan.



Members with Eddie Hu from Taipei branch.

Branch News

Malaysia

Malaysia is home to 3 branches: Kuala Lumpur (founded in 1954), Penang (founded in 1996), and Ipoh (founded in 1997).



IWFS Ipoh

Kampai to an unforgettable evening at Yuu Japanese Cuisine, 16 September 2025

An elegant evening of refined Japanese gastronomy and curated sake pairings delighted members and guests. The menu showcased the purity and precision of Japanese culinary art, featuring ocean-fresh sashimi, premium wagyu, and seasonal delicacies, each thoughtfully matched with fine wines and spirits. Organised by our passionate Cellar Master, Andrew Soong, the evening was a celebration of ocean-fresh ingredients, elegant sake, and joyful kampai moments.



A Toast to Togetherness

From the first pour to the final sip, the atmosphere was warm and lively. Guests shared stories, clinked glasses, and savoured the harmony of Japanese flavours paired with exceptional wines and spirits. The curated menu showcased the finest seasonal ingredients, each dish thoughtfully matched with a drink to elevate the experience.



Kampai Moments

The evening was more than a dinner, it was a celebration of friendship, flavour, and the joy of shared experiences. With every kampai, the room echoed with laughter and appreciation for the artistry of Japanese cuisine and the beauty of pairing it with the perfect drink. Accompanied by Albert Bichot Chablis, Hakushika Kuromatsu Early Spring News Daiginjo Nama-Chozoshu, Chotokusen Kuromatsu Hakushika Junmai Ginjo, and Dassai Junmai Daiginjo 39.



Branch News

Philippines

The Philippines are home to 3 branches: Philippines (founded in 1982), Manila Ladies (founded in 2001), and Cebu (founded in 2008).



IWFS Philippines

Philippines Branch Celebrates President Jay Labrador's IWFS Blue Medallion Award for Exceptional Service.

The Philippines Branch gathered on 29 November at the newly opened Silver Garden Seafood Restaurant in Salcedo Village to raise a toast to its branch President, Jay Labrador, who was awarded the IWFS Asia Pacific Blue Medallion for Exceptional Service.

We caught up with Jay to learn more about his background, leadership, and love for Filipino food and wine.

Editor: Hi Jay! Congratulations on receiving the IWFS Asia Pacific Blue Medallion. Can you tell us a bit about yourself? When did you join the Philippines Branch, and how long have you been President?

Jay Labrador: I graduated from the University of the Philippines and run our family real estate business. I hold a WSET Level 3 Advanced Certification in Wines and Spirits, and I also operate a wine distribution company called The Wine Steward, Inc. I don't remember exactly when I joined the Branch, but it was probably around 2008 or 2009. I have been President since 2017.

Editor: How often does the Philippines Branch meet?

Jay Labrador: The Branch meets at least ten times a year. We aim to hold monthly events, except in December and January, when we usually take a break.

Editor: Filipino cuisine has been receiving increasing international attention, with Negros Island becoming the Philippines' first Slow Food Travel destination and the Michelin awards arriving in Manila. Could you share your thoughts on the dining scene in and around Manila, and what wines or spirits pair well?

Jay Labrador: The dining scene around Manila has been very dynamic for several years. We have long had excellent international cuisines represented here — Chinese, Japanese, Italian, and more. What is particularly exciting now is the growing number of restaurants that blend Filipino ingredients with international techniques, and vice versa. This innovation is producing some truly exciting food. The arrival of the Michelin Guide is sure to further drive creativity and raise service standards. Some of my favourite restaurants include Helm, Modan, Aya, and Halong, although there are many others worth exploring.

As for wine, traditional Filipino food pairs well with a wide range of wines, influenced as it is by Spanish, American, and Chinese culinary traditions. I personally favour Rieslings, sparkling wines, and medium- to full-bodied reds such as Cabernet Sauvignon and Syrah. We have also enjoyed successful pairings with Viognier, Gewürztraminer, Beaujolais, and many others.

Editor: What is your all-time favourite Filipino dish?

Jay Labrador: My all-time favourite Filipino dish? That's a difficult choice. One thing I never tire of is a classic Filipino breakfast — garlic fried rice, salted egg, dried fish (tuyo), dried beef (tapa), pork sausage (longganisa), and cured pork (tocino). In fact, I insist on having this not only for breakfast, but also for dinner at least once a month.

