



# *Food & Wine*

MAGAZINE FOR MEMBERS OF THE  
INTERNATIONAL WINE & FOOD SOCIETY EUROPE AFRICA

Issue 129

June 2017

**EXPLORING SONOMA  
COUNTY AND ITS FESTIVAL**

**DRAFT ANNUAL REPORT  
AND AGM NOTICES**

**CÔTES DE PROVENCE  
WINES**

**NEW BRANCH IN VALENCIA**





## Chairman's message

Attending our events is always an education – new places, new wine and food experiences, new people to meet. It does not matter whether it is an event over one evening with the branch, one day, one weekend, one week, or one fortnight – we never stop learning and appreciating the company of likeminded people. To make the most of opportunities takes a little planning ahead, and combining visits to family and friends with events or branches, en route, is a good way of making the most of time and money.

Recently Chris and I set off, armed with a proof copy of the latest Monograph *Sonoma County* to explore San Francisco and the Sonoma area for a few days before heading for the Americas Sonoma Festival. You should have received your copy in the post by now, along with a Branch Directory which we publish every two years. Our Monographs have always been an interesting read, and future reference book, but the latest is a very good travel guide for those wanting to plan an individual or branch trip to this wonderful part of the world. See the short resumé of our trip on page 9.

The Americas have to be congratulated on the very successful Sonoma Festival. Not only did we learn about the history of the area going back two centuries, pre-phylloxera, surviving prohibition, switching from apple growing to grape growing, and living in the shadow of Napa, but tasted many more refined and balanced wines. There are literally hundreds to choose from, and in the space of five days we had the opportunity to taste over two hundred wines. The modern more balanced style of Zinfandel was a delight, and I only wish it were more available in Europe and Africa. See the article on the festival page 10.

Combining commitments and events into one or two days is advantageous to the Committee also, saving on time and personal travel expense. It is with this in mind that we have this year combined the ABRM, Sub-committees, AGM and the ExCo



into two days in London with a dinner on board HQS Wellington to lighten the proceedings. The AGM is scheduled for a Sunday so anybody in work can attend, and formal notice is given in this magazine which goes to all members (see pages 8 and 30–31). I do hope you can attend any part of the event and look forward to meeting you there. We do intend to move the AGM around the country (last year's AGM was held during the festival in Edinburgh), and next year we are planning to hold it in the Bath/Bristol area.

*Ian Nicol*

Chair, EAZ and International Council of Management

*Cover photo: A charcuterie stall in Valencia's New Market, where the EAZ has recently inaugurated a new branch (photo Ian Nicol).*

The Society was formed on 20th October 1933 in London by wine writer André L Simon and bibliophile A. J. Symons. Within a month there were 230 members. Today there are over 6,000 in 139 branches worldwide.

The Society, which is an independent non-profit making organisation run by volunteers, is divided into three areas – the Europe Africa Zone, the Asia Pacific Zone, and the Americas.

In André's words,

*"The purpose of the Society is 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 mere satisfaction of appetites."*

In the over indulgent society of the 21st century we endeavour to examine some of the excesses of the western diet and to persuade consumers of the need for quality rather than quantity in the food and drink they consume. To this end we support suppliers of quality produce worldwide.

New members are always welcome, please see page 3 for details. Please also visit our website [www.iwfs.org](http://www.iwfs.org) or for information about the Society in brief visit our Wikipedia page <http://en.wikipedia.org/wiki/>



# Editorial

As we go to press London seems to be in the midst of a 'foodie heaven' phase. Attractions include an al fresco Night Market in Kensington Gardens, West London, where some 50 stalls range from posh burgers to offerings from Angela Hartnett's restaurants. If 'street food' is not your cup of tea, you may wish to test your capacity by signing up for a 'breakfast to dinner' day in the capital, taking in four venues chosen for their food and cultural history/reputation.

This is all part of London Food Month, set up by the *Evening Standard*, to celebrate "the world's food", an event which they hope to run on a yearly basis. Their ethos continues throughout the month with over 400 offerings ranging from high-end dinners to free community events.

And restaurants are not the only ones getting in on the act. Blending distilling and food production in an environmentally sustainable entity, The ETM group are opening a new pub in the city which will feature an on-site fish farm and micro-brewery/micro-distillery. The Long Arm Pub & Brewery in Shoreditch are cutting out the keg or bottling process and will be pulling drinks directly from the brewing tanks – so no additives or packaging. Fish will be fed the spent malt and grain, their waste will fertilise plants used by the brewery and restaurant (maybe even hops in the future), and they will feature on the menu. Will their diet be noticeable to the taste?

Plans are afoot to set up a 'library' for that very British drink, gin, in Battersea power station. Alongside the stills for their Dodd's Gin and Kew Organic Gin (which uses ingredients foraged from Kew Gardens), The London Distillery Co. plans to stock around 1,500 unusual or old gins and may offer vertical tastings of some of the gins. According to their home page, they plan to install solar panels to reduce their 'hydrocarbon usage' in the distillery, recover heat from the copper stills, and find innovative ways of recycling their waste products.

This is also the season (for Northern Hemisphere branches at least?!) for local farmers' markets and food festivals in more agricultural areas where local produce can be presented at its freshest stage, keeping that vital contact between producers and (appreciative) consumers. So whether you will be availing yourself of local produce or of the IWFS's amazing resources such as local contacts (a copy of the Branch Directory just arrived on my doormat), information (Sonoma County Monograph ditto), branch events or festivals, I hope your cup is full – with good food and wine, and good companionship...

*Nathalie Rosin*

## PUBLICATION DATES

- **August: Food & Wine Online (e-newsletter)**  
deadline for copy from contributors 31st July; publication mid/end August (dependent on summer holidays)
- **October: Food & Wine**  
deadline for copy from contributors 15th September; publication to members 31st October
- **December: Food & Wine Online (e-newsletter)**  
deadline for copy from contributors 30th November; publication mid/end December
- **February: Food & Wine**  
deadline for copy from contributors 15th January; publication to members 28th February

## Food & Wine

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## Contributors



### Draft Annual Report 2016

John Nicholas is a member of the Zurich branch which he joined whilst working and living in Zurich. He and his wife, Joan, are still resident in Switzerland. He became Treasurer of EAZ in 2013, is a member of the Zurich Branch committee and represents EAZ on Council. John cultivated an interest in food and wine as a young accountant and is most interested in pairing food with wines, as well as discovering

unusual wines cultivated in unusual places. As Treasurer, John is involved in EAZ festivals, but has also organised events in Switzerland and Stockholm with Joan.



### Exploring Sonoma County and Festival

Ian Nicol has been EAZ Chairman for 4 years and Council member for 3 years. He recently took over the Chair of the Society's International Council of Management from David Felton, with the aim of sharing our knowledge of Wine, Food & Cultures with as many members as possible, either through meetings, events, our publications or our website. Ian and his wife Chris love travelling

and searching out new branch possibilities, and he was keen to try out the Sonoma County Monograph.

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### When in Côtes de Provence...

Jeffrey Benson has been in the wine trade for 35 years. He meets producers worldwide as a buyer and wine maker, conveying his knowledge through his lectures and consultancy work. He was involved in the formation of 'Wines of Canada' and was the only non-North American judge to join their tasting panel at a three-day event evaluating over 200 wines to determine medal winners.

For twelve years, Jeffrey ran the annual evening wine school for the Society. He continues to lecture and adjudicate the Wine and Spirit Education Trust examinations and has written and contributed to seven books and many articles on food, wine and travel. [www.jeffreybenson.net](http://www.jeffreybenson.net)



### Welcoming a New Branch in Valencia

David Chapman joined the International Wine & Food Society (Manchester Branch) in late 1986 when he found that he had time to spare for evenings out. He has been a member of the Branch Committee for more years than he wishes to recall and has twice served as Chairman of that Committee, most recently vacating the chair in January 2012 after two years' service.



He has been a member of the Manchester Wine Society, a wine tasting group, since it was founded in the 1970s. In 1993 he became a member of the Commanderie de Bordeaux à Manchester and is also a member of L'Ordre des Coteaux de Champagne.



# News from the International Secretariat



*Knights Valley AVA, Sonoma County, autumn*

Photo © George Rose

Dear EAZ members,

In the last issue of *Food & Wine* I reported that the International Council members had met twice. This time the copy deadline is in advance of the next meeting which is due to be held in July in Stockholm after the Baltic Cruise and Weekend in Stockholm. This cruise around the Baltic, which includes stop-offs at a number of EA branches en route, means that there has been a festival in each zone in 2017 – such an opportunity for those members who like to incorporate travel with their love of food and wines.

After India in February, the Americas organised a festival in Sonoma, California. Sonoma is also the featured wine region for the latest IWFS monograph – *Sonoma County, a guide to its regions, wines and foods* by Tina Caputo. Upon reading you will glean an insight into which are the best wines from which region, and which are the most sought after foods and destinations of the region. See Ian's article on how he made use of a preview during his recent trip to Sonoma on page 9. For Ian, travel is very much on his agenda because as well as fulfilling his role as Chairman of the Europe Africa Zone he is also busy working in his role as global Chairman of the Society which also involves meeting members at events around the world – and will probably mean he will need a few extra pages added to his passport very soon!

Although a Council meeting has not been held there have been changes to members of Council. The reason for this is that Council appointed a new Honorary President in May, which was announced during the Sonoma Festival. This is a figurehead role awarded to an individual with a great interest in food and wine, who encourages the cohesiveness and international camaraderie of the Society and wishes to see the Society move forward and prosper while upholding its traditional values.

Council member and previous International Chairman from the US, David Felton was awarded this role. Those of you who

attend international events will have more than likely met Dave and his wife Mitsuko who are frequent attendees at festivals.

Dave has been a member of the Society for over 20 years and takes pleasure in being part of both the international and local events of the Society. He is a member of the Pasadena Branch in California having served in many roles including branch President. He also organised the 2012 Vancouver Festival, was Chairman of the Americas and is immediate past Chairman of the International Council. Dave has embraced the international side of the Society and is always interested in meeting new people and taking in the local cultures. He has reserved places for himself and Mitsuko at the London Festival next year so this will hopefully be an opportunity for you to meet him. Replacing Dave on Council is Mike Donohoe from the US – member of the Houston and Santa Fe branches – so we welcome him as a new member of the team.



There has also been another change in a key committee of Council – the Wines Committee. Ron Barker, previous EA Zone chairman and editor of this magazine, is now Chairman of the Wines Committee. Ron succeeds Chris Bonsall, previous EA Zone and International Council Chairman who fulfilled this role from 2009-2016. Ron is acknowledged as having a good palate and also a broad knowledge of wine. He was a wine judge for the International Wine Challenge for 13 years. It was agreed that Ron had the skills to manage and work with the members of the Wines Committee to continue to produce a reliable resource of high quality vintage information. The IWFS Vintage Card was one of the first sources of such information and has been produced annually for IWFS members since 1935. We wish Ron all the best in his new role. Ron chaired his first Wines

*continued on page 6 ➡*

➡ continued from page 5

Committee meeting in May when the latest vintage assessments were discussed for the next Vintage Card – regions enjoying top conditions and thus producing pretty special wines and ones to watch out for are 2016 Bordeaux, Italian and Southern Rhone reds, plus 2017s from the southern hemisphere in Australia – regions Victoria and Hunter Valley.

