



Food & Wine

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

Issue 132

June 2018

*Celebrating
85 Years*



**1933
2018**

**ORANGE: THE FOURTH
WINE COLOUR?**

DRAFT ANNUAL REPORT

IRISH DELIGHTS TOUR

WINE JUDGING

**HEMEL-EN-AARDE VALLEY
WEEKEND AWAY**

Chairman's message



As this issue of Food & Wine goes to bed, for typesetting and printing, the London Festival is coming to a close with the post festival tours just finishing. The Europe Africa Zone welcomed 212 members from all zones to one or more events at the festival with over 160 completing the whole event in London. At the final dinner at Goldsmith's Hall, 205

members dined together in one of the biggest gathering of members of the Society for some time. They will be taking home many happy memories, new friendships and new things learnt. The next issue of the magazine will contain full write-ups of the Festival Events. Meanwhile a write-up of the Irish Delights Pre-tour by Fran Gerard from Adelaide in this issue will give you a taster, with lots more to follow.

The Society was delighted to have Oz Clarke present the André Simon Lecture at the Merchant Taylors Hall. The lecture entitled 'Hot and Cold but mostly Cold. What the present and future holds' talked about the impact of climate change over the next 30 years and its impact on wine growing areas. Oz mentioned the tools the winegrowers and winemakers might use to ameliorate the impact – new root stocks, different grape varieties, canopy management, natural less efficient yeasts etc., but some areas will become too hot and other non-wine growing areas will come onstream. It was appropriate that Oz then led a wine tasting of English Sparkling wines which

demonstrated the positive impact a one degree average temperature change in the British climate had made over the last ten years. However, unpredictable weather events in the UK were still a major challenge to winegrowers. A full transcript of the lecture will appear on the website shortly.

Our next event will be the AGM weekend in Bristol on the 22nd and 23rd September. Bristol & Bath and Herefordshire & Monmouthshire Branches have put a lot of effort into presenting an interesting itinerary. Please try and join us for the whole event or just for a day. Details in this magazine and on the website.

After doing a sterling job as Editor of this magazine, as many of you have commented, Nathalie Rosin is having to relinquish the role due to work and family commitments, so we are now searching for a new Editor. The role of Editor has changed significantly over the last few years. No longer does the Editor have to be a committee member, nor typeset the copy as we have an outside agency to do this. The Editor has to co-ordinate with the Editorial Board (Editor of F&W Online and Events Co-ordinator) to ensure timely announcement and booking of events, receive copy from regular contributors and branches, and co-ordinate with the printer. If you think you could take on this role or wish further information please get in touch.

Ian Nicol

Chair, EAZ and International Council of Management

Front cover: Ribolla Gialla grape vines in Gravner's vineyards in the Friuli region (photo courtesy of Simon Woolf, see page 9).

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 or for information about the Society in brief visit our Wikipedia page <http://en.wikipedia.org/wiki/>



Editorial

My latest foray into Wine and Food was a quick walk to the local pub where I enjoyed a heavy burger with a bottle of dire Prosecco bubbly. Not quite the stuff memories are made off, except to remember not to go back there! But that is what it is all about: despite the majority of indifferent meals, to have the opportunity and the joy of looking forward to a special meal or a special event, with like-minded people, such as the weekend festival in Ireland (report on page 12) which was the precursor to the London International Festival and its other pre- and post- festival tours. These will feature in the October issue of Food & Wine and I hope that members who attended any part of the Festival will take the time to share some aspect of their experience, even if only a short paragraph or a photo...

This issue also includes the Draft Annual Report for 2017, the approved version of which will be presented to members during the 'business' part of the EAZ AGM Weekend Festival in Bristol in September. Leonie Allday is putting together the final details of the festival and hopes to see you there.

As our Chairman has mentioned, I am handing over my apron and hope that someone else will have the time and attention to detail to carry the magazine to bigger and better things... I have received lots of encouraging complimentary comments from different sources, and believe that the magazine has been brought to a good standard, enjoyable to view and read and that it provides a good platform from which it can be improved further.

The next Editor need not live in the UK, just have a good command of the English language, and be sufficiently organised to ensure that the information on authors or events is available in good time. Articles and photos are directed to the Editor's personal email from the 'editor.eaz' address. Once these have been edited, copy and photos then get emailed to our professional page designer, Jayne, who has done an amazing job with the layout and coped tremendously well with delays, indifferent photos or sourcing free-to-use material. She will be able to guide and keep up the standard until the next editor finds his/her feet...

Once all the page layout corrections have been checked and final layout approved, the PDF file gets emailed to the printers and a final print-ready file is checked and given the go-ahead. I will be happy to advise/chat/help whoever takes on the job and provide a proper hand-over. Finally, I would say that the Editor's role is to 'enable' the magazine, for the members of the IWFS, by the members of the society.

I have very much enjoyed receiving all your contributions, be they sit down events or outings, and hope you will all continue to be as generous to the next incumbent...

I wish you all continued enjoyment and learning.

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 (printed)**
deadline for copy from contributors 10th 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 (printed)**
deadline for copy from contributors 10th January; publication to members 28th February

Food & Wine

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Editor
Nathalie Rosin
email:
editor.eaz@iwfs.org

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The Society welcomes
applications for membership

For information please contact
Margaret Chippendale
EAZ Membership Registrar
Brindle House
100 North Road
Glossop
SK13 7AX
email:
eazmembership@outlook.com

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eazmembership@outlook.com



Contributors



Draft Annual Report 2017

John Nicholas is member of the Zürich branch which he joined whilst working and living in Zürich and he and his wife, Joan, are still resident in Switzerland. He became treasurer of EAZ in 2013 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 entire events in Switzerland and the July 2017 Stockholm weekend festival with Joan.



Notice of Meeting/Form of Proxy

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. David was recently elected as EAZ Company Secretary.

Orange: the Fourth Wine Colour?

Simon J Woolf is an award-winning English wine and drinks writer, currently clinging to mainland Europe in Amsterdam. Originally trained as a musician, Simon worked variously as a sound engineer, IT consultant and alternative currency designer before wine took over his life. His writing career began in 2011 with the founding of The Morning Claret – an online wine magazine which has become a web-wide resource for natural, artisanal, organic and biodynamic wine.

He contributes regularly to Decanter magazine, Meininger's Wine Business International and many other publications on and offline. He is the author of *Amber Revolution*, the world's first book about orange wines, which is published in September 2018.



Irish Delights Pre Tour

Fran Gerard is a retired Healthcare professional living in Adelaide, South Australia. She is a member of IWFS Victoria Branch and travels extensively to Society events around the world. Fran is a keen follower of sport, ballet and the arts and of course wines. She is a great speaker at events and is known for her humour and frankness.



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Wine Judging and the Other Judges

Dr Bernard Lamb has been making wines, beers and liqueurs for 47 years. He is a member of Wines of Great Britain Ltd (formerly called the United Kingdom Vineyards Association) and is President of the National Guild of Wine and Beer Judges, 2017-2019. He has a DSc in fungal genetics and did research and teaching in genetics at Imperial College London for 40 years. His books include applied genetics, wine and beer judging, standards of English, how to use the Queen's English, and human diversity. He has been a member of the IWFS London Branch since 1993.



Hemel-en-Aarde Valley Great Weekend Away

David Swingler is past Chair and current Cellarmaster of IWFS Cape Town. A writer and taster for Platter's South African Wine Guide for 21 years to date, he has consulted to restaurants, game lodges and convention centres, taught wine courses and contributed to radio, print and other media. A psychiatrist by day, David is intrigued by language in general, and its application to wine in particular.



IWFS & the General Data Protection Regulation

Peter McGahey joined IWFS in Hereford about 20 years ago and has been variously Chairman, Secretary and Treasurer. He is currently a member of EAZ Executive Committee and with the introduction of the GDPR has taken on the role of Data Controller for EAZ. Now retired, he lives with his partner Sue – who is a branch committee member. They enjoy their food and wines and grow some of their own produce.



News from the International Secretariat

Dear EAZ members,

May has been a very busy but productive month at the International Secretariat (IS). The International Council of Management (ICM) met on Monday 28th May when the global activities of the Society were discussed. A number of them are mentioned below. A General Meeting was held where a vote was taken, and passed, to appoint two extra Directors of IWFS Ltd - to provide the Asia Pacific Zone with representation on the Board, commensurate with the recent growth in its membership. The Americas also gained a Director's position to maintain the balance of representation by zone, according to the number of members. So there are now 8 Directors on the Board of IWFS Ltd – Americas 4, Europe Africa 2 and Asia Pacific 2. The Board feels this is a positive move to allow balanced representation of the members on international matters.

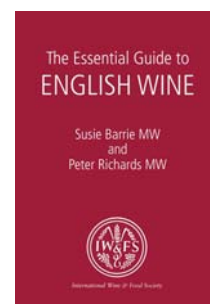
Your zone's **Triennial International London Festival**, under the guidance of Stephanie Shepherd, (28th May to 1st June) offered 160 visitors a full itinerary covering many different aspects of food and wine as well as finding out more about London itself. The IS arranged for Oz Clarke, broadcaster and author of a collection of bestselling and award-winning wine books, to present this year's **2018 André Simon Lecture** – titled "Hot and Cold but mostly Cold. What the present and future holds." Oz had the audience captivated as he gave a powerful presentation on the impact climate change is having on the global wine scene. A full copy of the lecture will be added to the website for all to view and I strongly recommend you read it, whatever your views. Please also see Ian's Chairman's report for some snippets too. After many wonderful events, the Festival drew to a close on Friday 1st June with the Gala Dinner being held at Goldsmith's Hall – a number of the EAZ members

were there bringing the attendance figures to 205 which was quite a gathering. This is a venue befitting the grandeur of this important Festival in the Society's international calendar and was certainly a most memorable occasion. The Pikemen and Musketeers re-enacted their role as traditional "Duty Guards", in ceremonial uniform dating back to the 1640s, and led the members of the top table to their seats before dinner could begin.

Monograph

This year's monograph focuses on English wines to complement the Festival titled "The Essential Guide to English Wine". Award-winning authors, Susie Barrie MW and Peter Richards MW give us their well-researched insight into this exciting phase of the English wine scene. The monograph begins with: "The emergence of a credible new force in the world of wine is a momentous occurrence. It adds something new and exciting to what is already a fascinating global scene. England today fully deserves its place at wine's top table." It includes an A-Z of the Key Producers, and a list of importers around the world for those further afield. Plus if you are planning a visit to experience English vineyards first-hand there is a chapter outlining wine tours which you can arrange yourself. As I write a post-tour of English vineyards in the counties of Hampshire and Sussex is also taking place giving members the chance to learn more about this dynamic wine scene.