Editor: What is your wish for the IWFS family in 2026?

Jay Labrador: I really hope we can attract younger members to the Society. The barrier to entry can be quite high, as developing an interest in wine is challenging on a limited budget. Declining global wine consumption is another concern, but we are exploring ways to address these challenges. I am also hopeful for a successful Manila Festival in 2027 — we have not held one here in 20 years. In partnership with the Manila Ladies Branch, I am confident we can make it happen.



President of the Philippines Branch Jay Labrador together with long time member Othmar Ober.

Branch News

Singapore

A Singapore branch of IWFS was founded in 1965 but ceased affiliation with IWFS in 2006. The current Singapore branch of IWFS was founded in 2003 and remains active with 27 members.

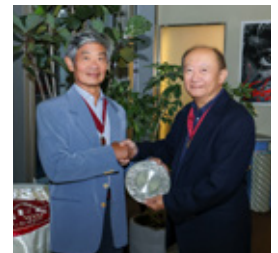


IWFS Singapore

Although traditionally held at the end of the year, Singapore elected to host its annual President's Dinner in January this time — an excellent way to commence 2026.

The evening was held at Brasserie Astoria, part of the Frantzen Group of restaurants. Branch President Lee How Sheng selected a range of wines from the Society's cellar to complement the menu. The cuisine was crafted by Chef Emil Ess, with wine service expertly managed by Sommelier Tala Chalambari.

We were especially pleased to welcome members from IWFS Kuala Lumpur, whose presence added to the spirit of fellowship. During the evening, members raised a toast to Past President Lau Huan Yeong, who served two terms as Branch President before retiring in 2025. In recognition of his dedicated service, he was presented with a commemorative plaque by the current President, Lee How Sheng.



The Wines

1. Krug Grande Cuvée Edition 161
Reserve wines from 1990 to 2005.

2. 2012 Domaine Clos des Fées VV Blanc

3. 2013 Domaine Clos des Fées VV Blanc

From the region of Languedoc-Roussillon, this is a blend of white grape varieties, including Garnacha Blanca, Vermentino, Roussanne and Macabeo. Started in 2017 by sommelier, restaurateur and writer Hervé Bizeul the Domaine is located in Vingrau at the foot of the Eastern Pyrénées. Today, Clos des Fées is one of the most prestigious in Languedoc-Roussillon.

4. 2000 Château Canon, St Émilien

Merlot with Cabernet Franc and Cabernet Sauvignon. Owned by the Wertheimer family (Chanel) since 1996.

5. 2000 Château Haut Batailley, Pauillac

5th growth. Created in 1942 when Château Batailley was divided into two separate properties for the Borie brothers. Now run by Francois Xavier Borie. Cellars reonovated in 2006.

6. 2000 Château Kirwan, Margaux

3rd growth. Named after the 18th century owner Mark Kirwan, the estate is today owned by the Schyler family. Primarily Cabernet Sauvignon with Merlot and Petit Verdot.

The Food

Garlic bread à la Astoria

Brown butter, shiro miso, parmesan, yuzu, roasted garlic & herbs

Culatello "Diamante"

Braised figs, feta cheese, pine nuts

Butter fried råraka

Vendace roe from Kalix, chives, crème fraîche, red onion & lemon

Stracciatella di burrata

Blackcurrant pickled baby beetroot, smoked yellow beetroot, fig vinaigrette, walnuts & arugula

Astoria fried chicken

Buttermilk fried chicken, mac and cheese, corn velouté, Astoria hot sauce, heirloom tomato salad & house pickles

Grilled seabass

Provençale vegetable stew, fine herbs, roasted garlic oil & dill oil

Glazed pecan tart

Coffee ice cream, vanilla crème fraîche & stout syrup

The Waffle Ice Cream

Cardamon waffle, yoghurt ice cream, banana caramel, candied almonds & cinnamon crisp

Branch News

Seoul, South Korea

Seoul is home to two branches: Seoul (founded in 2011), and Decanting Seoul (founded in 2016).