Watch out for your copy of the Sonoma monograph plus the latest updated version of the 2017/18 Branch Directory which are on their way to you. With these you can finely

tune your travel plans by seeking advice from members with local knowledge, or maybe set up a Sonoma tasting closer to home.

Best wishes  
*Andrea Warren*  
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4 St James's Square, London SW1Y 4JU  
Tel: +44(0)20 7827 5732 or +44(0)1753 882320  
Email: sec@iwfs.org

## DATES FOR YOUR DIARY

### UK Bath & Bristol

12th July 2017

Lunch and garden visit at Ston Easton – delightful 18th century house. A chance to enjoy their tasting menu and their delightful gardens. Contact Tony Griffin on tonygriffin987@gmail.com for further details.

### UK Manchester

16th July 2017

Lunch, at 1.00 pm, in the Sun Terrace Restaurant at The Great John Street Hotel, Manchester. Email Christine Redman on cdredman@talktalk.net for more details.

### UK Merseyside & Mid Cheshire

26th July 2017

Your chance to lunch at the beautiful Bodysgallen Hall and Gardens, Llandudno, N Wales. Contact Tim Hodges on email tim@newpool.demon.co.uk.

### UK Berkshire

11th August 2017

Demonstration of sugar craft and also the day for our Summer buffet. Contact Julie Graham via email julie.graham@brayclose.com.

### UK Bath & Bristol

17th August 2017

Lunch at Il Giardino, Clevedon, a family run Italian restaurant on the sea-front. Contact Tony Griffin on tonygriffin987@gmail.com.

### UK Merseyside & Mid Cheshire

23rd August 2017

Dinner at this popular Chester venue which will feature the best fare of the season. Contact Tim Hodges on email tim@newpool.demon.co.uk.

### UK Manchester

6th September 2017

Lunch at Oakwood, Alderley Edge. Email Christine Redman on cdredman@talktalk.net for more details.

### UK Bath & Bristol

21st September 2017

Lunch at award winning Little Barwick House, nr Yeovil. Contact Tony Griffin on tonygriffin987@gmail.com for details.

### LONDON (UK)

24th to 25th September 2017

Join the EAZ for their black tie dinner aboard the historic HQS Wellington moored on the river Thames. As part of the EAZ AGM itinerary, places first allocated to EAZ members, then open to members worldwide. Max 80.

### BALTIMORE, MARYLAND (USA)

12th to 14th October 2017

A truly special weekend featuring a tasting of Madeiras going back to 1851, a lunch and dinner with the wines of Maison Louis Latour and then finally a gala dinner featuring a 10 year vertical of Chateau Pontet Canet with guest speaker Robert Parker. Check with Steve Hipple regarding availability on email: stephenhipple@hotmail.com

### UK Berkshire

20th October 2017

Tasting of wines from Languedoc and Roussillon by Simon Taylor from Stone, Vine and Sun. Contact Julie Graham via email julie.graham@brayclose.com for details.

### UK Merseyside & Mid Cheshire

4th November 2017

Lunch at 39 Steps, Styal, Cheshire – contact Tim Hodges on email tim@newpool.demon.co.uk.

### UK Manchester

9th December 2017

Lunch, at 12.15 pm, by Aiden Byrne at Manchester House, email Christine Redman on cdredman@talktalk.net for more details.

### UK Merseyside & Mid Cheshire

15th December 2017

Christmas Dinner at the Grosvenor, Chester, Cheshire – contact Tim Hodges on email tim@newpool.demon.co.uk for more details.

### PERTH (AUSTRALIA)

9th to 11th March 2018

This APZ AGM Weekend is hosted by the Western Australia branch and will be one to remember. A post-tour to the Great Southern and Margaret River wine regions will be from 12th to 14th March. Open first to APZ members, then to members from other zones. Max 100 attendees. Watch here for further details.

### LONDON (UK)

28th May to 2nd June 2018

The next IWFS International Festival is heading for London. Bookings are now being taken. Please visit the website for more details and reserve your place now. If you would like to join one or two events, rather than the whole festival, then please email event organiser Stephanie Shepherd on s.shepherd@ntlworld.com for further details.

If you are interested in joining an event that is full, or reservations closed, then please contact the organiser in case space is available.



# ANNUAL REPORT 2016: For Approval At The AGM

## *IWFS Europe Africa Limited*

The Annual General Meeting of the Company has been convened for Sunday, 24th September 2017 in London to approve, inter alia, the Annual Report. The Annual Report has been drafted and will be presented to the Executive Committee and the Board of Directors on 20th July 2017 for their respective approval. The Independent Reviewer will complete his report shortly thereafter.

After approval, the Annual Report will be posted on the website. If you would like a copy of the full report sent to you either by email or by post, please contact John Nicholas at johnsnicholas@aol.com or by mail at 4 Burleigh Court, 158 Main Road, Long Hanborough, Oxfordshire OX29 8JY, United Kingdom.

The following table has been extracted from the draft 2016 Annual Report.

### **IWFS Europe Africa Limited**

#### **Extract from the DRAFT Annual Report for the year ended 31 December**

|   | 2016          | 2015          |
|---|---------------|---------------|
|   | £             | £             |
| Total operating income                    | 30,859        | 34,711        |
| Total administrative expenses             | 27,229        | 22,213        |
| <b>Operating surplus</b>                  | <b>3,630</b>  | <b>12,748</b> |
| Net surplus from EAZ festivals and events | 9,508         | 10,537        |
| <b>Surplus before taxation</b>            | <b>13,138</b> | <b>23,285</b> |
| <b>Surplus after taxation</b>             | <b>13,117</b> | <b>23,275</b> |

#### **Balance sheet as of 31 December**

|   | 2016           | 2015           |
|---|----------------|----------------|
|   | £              | £              |
| Sundry debtors                                  | 156            | 524            |
| Festival and event payments in advance          | 4,484          | 7,147          |
| Cash at bank                                    | 146,493        | 131,601        |
| <b>Total current assets</b>                     | <b>151,133</b> | <b>139,272</b> |
| Subscriptions received in advance               | 1,148          | 885            |
| Festival and event receipts in advance          | 22,593         | 24,266         |
| Sundry creditors                                | 1,285          | 1,130          |
| Deferred income for IT training and development | 2,956          | 2,956          |
| <b>Total creditors</b>                          | <b>27,981</b>  | <b>29,237</b>  |
| <b>Net assets</b>                               | <b>123,152</b> | <b>110,035</b> |

#### **Accumulated funds**

|                                |                |                |
|--------------------------------|----------------|----------------|
| Balance brought forward        | 110,035        | 86,760         |
| Surplus after tax for the year | 13,117         | 23,275         |
| <b>Balance carried forward</b> | <b>123,152</b> | <b>110,035</b> |

### **Commentary**

In 2016, there was an overall surplus of GBP 13,117 compared with GBP 23,275 in 2015.

Total operating income decreased compared with 2015, mainly because branches established during 2015 have not been sustainable and closed during 2016, resulting in a 14 percent reduction in the number of members.

Total administrative expenses increased in 2016 compared with 2015 due to the following factors:

- Expenses charged by the International Wine and Food Society Limited (IWFS) reduced because of Europe Africa's reduced proportion of the worldwide membership and because of lower overall expenses incurred. However, this reduction was more than offset by a lower rebate from IWFS as its accumulated funds were reduced by a significantly lower amount than in the 2015.
- Expenses also increased compared with 2015, as there were three Food & Wine magazines and three editions of Food & Wine online compared with a total of five in 2015. An increase in UK Insurance Premium Tax led to higher insurance costs and advice on VAT registration relating to the London Festival in 2018 was a one-off cost. These increases were partially offset by a fortuitous gain on euro funds held by the company as the GB pound weakened following the referendum result.

The net surplus of GBP 9,508 from festivals in Cape Town and Edinburgh was less than the GBP 10,787 achieved in 2015 from Stratford and Savoie.

The accumulated funds balance as of 31st December 2016 increased by the surplus after taxation to GBP 123,152. The accumulated funds and net advance receipts for festivals in future years are held in bank accounts which totalled GBP 151,133 compared with GBP 139,272 at the end of 2015.

Though the Company continues to have a strong balance sheet, it has been sustained by the continuing success of surpluses generated from festivals, benefits from changes in the financing of IWFS and fortuitous gains on foreign currency bank balances. Membership fees do not cover the necessary expenditure to carry out the activities of the Europe Africa region of the Society, which are themselves heavily subsidised by the efforts of members who contribute their services on a voluntary basis.

*John Nicholas*

Treasurer, IWFS Europe Africa Limited



# NOTICE OF MEETING

*IWFS Europe Africa Limited (A Company Limited by Guarantee Number 9092937)*

Notice is hereby given that the Annual General Meeting of IWFS EUROPE AFRICA LIMITED will be held in the Cromwell Suite, Crowns Plaza Hotel, 100 Cromwell Road, London SW7 4ER on Sunday 24th September 2017 at 17:15 pm for the following purposes:

1. To receive and adopt the Report of the Directors and the Financial Statements for the year ended 31st December 2016.
2. To appoint Graham Lovelock FCANZ as Independent Examiner for the financial year 2016.
3. To elect Michael Messent, John Nicholas and Ian Nicol as Directors. Proposed by Leonie Allday (Chairman of Bath & Bristol Branch) and Seconded by Alan Shepherd (Deputy Chairman of London Branch).
4. To affirm the appointment of the following persons as members of the Executive Committee:  
Ian Nicol, Michael Messent, John Nicholas, Tricia Fletcher, Leonie Allday, David Chapman, Margaret Chippendale, Peter Diamond, Hilton Kuck, Peter McGahey, Stephanie Shepherd.
5. To transact any other ordinary business of the Company, which may be transacted at an Annual General Meeting.

Notes:

- (a) Brief background information about each candidate is set out on page 31.
- (b) A member entitled to attend and vote, if not attending in person, is entitled to appoint a proxy (who must be a member of the Society) to attend the Annual General Meeting and, on a poll, to vote in his or her stead. The form of proxy is attached to this Notice of Meeting. Anyone wishing to attend or appoint a proxy, or a facsimile of it, should be mailed, emailed or delivered by hand to:  
Tricia Fletcher (Secretary), West Bank, 1A, Wood Road Lane, Bury, Lancashire, UK BL9 5QA  
Email: tricia.fletcher@btinternet.com  
so as to arrive by midday GMT on Monday 18th September 2017 at the latest.
- (c) The proceedings at the meeting will be governed by Article 13 of the Articles of Association.