The monograph was published in time for the Festival and also English Wine Week and copies are to be posted/couriered out to members (one per household) in June.



2019 Membership / Vintage Card and App

The Wines Committee held their annual meeting in May, chaired by Wines Committee Chairman, Ron Barker, to run through the submissions from our expert consultants around the world. Assessments in the northern hemisphere are rather reserved: Napa and Washington plus Alsace and Hungary's Tokaji were the only regions being reported as excelling in 2017. In the southern hemisphere Australia's Clare Valley (Riesling), Western Australia and Tasmania are tops for 2018. The vintage assessments and drinkability of the vintages will all be updated and will be available on your 2019 Membership Card and also via the App (you can still download this year's version onto your mobile device via the following website tabs – Secretariat/For Members/Vintage App & Card).



Awards

Four international awards were made during the Festival, two were to Europe Africa members – firstly an André Simon Silver



medal was presented to Ian Nicol by Society President Dave Felton at Eltham Palace on Thursday 31st May. This is in recognition of his dedication and work for the Society as Chairman for both the EAZ (since 2014) and also the International Council Management (since 2016) roles which he currently fulfils.

The AS Silver medal was awarded to Stephanie Shepherd, at the Gala dinner, for not only her committed efforts in organising this Triennial International Festival in London but also other international events including the Baltic Cruise in 2017 and Savoie, France in 2015. Ian is seen here presenting Stephanie with her award.

85th Anniversary competition

I am aware of a number of branches whose plans for their celebratory event are already underway. Just as a reminder – the 85th Anniversary logos are available for the Branch Admins to access via their zone pages on the website or you can email me (sec@iwfs.org). In addition, the menu and recipes from the inaugural dinner are all available for you to view too. To commemorate this special occasion there will be a prize of £500* worth of wine for the best event. Please see below the competition details.

I will close with a note of thanks to Stephanie Shepherd and her team of Festival organisers for such a wonderful Festival packed with events which were educational, informative, impressive and entertaining - capturing the essence of the Society. I trust that the 160 members and guests from 17 countries of this truly international event will agree. A full report on the Festival will appear in the next printed issue of F&W.

Andrea Warren

International Secretariat
4 St James's Square,
London SW1Y 4JU
Tel: +44(0)20 7827 5732



IWFS 85TH ANNIVERSARY COMPETITION

Branches are invited to take part in the IWFS 85th Anniversary competition. The winning branch will be judged to have created and held the most stand-out event. We are aware how much pride the branches take in the quality and standard of their events. As this is our 85th Anniversary branches are invited to record their anniversary event and send us the details. The event can be a joint branch event and the prize will be divided accordingly. Event submissions will be archived, as appropriate, so they can be used to record how the event was celebrated and to be viewed for reference in years to come.

The Prize Wine to be shared and enjoyed at a branch event, to the value of £500*.

The Criteria which will be considered:

- Invitation design
- Theme / costume for the event
- Menu
- Venue
- Table decoration
- Photographs of the event

Submissions should include samples and/or photo evidence of the above and should be by post, or email, to the International Secretariat on sec@iwfs.org or via your zone contact (Leonie Allday, EAZ; Rose Clemson, Americas; Amber Dowling, APZ). All entries shall remain the exclusive property of IWFS Ltd and may be archived and/or published at any time by IWFS Ltd on www.iwfs.org or in its publications or other promotional activity.

Deadline for submissions 7th January 2019

Judges IWFS Council members and Hon President will be the judges. The judges' decision is final.

*or equivalent value in your currency



ANNUAL REPORT 2017: For Approval At The AGM

IWFS Europe Africa Limited

The Annual General Meeting of the Company has been convened for Sunday, 23rd September 2018 in Bristol 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 13th July 2018 for their respective approval. The Independent Reviewer will complete his report shortly thereafter.

After approval by the Executive Committee and the Independent Examiner, 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.

The following table has been extracted from the draft 2017 Annual Report.

IWFS Europe Africa Limited

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

	2017	2016
	£	£
Total operating income	30,125	30,859
Total administrative expenses	29,466	27,229
Operating surplus	659	3,630
Net surplus from EAZ festivals and events	26,974	9,508
Surplus before taxation	27,633	13,138
Surplus after taxation	27,618	13,117

Balance sheet as of 31 December

	2017	2016
	£	£
Sundry debtors	3,957	156
Festival and event payments in advance	93,052	4,484
Cash at bank	268,567	146,493
Total current assets	368,576	151,133
Subscriptions received in advance	944	1,147
Festival and event receipts in advance	212,990	22,593
Sundry creditors	916	1,285
Deferred income for IT training and development	2,956	2,956
Total creditors	217,806	27,981
Net assets	150,770	123,152

Accumulated funds

Balance brought forward	123,152	110,035
Surplus after tax for the year	27,618	13,117
Balance carried forward	150,770	123,152

Commentary

In 2017, there was an overall surplus of GBP 27,618 compared with GBP 13,117 in 2016, reflecting an increase in surpluses generated from festivals and events and the reduced fees from the Society as its surplus funds continued to be reduced.

Total operating income decreased by GBP 734 compared with 2016, mainly because of VAT levied on membership fees received after 1st May 2017. The Company was obliged to register for VAT because of the amount of revenue generated and to be generated for the 2018 London International Festival.

Total administrative expenses increased by GBP 2,237 compared with 2016 primarily due to higher magazine costs, partly arising from an additional edition of Food and Wine online, and a much reduced currency gain on euros held as well as costs of accounting resulting from the purchase of and use of an accounting system to enable VAT reporting.

The net surplus of GBP 26,975 from the Baltic cruise and the festival in Stockholm was higher than expected partly because of a volume rebate from the cruise line. Such levels of surplus from festivals may not be achievable in the future and though the 2018 London International Festival should generate a surplus, it is a benefit which will only occur once every nine years.

The Company continues to have a strong balance sheet, sustained over the last few years by the continued financial success of festivals and one-off benefits from changes in the financing of the Society. Membership fees do not cover the expenses needed to carry out the activities of the Europe Africa region of the Society. Such activities are themselves heavily subsidised by the efforts of those members who contribute their services on a voluntary basis.

The accumulated funds balance as of 31 December 2017 increased by the surplus after taxation to GBP 150,770. The accumulated funds and the substantial increase of GBP 101,829 in net advance receipts for festivals were held in bank accounts which increased overall by GBP 122,074 to a total of GBP 268,567.

The accumulated surplus is held for the future benefit of members and future members. As well as enabling lower levels of membership fees, the funds need to be invested in order that members can derive further benefits from the Society and to sustain the development of the region by attracting future members.

John Nicholas

Treasurer, IWFS Europe Africa Limited
7th June 2018



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 at The Avon Gorge Hotel, Sion Hill, Bristol, BS8 4LD on Sunday 23rd September 2018 at 16:00 hrs for the following purposes:

1. To receive and adopt the Report of the Directors and the Financial Statements for the year ended 31st December 2017.
2. To appoint Michael Slater as Independent Examiner for the financial year 2018.
3. To transact any other ordinary business of the Company, which may be transacted at an Annual General Meeting.

Notes:

- (a) 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:

David Chapman – Secretary

15, Ashborne Drive, Summerseat, Bury BL9 5PD

Email: db.chapman@btinternet.com

so as to arrive by midday on Monday 17th September 2018 at the latest.

- (b) 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 Avon Gorge Hotel, Sion Hill, Bristol, BS8 4LD on Sunday 23rd September 2018 at 16:00 pm.

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 2017. For ☐ Against ☐
2. To appoint Michael Slater as Examiner. For ☐ Against ☐
3. To elect Michael Messent, John Nicholas and Ian Nicol as Directors. 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:

David Chapman (Secretary), 15 Ashborne Drive, Summerseat, Bury BL9 5PD

Email: db.chapman@btinternet.com

ORANGE: THE FOURTH WINE COLOUR?

by *Simon J Woolf*

Is there any more confusing category than orange wine? It's a term that appears more and more, both on Michelin star restaurant wine lists and in trendy natural wine bars. "But isn't it the same as natural wine?" is the question on many people's lips – and "are the wines really orange?". Some sceptics suggest that the genre is nothing more than an excuse for faulty, oxidised wines – an emperor's new clothes phenomenon.

The easiest way to solve this puzzle is to see orange wine as the fourth wine colour. The term properly refers to white grapes which have been fermented with their skins (and sometimes stems) for a prolonged period of days, weeks or even months. It describes a winemaking technique, just as 'white wine' refers to white grapes without their skins, 'rosé' refers to red grapes with very minimal skin maceration, and 'red' refers to red grapes with the skins. Natural wine, in contrast, refers to a broad ethos of minimal intervention winemaking which can encompass all four wine colours made in any style imaginable.

The technique of treating white grapes as if they were red produces a markedly different style of wine, with flavour and aroma components from the skins that would normally be lost in modern white winemaking. Not only are orange wines typically more concentrated and intense than their non-macerated cousins, they are also considerably more textured and structured, sometimes with significant tannins, depending on the grape variety and the amount of skin contact.

The term 'orange wine' was coined by UK importer David A. Harvey in 2004, during a season of work experience in Frank

Cornelissen's cellar on Mount Etna, Sicily. He later explained "Harvesting and selecting grapes for Munjebel Bianco, we talked/drank Gravner, Radikon, Vodopivec, when a conundrum became apparent: there was no name for this emerging genre." Harvey coined the term 'orange wine' by a process of elimination, as he later explained in *World of Fine Wine* magazine in 2011: "Candidates for names were macerated (technical), amber (obscure), yellow (taken), gold (pretentious), and orange, which delightfully is the same word in English, French and German". Some winemakers are uncomfortable with the term, feeling that the colour association is misleading. Gravner and most Georgian growers prefer 'amber wine'.

Saša Radikon, winemaker at his family's seminal estate in Friuli Collio, confirms: "The name may not be ideal, but this style needs its own category – if customers order a white wine and it turns out to be this surprising dark colour, they might not be so happy". He pushes the definition further: "For me, a proper orange wine must be fermented with wild yeasts, and without temperature control – otherwise you're muting the very characteristics you want to extract from the skins."

