



Food & Wine

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

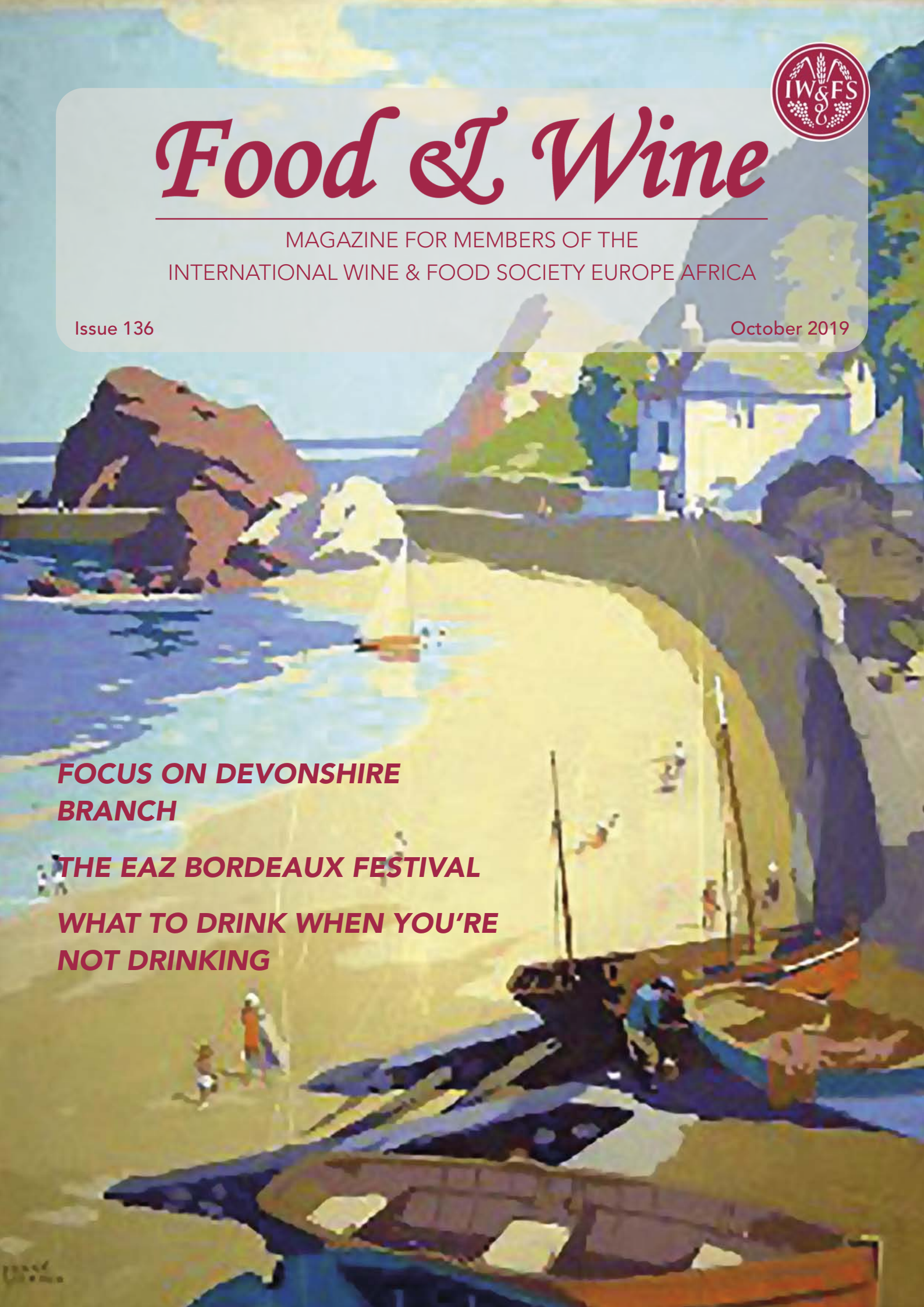
Issue 136

October 2019

**FOCUS ON DEVONSHIRE
BRANCH**

THE EAZ BORDEAUX FESTIVAL

**WHAT TO DRINK WHEN YOU'RE
NOT DRINKING**



Chairman's message



As this will be my last message to you as Chairman, and I will be standing down at the AGM in Valencia after six years in office, I wanted to use the opportunity to thank all who have supported me, particularly those on the EAZ Committee who continue to serve you in their various capacities. You will be pleased to hear that nearly

all the committee will stand for further terms, but after over ten years Michael Messent (pictured below) is standing down so that he can spend more time travelling with Marilyn and enjoying their retirement. Michael has been EAZ Vice Chair for the last six years and given invaluable advice on legal matters which helped us achieve incorporation and set up IWFS Europe Africa Ltd. Indeed his efforts in helping IWFS Ltd and the other zone companies were recognised by the award of an André Simon Silver Medal. As Events Co-ordinator he organised memorable events in the New Forest and Norfolk and his knowledge of the Livery Halls and his contacts have greatly benefitted the Society in arranging memorable dinners, in particular the Goldsmiths' Dinner at the London Festival. Thanks to his guidance I was undaunted by the imposing Company of Pikemen and Musketeers. I look forward to seeing Michael at our future events.