By order of the Directors.

*Ian Nicol*  
Chairman

## Form of Proxy

Regarding an Annual General Meeting of IWFS EUROPE AFRICA Limited

(a Company Limited by Guarantee) to be held in the Cromwell Suite, Crowns Plaza Hotel, 100 Cromwell Road, London SW7 4ER, on Sunday 24th September 2017 at 17:15p.m.

I, the undersigned, being a member of IWFS EUROPE AFRICA Limited, hereby appoint: ..... (name)

who is a member of the Society, of ..... (address)

or, in his/her absence, the Chairman of the meeting to cast my proxy vote in accordance with my specific instructions set out below:

1. To adopt the Report of the Directors and the Financial Statements for the year ended 31st December 2016. For ☐ Against ☐
2. To appoint Graham Lovelock as Examiner. For ☐ Against ☐
3. To elect Michael Messent, John Nicholas and Ian Nicol as Directors. For ☐ Against ☐
4. To affirm the appointment of the persons proposed for membership of the Executive Committee whose names are set out in the Notice of Meeting. For ☐ Against ☐  
and to cast my proxy vote as he/she thinks fit on any other matters which may properly come before the meeting or any adjournment thereof.

Signed ..... Date .....

Name (in BLOCK LETTERS, please) .....

Address .....

If I have given no specific instructions my proxy will be entitled to vote as he/she thinks fit on any Resolution(s).

Members may send this form by mail, email or deliver it by hand to:

Tricia Fletcher (Secretary), West Bank, 1A, Wood Road, Bury, Lancs, UK, BL9 5QA Email: tricia.fletcher@btinternet.com



# EXPLORING SONOMA COUNTY...

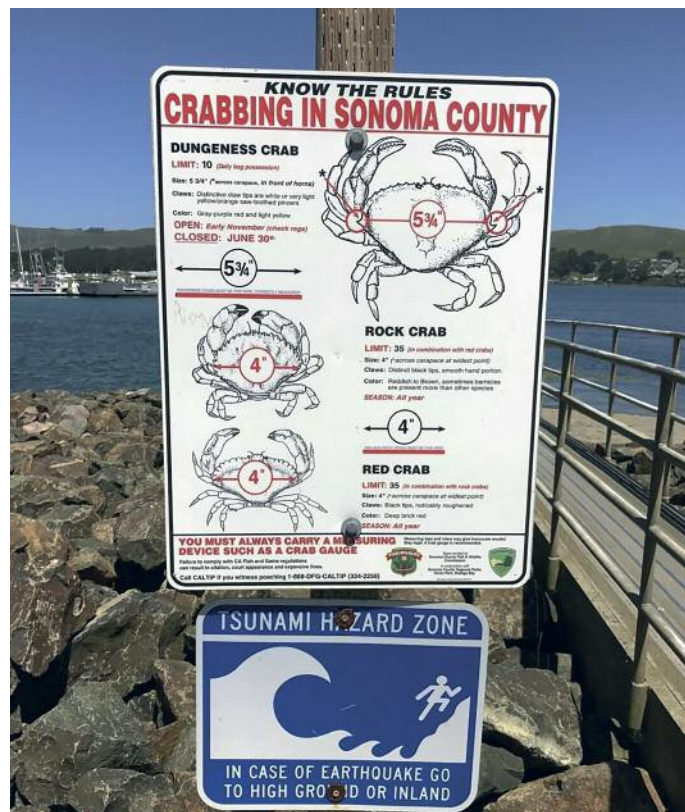
by Ian and Chris Nicol

Driving from San Francisco over the Golden Gate Bridge, armed with the latest Monograph, a road and vineyards map, we sailed through Marin County up highway 101 to Petaluma, and then west towards the coast. We had tasted wines from the Sonoma Coast AVA (American Viticultural Area) back in San Francisco, some fine cool climate Chardonnays and Pinot Noirs, and we were much impressed. Firstly a stop at the Freestone Wild Flour Bakery for coffee and pastry, and then we purchased a fresh warm loaf to go with the cheese from the Artisan Cheese Shop just along the road.

Our goodies safely stowed, we aimed for Bodega Bay, and the Spud Point Crab Company for lunch. The Dungeness crab sandwich and crab chowder were wonderful, but they don't sell alcohol, only soft drinks or tea. Every bite we had to imagine how well it would match with those famed Chardonnays! Not to be beaten we headed straight for a wine tasting and, mindful that we were driving, sipped some great wines, making our first purchases to drink later. Near Geyserville we found the famed Michelin starred Farmhouse Inn where we had a reservation for dinner. Merry Edwards Sauvignon and Peahy Pinot Noir accompanied an excellent meal.

Our second day took us to Northern Sonoma and Cloverdale. Some spectacular scenery, lots of vines and no wineries, except a few by appointment. Apparently, grapes grown in this hot area are shipped south to the central and southern wineries. We had to settle for some samples of craft beer with our lunch, at Ruth McGowan's Brewpub in Cloverdale. Every town seems to have one or two breweries and a wide choice of excellent craft beer. Heading south into the Dry Creek AVA we encountered hordes of people sampling at wineries. Apparently at the end of April it is Dry Creek Passport weekend, where visitors buy a two-day tasting passport and glass, to taste at any of the participating wineries. How they decide who drives God only knows. This is in the Monograph, but we did not spot it. We managed to squeeze into a tasting at Talty's with some big Bordeaux varietals and excellent Zinfandel.

You learn that the best place for serious tasting is in the towns of Sonoma, Geyserville and Healdsville, where all the wineries have Cellar Doors/Tasting shops – dozens upon dozens of them. This you can do from your hotel and no driving needed. Apart from tastings, Healdsville has lots to offer. The Shed



Farm/Gardeners' shop and café has everything from seeds, books and gardening tools, to beehives. If you don't want to propagate the produce, you can buy it at the farm shop, or eat it in the café. We can vouch for the excellent Vallette Restaurant where we tried the famed Liberty Duck, and there are many other dining places.

Heading down to Santa Rosa and Petaluma before joining the festival in Sonoma, we had to call at Carol Sheldon's winery. Known as the 'Queen of Zin' and the most awarded of all US winemakers, she is a remarkable lady – owning her own winery and one small vineyard, but buying and managing the growing of grapes from all over the County, to make her award-winning wines. Look out for her Zinfandels and 'Black Magic' dessert wine, excellent with chocolate as you might guess.

Please do make use of this excellent monograph to plan your trip.





# ... SONOMA'S FIVE-DAY FESTIVAL

by Ian Nicol



Over 120 members gathered at the Fairmont Sonoma Mission Inn for the start of this Americas five-day festival, and were welcomed by Americas Chair, Andrew Jones. Joint organisers Steve Hipple, Steve Greenwald, and Napa Valley/Sonoma County Branch President George Rnjak introduced the wine-orientated programme ahead. In glorious weather exceeding 30°C on most days and verdant green countryside following months of high rainfall, the scene could not have been better.

At the opening dinner members enjoyed a Harvest Moon sparkling Gewürztraminer, as they met new members and renewed old acquaintances. Regina Martinelli presented the wines and the story of their family winery going back to the 1880s. The story told of surviving Phylloxera and the prohibition, by use of illicit stills, although nobody would say where. It was no accident that one of our wines was from Moonshine Ranch. This is one of several estates having vines over 100 years old. The family concentrates on single vineyard wines from 19 vineyards in the Sonoma Coast, Russian River Valley and Green Valley. Sea bass was paired with Chardonnay, seared scallops with two Pinot Noirs, and lamb rack with two Zinfandels, all great matches.

A **day two** wine tasting at Richard's Grove introduced us to the Jackson family vineyards, 14 in all with 11 in the USA. At the tasting five winemakers from five different vineyards introduced the nature of their wines, from terroir, to climate, to winemaking process. Sur Lucero, National Director of Wine Education, moderated the lively question and answer session.

- Sam Teakle presented Captûre – 2015 Les Pionniers Sauvignon Blanc
- Jeff Stuart presented Hartford Court – 2015 Four Hearts Chardonnay
- Craig McAllister presented La Crema – 2013 Saralee's Vineyard Pinot Noir
- Maria Torres Forno presented Matanzas Creek – 2012 Jackson Park Merlot
- Lia Gilles presented Verité – 2013 La Joie

The tasting was followed by an al fresco lunch in the garden courtesy of Kendall Jackson's renowned outside caterers and a further four winemakers circulated the tables with more wines to try.

Dinner that evening was at the Ramekin Culinary School, featuring Kosta Browne wines. Following a wood-fired oven demonstration on the terrace, a fresh Chardonnay aperitif was accompanied by hors d'oeuvres and then followed by a five course meal of local produce, seared scallops, crispy pork belly, Sonoma duck breast, braised Osso Bucco and artisan cheeses. The wines (one Chardonnay and four Pinot Noirs) were from Kosta Browne's Library Collection, in five litre bottles. These wines are only released for special culinary events, so we were honoured.

**Day three's** morning tour stopped at The Depot Hotel Restaurant for a three-course lunch courtesy of Chef Antonio Ghilarducci. Once a hotel serving the railway and large goods depot, this is now a thriving restaurant with a certain Italian influence. Carneros Hills, 'Chardenet' Coteau Blanc, Merry Edwards Merridith Estate Pinot Noir, and Arrowood Late





Harvest Riesling, Saralee's Vineyard, were the accompanying wines. All delegates needed a rest that afternoon to build up stamina for the big walk around wine tasting, featuring 20 wineries, cellars, and an olive oil producer. There were over 140 wines in total to select from, and the range of varieties was phenomenal. As well as the regular Sauvignons, Chardonnays, Pinot Noir, Merlot, Cabernet Sauvignon, Zinfandel and Syrah, there was Pinot Grigio, Gewürztraminer, Roussanne, Marsanne, Pinot Meunier and Pinotage, which shows how versatile the terroir and climate is within Sonoma County.

Dinner at the Buena Vista Winery was pure theatre as we were introduced to the history by two players in period costume, and then to the present owner Jean-Charles Boisset, who is the proprietor of the Boisset Collection owning 24 vineyards in France, California and Quebec. Buena Vista was the first commercial winery in California founded in 1857 and underwent a turbulent history of Phylloxera, prohibition, financial ruin, earthquake destruction and change of ownership. It is now highly successful; its original winery, champagne caves and estates have been fully restored and it is a California Historical Landmark. We had a sparkling aperitif in the 'Bubbles Lounge' followed by a three course dinner in the Great Room which houses the 'Wine tools museum'. Each course was accompanied by a Buena Vista wine and a French wine.