The genre has invited a significant amount of prejudice and misrepresentation. Critics sometimes mistakenly assume that the darker hue signals oxidation – or that the skin contact process inevitably spoils the wine. Neither is true – the colours come from the skin's pigmentation, not from oxidation, and although the winemaking style is often oxidative (open-top oak or plastic fermenters are popular), producers typically seal vessels after fermentation to prevent oxidation.

Collio vineyards, Gravner





Stanko and Sasa Radikon, September 2014

Confusion with the 'natural wines' category is rife. It's true that many producers of orange wines are keen on minimal intervention and low (or no) sulphur, but this isn't a pre-requisite for the style, Saša Radikon's comments notwithstanding. Most orange wines fit into the natural wine oeuvre, but more mainstream producers have also used the technique together with more interventionist practices such as temperature control, blocked malolactic fermentation and filtration.

The assertion that orange wine is a fleeting fad is another misconception. In Friuli and neighbouring Slovenian Brda, maceration of white grapes is as old as the Collio hills. There's a very practical basis - macerated white wines generally have increased longevity, due to the anti-oxidants in the tannins which act as a preservative. In 1844 Matija Vertovec, a priest from the nearby Vipava valley listed the benefits in his winemaking manual "Vinoreja za Slovence" (Winemaking for Slovenians). He recommends skin macerations "from 24 hours to 30 days", noting "it improves the flavour and durability of the wine, and ensures it will ferment to dryness". Nevertheless, this venerable method was largely forgotten as wineries

industrialised in the 1970s – stainless steel tanks and cultured yeasts were the new religion, fresh water-white Pinot Grigio the holy grail.

Fast forward to the mid-1990s: Stanislao "Stanko" Radikon (who died in 2016, aged 62) and Joško Gravner, two iconic Collio producers in the hilltop village of Oslavia, were searching for a more "back to basics" methodology. Radikon felt that his Ribolla Gialla – a thick skinned but not very aromatic white variety – had far more to give. The revelation came in 1995 – lengthy skin contact, just like Stanko's grandfather had used, was the way to unlock its power. Saša Radikon reflects on how much potential was lost through not using this technique: "For years, it's as if we were just making a rosé from the grapes of Chateau Pétrus".

Gravner also experimented with extended maceration for his white grapes in the mid-1990s, but ultimately sought inspiration further afield. Although macerated white wines have a rich heritage spanning hundreds of years in Friuli Collio and Goriška Brda, the tradition in Georgia can be traced back as far as 6,000BC. Georgians have been macerating both their red and white grapes in qvevris (large earthenware amphorae with a sharp pointed bottom, which are buried up to their necks in the ground) since antiquity.

The qvevri winemaking method is simplicity itself – grapes with their skins, and sometimes stems are thrown into a meticulously clean qvevri, and left to ferment spontaneously. The cap is normally punched down manually during the fermentation, and the qvevri will then be sealed with a wooden lid, earth and rocks. Several months later, the qvevri is opened (often with some ceremony) to hopefully reveal a delicious, amber coloured liquid which has naturally cleaned itself as the lees and other solid matter all collect in the bottom in the point of the qvevri.

Qvevri white wines, made from indigenous varieties such as Rkatsiteli, Mstvane, Kisi or Tsolikouri, are often extremely tannic, savoury and pungent. At their best, they have entrancing aromas of jasmine, ripe fruit and wild herbs, and deep, earthy



Disused qvevris in Gravner's vineyards



Beautiful hues of orange wine, Klinec, Slovenia



Qvevri wine poured direct from the qvevri, New Wine Festival, Tbilisi, May 2017

flavours on the palate. Gravner visited in 2000, and was so inspired with this “womb for the wine” and the results it was capable of producing that he switched to using qvevris from the 2001 vintage. His choice entailed huge expense and effort, as exporting the precious qvevris and transporting them safely to Italy was not trivial. Only two of Gravner's first order of 11 qvevri survived their long journey intact, and it would take him a further four years before he had amassed the 46 vessels that now lie in his seminal cellar.

Some critics have suggested that orange wines can't express terroir or varietal characteristics. Grape variety and location are important – some varieties react better to skin maceration than others. It's not an accident that the style's revival began in Oslavia – the indigenous Ribolla Gialla, with its thick, flavoursome skin is perfectly suited to the microclimate and to extended maceration. There is no reason why terroir should be obscured by skin fermenting white grapes any more than it would for reds – the winemaking method, with maceration of the skins, is identical.

Producers worldwide are now enthusiastically experimenting with the style, but there are still few specialists outside Italy, Slovenia and Georgia. The technique requires perfect, healthy fruit and skilled winemaking to deliver great results. It's also a brazen and not inconsequential choice for the grower to take, as orange wines are undoubtedly a niche product with a more selective fan-base. Countries such as Japan, Denmark, Sweden and Norway have developed a taste for the style, but there is as yet far less enthusiasm from most consumers in Slovenia or Italy.

The combination of freshness with tannin makes for superbly versatile food wines, as sommelier Levi Dalton discovered while working at a top New York Italian restaurant in 2009. He explains “orange wines were my get out of jail free card – we had a chef who would switch from fish to meat and back over a tasting menu. And this style paired effortlessly with every course”. Orange wines often have an ‘umami’, or salty/savoury element, and this can provide a perfect match with tricky customers such as sea urchins or asparagus.

Dalton also contends “the more you treat these wines like Barolos, the happier you're going to be”. The comparison makes sense – the best examples are true fine wines, with depth, longevity and complexity. They demand time in the cellar, and the glass – Gravner and Radikon release their signature wines at around seven years old, and they benefit from another decade of bottle ageing. The same is true of the structured qvevri wines from Georgia's easterly Kakheti, where six months or more of skin contact with stems is the norm.

Just like great Barolo, the greatest orange wines have tension, lift and power. In a world full of blandness and uniformity, they are less the emperor's new clothes, more the adventurer's new playground.

Six to try

- Classic varietal: Gravner – Ribolla Gialla 2009 (Oslavia, Friuli Collio, Italy)
- Classic blend: Radikon – Oslavje 2010 (Oslavia, Friuli Collio, Italy)
- Structured blend with Rebula: Mlečnik - Cuvée Ana 2011 (Vipava Valley, Slovenia)
- Fresher and lighter skin contact Chenin Blanc: Intellego – Elementis 2016 (Swartland, South Africa)
- Structured, classic qvevri style: Papari Valley: Rkatsiteli 2016 (Kakheti, Georgia)
- Elegant, lighter qvevri style: Iago's Wine: Chinuri skin contact 2016 (Kartli, Georgia).



Presses at Gravner winery

IRISH DELIGHTS PRE-FESTIVAL TOUR

by *Fran Gerard*

It all began at The Merrion. If you haven't stayed there, you should. It is a stunning hotel in the heart of Dublin, with James Joyce larger than life as a bronze in one of the two inner courtyards – constantly reminding us of the poetic rhythm that is Ireland.

We were greeted by Ian and Chris Nicol, our hosts from Blackpool & Fylde Coast Branch with lucky Shamrock badges and Ian, Chair of Council, had arranged a welcoming drink in the courtyard mentioned. How Ian and Chris managed the time to accompany us, let alone organise the tour, I do not know but for us, and our ultimate memories of Ireland, we were so very fortunate to have them guide us.

It was a stunning evening that Tuesday 22nd May. Loads of sunshine that day, a warm evening and a little French Champagne – all indications that the week ahead would be as welcoming, as warm and as full of food, wine and fun company.

We changed for dinner and were escorted into Patrick Guilbaud's: a 2 Star Michelin restaurant associated with The Merrion. The first course consisted of Dublin Bay Prawn with Mango and Leek Remoulade accompanied by a Sancerre Domaine Girard; the second Entrée was Kilmore Turbot with Morels accompanied by a Rully 1er Cru Raborcé, Marc Morey; Main: Wicklow Hills Lamb paired with a 2010 Rioja Roda 1 and

finally a Dessert bursting with tropical flavour paired with a 2013 Riesling Frühlingsplatzen, Spätlese, Emrich-Schönleber. A truly WOW beginning!

We were 34 in number – I paid attention as Chris counted heads every time we boarded that coach ensuring no one was missing out on any of their planned activities. We were given a word quiz, a word find page to keep us busy on the coach. We were given daily sheets of our activities. We were given maps of pending sites. We were given commentary. We were thoroughly cared for and, should I say it, spoilt!

The world evolves on contacts. That is one of the wonderful things about Food and Wine, it brings like-minded people together. It certainly worked for the Nicols as on the coach tour the following day we were guided by an Architect, Historian and proudly English gentleman acquaintance of Beverley St John-Aubin, who had been introduced to Ian. John Redmill has lived in Ireland for 40 years restoring and advising on restoration and preservation of their stunning building heritage. His knowledge of all things Irish was vast as he guided us out to Castletown House for a tour and luncheon. Here we also met Rory Craig, another of our members, now running Station2station Wines in Dublin, and Rory had brought Simon Tyrell, an Irishman making wines in France, with him to tell his tale and present his wines with lunch.





The second night's dinner was at Johnnie Fox's with a Hooley Show which, for the non-Irish reading this, is a very Irish song and dance show of great vitality and enthusiasm. The venue was outside Dublin seated high on the Dublin Mountains and getting there was through more stunningly green pasture country with views across the Bay to the Howth Peninsula. Dieter, a Philippines Branch member living in Dublin, joined us for the evening glad to renew acquaintances and make new friends.

The third day saw us on the road and a short photo opportunity at the Rock of Cashel. We were so very fortunate to have John's commentary for two days and he left us at Kilshannig House, after our second day luncheon of warm Asparagus and Parma ham, with a main of Beef Bourguignon, accompanied by Rory's appropriately chosen wines from South Africa.

We were now in the capable hands of Hugo Merry, Kilshannig's owner. Kilshannig House is also a thoroughbred breeding stud

farm of reputation in Ireland. Successful breeding programmes and clientele breeding requests have generated funds to assist the current owners in restoring the main house slowly back to its former glory; making it very liveable in this day and age. It originally had the same Architect as Castletown House, our previous day's tour.

Our destination and evening dinner was the Bricin Restaurant in Killarney, County Kerry. They knew our hosts well it seemed. I felt we were spoilt and the table was exceptional with a chance to try Boxty (traditional Irish potato cakes) and Poitin. A superb memory of Killarney which is at a strategic point for the Ring of Kerry, which will only permit coaches to travel one way as the very scenic road is very narrow in places. Our morning tea with its scone at The Lobster, Waterville was a standout, as were, too, the homemade biscuits en-route to Castletown House on the first day. They certainly know how to bake them here in Ireland. A quick wave to Charlie Chaplin's statue and we continued on our way.