IWFS Decanting Seoul

IWFS Korea Celebrates a Grand Finale with a 2025 Year-End Gala, 18 December 2025

A night of excellence was elevated by the passionate Tango Nuevo performance from Argentinian artists, their blend of classic charm and modern interpretation creating an immersive cultural experience that defined this year’s IWFS celebration.

IWFS Korea successfully concluded the year with its highly anticipated 2025 Year-End Gala Dinner on 18 December in Seoul, featuring an array of award-winning bottles from the 2025 Wine Spectator Top 100 list.

The guests enjoyed the year’s finest wines paired with a seasonal multi-course menu, celebrating the harmony between viticulture and gastronomy. Lucky members also took home prizes for ‘Best Dressed’ and in a Lucky Draw. The evening was a heartfelt toast to camaraderie and excellence, celebrating past achievements and a promising year ahead.

A Serene Autumn Feast at Nami Island’s Metasequoia Lane

In the crisp autumn air on Nami Island, IWFS members sat down for the 4th Regular Event of 2025. Metasequoia Lane transformed into a private sanctuary as night fell, the perfect setting for an outdoor BBQ dinner and fine wine pairings which perfectly captured the essence of the season—a rare opportunity to witness the harmony between nature’s beauty and refined viticulture under the stars.

Each moment highlighted and celebrated the unique charm of Korea’s fall landscape, an immersive cultural experience that made this gathering more than just a meal. The event served as a beautiful reminder of the bonds within the IWFS, leaving us with unforgettable memories of a magical night in the forest.



Branch News

Taiwan R.O.C.

Taiwan is home to 6 branches: Chungnan (founded in 2019), Kaohsiung (founded in 2016), Taichung (founded in 2014), Taipei (founded in 1997), Taiwan Belle (founded in 2016), and Taochumiao (founded in 2023). There are a total of 119 members.



IWFS Taipei

An Exceptional Dinner co-hosted by IWFS Taipei and Titlist Company

One does not simply pass up the chance to wine and dine with one distinguished Fabien Geantet, co-owner and winemaker of Domaine Geantet-Pansiot.

Established in 1954 and nestled in the heart of Burgundy, Domaine Geantet-Pansiot produces rare and fine wines, which are mainly situated on the renowned appellations of Gevrey-Chambertin and Chambolle-Musigny in the Côte de Nuits.

This evening, we enlisted the talents of Chef Frédéric of Café de Lugano, who crafted an exceptional Burgundian menu thoughtfully designed to complement each wine served. Guests were treated to a Salmon Tartare with Meursault jelly, Frog Legs on a bed of Spelt Risotto, a Vol-au-Vent in Lobster sauce, free range Chicken with Morel sauce and delicate mignardises to conclude the feast.

Each dish lived up to its promise, earning acclaim for the perfect harmony between the cuisine and the wines of Domaine Geantet-Pansiot.

Among the wines presented, the Hautes-Côtes de Nuits white and red revealed their full potential, underscoring the rising prominence of this appellation thanks to terroirs that endure in spite of climate change. The Gevrey-Chambertin Vieilles Vignes, from vines over 75 years old, particularly captivated the assembly. Also featured that evening: a fascinating comparison between a Gevrey-Chambertin 1er Cru Le Poissenot and a Chambolle-Musigny 1er Cru Les Plantes, two wines that delighted the senses.

This exceptional dinner also provided the opportunity to welcome and induct new members into our society.

An unforgettable evening, engraved in memory, which we hope to repeat in 2026 during the visit of other winemakers to Taiwan.



Branch News

Taiwan R.O.C.



IWFS Taiwan Belle

Halloween Celebrations at 36.e Private Kitchen, Taipei, 6 September 2025

NVIDIA founder Jensen Huang's favourite restaurant, 36.e Private Kitchen, is a private chef establishment in Taipei that operates strictly by reservation. It blends the essence of Sichuan, Hunan, Shanghai and Cantonese cuisines.

Chef Yu Chenben previously served at the official residences of former Taiwanese Presidents Lee Teng-hui and Chen Shui-bian, earning him the title of "State Banquet Chef".