A later start on **day four** and sparkling wine brunch at Domaine Carneros, founded by the Taittinger family in 1987, was a relaxing occasion in a beautiful 'Château' and vineyard setting. Some free time at the hotel was welcomed before a scenic drive to the Kendall Jackson Visitors Centre. Here an al fresco dinner in the estate's vegetable and herb garden involved 120 members being seated at one long dining table. A sparkling



rosé and oysters, cheeses and chilled asparagus soup, from food stations enabled diners to explore the garden before being seated. We were then addressed by Randy Ullom who oversees the entire Kendall Jackson portfolio, as SVP Winemaster.

A free **day five** to explore Sonoma Town and environs showed many other attractions of the area. The Final Black Tie Dinner at the Fairmont Sonoma Mission was an evening of celebration and thanks, particularly to the organising committee. George Rnjak was called out for presentation of the Americas Silver Medal for his unstinting long time service as Branch President and promoting the Society over more than 30 years. Finally Council Members Andrew Jones, Dwight Catherwood and myself took the opportunity to announce the Council decision to appoint Dave Felton as Society Honorary President, which was well received by the audience.



*Sonoma vineyard*



# WHEN IN CÔTES DE PROVENCE...

by *Jeffrey Benson*

From a wine point of view, Provence is that part of south-eastern France bounded on the east and west by Italy and the Rhône Delta, and on the north and south by the Alps and the Mediterranean. It includes the Riviera and the Côte d'Azur as well as Cézanne's Montagne-Sainte-Victoire. It is Marseille and Nice and Aix and Draguignan. It is Bandol and Cassis, the tiny appellations of Bellet and Palette and the large ones of Côtes de Provence and Coteaux d'Aix-en-Provence.

Away from the bustling seaside resorts, this is a wild and rugged countryside; blazing hot in summer, bleak in winter; a land of olive groves and garrigues – a scrub land of bramble and broom, of stunted oaks and pine, of rocky outcrops with wild thyme, oregano and rosemary; at its prettiest in May and June when the land is still green and not yet parched, when flowers bloom and butterflies dally. It is a countryside of contrasts. Here an ultra-modern development by Le Corbusier out of Clockwork Orange; a few miles away, a crumbling brigade castle, a beat-up Romanesque church or a secluded monastery.

Yet it is also a fertile country. Between the coast and the mountains, near where the motorway thunders between Avignon and Marseille or Menton, the land is lush and the soil abundant. This is ideal country for the vine, the sort of land and climate the plant found in Kurdistan when it was first cultivated by Neolithic man. The vine can withstand the long periods of drought it often encounters in Provence. Its roots dig deep for the moisture it needs to see it through the arid summers. The

wines, like the climate, have tended to be larger than life: full and robust, fiery and alcoholic. Today, tamed by man and vinified by modern methods, often with the use of cépages ameliorateurs such as Cabernet Sauvignon to supplement the indigenous Grenache, Mourvèdre and other varieties, the standard is rising. Wines of elegance and depth are being made.

Bandol, Cassis, Palette and Bellet are quality appellations, confined to small areas, while the rest are more general. All produce red wine, a certain amount of rosé, especially in Côtes de Provence, but little white. The one exception is Cassis; a curious appellation for a South of France wine in that its fame, and the bulk of its production, is its dry white.

Three quarters of all Provençal wine - 100 million bottles - is bottled as appellation contrôlée Côtes de Provence. Of this, 75 percent is red and five percent white. This is therefore not just the main generic appellation in the area.

Quite why Provence should have started to produce rosé in such volume – for it is a post-war phenomenon - while the Roussillon and the Languedoc did not, not only does no one seem to know, no one seems to have addressed.

Nevertheless with modern methods of temperature control of the fermentation, a generally very dry and sunny climate (hence ripe, healthy grapes) a delicious to look at, pale salmon pink,



*Aix-en-Provence, Ste Victoire Mountain*





fruity, balanced, dry wine is produced and sometimes sold in the unmistakable "Brigitte Bardot" bottle which is almost entirely consumed on the spot by the locals and the hundreds of thousands of tourists who flock into the region every summer. What Provence wine is exported, and it is rather less than that of the Languedoc/Roussillon, is mainly red.

The Côtes de Provence area stretches from Aix-en-Provence and Marseilles in the west to Saint-Raphael and the Lac de Saint-Cassien in the east, a distance of about 120 kilometres; but is interrupted by a gap containing the Coteaux Varois in the middle, above and below the motorway between Saint-Maximin-la-Sainte-Baume and Brignoles.

The 18,000 odd hectares of vineyard can be divided into five distinct sub-areas, each with its terroir and mesoclimate. These are as follows:

1. The area in the southern and eastern slopes of the Massif de Sainte-Victoire. The soil here is argillaceous sandstone on a limestone rock base.
2. Le Beausset basin, south of the Montagne de Sainte-Baume, between Cassis and Bandol. This is largely chalky-limestone.
3. The 'Vallée Intérieure'. This follows the motorway that skirts the Maures Mountains between Toulon and Le Muy: sandy clay and marl from the Palaeozoic era.
4. The coastal region from Toulon via the Saint-Tropez peninsula and along to Saint-Raphael. These are ancient schistous and granitic soils.
5. The hills of the 'Haut Pays' north of the A8 autoroute between Brignoles and the Lac de Saint-Cassien. Here again the soil is calcareous on a limestone rock base.

In general the soils are stony and well-drained, poor in nitrogenous matter, and therefore propitious for the vine. The weather is also beneficial. This is a dry and warm part of France, with, on average, a mere 600mm of rain annually, falling mainly in the late autumn and in the spring, when it will encourage

growth. The cold, dry Mistral is frequently present, especially in the western part of the region, and it will evaporate moisture, helping the vine protect itself against disease.

As a consequence of these largely risk-free climatic conditions, a great many vineyards are now worked ecologically or biologically, without recourse to chemical fertilisers, insect sprays or herbicides. In contrast to the increasingly dead and polluted sea nearby, the land is healthy and full of micro-flora and micro-fauna.

Côtes de Provence red wines can be expensive – or seem so in comparison with those of the Languedoc and Roussillon – but they start out with a major advantage, the appearance of Cabernet Sauvignon in the recommended list of grape varieties. Cabernet Sauvignon, Syrah and Grenache are planted in various proportions and some are now given a modicum of new oak for the Reserve cuvées.

The rosés, produced by a saignée after 12 to 24 hours maceration and malolactic fermentation blocked according to choice, can be very delicious, and they do travel, contrary to what exporters might think.

The standard of the white wines has improved immensely since the arrival of modern methods of vinification. Today's Côtes de Provence whites are increasingly concentrated on the two quality varieties: Semillon and Rolle. Fifty-fifty blends, vinified in oak – and then often with the malolactic fermentation having taken place – or in tank regulated at 18°C, and the malolactic fermentation blocked (today the choice and the control rests with the wine-maker) are the rule rather than the exception, and many are admirable. I find them of much greater interest than the whites of Cassis. It does however take a little extra dedication to produce fine white wine. In the Provençal sun the grapes race to maturity in September and the window of perfect picking opportunity is in any case narrower for white grapes than for reds.



# WELCOMING A NEW BRANCH IN VALENCIA

by David Chapman



Inaugurating a new branch is a bit like the christening of a newly arrived baby – a real celebration. Four members of the Europe Africa Zone Committee including the International Chairman, Ian Nicol, flew out to Valencia with their spouses to do the honours. We were welcomed on arrival not only by sunshine but also by the driving force behind the new branch, Eduardo Aguilar and one of his colleagues, who had come not only to greet us but to drive us to our hotel which was situated on the edge of the old part of the city. To get there we drove through avenues and streets lined with decorative orange trees all laden with fruit. After checking in and testing some Rioja we set out for a light lunch.

In the evening we attended the inaugural dinner. This had been arranged at Restaurante Sucede in the old town – [www.sucede.com/](http://www.sucede.com/). In addition to the eight of us from the UK, there were about 20 from Valencia, including the founding members of the new branch, and we were all seated round a huge centrally situated table. Before we dined, Chairman Ian Nicol presented Eduard Aguilar with the provisional charter of the branch and said a few words of welcome into the Society to the assembled company.





On to dinner which started with Dentelle de salazones a crisply baked disc of about 12 cms in diameter which was flavoured with salted seafood – a sort of prawn cracker. Next we enjoyed a tapas style dish of Bacalao laminado y pimiento rojo. This consisted of a flat narrow dish with alternating strips of salt cod and skinned and cooked red pepper. I should have said that there were both white and red wines offered (one could have either or both). The white (with which I started) was El Angosto Blanco 2016, Denominación de Origen Valencia. The wine was made from equal quantities of Sauvignon Blanc, Moscatel de Grano Menudo, Verdejo, and Chardonnay and was very fresh and fruity.

Our next course was Ensalada de tomate Valenciano, atún y sardinas marinadas: a longitudinal row of pieces of red tuna fish alternating with wedges of the local variety of tomato and marinated sardines. Again the Angosto Blanco was a good match. Our main course was Cordero a baja temperatura con Calabaza y Alcachofas (lamb with pumpkin and artichokes) served with Arroz humada (smoked rice).

The red wine offered was Tarima Organic 2015 Denominación de Origen Alicante from Bodegas Jorge Ordoñez. It is made from 100% Mourvèdre (Monastrell in Spain) and is a product of some of the younger vineyards on the estate. Similarly to vineyards in La Mancha, due to the climate and soils, everything is farmed organically, but the certification process is costly and time consuming. The grapes are sorted meticulously at the winery and fermented in stainless steel tanks using indigenous yeast. Malolactic fermentation occurs in tank and the wine is



transferred to second and third vintage French oak barrels for ageing for 6 months. Often wines made from this grape variety can be very 'big' and 'heavy' but this was medium bodied and went well with the meat course.

We finished the meal with Naranja Valenciana con helado de chufa y espuma de Jijona – a dessert formed by an orange flavoured 'crème anglaise' accompanied by an ice cream made with Horchata. The latter is a Valencian speciality made from Tiger nuts (Spanish Chufa – a small vegetable tuber), water and sugar and comes from the period of the Muslim presence – eighth to thirteenth century. It was decorated with some orange slices and a small round of chocolate mousse. This dish was not only beautiful to see but was particularly delicious. During a gap







between the courses, welcome packs and medallions were presented to the new members who were present. A wonderful occasion was brought to an end with coffee.

After a good night's sleep, Eduardo and his girlfriend, Sophie, came to collect us visitors from our hotel and they took us on a guided walk around the historic parts of the old town pointing out the highlights which included the magnificent church of San Nicolas ([www.sannicolasvalencia.com/](http://www.sannicolasvalencia.com/)). We finished up with a tour of the extensive and fantastic fresh food market hall with an endless array of fruit, vegetables, fresh fish and meats as well as cured hams and cheeses ([www.mercadocentralvalencia.es/El-Mercado.aspx#](http://www.mercadocentralvalencia.es/El-Mercado.aspx#)).