What can I say that you have not already heard about the Ring of Kerry? Depending on the weather, it is one of the most stunning coastlines in the world. Our day was just right. Sunshine and then a little later, heat as our journey continued to Kenmare. We witnessed more of the outlying islands – including the infamous Skellig's. Our guide was Richard Nash; one of our very own, so more history; more tales of past Irish lore and of these beautiful islands we could see as the coach wend its way to our late luncheon 5 Star venue – Park Hotel, Kenmare.

This amazing luncheon of Duck Terrine and Lamb was followed by a whiskey tasting ably lead by John Moriarty. An interesting beginning to comparing Irish Whiskey with Scotch and its Peat. We were all very privileged to have John guide us as his knowledge was vast on this very proud Irish methodology of triple distillation. A beautiful venue for us to enjoy and all thanks to Richard, whose contacts continued to ensure us of a very privileged journey and many memorable moments.



We reached Cork and our final destination hotel, again in the heart of town, again with easy access to the heart of Cork, its famous English Market and the many restaurants. Our night was our own.

The next day, following a very short tour of Cork, we were bussed to the Midleton Whiskey Distillery for a tour and tasting. Then our journey took us across yet another isthmus of this Irish coast. To the Old Head Golf Club. Wow! It was challenging for those who love golf; it was spectacular for those who love the Irish coast! The day was very sunny with beautiful views of the contrasting scenic panorama as we wended our way past the

Lusitania Memorial to the club house situated on the edge of the cliff.

Our choice menu luncheon was amazingly diverse offering from ham hocks to Jamie Dwyer's Oysterhaven oysters as entrées, and lobster and crab linguini to Dexter beef as mains. Magnums of Chablis Premier Cru Montée de Tonnerre and The Charge Rioja accompanied the meal. We again were offered stunning desserts. It was all so tempting, so excessive but I didn't see one of us say no!

Returning to Cork for a very quick change prior to going out again, our final dinner was at Jacobs on the Mall - an historic building that was once a Turkish bathhouse. Another choice menu. Another four courses.

Throughout the Tour, the food and wines were personally chosen by the Nicols. Their choices were so well suited to the foods presented and so diverse in their origins. A true reminder that we are in the European Market where all wines from all wine growing countries have improved and are very, very drinkable.

We were reluctant to leave. We were so very privileged to be on this tour with organisation of the Nicols and the local knowledge of both John and Richard.

I just know, the seed of hope that some of us, if not all, would return someday was well and truly planted on this exciting and contrasting journey.



WINE JUDGING AND THE OTHER JUDGES

by Dr Bernard Lamb

Most people know about Masters of Wine, of whom there are about 369, based in 29 different countries. Fewer people know about Members of the National Guild of Wine & Beer Judges, of which there are about 106 active ones in the UK, four overseas (Australia, France and Spain), and 37 non-active ones (retired from judging, but still members). The Guild was formed in London in 1963 to establish uniform procedures for judging at shows for amateur wine and beer makers. It publishes a very useful handbook, occasionally updated, *Judging Wine and Beer*. This gives guidance on all aspects of judging, on the Guild, on types of wine and beer met in shows, with advice for competitors and show organisers, convenors of judges, stewards, show schedules and model competition rules, with a glossary of wine and beer terms, and a bibliography.

One qualifies as a National Wine Judge or a National Beer Judge, but we have 23 dual-qualified judges who sometimes are asked to judge wines and beers on the same morning. They tell me that it is easy to do. I shall write this as a wine judge, but the requirements for qualifying for beer are in parallel. One of our former members, a wine merchant, was also an MW.

I once judged at a local show in California. Judges there used a hydrometer, not the palate, to judge sweetness, any kind of bottle could be used and competitors provided their own idiosyncratic labels! The wine tent was downwind of the one for

judging goats. At our wine shows, clear Sauternes-type 75 cl bottles must be used for ordinary classes, with white-plastic-topped corks, labels provided by the show organisers and cover-up labels over the name and club of the competitor.

Before I qualified as a judge, I was stewarding for a very experienced judge, the late, great Alan Kimber. To show me the fault in some wine, he poured a little of it onto his hand to warm it up and asked what I could smell. Putting my nose near his yellowed fingers, I said "Tobacco"!

To qualify as a National Wine Judge, one must have at least four years of practical experience of wine making and have acted as a steward to a member of the Guild at an approved wine competition. Candidates must either have a good record as a competitor in shows judged by Guild members, or have acted as a wine judge for at least two years in regional Federation shows. Part 1 of the exam consists of orals on the Guild Handbook, such as judging procedure, and on the theory and practice of wine making, and the expected properties of different wine types. Part 2 is practical, with olfactory tests, then judging two classes of wine, usually dry red (occasionally sweet) and dry white, with 10 wines and 40 minutes per class, putting them in order of quality and writing notes on their good points and faults. The wines range from good to ones arranged to have particular faults, such as acetification, oxidation, wrong



sugar, acidity or alcohol levels, or infections such as 'mouse'. One extremely good wine maker repeatedly failed the exam as he could not detect 'mouse'.

When I took the exam in 1981, the olfactory tests consisted of about 20 small jars and we had to write what they smelled of, such as yeastiness, sulphur dioxide or vinegar. In spite of getting distinctions in both oral exams, I failed the practical the first time because I ran out of time with making notes and putting the wines in quality order. I passed the second time, in 1982. The first time I judged at the national show (run by the National Association of Wine and Beermakers), it was at Scarborough and another judge and I were allocated the red after-dinner class, with deep colour and high alcohol and tannins. My joy at being given this lovely class was tempered when I found that we had 108 bottles to judge! We each judged 54 bottles, picked out the best four for each of us. We randomised the eight bottles, judged them independently, and to our astonishment, we both put the eight in the same order of quality. Had we disagreed, there is a good procedure for solving that. We finished just within the three hours allotted but when I went to the gent's and looked in the mirror, I was horrified to see that my tongue, lips, mouth and teeth were all black. My judging kit now includes a toothbrush and toothpaste.

We seldom get such large classes now. At one county show last year, I had to judge seven small classes. The problem then was completing seven sets of paperwork, with comments and lists of the top-placed competitors and their clubs. In the 1970s and early 80s, there were often 'judges at the bar' (commonly called 'budgies at the jar') sessions where competitors could discuss their wines with the judges. As the competitors were often judges, this resulted in it being hard to find all the relevant judges for one's own entries. Now we have to fill in adhesive comment labels to go on the backs of each bottle, with praise or constructive criticism. Putting 'out of balance' would not be sufficient: one has to specify what is deficient or in excess. When I get home from a show, I taste my own wines and compare them with the judges' comments. I do not always agree with them! Because of the cover-up labels, we cannot identify our own wines, so if we have a wine in the class we are judging, we have to give one more award than required, so we can discount our own wine if it was an award winner. I did give one of my rosé wines a first in the national show but had to discount it, with no award. I seldom recognise my own wines when judging.

One can enter different bottles in two similar classes and get different comments and different placings. To some extent this is understandable since judges are humans with different preferences and the wine may be up against different wines in the two classes. We are genetically different, with different sensitivities. Quite a number of people cannot smell violets, for example. We try to iron out differences between judges by having local or national sessions where we all comment on the same wines. We do not claim to be infallible in our judging and someone is as likely to have wine over-appreciated by one judge as it is to be under-appreciated by another. Sequence can have an effect. In a dry class, a slight sweetness in a wine will be more apparent if following a run of very dry wines than if

following less dry but acceptable ones. Thankfully, there is some consistency in the appreciation of quality since the same competitors tend to win a lot of classes judged by different judges.

At a show, one has a convenor of judges, usually a very experienced one, to whom one can refer any problems. For example, if there is a pink wine in a red class and you cannot decide whether to disallow it or just to down-point it, you can show it to the convenor. It is also good tactics to give the convenor a taste of an outstanding winner. There are hard cases. I was judging one class which excluded blackberries as an ingredient and found a wine tasting of blackberries. The convenor agreed that it should be excluded. When I finished that class and removed the cover-up label, I saw that it had been made by a national judge who was still judging another class. I poured a glass and asked him what it smelled and tasted of. Without hesitation, he said, "blackberries". When I mentioned that it was his wine in a class excluding blackberries, he said that it was made from tayberries or loganberries, not blackberries. We all felt justified and we later adjusted the judges' handbook to warn about confusable fruits.

When judging wines, we score out of 2 for presentation, 4 for colour, 4 for clarity, 10 for bouquet and 30 for flavour, balance and length, with 10 for effervescence in a sparkling wine. Wines lose marks for dirty bottles, over- or under-filling, labels not central between the seams, off smells or off flavours, poor quality or not fitting the class description. A pale red wine, like some commercial Pinot Noirs, would not lose points for colour in a dry red class but would in a red after-dinner class. A thin wine acceptable in a dry flower class would be heavily penalised in a sweet or after-dinner class. A dry white class might be specified as 'white to pale golden', whereas a white after-dinner wine could be 'white to dark brown'. Fortification with added alcohol is only allowed in classes listed as fortified, such as Sherry-style, Madeira-style and Port-style, and liqueurs.

I was involved in a major revision of our handbook, Judging Wine and Beer. It was incredibly difficult to define some of the many classes, especially social wine red and social wine white. What levels of sweetness and of alcohol are appropriate? Many winemakers disagree with each other about those classes, some wanting a strong sweet wine and others wanting a lower alcohol wine which one could drink all through a social event without problems. Other classes were easy, like elderflower dry. It must have little or no detectable sugar and smell and taste overwhelmingly of elderflowers, whatever other ingredients were used. When judging say a dry blackberry class, a superb dry red with no blackberry character would not beat a lesser wine tasting of blackberries.

We can be asked to judge outside our training, especially at small club shows. At Northwood, I had two wine classes, one beer class and the bread class, which I found very difficult. The four pages of instructions provided listed 12 different bread-judging criteria. We are not paid for judging and for the National Show, we have to pay for our own transport and accommodation. We love doing the judging and get the opportunity to taste some really superb wines, much better than most commercial ones.

HEMEL-EN-AARDE VALLEY: A Great Weekend Away

by David Swingler



Winemaker member Eugene Mori, Cellarmaster Dave Swingler, Gordy NJ and EAZ Africa Representative Hilton Kuck

The Cape Town Branch – blessed with choice it must be said! – organises a biennial Great Weekend Away in the finest of IWFS traditions.