Taiwan Belle members enjoying their evening at 36.e Private Dining



The cuisine of 36.e Private Dining

L'Atelier de Joël Robuchon, Taipei, 23 November 2025

With the theme of "Sparkling Bling", members of the Taiwan Belle branch chose this internationally famous restaurant as the venue to meet the renowned Sous Chef Liang Weiwei.

After accepting the two-star award on behalf of Joël Robuchon at the launch of the Michelin Guide Taiwan 2025, Chef Liang Weiwei continues to represent the restaurant with distinction. She is fluent in French and communicates directly with Joël Robuchon's French headquarters. There is also speculation that she may soon be promoted to Head Chef.



Taiwan Belle members at L'Atelier de Joël Robuchon



The cuisine of Chef Liang Weiwei

Awards

The following members were awarded IWFS medallions at the recent Asia Pacific Festival in Malaysia in November 2026.

Asia Pacific White Medallion

- Andrew Soong (Ipoh)
- Gregory Loh (Penang)
- Marc Groh (Ipoh)
- Penny Cheong (Ipoh)
- Wong May Jane (Ipoh)
- Yong Yew Kay (Ipoh)

Asia Pacific Blue Medallion

- Ajeet Ahluwalia (Kuala Lumpur)
- Cheong Ka Wang (Penang)
- Ginla Chew (Ipoh)
- Lee Nyit Fee (Ipoh)
- Venessa Khoo (Penang)

Andre Simon Bronze Medallion

- Tan Sri Fumihiko Konishi (Penang)



Mr. Ajeet Ahluwalia



(L-R) Mr. Marc Groh, Mr. Andrew Soong, Ms. Chew Ginla, Ms. Penny Cheong, Ms. Wong May Jane, Dr. Yong Yew Kay and Mr. Lee Nyit Fee



Mr. Gregory Loh, Ms. Venessa Khoo and Mr. Cheong Ka Wang



Mr. Tan Sri Fumihiko Konishi

THE BRANCHES OF ASIA PACIFIC

IWFS EST. IN LONDON ON 20TH OCTOBER 1933

1930'S -1950'S

VICTORIA
5TH AUGUST 1936

KUALA LUMPUR
21ST JANUARY 1954

AUCKLAND
8TH FEBRUARY 1954

TOKYO
31ST MARCH 1956

1960'S - 1990'S

PHILIPPINES
20TH OCTOBER 1982

NSW
14TH NOVEMBER 1983

HONG KONG
30TH MARCH 1984

PENANG
8TH SEPT 1996

IPOH
15TH FEB 1997

TAIPEI
12TH MAY 1997

2000'S

TOKYO BAY
26TH JULY 2001

MANILA LADIES
29TH SEPT 2001

SINGAPORE
6TH JUNE 2003

BOMBAY
25TH JULY 2006

CEBU
5TH SEPT 2008

SAIGON
7TH NOV 2008

2010'S

SHANGHAI
19TH JAN 2011

SEOUL
20TH SEPT 2011

WESTERN AUSTRALIA
20TH OCT 2011

CHAOYANG DISTRICT
27TH APRIL 2012

ROPPONGI
20TH JUNE 2013

BEIJING CITY
20TH OCT 2012

TAICHUNG
28TH JUNE 2014

DELHI
2ND AUG 2015

KAOHSIUNG
12TH JUNE 2016

DECANTING SOUL
17TH NOV 2016

TAIWAN BELLE
5TH JAN 2016

HUANGPU
16TH APRIL 2019

CHUNGNAN
12TH MAY 2019

EDO
17TH SEPT 2019

2020'S

TAOCHUMIAO

14TH JAN 2023



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Senior Advisor: Eddie Hu (Taipei)

Karen Leung (Hong Kong)

Tracy Dillon (Victoria)

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Penang:
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Kuala Lumpur:
Ajeet Ahluwalia

New South Wales:
Asa Joseph

Western Australia:
Graeme Sassella-Otley

Chaoyang (Beijing):
Madam Ooka

Hong Kong:
Kay Wong

Bombay:
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Masatokshi Takekawa

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Singapore:
Nicola Lee

Decanting Seoul:
Hye Jin Park

Taipei:
Dominique Levy

Taiwan Belle:
Veronica Hsiung

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Asia Pacific Administrator apz@iwfs.org*