Then back to the hotel from where they took us by car out of the city and through an area of rice fields to the coast where lunch had been arranged at Arrocería Duna ([www.arroceriaduna.es/saler/entorno/](http://www.arroceriaduna.es/saler/entorno/)) – a restaurant with picture windows overlooking the Mediterranean and a sandy beach. Duna specialises in the rice dish for which Valencia is world famous, Paella Valenciana. We shared between the ten of us some seafood dishes to start before the staff showed us our main course of paella in a huge circular and shallow traditional pan in which it had been cooked. We learned from Eduardo that the 'proper' paella is made using the meat of chicken and

rabbit whereas the use of seafood in the dish is not typical of the area. Our wine choice was a 2016 Chardonnay from the estate of Enrique Mendoza which is one of the best estates in Alicante. Apart from one of our number (who will remain nameless) we eschewed dessert. After this excellent lunch and on the way back to our hotel, Eduardo and Sophie took us to the top of the highest building in town to take in the view not only of the city but also of the surroundings – the view was spectacular.

Eduardo and Sophie had been amazing hosts and it came as no surprise to discover that Eduardo has a tourism related business focussed on the gastronomy of Valencia ([seasaffron.com/](http://seasaffron.com/)). In addition to all he had done in the formation of the branch and looking after us from the moment we arrived, he recommended and booked for the rest of us to dine that evening at Vuelve Carolina in the city. This is a restaurant owned by a chef, holder of 3 Michelin Stars at his restaurant in Alicante. We enjoyed a tapas style tasting menu of eight dishes. Thirst not yet diminished, we enjoyed some Godello a white wine from Galicia followed by 2016 'Monastrell By El Sequé' wine from Alicante (El Sequé is owned by the famous Rioja estate of Artadi – [artadi.com/en](http://artadi.com/en)). Both wines were much enjoyed.

Having never visited the city of Valencia, I found it to be a lovely city with lots to do and see and with a history of good food and wine and a great interest in gastronomy. I hope to return and we all wish the new branch every success.





## IWFS AWARDS: Andrew Wong



Andrew Wong's restaurant in London's Wilton Road has been described by Jay Rayner (The Observer's restaurant critic) as a relaxed space in which to enjoy serious food. It has been awarded three rosettes in the AA Restaurant Guide, and has firmly established itself as one of London Branch's favourites.

Andrew spent several years touring China and studying its various regional cuisines before setting up here, and the result is something quite unique, away from the more regimented offerings of Chinatown. Chairman Jeffrey Benson discovered it for the London Branch, and arranged a quite incredible Dim Sum lunch here in 2016. This year it was unanimously decided that we should return here to present the Society's Restaurant Award, and this duly took place on 17th May 2017.

This time we came for dinner, and opted for the eight course tasting menu. After a welcoming glass of Prosecco Brut – Fili Sachetto, we settled down for a beef scallop salad from the Zhou Dynasty, with an egg waffle and wasabi. This was followed by a duo of Andrew's delectable Dim Sum marvels, and then Chengdu Street Tofu, with soy chilli, peanuts and preserved vegetables.

Next came the Shanghai steamed dumplings, with ginger infused vinegar, and then a Shaanxi pulled lamb 'burger' with Xinjiang pomegranate salad, in an extraordinary 'bun' quite unlike anything we had ever seen, or tasted, before. This was followed by Yunnan steamed beef with mint, chilli and lemongrass, served with a pulled noodle cracker and truffle. The final main course was Sichuanese aubergine, with Gong Bao chicken, roasted peanuts and 'hot pot' essence. We drank a 2015 Falanghina 'Albente' – Feudi di San Gregorio, Campania and a 2014 Primitivo 'Il Pumo' – Cantine San Marzano, Apulia.

But the pièce de resistance was the dessert: a poached meringue, with lychee granité, mango purée and orange sorbet, all beautifully presented and absolutely delicious.

Jeffrey Benson presented the Society's Restaurant Award to Chef Proprietor Andrew Wong, with thanks for yet another memorable meal.

*Alan Shepherd*  
Deputy Chairman



## Devonshire Branch

### RODEAN SUCCESS

For our February meeting we visited Rodean Restaurant in Kenton, a few miles from Exeter. The restaurant has been owned and run by Matthew and Lizzie Tilt for many years and Matthew is the head chef. This was our third visit and was thoroughly enjoyed by everyone. All the staff had a round of applause that was well earned – one of our best evenings ever.

#### THE ARRIVAL

Selection of canapés

Served with *Castillo De Montblanc NV Cava, Conca de Barberà, Penedès, Spain*

#### THE BEGINNING

Prawn and smoked salmon risotto, herbs, aged Parmesan cheese; or

Pressed ham hock with curried mayonnaise, fruit chutney, pickled vegetables

Served with *Sancerre Le Mont, Maison Foucher*

#### THE MIDDLE

Darne of Hake, spinach, buttered leeks, caramelised cauliflower purée; or

West Country rump of lamb, textures of black pudding, red cabbage, fondant potatoes

Served with *Cabernet Sauvignon, Casa Lapostolle, Rapel Valley, Chile*



*Darne of Hake*



*Pressed Ham Hock*

#### THE SWEET END

Greek yogurt and rhubarb, Greek yogurt cheesecake, rhubarb compote, rhubarb ice cream; or

Chocolate and orange, dark chocolate ganache, caramelised orange, orange sorbet

#### FINALE

Filter coffee or tea, Petit Fours

*Michael Swales*



*Chocolate Orange*

## Devonshire Branch

### DINNER AT GLAZEBROOK HOUSE HOTEL



It was on a beautiful sunny spring evening when we arrived at Glazebrook House Hotel in South Brent, Plymouth, with just a hint of new green on some of the trees and lots of bulbs and shrubs in full bloom. The hotel has been recently extensively renovated and modernized with an inspirational theme and the restaurant has received much favourable acclaim from food critics.

Head chef: Josh Ackland. Executive Chef: Ben Palmer of the Greedy Goose.

*continued on page 19* ➡



## Devonshire Branch

### RETURN TO CARY ARMS

The March meeting of the Devonshire branch saw us return to the Cary Arms in Babbacombe at the request of members who enjoyed their visit there some eighteen months ago. Since that visit a new Spa and luxurious beach hut accommodation with bedrooms have been built at the water's edge. A favourite of Queen Victoria, the original inn is still as she would have seen it but with the added attractions blended in very successfully.

Whilst enjoying a glass of Prosecco and canapés members were invited to tour the new facilities and were impressed by the new glass fronted hydrotherapy pool boasting the most magical sea views as far as Portland in Dorset on a clear day in addition to all the other facilities.

Dinner was then served in the conservatory to the 26 members present. A very comprehensive menu offered us Tomato and



*Tomato and paprika soup*

wine. For dessert there were choices of sticky toffee pudding, chocolate brownie with vanilla ice cream or apple crumble with custard served with Vin Santo. All courses were beautifully presented and members were again delighted with the choice of venue.

*June Rallison*



*Devon crab and crayfish cocktail*

paprika soup, or Devon crab and crayfish cocktail with Marie Rose sauce and melba toast, or Jackson smoked salmon, dill crème fraiche and walnut toast, served with French Blanc de Blanc. The main course choices were Coq au Vin, or Lemon sole wrapped prawn mousse with crushed new potatoes and dill beurre blanc, or smoked salmon and crayfish risotto with truffle oil. These were served with Sicillian La Segreta red or white



*Lemon sole*

➡ continued from page 18

#### MENU

##### Drinks on arrival

##### Five Course Taster Menu with Wine Flight

- Goats cheese mousse, gingerbread, beetroot and walnut.  
*Tinpot, Sauvignon Blanc (Marlborough, New Zealand)*
- Beef fillet Carpaccio, pickled mushrooms and horseradish.  
*Villa Wolf, Pinot Noir Rosé (Pfaiz, Germany)*
- Hake, seaweed gnocchi, Pak Choi, shellfish butter.  
*Mara Martin, Godelo (Galicia, Spain)*

- Herb coated lamb rack, polenta, courgette cannelloni, and olive tapenade.

*Bodegas Muga, Rioja Reserva (Rioja, Spain)*

- Dark chocolate delice, peanut brittle, popcorn.  
*Stanton & Killeen, Rutherglen Muscat (Victoria, Australia)*

One of the best 'taster' menu's that I have had with larger portions than usual so we didn't go home hungry! All delicious, my only criticism was that my lamb was tough, but perhaps I was just unlucky. But a very enjoyable evening and we all hope to visit this interesting hotel again.

*Michael Swales*



## Harare Branch

### A ZODIAC 'SIP AND SNACK'



In late March, our Harare Branch members assembled for a Sunday lunch featuring 'star-led' dishes. The afternoon was warm and sunny with a grey cloud here and there to interrupt the sunshine, only to be gently pushed away. Some dressed the part of their 'star sign', what more could the International Wine and Food Society Harare members ask for.

With a small crowd ready for a Zodiac afternoon of sipping and snacking, Charlie, our Chef, who had carefully created the snacks to tell a tale of food and wine with our 'stars', made guests comfortable. Every guest happily sipped on their drink of choice, thanks to the invitation that had allowed everyone to

bring their own drinks. Most of the wines were South African, with a sprinkling of French and non-alcoholic beverages.

The rich-looking Barbeque Chicken Wings lured the charismatic Arian, lover of all things bold. The Macaroni and Cheese that, by the way, was the firm favourite of the afternoon, formed a friendship with the self-conscious Scorpio. A quick escape to Italy with 'Italian Meatballs', sent the discerning Librans to the land of comfort food. A wave of freshness was ushered in with a Greek Salad on a stick. Even the traditionalistic Virgo had a part to play. The Cancerians had a sentimental moment with a breezy Caprese Salad on a stick; one can never have too much or too little. And finally, the carrot cake pleased more than just the Taurians, who always seem to be grounded with all foods rich.

It was a captivating afternoon, with all guests joining in the fun and enjoyment on our fate of food and wine with our stars. From sparkling wines to salmon pink Rosé and deep luscious reds, the wines flowed. A heartfelt thanks to Vera a 'Funky Jazz' artist who serenaded us throughout the afternoon, adding a note of excitement to our Zodiac lunch. And to Ailsa and John who lovingly opened their home to us for this lunch. Food, wine, drinks and music, amidst all the chatting, harmoniously added a note of warmth to this entertaining afternoon.

*Lebbie Musavaya*  
Chairman





## *Herefordshire and Monmouthshire Branch*

### **SPRING-TIME ELEGANCE AT CORSE LAWN**



An elegant lunchtime event in late March was the choice of our Branch to welcome the first week of Spring. Corse Lawn Hotel near Tewkesbury is a gracious Queen Anne Grade II listed building, set back from the village green and surrounded by 12 acres of gardens and fields. The hotel has been owned since 1978 by the Hine family (of Cognac fame) and is presently directed by Baba Hine and her son Giles.