The Hemel-en-Aarde Valley is now a very different animal compared to our last IWFS visit; it's no longer just a local destination; both foreign-currency tourists and international Wine Master journalists beat a path to the cellar door. For good reason. There is a global gem on our doorstep.

We shook off the dust of the week and shrugged out of city-mode at Peter Clarke's La Vierge Private Cellar on the Friday evening where winemaker Gerhard Smith – who honed his Pinot skills in New Zealand – guided us through the delights at the

home of The Virgin. From his palette he chose amongst Seduction, Last Temptation, Original Sin, Jezebel and The Affair. There's even Nymphomane!

Bruce Henderson of the legendary B's Steakhouse in Hermanus (who now crafts his culinary wares at La Vierge Restaurant) offered a relaxed, informal, meal:

- Arancini, Malay Fish Cakes, Prawn Cocktail Cups
- Mediterranean Stuffed Chicken Breast
- or
- Sirloin with Valley Mushroom Sauce
- Served with Steakhouse Style Chips and Green Table Salads
- Mini Dessert Platters

Amiable GM Tania Theron-Joubert made sure we didn't go thirsty; what a wonderful time!

Saturday morning saw us at Hamilton Russell Vineyards where hidden-gem winemaker Emul Ross hosted a tasting of HRV wine, honey and olive oil, and introduced Tesselaarsdal wines and concept (see box). This uplifting empowerment venture from just up the valley has won international acclaim and was set up by staff member Berene Sauls.

Then it was on to Newton Johnson Vineyards for a noon wine tasting out of the top-drawer hosted by Gordy NJ, with GM Bevan NJ on hand to ensure our lunch in The Restaurant at Newton Johnson was everything we hoped for. It surpassed all expectations!



Emul Ross and Berene Sauls introducing guests to Hamilton Russell Vineyards



Inside the Hamilton Russell Vineyards cellar

After a glass of NJ 2017 Sauvignon Blanc to refresh the palate, we enjoyed:

- Duck liver crème caramel, onion, thyme and rustic loaf with NJ 2016 Walker Bay Pinot Noir
- Fresh hake, celeriac, tozazu, potato and dune herbs accompanied by NJ 2016 Southend Chardonnay
- Ash chevin, orange, lavash and caramel nuts served with NJ 2014 L'illa Chenin Blanc Noble Late Harvest

The afternoon was at leisure as we freshened up to meet at Creation just before sunset for our 'Gala Dinner', a food and wine pairing extravaganza as only Carolyn & JC Martin can muster. With Elation Methode Cap Classique in hand and a canapé to snack on as we watched the magnificent setting of the sun, we steadied ourselves.

The Society Branch Cellarmaster had commissioned the ultimate 'Kiss and Tell Pairing' which saw six courses matched with three Chardonnays – the Estate, Reserve and rare Art – as well as three Pinots Noir, being Estate, Reserve and the indulgent Art. Sensational.

Sunday was a fresh new day, and we kicked off with a personal tasting led by the natty and eloquent Kevin Grant at Ataraxia, a venue with a view. With wine to match, to put it mildly! A visit to the Wine Lounge is always a treat, more so with the thoughtful and reflective Mr Grant on-song.

Kevin is also the winemaker at Broad Valley and so, revived, we headed down the hill and up the valley to new frontiers, a tasting and light lunch with a glass or two there.

Few will have yet encountered David and Leigh Kretzmar and their wine and olive oil at Broad Valley, but pleasure awaits you! We tasted the Broad Valley Pinot Noir as well as the produce of a joint venture with renowned Ross Sleet: Rascallion Wines.

Leigh commissioned her personal chef to cater for a 'light, smart' Med buffet to send us on our way, but the beauty of this visit was that it was in the family home.

Privileged, we kicked back and then wended our way home, fortified for the week ahead!

Both the Cape Town Branch of the Society as well as individual members made donations to The Hemel-en-Aarde Pre-School Community Project and The Pebbles Hemel-en-Aarde Education Project in lieu of tasting fees waived by all cellars this weekend.

Tesselaarsdal is both a village and now a wine brand: Berene Sauls was born and grew up in the village located in the upper end of the Hemel-en-Aarde Valley en route to Caledon. It was, sadly like many, a community marred by alcoholism. Berene got work as a child minder to Anthony Hamilton Russell and soon impressed with her intelligence and energy and she was quickly moved to the HRV office. She shot up the ranks and now runs the export division. Berene conceived and created the Tesselaarsdal wine brand which Anthony and Olive Hamilton Russell and HRV winemaker Emul Ross support and assist. The first few years had limited production but the 2017 vintage is of volume and may be exported.

IWFS And The General Data Protection Regulation

by Peter McGahey



As from 25th May 2018 the processing of personal data by organisations will have to comply with the General Data Protection Regulation (GDPR). As background, the GDPR is European legislation which covers all countries in the EU and the European Economic Area and extends to cover any organisation in any country that conducts business with organisations in EU/EEA. The UK will need to comply after BREXIT and communications between IWFS branches and with IWFS Ltd and EAZ are required to comply.

IWFS Ltd and EAZ have been preparing for the full implementation of the regulation and advice and instructions are being circulated to branch chairmen and officers responsible for processing the personal data of members.

Personal data

IWFS records the following personal details of members and new applicants:

Names, address and contact details as well as dates of birth of members and applicants under age 36 whilst they can benefit from lower annual fees.

IWFS may also retain data on members' participation in events. Individual members and applicants for membership have the following rights over the gathering, retention and use of their personal data:

1. They can request IWFS to confirm what data is stored and to provide a copy
2. They have the right to review that data and to amend it for accuracy
3. They can require IWFS to delete any data that is not relevant or to delete the records entirely

IWFS process

IWFS Ltd, EAZ and branches may store data as hard copy or electronically on a cloud, on servers and other memory storage devices in UK and USA. Data will be stored securely – i.e: encrypted or password protected. Hard copy will be stored in locked cabinets.

Data will be retained and used only where the society has a legitimate interest.

IWFS will delete or destroy personal data when it is no longer required for the established aims of the society or if there is no legitimate interest in retaining them.

IWFS may retain some records for statistical or historical purposes.

Data controller

Peter McGahey has been appointed as Data Controller for EAZ and each branch is required to nominate a Data Processor as the liaison officer with the Data Controller.

IWFS must at all times be able to provide evidence to the Information Commissioners Office that adequate data security is in place and will report any unauthorised access or use to the ICO.

All enquiries from members and branches on the implementation of the regulation should, in the first instance, be addressed to the EAZ Data Controller. A separate Data Controller is being appointed for IWFS Ltd.

PRIVACY NOTICE: April 2018

IWFS Ltd and EAZ gather, store and process only such personal data in which they have a legitimate interest. Any member may confirm or withdraw their consent for its use by contacting the Data Controller at EAZ or the Data Processor at their branch. New applicants for membership will be required to give positive consent for their data to be stored and processed.

IWFS Ltd and EAZ will not provide access to, nor sell, nor share personal data with 3rd parties for marketing or other commercial purposes – with the exception that names and addresses may be shared with mailing houses and publishers for the purpose of distributing material directly related to IWFS (e.g. Food & Wine magazine in hard copy or electronically).

Contact

EAZ Data Controller: Peter McGahey, IWFS, Elms Cottage, Elms Road, Raglan NP15 2EY, UK

Email: peter.mcgahay@btinternet.com

Telephone: +44(0)1291 690825, Mobile: +44(0)7850 635367



Berkshire Branch

RAMBLING DOWN THE RHÔNE

An evening presented by a branch member is always an interesting alternative to an outside speaker, especially when the presenter is as knowledgeable and has such an impressive cellar as the branch's vice-chairman Doug Miles. A number of years ago, Doug had presented a tasting of mature Bordeaux; on this occasion in February, he raided his cellar for a selection of Rhône vintages dating back to 1998. After a sparkling Saint-Péray from Domaine Alain Voge in Cornas, made from 100% Marsanne, the tasting moved on to two whites from Condrieu, followed by a flight of reds that reflected the hierarchy of appellations from straightforward Côtes du Rhône to the superior ACs of Hermitage and Châteauneuf-du-Pape.

Both Condrieus were good to excellent but very different, and opinions were divided: the Cuvée de Chéry 2010 from Rémi and Robert Niero was rich and unctuous, almost vegetal on the palate, whereas Christophe Pichon's 2007 was lighter and fruitier and appeared to be younger than the 2010 Niero. The first two reds were a Le Temps est Venu 2012 Côtes du Rhône from Michel Ogier in Ampuis and a Terre d'Argile 2007 Côtes du Rhône Villages from Domaine de la Janasse in Courthézon. The "basic" Côtes du Rhône was rich and spicy, and very drinkable; the Terre d'Argile was extremely impressive as a "villages" appellation: a blend of equal measures of Carignan alongside the more usual Grenache, Syrah and Mourvèdre, this wine was rich and smoky and had more than just a hint of a Châteauneuf-du-Pape – not surprising as the vineyards which yielded this wine are only just outside the appellation boundary.

As the tasting continued up the ladder of appellations we moved on to two of the most famous wine families in the Rhône, with a Domaine de Thalabert 2005 Crozes Hermitage from Jaboulet and a Monier de la Sizeranne 1998 Hermitage from Chapoutier. The first of these, considered a benchmark for Crozes because of its very low yields and its potential for ageing, was excellent on both nose and palate, mature but still with good tannins; the Monier de la Sizeranne was unsurprisingly softer and a classic example of a mature Hermitage. After a slight detour to Lirac for a Nessun Dorma 2010 from Domaine Maby, which tempted



some members to break into song or at least a hum, the tasting concluded in impressive style with a La Crau 2007 Châteauneuf-du-Pape from the Domaine du Vieux Télégraphe. This final wine showed black fruits on the nose and palate, with a hint of chocolate, and was considered by Robert Parker to be one of the greatest wines made at this famous estate.

Doug illustrated his talk with a PowerPoint presentation that provided a wealth of information, not only on the wines and the estates and their terroir but also on grape varieties, key vintages, appellations as well as significant stories from the region such as the virtual demise of viognier in the 1960s, the increasing trend for growers to make their own wines, or the varying fortunes of families such as Jaboulet and Chapoutier, including the latter estate's use of braille on its labels. The whole presentation was entertaining and informative, particularly in the comparison of the various appellations or of different vintages, but the over-imaginative comparisons by some wine critics were confined to Doug's slides, such as the description of the first of the two Condrieus as "poised in a balletic manner à la Degas".