Chef Martin Kinahan has presided in the kitchen for over 16 years and the wine cellar is run by Frenchman Gilles Champier. Our group of 19 met for an aperitif in the reserved area of the hotel's Bistro. Several complimentary comments were received about the Prosecco Treviso DOC NV which accompanied a small amuse bouche, before choosing from the menu of the day.

With three choices for each course, all tastes were well catered for. Starters included lightly spiced butternut squash soup, baked marinated goats cheese with chargrilled vegetables, or chicken liver parfait with apple chutney.

Main courses were equally well received – chargrilled Loch Dart salmon with crushed peas and chives Beurre Blanc; roast chicken breast with wild mushrooms and Madeira or the very popular crispy mushroom pancake in Tempura with spinach and tarragon sauce. Like many vegetarian choices can be, the latter was judged to be somewhat bulky and too filling, but there were no other complaints. Service was exemplary and accompanying vegetables were satisfyingly al dente.

Several appetites ran to a dessert course, which included the Lemon Collection (Tart, Posset and Ice Cream), Marmalade ice cream, or Sticky Toffee Pudding with Pistachio caramel and vanilla ice cream.

But most of the assembled company opted for coffee with home-made fudge to finish off a very creditable meal. As with many of our events, the company and conversations were the perfect seasoning – eating and drinking in the fellowship of like-minded companions beats wining and dining in solitary splendour any day. This branch welcomes the opportunity to meet up and appreciate new tastes and experiences. A full programme for the year ahead includes a wide variety of possibilities, including a visit to a gin palace and a gourmet hog roast. Read all about our adventures next time!

*Judith Stares*



## Leicester Branch

### BIB GOURMAND AT THE JOINER'S ARMS

On the 18th of January we dined at a gastropub in Bruntingthorpe in Leicestershire – The Joiner's Arms. This has had a Michelin Bib Gourmand for a number of years.

We were welcomed with an aperitif – Sparkling Rosé Le Colture Brut NV from Italy. The space between tables was rather cramped for circulating but the atmosphere was warm and friendly. We started the meal with either Goats Cheese and Red Onion tart or Halibut, Prawn and Cod fishcake with aioli. My fishcake was excellent.

Mains were either Venison Bourguignon with Dijon mash and Savoy cabbage or Sea Bass with Chinese greens, Cornish crab ravioli and a sweet chilli dressing. Most of us chose the venison but both were equally delicious.

For pudding I chose a beautifully presented Raspberry Soufflé with vanilla ice cream but the Poached Pear with caramelised rice pudding was also much appreciated. We drank a Viognier, Celliers Jean d'Alibert, Terre de Lumière with the first course and Côtes du Rhône, Vignobles Gonnet 2015 with the main.

Our treasurer Tony Willis had arranged this very enjoyable dinner to cheer us in darkest January.

### LEICESTERSHIRE GOLF CLUB AGM

There were signs of spring in the air when we visited the Leicestershire Golf Club on 2nd March for our AGM and dinner. Twenty seven of us were greeted with a glass of Kir Royal in the bar before moving into a private room for the AGM and dinner.

Geoffrey Jewell handed over the Chairmanship to Steven Gasztowicz, and I retired as secretary after 22 years! Steven presented me with a most beautifully produced book *On The Menu* by Nicholas Lander.



Roast fillet of beef

The first course was a Trio of Salmon – smoked salmon, smoked salmon paté and poached fresh salmon with a sweet chilli dressing and Melba toast. We drank a Sancerre – Vignerons à Crexancy from the Loire.

We went on to enjoy generous slices of roast fillet of beef perfectly cooked with Dauphinoise potatoes, parsnip crisps and seasonable vegetables. We drank Château La Garde 2005, Pessac-Léognan, this claret making a perfect accompaniment to the beef. Pudding was a fruit meringue stack with coulis, a fresh fruit platter or cheese and biscuits. Geoffrey invited Gaynor Adcock, the chef, into the dining room to be congratulated.

Mary Jewell



The trio of salmon



Meringue stack with coulis



## London Branch

### FLAVOURS AT THE FROG



Adam Handling will be well known to those who watch TV programmes like *Masterchef* and *Best of British*. He cooked a great meal for London Branch in 2015, when he was at the Caxton Grill, so when he set up his own restaurant, The Frog, near Spitalfields, we were naturally keen to try it.

He brought a lot of his key team members from The Caxton, and the food is very similar, but served in very much less formal surroundings, and at a lower price. London Branch chose an eight course tasting menu, with matching wines.

A glass of Vibrations Brut Cava was served on arrival, along with two very interesting and tasty pre-starters: a roll with smoked cod, crème fraîche and caviar, and BBQ beef with lovage crisps.

The names of Adam's dishes tend to be somewhat cryptic: naming the principal ingredients and not much else. But they are always bursting with flavour. The first of the three starters was a salmon ceviche, served with a glass of Etra Albarino from the Rias Baixas. Then came 'celeriace, truffle, egg yolk, apple and dates', with 'Paper Road' Sauvignon Blanc from New Zealand. The third starter consisted of 'cod, crab and seaweed', with Pouilly Fumé. And for the meat course, 'piggy, cauliflower, kimchi' – pork belly beautifully cooked with a peppery sauce. This was quite strong, and some of us felt that the Fattoria di Sammontana Chianti 2015 was a bit too young, and too delicate for this dish. For the cheese course we were served some incredible cheese doughnuts, with Grahams LBV 2011 Port: absolutely delicious. And finally, three desserts to share, washed down with Chateau La Tomaze, Coteaux du Layon, 2015.

The Branch congratulated Chef Adam Handling on a great meal, and then our Chairman Jeffrey Benson had great pleasure in presenting Anita Rushton with an IWFS Long Service Medal. Anita is the wife of Ian Rushton (a former EAC Chairman, who sadly died at the end of last year) and has been a great supporter of the Society in her own right for over thirty years.



*Presenting Anita Rushton with an IWFS Long Service Medal*

*Alan Shepherd*

## London Branch

### A SATISFACTION OF SWEET WINES

We met on the 9th February at the Naval Club in Mayfair to taste sweet wines from my collection. I mentioned that sweetness in wines was promoted by hard pruning in winter, by green harvesting (cutting off many bunches of grapes in early summer), by favourable climates and weather, by noble rot (*Botrytis cinerea* fungus) allowing water evaporation, or by stopping fermentation by adding alcohol or by sterile filtration. My tasting comments seem a bit repetitive because the quality was so high and many of the wines had such similar characteristics. Wine 1 was produced cryogenically, freezing out some of the water from the juice to concentrate flavours, sugars and acids. It wins many gold medals in the UK and abroad. Wines 3 and 10 had stopped fermentations, and wines 2 and 10 were fortified. The rest had enough alcohol to stop the fermentation naturally, leaving residual sugar.

1. North Star, Eglantine Vineyard, 2001, A. and V. Skuriat, Costock, Nottinghamshire, 11.5%.  
Lovely deep gold. Good bouquet smelling of noble rot. A big pleasant flavour. Sweet, balanced, Sauternes-like. Delicious. I gave it 9 out of 10 for quality.
2. Mystery wine, served blind. Commercial, single grape variety, from a very traditional wine area in the Northern Hemisphere, 18%. I had had the bottle at least 10 years. Deep black-brown, with an orange edge. Big legs. Very sweet, concentrated. Long, lovely. 9/10. There were several guesses of 'PX' (Pedro Ximénez, as used in most sweet sherries), then Chris Davenport-Jones won the small bottle of home-made Amaretto liqueur with his correct suggestion of a Moscatel sherry. It was Ambrosia Moscatel Reservas Especiales de Romate, from Sanchéz Romate, Jerez.
3. Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Auslese, 2005, Mosel-Saar-Ruwer, 7.0%. Light gold; very small bubbles. Fragrant nose with some petrol; some people said 'celery'! Medium sweet. Elegant. Not a big body. Balanced. 8½/10 now but we were drinking it much too young.
4. Coteaux du Layon, Moulin Touchais, Chenin Blanc, 1975, Loire, 13%. Gold. Rich bouquet of honey, barley sugar, noble rot. Sweet but not very. Very good but lighter than all the wines which followed. 8½/10.
5. Château Suduiraut 1er Cru Classé, 2005, Sauternes, 13.5%.

- 2005 was an excellent year in Sauternes, warm, with lots of Botrytis and very ripe fruit. Gold. Excellent big bouquet of noble rot. Great flavour. Good body and length. Delicious but the Rieussecs were heavier, classier and better. 8¾/10.
6. Château Rieussec 1er Grand Cru Classé, 2005, Fargues, Sauternes, 14%. Lovely gold. Big legs. Excellent strong bouquet of noble rot. Big body, complex. Lovely flavour of apricots and barley sugar. Sweet but balanced. Very long. Superb and will get even better with time. 10/10 already.
7. Château Rieussec, 2003, 14%. Very similar to the previous wine. 9/10.
8. Château Rieussec, 1998, 14%. Gold. Slightly less concentrated than the previous wine but complex and long. Some tasters preferred it to the previous one for its elegance. 8¾/10.
9. Château Rieussec, 1986, 14%. Two half bottles, with tough corks wedged in very tightly. A deeper gold. A really rich noble rot bouquet, with honey and barley sugar. Big body, complex, with a huge depth of flavour. Sweet but balanced. The flavour just spread out in the mouth and lasted for ages. Hugely popular. 10 (or more!) out of 10.
10. Du Toitskloof, Hanepoot (Muscat of Alexandria) Jerepigo, 2003, Breede River, Western Cape, 15.6%. Acid 5.6 g/l, residual sugar 216 g/l, pH 3.3. Deep gold. Very good bouquet, concentrated, with noble rot. Big body. Very sweet and very long. Delicious (and cheap at under £10 when bought several years ago). 9/10. This was harvested at 27° Balling (same as Brix and Plato, 270 g/l sugar), so fermentation was stopped very quickly to keep all that sugar.
11. Disznókő Tokaji Aszú 6 Puttonyos, 1999 (a magnificent year), classified First Growth since 1732, 11.5%. Furmint and Hárslevelű. Deep gold. Legs. Yet another big noble rot bouquet. Huge body. Very sweet but balanced and very long. Complex. 9/10.

Supper wines: sweet white, Battle Wine Estate, Saxon Dessert, Sussex, late-harvest Schönburger, 12%, NV; dry white, Cune Rioja, 2014, Barrel Fermented, Viura, 13%; dry reds, Chapel Down, Union Red, 2014, 12%, mainly Pinot Noir (this was consumed very quickly, with appreciative comments); Luis Felipe Edwards Carmenère Shiraz 2015, Valle Central, Chile, 13%.

The Saxon Dessert wine was very good, with a delightful barley sugar and marmalade flavour. I gave some to a group of experienced wine-tasters three days later, showed them the list of these wines, and was surprised when the consensus was that this English wine was the 6 putts 1999 Tokaji!

People had difficulty in choosing their favourite wine of the evening, many naming three. Wines 1, 3, 5 and 9 were the most often mentioned. After the supper provided by Brenda Lamb, members stayed happily socialising until well after 10pm, very satisfied with sweet wines.

*Bernard Lamb*  
Organiser and presenter





## London Branch

### 1980s FINE BORDEAUX FROM A MEMBER'S CELLAR

On 5th April, eighteen members and guests sat down in the Gunroom of the Naval Club in Mayfair to enjoy what turned out to be an outstanding tasting of Classed Growth Clarets from the 1980s. These came from the cellar of a recently joined member of the Branch, Lance Jaundoo, a retired civil servant, originally from Guyana. Lance started building a cellar of fine Bordeaux in the mid 1980s and generously donated the following wines for the tasting:

- Ch Ducru-Beaucaillou 1988, St Julien, 2nd Growth
- Ch Gruaud-Larose 1988, St Julien, 2nd Growth
- Ch Talbot 1986, St Julien, 4th Growth
- Ch Léoville-Barton 1986, St Julien, 2nd Growth
- Ch Lynch-Bages 1987, Pauillac, 5th Growth
- Ch Pichon-Longueville Comtesse-de-Lalande 1988, Pauillac, 2nd Growth
- Ch Pichon-Longueville Baron 1988, Pauillac, 2nd Growth
- Ch Montrose 1989, St-Estephe, 2nd Growth
- Ch Latour 1985, Pauillac, 1st Growth

All the wines were in excellent condition. I am grateful to our Chairman, Jeffrey Benson, who provided the following notes for the wines that he particularly enjoyed:

#### 1988 Ducru-Beaucaillou

Appearance: Opaque with a slightly brown rim

Nose: Ripe blackcurrant with spice

Palate: Superb black plum with vanilla; light tannins

#### 1986 Château Talbot

Appearance: Garnet with brown rim

Nose: Sweet, ripe black cherry, vanilla and spice

Palate: Ripe, rich centre, savoury finish with soft tannins

#### 1988 Pichon-Longueville Comtesse-de-Lalande

Appearance: Opaque with a brown rim



Nose: Very deep, rich blackcurrant, black cherry and spice

Palate: Very good depth of ripe fruit as on the nose with a finish of liquorice and leather; still showing youthful tannins

#### 1989 Château Montrose

Appearance: Opaque and browning

Nose: Very deep blackcurrant and cedar, still closed

Palate: Still youthful tannins, tight and tough, needs another 3-5 years – superb wine

#### 1985 Château Latour

Appearance: Garnet and brown

Nose: Lovely ripe sweet cassis and vanilla

Palate: Soft, ripe blackcurrant, black cherry fruits and vanilla - fully developed and delicious.

Thanks also to Carole Goldberg, who provided a generous and delicious buffet supper after the tasting.

*Michael Daiches*



## Manchester Branch

### YU AT ALDERLEY EDGE...



Manchester members and guests gathered at Cheshire's newest, brightest, award winning Chinese restaurant. We were warmly welcomed by co-owner Vinny Yu (brother Victor is the chef) and general manager Kostas.

First course of wok seared scallops and wild mushrooms with chilli and garlic was a huge success with great flavours, accompanied by Muscadet 'La Divatte', Loire, the acidity of which worked very well. Next a palate cleanser of Trou Champenois, a cucumber sorbet served with Tribaut Brut Rosé which was a delicious, very light and delicate champagne.

Deconstructed crispy duck pancakes followed, very different from those we are used to, comprising very thin slices of delicate breast meat, delicious crispy pieces with vegetables and pancakes; a very well executed dish served with Tondeluna Rioja Tinto Joven, 100% Tempranillo, unoaked, refreshing, fruity and light.

Wok seared US grain fed ribeye in Sichuan pepper sauce was our main course; melt in the mouth tenderness, full of flavour and the subtle oak of the Hecht & Bannier Minervois married well with the peppery spice. Finally coconut and Pandan crème with sliced caramelised pineapple was beautifully presented, the flavours combining perfectly, being described by one member as the best pudding he had had in a long time. An interesting pairing was Bodegas Baron Micaela Oloroso which was fresh and zesty, helping to cleanse the palate.

The wines were presented by Jerome Boullier of Morgenrot Wines who was charming, informative and patient. This was undoubtedly a most successful event, great food, interesting wine and food pairings and good company in very attractive surroundings with helpful and attentive staff, so much so that a number of members asked if we may have a return visit.

*Ronnie Costello*  
Chairman

*Photos: Courtesy of YU Alderley Edge*





## Manchester Branch

### ... RETURN TO ASPIRE

Once again the Manchester Branch opted to pay a visit to the Aspire Restaurant (based in Trafford College) for dinner preceded this time by a dessert demonstration. So, each armed with a glass of AOP Brut Champagne, we all trooped into the Demonstration Studio where we were greeted by Carol Brown (a recent recruit to Trafford College) who proceeded very ably to demonstrate how to assemble the sweet course we would all be enjoying later. This was very well received; and so to dinner.

The first course comprised Smoked Pork Croquettes with a juniper-infused pear and dill ketchup which made a mouth watering dish, well paired with a feisty Sauvignon Blanc, Sin by the Sea, Western Cape, SA.



Second course assembled an interesting combination of Cured Fish, red radish, cucumber and a shallot purée. I can hear you saying "what wine would complement this plate of food?" Well the Secretary's inspired suggestion of The Wine Society's Fino Sherry proved to be an admirable choice!

And so to what you would call the Main Course. We were presented with a fine plate of food based round Roast Venison



and supported by polenta, beetroot salsa, candied walnuts and blackcurrants. This called for a reasonably heavy red wine and Shiraz, Sin by the Sea, Western Cape SA filled the bill!

Finally, a delicious sweet course comprising three items on the plate, the first being an apple purée creation involving whipped cream, butterscotch, almond and praliné crumble and chocolate wafers; the second a sort of Bakewell Tart and the third a cream quenelle. What's not to like?

To round off the evening the kitchen staff were given a well-deserved round of applause by the diners.

*John Chippendale*





## Zurich Branch

### SWITZERLAND'S CHALET INDIA



In March, the members of the Zurich Branch had the opportunity to sample excellent Indian food and wines in the 'Chalet India'. This Indian restaurant in Horgen near Zurich has won the Certificate of Excellence with TripAdvisor and other recommendations. Owner Sudhir Chauhan and his team treated us with Indian classics and Indian wines.

The dishes were rather classic, but of excellent quality and with the spiciness adapted to our European palates. The biggest surprise for most of us turned out to be the Indian wines. The Viognier was dry and fruity with a balanced acidity and fitted the Indian food very well. But we also enjoyed the Shiraz, and this was a surprise, as we were warned that it might be rather flat. For this reason we were also offered some full bodied Rioja, but the Indian Shiraz was the clear favourite of our members.

The restaurant building is quite unique. It was built in 1898 next to the station Horgen-Oberdorf of the old Northeastern Railway as a restaurant in the so-called 'fretwork style'. The restaurant itself lets the guests feel the warmth and atmosphere of the old days with a cosy dining room overlooking Lake Zurich. The 'Chalet' is a real rarity. It is one of the few buildings of the late 19th century, which is still in its original shape and intended purpose. So, it has been given Swiss Heritage Protection.

The menu included the following courses:

#### Starters

Samosas (stuffed pastries), Pakoras (veggie fritters)





## Main Courses

Tandoori Sangam: Murg Tikka, Methi Malai Tikka, Lamb Tikka (the perfect combination for the tandoori appetite)  
Curry Dishes: Chicken Tikka Masala (chicken cooked in clay oven, simmered in tomato gravy and finished with a little cream and butter), Lamb Rogan Josh (lamb curry, specialty of Northern India), Palak Paneer (cubes of cottage cheese cooked in spiced spinach purée), Aloo Ghobi (cauliflower cooked with potato, tempered with cumin seeds and spices)

## Side Dishes

Rice, Nan, Garlic-Nan

## Desert

Gulab Jamun (Indian sweet, based on milk)

## Wines

*Dindori Reserve Viognier, India*

(Wine producer remarks: exotic apricot and lychee aromas trailed by a lengthy mineral presence and fresh tartness on the taste.)



*Dindori Reserve Shiraz, India*

(Wine producer remarks: developed on the hills of Dindori estate and matured for one year in fresh oak.)

*Kurt Haering*  
Chairman

# Gift of Membership

The gift of a year's IWFS membership to friends or relatives could be the ideal birthday, Christmas or 'thank you' present. When someone purchases such a gift they will receive a certificate, as shown, and an IWFS membership application form to give to the recipient(s).

The cost is the same as current membership rates for the Europe Africa Zone of IWFS which are:

|               |        |
|---------------|--------|
| Single        | £42.00 |
| Joint         | £55.00 |
| Young Single* | £21.00 |
| Young Joint*  | £27.50 |

Some branches have an additional branch membership fee which should be paid locally by the new member(s).



Membership can be redeemed for the calendar year in which the certificate was issued or the following year. If redeemed after 1st November in the year of issue it will cover membership up to the end of the following year.

Anyone wishing to purchase a gift of membership certificate should contact me, preferably by email [eazmembership@outlook.com](mailto:eazmembership@outlook.com), giving their name, address, IWFS branch(if any), type of membership required and the name(s) of the intended recipient(s) and I will send them the required certificate.

*Margaret Chippendale*  
EAZ Membership Registrar

\* Young members, both parties in the case of joint membership, should be under 36 on 1st January in the year the certificate is used.



# IWFS EUROPE AFRICA ZONE ANNUAL GENERAL MEETING

24th September 2017



How is your Subscription to IWFS spent?

What are the Society's plans for the future?

IWFS is more than just one Branch. The 138 Branches worldwide are divided into three Zones, each of which holds an AGM, which all members living in that zone are entitled to attend. Our Zone is holding its second Annual General Meeting in London on 24th September. Formal Notice of the meeting is on page 8. This is your chance to find out what is happening elsewhere in the Society and to hold the management to account. If you have concerns about the future of the Society, ideas about where its future lies, this is your opportunity to put them to a wider audience.

Have your say! Don't leave it to everyone else!

## Annual General Meeting

Venue: The Crowne Plaza Hotel, 100 Cromwell Road, London, SW7 4ER

Time: 1700 for 1715

Cost: FREE

We will be holding the Europe Africa Zone's second Annual General Meeting in London on Sunday 24th September 2017 at 1715. The AGM will take place at the Crowne Plaza Hotel, 100 Cromwell Road, London SW7 4ER, just a few yards from Gloucester Road tube station. From 1700 there will be a glass of something fizzy to welcome you before the meeting itself. There is no charge for attending the AGM but please let us know if you are planning to come so that we can make appropriate arrangements.