Doug had begun his presentation by telling us that we would be tasting "wines for grownups" but there were none of the reminders of animal waste or garage floors that can on occasion make tastings of mature wines a somewhat masochistic experience. All of the wines were impressive and approachable in their different ways, not least in frequently exceeding the expectations of a particular appellation. We can only hope that other members may be inspired to raid their cellars in the near future.

A Côtes du Rhône 2015 from the Perrin family was served as the supper wine to accompany an excellent Provencal meal cooked by Mark Robertson, the branch's new chef: lamb shank with olives and tomatoes served on pomme purée with French beans garnished with red peppers, followed by crème brûlée for dessert. Earlier the branch's resident breadmaker, Frank de Mengel, had provided a delicious range of sourdough breads to accompany the tasting wines.

Ian Roe



Berkshire Branch

TOO SWEET TO EAT?



The Berkshire branch recently enjoyed an evening that was a departure from the usual format. At two previous events Frank de Mengel, a member of the branch and a trained baker, chef and lecturer, had given demonstrations of breadmaking and the skills of the chocolatier; this time members were shown the techniques of sugar craft – the art of making flowers from sugar paste.

Frank began by showing the audience some sugar paste and explaining that, depending on the colour of the paste, it would start to harden within minutes if left exposed to the atmosphere; white and yellow paste tends to harden more quickly than green or red. As two of the flowers that Frank demonstrated were a daffodil and a (yellow) rose, speed was of the essence, but also delicacy and dexterity, as the small petals

were not averse to breaking, sometimes just as the very last one was being attached! Frank suggested that if one did not have a book of instructions and wanted to make a particular flower, it was important to look at a real flower carefully and decide how to construct it in sugar paste. To most members this sounded easier said than done and they watched in fascination and admiration as familiar flowers, also acorns and oak leaves, magically emerged with the help of a bewildering variety of tools and a stoical patience with the sometimes brittle paste.

Although this presentation somewhat stretched the parameters of a Wine and Food Society event – Frank said that the finished products might look good enough to eat, but he did not advise it! – members still had ample opportunity to enjoy the usual combination of wine and food. An excellent meal was prepared by Charlotte: a summer menu of classic Coronation chicken and a wonderful array of salads including carrot and beetroot, squash and feta cheese, and grapefruit, hazelnut and radish in a light citrus dressing. A fresh berry Pavlova provided a fitting end to the evening.

To accompany the main course a Domaine de Tourelles from Lebanon was served, a blend of mainly Cabernet Sauvignon and Syrah with some Cinsault and a small amount of Carignan. Members had earlier enjoyed wines drawn from the cellar of our chairman, Colin Mair, including a Weissburgunder Sekt from Erboldinger in the Pfalz as an aperitif. During the presentation they sipped a delicious Lugana Benedictus 2015 from Valerio Zenato, followed by a 2005 Brauneberger Juffer Auslese Herb Trocken from the winery of Wolfgang Kohl on the Moselle, which a group of members had visited on a tour of the Moselle and Ahr valleys in 2013.

Another convivial evening was enjoyed which extended members' knowledge of food and wine thanks to Frank's expertise and Charlotte's superb cooking.

Ian Roe



Devonshire Branch

LOCAL RESTAURANTS TJ AND ORANGE TREE...

For our March event we were given a warm welcome by Heather, Mike, Chef Andrew and staff at TJ's restaurant in Paignton. Although tucked away on a side road, the restaurant is close to the harbour with a magnificent view of Torbay.

We were welcomed with a selection of canapés and a Prosecco Rosé from Italy and then a starter course of sharing platters was brought in. This tempted us with West Country mussels with creamy cider sauce and lardons, chicken liver paté topped with port jelly, honey roasted figs beetroot melted brie and chopped nuts, breaded haggis balls served with orange and walnut syrup and last but not least courgette fritters with sweet and sour dip. A basket of artisan breads was served with the platters.

The mains consisted of a choice between pan-fried pork tenderloin coated in lemon pepper crust rolled with ham and cheese and served with new potatoes, garlic mayo/sautéed vegetables and salad (pictured below); or sea bass with beetroot purée, potato rosti, confit cherry tomatoes and sautéed red cabbage, broccoli and asparagus garnished with toasted nuts and drizzle of balsamic reduction. The vegetarian option consisted of warm pancakes filled with wild mushrooms duxelle with sour cream and slightly spiced ratatouille, topped with shavings of Parmigiano-Reggiano.

The desserts were served tapas-style with Cranachan, Tiramisu, lemon posset, chocolate cheesecake, apple crumble and sticky toffee pudding (pictured below).

The wines were chosen by Geoff Randall. We drank Pinot Gris, Waimea 2016, New Zealand with the starters, Primitivo di Manduria 2015, Surani Costarossa, Italy with the main course and Noble Sauvignon Blanc, 2016, New Zealand with the desserts. The meal ended happily with tea or coffee with chocolate truffles.

In April we visited The Orange Tree in Torquay. Owned by Sharon and Bernd Wolf, it has been a favourite over many years for several of our members and never fails to please. This evening, arranged by Geeta and Gordon Lloyd, was no exception.

The canapés on arrival were served with a glass of il Follo Prosecco di Valdobbiadene Extra Dry, Italy.

- Goats Cheese Mousse with Beetroot (pictured below)
Caramelised Goats Cheese Mousse with Bramley apple
Chutney marinated beetroot and candied walnuts, or
- Ham Hock and Cornfed Chicken Terrine (pictured below)
Terrine of cured Ham Hock and corn-fed Chicken Supreme, piccalilli dressing and toasted rosemary focaccia
Basa Rueda Blanco, Rueda, Spain
- Fillet of Sea Bass with Chorizo
Fillet of pan-seared sea bass with spiced chorizo wild garlic and garden pea velouté, or
- Assiette of Pork
Pork Tenderloin with Sage and Prosciutto Ham, honey glazed belly pork and black pudding in herb crumb with smoked apple purée
Reserve La Roca Côtes du Roussillon, France
- The Orange Tree Dessert Trio
Selection of Chocolate Délice with Baileys Ganache and Raspberry Sorbet, Sticky Toffee Pudding with Cardamom Pears and Clotted Cream, and Rhubarb Vanilla Cheesecake with Meringue, or
- Selection of West Country Artisan Cheeses served with 'Devon' chutney, oatmeal and Water biscuits

Tea or Coffee and Petits Fours



Devonshire Branch ...HORN OF PLENTY



In May we ventured further afield to the Horn of Plenty on the edge of Dartmoor near Tavistock. It was a glorious evening, warm and sunny, so we dressed in our finery and had a taxi for the journey over the moor which was looking at its best: ponies with foals, sheep of course and lots of new spring growth. On arrival we had Appetizers and Champagne Taittinger Brut Réserve NV, while sat on the terrace – what could be nicer. This was followed by a delicious meal served in the restaurant by very attentive staff. The menu and wines were chosen by Philip Clark who organised a memorable evening.

THE MENU

- Roasted quail with garlic, Jail Ale and Scotch egg, or
- Seared scallops, crab and ricotta dumplings, pea puree, crisp panetta
- John Dory, samphire, caper, tomato and chive beurre blanc, or
- Local lamb, morels, wild garlic, spring onions and heritage carrots

"Pudding Wine Pause"

- Kiwi tarte fine, passionfruit sorbet and yoghurt, or
- Selection of Devonshire cheeses, quince, celery, walnuts, biscuits, grape chutney

Coffee or tea and petits fours

THE WINES

- Pinot Gris Réserve, Trimbach 2015, Alsace
- Miguel Torres Manso de Velasco, Cabernet Sauvignon 2012, Chile
- Château de Sainte Hélène, Grand Cru Classé Sauternes 2008, Preignac-Fargues, France
- Warre's Bottle Aged Late-Bottled Vintage Port, 2000

Michael Swales



Herefordshire and Monmouthshire Branch EQUINOX LUNCH AT GLEWSTONE COURT



Our Branch celebrated the Spring Equinox in style with lunch at Glewstone Court in Ross on Wye. This country house hotel has been a favourite for many years under the care of Christine and Bill Reeve-Tucker. Ownership has now passed to Gary and Karen Homewood and their family, and we were delighted to discover that the previous high standards have been continued, plus a new interior design and general make-over which added to the already gracious ambience.

Twelve members and guests filled the private Bistro room with its large, round oak table, to enjoy a set two-course menu of

Cucumber Cured Salmon Blini with Fever-Tree Sorbet and Confit Leg of Duck with Cavolo Nero and Red Cabbage. We chose to pair wines from the restaurant menu, with a surprisingly scrumptious Chablis Alain Bretin, and equally pleasing Novas Carmenere/Cabernet Sauvignon from Colchagua, Chile. The former was a more adventurous choice than usual, at the request of our Chairman, but ended being given a resounding thumbs up by the entire assembly!

Choice of puddings was left to each individual, and over coffee plans were made to revisit as soon as possible.



On this occasion we were particularly pleased to welcome another EAZ committee member, Peter Diamond and his wife Katrina who are members of London Branch. When it was discovered that they lived in the west Midlands only an hour's drive down the motorway an invitation to join them for a meal, plus the delights of a hot tub was accepted with alacrity! One of the joys of IWFS is getting to know others, both from different regions in the UK and from abroad. There's nothing like good food and wine for building friendly bridges – maybe we should go into politics??

Meanwhile, our next adventure is a demonstration of seafood preparation, followed by a four-course meal with adventurous wines. Read all about it next time!

Judith Stares

Leicester Branch

LAKE ISLE DELIGHTS...

A dark January evening needs something special to wrap up and venture out for. We arrived at the Lake Isle restaurant in Uppingham, which is named after the poem by W.B. Yeats, The Lake Isle of Innisfree, chilled and ready for some comfort. The poem describes the small, uninhabited island on Lough Gill in County Sligo, Ireland, as a much longed for place of peace and natural beauty.

The current owners of the restaurant, Claire and David Whitfield have certainly created a retreat for relaxed dining.

We were welcomed to a cosy, private lounge and enjoyed the fresh, citrus tasting Cremant de Bourgogne as an apéritif. Cremant describes the term used to designate sparkling wines made by the 'méthode traditionnelle' but outside the boundaries of the champagne region.