The AGM will be preceded, earlier in the day, by the Annual Meeting of Branch Representatives and sub-committee meetings on Events Planning, PR/Marketing, Membership and New Branches and Electronic Communications – for more information please see the IWFS website.

## HQS Wellington: Black Tie Dinner: 1830 for 1900 hrs

Cost £105.00 per head

A Black Tie Dinner onboard HQS Wellington will follow the AGM. Moored at Temple Stairs – five minutes walk from Temple Tube Station – this last surviving Grimsby class sloop saw service during the Second World War. She has served as the headquarters of the Honourable Company of Master Mariners since 1948. As well as a four-course meal in the Court Room we will enjoy an aperitif on the Quarter Deck, taking full advantage of the fabulous panoramic views from St. Paul's to the London Eye. The journey from the hotel, where the AGM will take place, to HQS Wellington will take approximately 20 minutes via the District and Circle lines.

## Menu

Poached Halibut and Sea Bream, Sea Lettuce Salad  
Canon of Romney Marsh Lamb, Dauphinoise Potatoes,  
Baby Carrots and Sugar Snap Mange Tout

A trio of Desserts:

Crème Brulée, Choux Pastry Tart, Rum Crème Anglaise  
Raspberry Sorbet

(A vegetarian alternative can be ordered in advance.)

## Wines

Apéritif: Hambledon Première Cuvée

Touraine Sauvignon Blanc, André Simoneau 2015 Anjou –  
Touraine

Châteaux des Landes 2013 Lussac-St Emilion – Right Bank  
Bordeaux

Late Harvest Chardonnay Viognier 2011, Gimenez Mendez Las  
Brujas, Mendoza

## Staying Overnight

You may prefer to spend a night in London rather than travel home after the dinner. We have negotiated an advantageous rate with the Crowne Plaza Hotel where the AGM is being held.

One night at the Crowne Plaza Hotel including full English Breakfast: £195.00 for single occupancy; £205.00 for two people sharing. Please book your hotel room direct with the hotel. You can email [lonke.reservations@ihg.com](mailto:lonke.reservations@ihg.com) or telephone: 0207 341 2340, mentioning IWF. Or you can book on-line using the code IWF.







**IWFS EUROPE AFRICA LIMITED: ANNUAL MEETING OF EUROPE AFRICA ZONE, BRANCH REPRESENTATIVES**  
11.00am on Sunday 24th September 2017 at Cromwell Suites, Rooms 1 and 2, The Crowne Plaza Hotel, 100 Cromwell Road, London, SW7 4ER

## AGENDA

1. Identification of Branch Representatives
2. Apologies for absence
3. Identification of any proxies
4. Consider and confirm the Minutes of the Annual Meeting of Branch Representatives held 14.07.2016 and any matters arising therefrom not otherwise on the Agenda.
5. Report by the Chairman of the Europe and Africa Zone
6. Report by the Treasurer and presentation of the Accounts for 2016
7. Report by the Events Coordinator
8. Advice to the Board of Directors on the membership of the Executive Committee
9. Nomination of Directors. (The current Directors are Ian Nicol, Chairman; Michael Messent, Vice Chairman; and John Nicholas, Treasurer. They have served as Directors pursuant to transitional provisions contained in the Articles of Association of the newly incorporated Company. They have all indicated that they are willing to accept nomination for election as Directors at the next General Meeting of the Company. The Representatives have power to nominate any member of IWFS Europe Africa Limited as a Director)
10. Discussion points raised by the Branches
11. Any other business

Dear EAZ Branch Chairman/Secretary,

We maintained the Annual Branch Representatives Meeting (ABRM) in our structure during incorporation, as it is important that your Executive Committee get feedback from the Branches.

I am now calling on each Branch to put forward a representative to attend this year's ABRM to be held in the Cromwell Suite Rooms 1 and 2 at the Crowne Plaza Hotel, 100 Cromwell Road, London SW7

4ER on Sunday 24th September 2017 at 11:00am. The representative may be the Chairman, Secretary or any other subscribing member of the Branch. Branches with more than 50 subscribing members may nominate two representatives. The formal meeting will last around one hour with further opportunities to talk to the Executive Committee over lunch.

This meeting is important, and is the channel for getting across the views of Branch members to the Europe Africa Executive Committee and onwards to Council if appropriate. In addition, this Representatives meeting has a defined legal role including the power to nominate Directors and advise with regard to the make-up of the Executive Committee. The Annual General Meeting of the Company to be held at the same venue on Sunday 24th September 2017 (meeting at 17:00 for a 17:15 start) is the forum at which the Directors will be formally elected or re-elected by all the members of the IWFS Europe Africa Zone.

The ABRM meeting should be seen as a forum for discussion about the best direction for the future of the Society in the Europe Africa Zone and so it should be worthwhile for each Branch to be represented, and in addition it is a good social opportunity to meet with other branches. Please reply to John Nicholas at [johnsnicholas@aol.com](mailto:johnsnicholas@aol.com) and Tricia Fletcher (see below) so that numbers for catering can be established.

The Branch should give notice to the Secretary (Tricia Fletcher, West Bank, 1A Wood Road, Summerseat, Bury, Lancashire BL9 5QA. Email: [tricia.fletcher@btinternet.com](mailto:tricia.fletcher@btinternet.com), Tel: +44 (0) 1204 884 934) of the representative nominated as soon as possible and in any event prior to the start of the meeting. Further, please give the Secretary notice of any matter of substance which you would like to have discussed fully not less than 3 weeks before the meeting, although any matter raised during the meeting may be discussed at the discretion of the Chairman.

A Branch unable to appoint a representative may appoint a proxy by giving written notice to the Secretary before the meeting of the name of a representative of another Branch or any member of the Society who is able to attend the meeting in person.

*Ian Nicol*  
EAZ Chairman

## EAZ COMMITTEE MEMBERS JUNE 2017

1) **Ian Nicol** – Currently Chairman of EAZ Executive Committee and International Council of Management also Director and Chair of IWFS EA Ltd. Member of Blackpool and Fylde Coast Branch for seven years. Retired Manufacturing Executive.

2) **Michael Messent** – Currently Director and Vice Chairman of the Zone Executive Committee. Member of the Wessex Branch for 34 years. Retired Solicitor.

3) **John Nicholas** – Director and Treasurer of the Company, member of Council of the Society for EAZ and Director of The IWFS Ltd. Member for eight years and Treasurer of Zurich Branch. Retired Chartered Accountant.

4) **Tricia Fletcher** – Currently Secretary of EAZ Executive Committee. Member of Manchester Branch for over 20 years, and a

former Branch Chairman, Secretary and Treasurer. Retired General Practitioner.

5) **Leonie Allday** – Chairman and former Secretary / Membership Secretary of Bath & Bristol Branch, to which I have belonged for seven years. Qualified in Wines and Spirits to WSET Level 3 (Advanced), now tutoring for WSET in the Bristol area. Retired University Lecturer. Over thirty five years of experience as a charity trustee (various charities).

6) **David Chapman** – Currently Awards Officer of the Zone Executive Committee. Member of the Manchester Branch for 30 years and a former Branch Chairman. Retired Judge.

7) **Margaret Chippendale** – Currently Membership Registrar for Europe Africa Zone. Member of Manchester Branch for six years. Retired Research Chemist.

8) **Hilton Kuck** – Currently Africa Representative for EAZ Executive Committee. Member of the Cape Town Branch and a former Chairman. Occupation – Dental Practitioner.

9) **Peter McGahey** – Currently Secretary/Treasurer/Branch Contact and Web Wizard of Herefordshire & Monmouthshire. Previously the Chairman. Retired Regional Manager from Chartered Management Institute. Trustee with Citizens Advice (Monmouthshire) and Secretary of a housing charity in Wales.

10) **Stephanie Shepherd** – Events Coordinator and Member of IWFS EA Ltd Executive Committee, Chairman IWFS London 2018 Festival Committee, IWFS member since 2005, currently an active member of London, St James's and Surrey Hills Branches. Former charity trustee – National Childbirth Trust and Homestart Rushmoor & East Hart.



# *The International Wine & Food Society*

## EUROPE AFRICA ZONE



The London 2018 International Festival opened for booking at the beginning of May, and over 150 members from around the world have already reserved their places. There are still a few tickets for the whole Festival available but they are going fast, so if you are still debating whether to take the plunge and take part in this fantastic event: book soon. Full details of how to do this are on the [iwfs.org](http://iwfs.org) website. This is a unique opportunity, which only comes to our region once every nine years.

Some venues are much larger than others and can take more guests, so in the next few months we will be offering members the opportunity to book some of the individual events. This is a great way to experience some of the fun of a festival and to dip a toe into IWFS travel without committing to the whole thing. Many of the members who try an event or two go on to book for other festivals around the world. We will advertise these events in Food & Wine and by email direct to members. But if you think you would be interested in participating in this way, you might like to register your interest with Stephanie at [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com)

### THE FESTIVAL PROGRAMME

The programme is taking shape. Half a dozen members of the Organising Committee selflessly tasted their way around the English Wine Producers Press and Trade Tasting in early May searching for the very best English Wines. With close to 100 wines on offer this was no mean task, but we managed to achieve a short-list. An outline of the programme is on the website at [www.iwfs.org](http://www.iwfs.org). We will be holding a wine tasting and lunch at the Merchant Taylors and at the Hurlingham Club, and a dinner at Eltham Palace. We will visit Forman's of Fish Island for a tour and lunch during which their Managing Director Lance Forman will talk about his family's involvement with the production of the best smoked salmon in the world. We will finish with a Gala Dinner at the Goldsmiths Livery Hall.

### PRE AND POST TOURS

In addition to the core programme every International Festival offers a programme of pre- and post-Festival Tours. Two of ours, Ireland and Gourmet London, are fully booked but the pre-tour to Champagne and the post-tour of Sussex and Hampshire Wineries still have space. The Champagne Tour will be lead by Julian White, whose tours are legendary among London wine lovers. The party will stay in Reims and will visit well-known houses as well as small artisanal producers taking in some top quality restaurants along the way. Travel throughout will be by luxury coach. In Sussex and Hampshire there will be a similar mixture of the small boutique producers and the larger well-known vineyards. Members will also spend a day at Parham House, a privately owned Elizabethan Manor House. Travel will be by luxury coach and members will stay at Ockenden Manor Hotel in the medieval village of Cuckfield.

More details of both of these tours are on the Festival web pages. If you think you might be interested in taking part please contact Stephanie Shepherd, Chairman, London International Festival Committee on [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com). Priority is being given to members taking part in the Festival but a few places may be available for those who only want to do the tours.

One way or another we hope to see many of you in London during the Festival.

In the coming months we expect to publish information about some of the venues we will be visiting which will also be posted on the website.

If you would like early information about the programme or have any queries about the event please contact: Stephanie Shepherd, Chairman, London International Festival Committee at [stephanie.shepherd@iwfs.london](mailto:stephanie.shepherd@iwfs.london)