Our meal was served in a bright, if a little stark, dining room. Our meal began with delightfully balanced starters. Truffled brie samosas with forest mushrooms, Norfolk mustard seed salami

paired with smoked cheddar pannacotta, wild boar or seared, cured salmon.

Our main course paired chicken with stilton and celeriac risotto, kale and black pudding, cod with chorizo jam and grilled halloumi with a host of Indian delights. Difficult using such powerful tastes with gentler ones, but carefully put together.

Desserts were more subtle. Caramelised egg custard was brought alive by rhubarb and ginger compote. Sambucca and blackcurrant sorbet with lemon cheesecake was totally delicious as was the salted caramel délice. Stuart Mead, the chef, certainly has a flair for innovative use of ingredients.

The meal was accompanied by Croze Hermitage 2012 and Rioja 2015.

We thoroughly enjoyed our evening and were well looked after by the charming staff. Sincere thanks were extended to Sarah Nicholson for organising such a delightful event.



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).

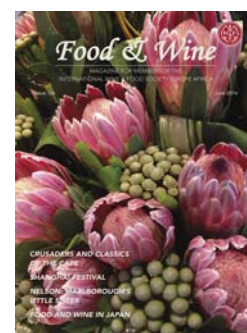


Membership can be redeemed for the calendar year in which the certificate was issued or the following year. If redeemed after 1st November in the year of issue it will cover membership up to the end of the following year.

Anyone wishing to purchase a gift of membership certificate should contact me, preferably by email eazmembership@outlook.com, 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.



Leicester Branch

...PILGRIMAGE TO LANGAR HALL



Langar Hall is a Sanskrit word for a place where pilgrims receive rest and nourishment. Sikh temples have a Langar Hall where worshippers enjoy a free meal before going into the temple. This Langar Hall in Nottinghamshire, dating from medieval times, also has a small family church in the grounds and we did enjoy fine nourishment and relaxation on a cold but sunny February afternoon.

The Georgian style house has been in the family of Imogen Skirving since 1860 until her tragic death in 2016. Lila Aurora, Imogen's granddaughter now runs the hotel and the restaurant with head chef Ross Jeffrey and general manager Ben Rivett.

We arrived to an extremely warm welcome from the team and Champagne Vilmart Grande Reserve, in the drawing room. The furniture is an eclectic mix with cabinets of curious ornaments and china. The feeling was of being in someone's home with the dining area set back from the flag stoned hall way. Our table looked delightful. Fresh, white linen, quality china and cutlery overlooked by a bejewelled chandelier. We looked out onto the landscaped lawns and avenue of lime trees.

So what of our meal? Organising it had been an interesting exercise, with changes in the menu a few days before the event. Thank goodness for technology as it was eventually re-planned with the new choices. We arrived with some trepidation but were not disappointed.

Starters were fresh and beautifully presented, twice baked cheese soufflé being especially good. The main course was plentiful and gave us soft, well seasoned cod with a well balanced lobster bisque, or new season duck cooked well with

local vegetables. Almond frangipane tart was a little lacking in depth of flavour although this was made up for by the liquorice ice cream, but the baked cheesecake was a delight with chocolate sorbet and passion fruit to give a clean fruitiness.

Delicious wines accompanied our meal and the service was exceptionally good. All staff were charming, welcoming and there was a feeling of warmth and gentleness which made the afternoon so good.

...AGM AT THE GOLF CLUB

In March we held our Annual General Meeting and supper at the Leicestershire Golf Club. Thanks were extended to Steven and Sally Gastowicz for their hard work as Chairman and Vice Chairman over the year. Sally has now taken on the post as Chairman with Sarah Nicholson taking over as Vice Chairman.

Tony Willis has served in the unenviable task of treasurer with great efficiency for several years. He has decided to step down this year and Steven agreed to manage the affairs in his place.

A review of the year showed a varied program of events and there was enthusiasm to try new cuisines and venues for the coming year.

We enjoyed a delicious supper in the function room. In addition, our chairman brought a magnum of Warre's 1975 port to accompany the cheese course.

Sue Dennis

Malmö Branch

OLD FAVOURITE SLOTTSPARKEN...

We started this year re-visiting Mat & Vin Slottsparken, an always very much appreciated restaurant, independent of season. It was still winter and Peter Skogström and his team warmed us up in front of the open fire with an amuse bouche and a glass of 2010 Ferrari Perlé Brut to start with. This was then followed by the meal which consisted of:

- Fish with an Asian touch
2016 Auxerrois Vieilles Vignes, Albert Mann
- Celery, hazel nut, dried Swedish hard cheese
2016 Grüner Veltliner Spies, Kurt Angerer
- Fallow deer, beetroot, currants
2012 Chassagne-Montrachet 1er cru Clos St Jean, Domaine Ramonet and
2005 Ch Vannières, Bandol
- Peter's cheese dish
Pineau des Charentes, Jean-Luc Raignac
- Rose hip, vanilla, almond
2015 Vouvray Cuvée Alexandre, Bernard Fouquet

The Auxerrois had the hint of sweetness that goes so nicely with Asian food and the tasty vegetable dish was perfectly matched by the Grüner Veltliner. The fallow deer was accompanied by an elegant Chassagne, a classic combination, as well as a splendid mature Bandol showing animal power with leather tones. The



Pineau des Charentes was delicious but lacking a bit of power to match the cheese fully, while the Vouvray had enough acidity to go with the dessert.

Peter has never disappointed us with his uncomplicated, clean dishes served in an extremely cosy place and when leaving you already look forward to coming back on another occasion.

Rolf Fransson

Photos: Pierre Mens and Sten Mardell



Malmö Branch

...CHEFS' DINNER TREAT



The only two star restaurant in Malmö, Vollmers, arranges every year a dinner with fellow guest chefs from all over the world coming to cook one dish each of a menu for specially invited paying guests.

Thanks to our good contact with the Vollmer Brothers we managed to get some of the chefs to come one day earlier and serve our branch a corresponding menu at Vollmers's second restaurant Snapphane, which we have visited many times in the past. And this is what they presented:

Amuse bouche

Champagne Cuvée Royale Brut, Joseph Perrier

Peeter Pihel, Fulgurances, Paris:

Salsify, leek, mushroom reduction, egg yolk

2016 Grauburgunder Spätlese Trocken, Martin Wassmer

Ebbe Vollmer, Vollmers:

Anglerfish (pictured below left)

Veal tartar

2015 Riesling Grand Cru Wineck-Schlossberg, Meyer-Fonné

Oldrich Sahhajdak, La Dégustation Bohême Bourgeoise, Prague:

Pork, liquorice ice cream (pictured below right)

Pinot Noir 2014, Cuvaion Winery, Napa Valley

Gene Comier, Kuwait:

Lamb Iranian style

Milénico Crianza 2011, Ribera del Duero



Miles Watson, Pure-Berlin, Berlin:

Caramelised apple, dark beer (pictured above right)

Côteaux du Layon 2013, Raymond Morin

After the harmonious Champagne from Perrier, a perfect start, we had a nice combination of lovely Grauburgunder with mineral and a bit of smoky fruit to match both the vegetables and the raw egg yolk.

The perfectly cook fish with mild seasoning went very well with the Riesling with mineral and low acidity.

The magnificent Pinot Noir, spicy and with a touch of liquorice was a genius companion to the pork with liquorice ice cream.

To match the heavy spices in the lamb, including curry and saffron, a powerful wine was needed.

The Ribera had enough fruit, sweetness and tannin to share the game.

The dessert was a bit odd both in taste and appearance but the Côteaux du Layon forgave everything!

All dishes were masterpieces in themselves and worked mostly very well together in the menu and with well-chosen wines to go with them; we had a memorable evening. Many thanks to Ebbe Vollmer for giving us the opportunity to experience this meal, unique in the history of our branch.

Rolf Fransson

Photos: Pierre Mens and Sten Mardell



Zürich Branch

YU-AN – A JAPANESE EXPERIENCE



In keeping with Zürich Branch's January tradition of savouring cuisines of foreign cultures, we recently had an outstanding evening at a Japanese restaurant. Its name of Yu-An sounds more Chinese than Japanese, but it serves a very special kind of Japanese cuisine. They offer little known Japanese dishes, as well as the classics such as sushi, and also European dishes prepared with Japanese ingredients. The reason behind this type of cuisine is the chef; he is half Japanese and half Swiss.

The menu was, therefore, a kind of surprise. It was served in today's fashion of a 'sharing menu' and was as follows:

- Appetizers: Ginger Chicken, Beef Yakitori, Tuna Tataki
- Sushi Course: Inside-Out Rolls (Salmon Aburi, Tiger Shrimps, Spicy Tuna)
- Meat Course 1: Buta Katuni (Pork Belly 'Yu-An style')
- Meat Course 2: Beef Tongue 'Wasabi-Yaki' (slow cooked, wasabi covered)
- Rice: Fried Garlic Rice with Onsen Egg
- Dessert: Chocolate Tart, Sesame Ice Cream, Green Tea Sauce, and Mascarpone

The drinks were also a choice between the two worlds:

- Sake: Toko 'Junmai' (Yamagata-ken, Japan)
- White Wine: Somereto DOC (Chardonnay), Italy
- Red Wine: Lagone IGT (Merlot, Cabernet Sauvignon, Cabernet Franc), Italy

So, it was indeed quite a unique experience beyond the popular sushi, ramen and tempura. Some of our members have lived in Japan and are quite familiar with Japanese food, but all were delighted with this great fusion tasting. It was an outstanding evening in a great atmosphere.

Kurt Haering



EAZ AGM WEEKEND: BRISTOL, BRUNEL AND BEYOND!

22nd and 23rd September 2018

Friends or relatives in Bristol? Children or grandchildren at school or university here? Interested in ships, planes, trains, bridges...? Why not combine a visit with the 2018 EAZ AGM Weekend, which is being organised jointly by the Bath and Bristol Branch and the Herefordshire and Monmouthshire Branch – we intend to extend a warm West and Border Country welcome to you all! We are well aware that however committed you are the AGM on its own is not a great draw, so we have planned a programme which we hope will entice you to Bristol for an enjoyable and interesting weekend. You can participate as much or as little as you like, but we hope to have good representation from our UK branches as well as from some of our European and African ones. All Branch chairmen will shortly receive a personal invitation, but of course any member (whether or not attached to a Branch) is entitled, and welcome, to attend.

Annual General Meeting and Members' Forum, Sunday

AGMs are short business meetings and not the most riveting occasions, but they are necessary to the lawful running of any organisation. The AGM itself will probably be despatched in not much more than half an hour; perhaps more relevant and we hope much more interesting will be the planned Members' Forum, which will directly precede the AGM. This is your opportunity to ask questions, raise concerns and make suggestions – we know that all these are out there so don't miss this opportunity to have your say!

This year we are planning to extend our reach by setting up a webinar (video conferencing) link. This will mean that branches unable to send representatives to the AGM can participate remotely. We shall be sending information to all Branches shortly as to exactly how this works, but in the meantime why not plan a lunch or teatime event at a venue which has the necessary facilities. These are widespread – anywhere that hosts meetings or conferences should be able to provide them.

What else is on offer?

Saturday night: Dinner at The Ivy Clifton Brasserie

The Covent Garden Ivy celebrated its 100th anniversary last year – and is just as popular now as it ever was. There are now around 20 Ivy restaurants and cafés and all have in common their aspiration to be “sophisticated yet approachable, casual yet polished”. There is always a sense of occasion at The Ivy but this will nevertheless be a complete contrast to the formal dinner to be held on the Sunday. The conversion of a former banking hall in the heart of Clifton village has created some beautiful dining spaces; we have reserved one of the private dining rooms for our dinner.

Sunday morning

We have planned two alternative visits:

Aerospace Bristol – A guided tour of this fabulous new Museum, home to Concorde Alpha Foxtrot – the last of the iconic supersonic passenger jets to be built and the last to fly – as well as to examples of all the aircraft developed during a century of aviation history spanning both world wars.

Tyntesfield House – A guided tour of this spectacular Victorian Gothic Revival house lying just to the west of Bristol in the village of Wraxall, North Somerset. The house is a Grade I listed building named after the Tynte baronets, who had owned estates in the area since about 1500. The Gibbs family, who made their money by importing guano (bird droppings used for fertiliser!) bought Tyntes Place in 1843 and transformed it into the masterpiece that it is today. It was acquired by the National Trust in 2002 and both the house and grounds have been beautifully restored.

Sunday evening: Black Tie Dinner at The Mansion House

Still the official residence of the Lord Mayor of Bristol, the Mansion House is an elegant Victorian villa built in the grand manner and containing many items of considerable historic interest. The dinner will be catered by Parsnip Mash, a company



© National Trust Images, Andrew Butler



with a very high reputation for their banqueting services. Weather permitting we should be able to enjoy our champagne and canapés in the conservatory – or even in the lovely garden! The Mansion House is only ten minutes' walk from the hotel, but transport will be available for those who require it. There is plenty of car parking space too.

The programme (timings to be confirmed)

Saturday 22nd September

- 6.30pm Drinks hosted by Bath & Bristol and Herefordshire & Monmouthshire committee members
- 7.30pm Dinner at The Ivy Clifton Brasserie

Sunday 23rd September

- 9.45 – 12.30 Visit to either the Aerospace Museum or Tyntesfield House (NT)
- 1.15 Chairman's Reception and Buffet Lunch (no charge)
- 2.30 – 3.45 – Members' Forum
- 3.45 – AGM
- 4.30 – Tea and biscuits
- 6.15 – Bus shuttle (if required) to Mansion House commences (No charge)
- 6.45 for 7.45 – Black Tie Dinner at the Mansion House, preceded by Champagne Reception and optional tour of the House

Stay for a night – or the weekend – The Avon Gorge Hotel

An iconic Bristol landmark, this grand old hotel overlooking the gorge and Brunel's Clifton Suspension Bridge had been showing its age. However it has recently been taken over by the Malmaison / Hotel du Vin group, and is in the process of a total redesign and refurbishment, to include a new glass-fronted restaurant built out over the gorge, new conference facilities and completely refurbished public spaces, bedrooms and bathrooms. The work, begun last Spring, is due to be completed by April 2018. It's an exciting project and we are looking forward to experiencing the finished product! Prices for standard rooms are as follows:

Saturday: Single occupancy £188-£218; Double or twin £201-£231

Sunday: Single occupancy £118-148; Double or twin £131-£161

The higher prices are for gorge-facing rooms. Superior rooms may also be available. All prices include breakfast.

Please book directly with the hotel, mentioning IWFS and Allocation Reference 2309WF.

Contact details: T: 0117 4030210; E: rooms@theavongorge.com; W: www.theavongorgehotel.com

How do I book and pay for the visits and dinners?

Costs are as follows:

- Dinner at The Ivy £60 (3 courses and coffee, excluding wine)
- Dinner at The Mansion House £98 (champagne and canapés, three courses and coffee, wines)
- Aerospace Bristol £30 or Tyntesfield £25

Booking forms and payment details (cheque or bank transfer) available from Janet Bagot, Treasurer, Bath & Bristol Branch, phone: 01275 332941 or email: janet_bagot@yahoo.com. If you prefer to book and pay by post please contact Janet and she will send you a booking form.

Cancellation policy

Members will have a 14-day cooling-off period from receipt of their payment during which they can cancel and receive a full refund. After this, payments will not normally be refunded unless a replacement booking is received. In exceptional circumstances any refunds will be at the discretion of the organising committee.

And finally...

Anyone planning a longer stay in Bristol or wanting further information or advice about other places to visit in the area is welcome to contact us! Bristol is a vibrant and fascinating city and there is a great deal to do and see both in the city and in the surrounding countryside. Please get in touch with Leonie Allday, Chairman, Bath & Bristol Branch, phone: 01934 876528, mobile: 07753 662803, email: leonie@the-alldays.org.uk.

DATES FOR YOUR DIARY

UK London

17th July 2018

A tasting of Turkish wines, at 7pm, led by Chris Davenport-Jones followed by supper.

UK London

23rd July 2018

Lunch, 12.45 pm, at Marcus Wareing's award-winning restaurant Tredwells.

ZAMBIA Lusaka

11th August 2018

Irish Evening hosted by Ann and John Murphy. Contact Andy Anderson for details.

UK London

14th August 2018

Dinner, 6.30pm, at the delightful Boulestin St James's.

UK Bath & Bristol

16th August 2018

Dinner at The Ivy Brasserie, Clifton, Bristol. Contact Tony Griffin for further details.

UK Surrey Hills

19 August 2018

27th Annual Starters and Puds event, this year at Hurley, Berkshire. Contact Susie Punch, for details.

UK Merseyside & Mid-Cheshire

26th August 2018

Summer picnic lunch, with Francis Weighill kindly hosting in Norley. Details from Val Bishop.

UK Blackpool & Fylde Coast

3rd September 2018

Matching wines with Tapas at Aysgarth Court 7:30pm. Details from David James

ZAMBIA Lusaka

8th September 2018

Chairman's Black Tie Dinner at Zambean Coffee Company Restaurant. Contact Andy Anderson for details.

UK London

8th September 2018

Lunch, 12.30 pm, on the terrace of Colin and Annabella Harding's home on Bournemouth's West-cliff blending Dorset and Finnish cuisines.

UK Merseyside & Mid-Cheshire

18th September 2018

85th Anniversary Dinner at 'Next Door' in Frodsham, Cheshire. Contact Val Bishop for further details.

UK London

19th September 2018

Dinner at The Frog by Adam Handling – enjoy dinner with this great young chef at his new flagship restaurant.

EAZ BRISTOL (UK)

22nd to 23rd September 2018

Bristol, Brunel and beyond – join the EAZ AGM weekend in England's west country and with the opportunity to dine at the Lord Mayor's Mansion House. Full details on the website and on inside back page.

AMS QUEBEC (CANADA)

26th to 30th September 2018

An Americas event which is fully booked. Please check the Americas pages of the website if you would like to be placed on the waitlist.

UK Surrey Hills

October 2018 (date to be decided)

English Cheese Tasting at Walton-on-Thames, Surrey. Contact Susie Punch for details.

UK Blackpool & Fylde Coast

1st October 2018

Wine tasting lead by Kevin Rooney (EnotriaCoe Wines) at Aysgarth Court 7:30 pm. Details from David James.

ZAMBIA Lusaka

6th October 2018

Glyndebourne Function at Chairman Andy's Buckridge home with The Theo Bros Ensemble. Contact Andy Anderson for details.

UK Berkshire

19th October 2018

Neville Hall 7.15 pm, Waltham St Lawrence nr Maidenhead – Chris Pearmund from Effingham Manor and Winery, Virginia, USA. We visited his vineyard when we went on our wine tour in May and he has agreed to visit us for a tasting of some of his wines whilst he is in the UK.

SWITZERLAND Zürich

19th to 21st October 2018

A few places are still available to participate in the Zürich Branch wine, food and culture weekend in the Valais, a major wine area of Switzerland. Attendees will get to know the region's heritage of good food, good wines and rich history. The programme includes a city walk in Sion, visit of a young wine maker, dinner with the best regional chef and visit to the smallest vineyard in the world. For details check the full programme on the website or contact Kurt Haering.

ZAMBIA Lusaka

Early November

AGM Brunch, The Ridgeway Hotel. Contact Andy Anderson for details.

UK Merseyside & Mid-Cheshire

5th November 2018

Sunday lunch at Panoramic 34 in Liverpool. Details from Val Bishop.

UK Berkshire

16th November 2018

7.15 pm, at Neville Hall, Waltham St Lawrence nr Maidenhead – Gordon Ritchie from the Italian Continental Stores in Maidenhead with "Wines from Veneto".

UK Manchester

1st December

Pre Christmas lunch with Chef Nathaniel Tofan at Manchester House. Email Chris Redman for details.

UK Merseyside & Mid-Cheshire

18th December 2018

Christmas dinner at Nunsmere Hall, Northwich. Contact Val Bishop for details.

Looking further ahead...

APZ AUCKLAND (NEW ZEALAND)

8th to 10th March 2019

The 2019 APZ AGM Weekend will be held in Auckland, with a pre-tour in the North Island and a post-tour to the fabulous Central Otago wine region in the South Island. Stay tuned.

EAZ BORDEAUX (FRANCE)

June 2019

Plans are being finalised for this EAZ trip – ideally four nights from 4th to 8th June; visiting châteaux in Pessac-Léognan, Médoc, and St-Emilion. Numbers will be limited to 30 so that we can have the widest choice of visits. Full details will be emailed to members as soon as they are available.

AMS BORDEAUX (FRANCE)

April 2020

The Americas are also planning a trip to Bordeaux in April 2020. Details to be sent out when available. This popular destination will be open to all members.

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