Turning to the future, myself and the nominations committee have recommended that John Nicholas be the next Chairman of EAZ, and this will go through the necessary procedures at the

AGM. John's background is in Insurance working for the RSA and then Zurich Insurance based in Switzerland, hence his membership of the Zurich Branch, and his hobby of skiing. He has served as your Treasurer for the last six years dealing again with the changes due to incorporation and our necessity to VAT register during the year of the London Festival when turnover peaked at £0.5 million. He also serves on Council attending meetings in the other zones. Having set up simplified accounting systems, he is looking for someone to take on the accounting role.

John and myself will stand again as Directors of IWFS EA Ltd and David Chapman of Manchester Branch, and presently Secretary of the Exco, will stand in place of Michael Messent.

In my previous message I did ask if you had ideas on recruiting to let us know, as it will be discussed at length in the Members Forum in Valencia. I have had one reply so far. John Nicholas has outlined in his article (on page 37) the contributions towards branch investments available to branches and individuals for projects/initiatives to boost recruitment, please discuss these in your branches.

My thanks go also to International Secretary Andrea Warren who does lots of work supporting not just the Society but also the zone in support of meetings, F&W Online, outside enquiries, medals and merchandise.

On a lighter note I was pleased recently to attend a Liverpool Branch function who took up the challenge to do something different and organised a visit to a Gin Distillery followed by a meal paired with gin cocktails, an interesting insight but a challenge to the taste buds. I do apologise to those branches Chris and I have not managed to visit so far, we do look for every opportunity and I am sure we will catch up with you one day.

Ian Nicol

Front cover: Taken from a Great Western Railways poster of Devon by Frank Sherwin

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/International_Wine_and_Food_Society



Editorial

A regular topic crops up in conversations with members and event organisers in the branches. We are a gastronomic association – we enjoy our food and the wines that accompany each course – but how do we accommodate those who chose, or are chosen, to forego alcoholic drinks at our events. This is an issue that tends to affect our members in rural areas more than our city dwellers who have more transport options.

The concern is unintentionally exceeding the drink driving limits whilst savouring the delights of the table. Driving to events is often the only viable option for many and they may nominate a driver who forgoes the wine. Some wonder whether as an association that wishes to behave responsibly they should offer a reduction in the charge for those who don't drink alcohol – or maybe 'just one'. In this – the last edition before the end of year festivities – we feature an article on alternative libations and tinctures by Leonie Allday, EAZ committee member and Chair of Bath & Bristol branch.

You will know of a group of restaurants, CLINK, which is a charity operated by prisoners who are undertaking training in the hospitality industry prior to release. In the UK they have four restaurants and a café, all situated within HMP locations, which consistently receive awards and commendations. Unable to serve alcohol on HMP premises, they have specialised in creating "Mocktails" as an alternative to wines: the reputation of "mocktails" is spreading to main stream restaurants and becoming a very acceptable alternative to accompany food.

Developing the Society, increasing membership and participation in events will be a primary focus for the Executive Committee in the next few years and information on contributions towards branch investments to participate in these development plans are outlined in this edition (on page 37).

Best wishes to all for the festive season.

Sue Smith
Editor

PUBLICATION DATES

- **February: Food & Wine (printed)**
deadline for copy from contributors 31st January; publication to members 29th February.
- **April: Food & Wine Online (e-newsletter)**
deadline for copy from contributors 31st March; publication mid/end April.
- **June: Food & Wine (printed)**
deadline for copy from contributors 30th May; publication to members 30th June.
- **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 30th September; publication to members 31st October.
- **December: Food & Wine Online (e-newsletter)**
deadline for copy from contributors 30th November; publication mid/end December.

Please send photographs separately from text.

Advance notice of your events at which members of other branches would be welcome can be included, along with booking details. As always we invite your event reports, articles and pictures.

Food & Wine

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is available for members.
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Contributors



Focus on Devonshire Branch

Michael Swales joined the IWFS over 40 years ago, in the 1970s, when he was still farming for a living. Soon after he sold the farm and bought property to let out as bedsits, which proved "interesting" to say the least! With the challenges this presented he changed direction and concentrated on real estate purchasing, combined with exploring the delights of food and wine – which proved to be far more enjoyable. Michael is a member of the Devonshire branch.

The EAZ Bordeaux Festival

Alan Shepherd joined IWFS in 2005 and has been Deputy Chairman of London Branch since 2007. He is also a member of Surrey Hills and St James' Branches. He is responsible for the current London Branch website and has overseen the development of the new International web site on behalf of the EAZ, as well of working with his wife Stephanie on the organisation of international events. He is a retired information technologist and was at one time Research Director of The Post Office.



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What to Drink When You're Not Drinking

Leonie Allday is a former senior lecturer in Geography who in her retirement has indulged her passion for wine (and gin!) and now teaches for the Wine and Spirits Education Trust (WSET) as well as running a small business giving tutored wine, gin and port tastings. She has been a member of IWFS for 10 years and chairs the Bath and Bristol Branch. For the last three years she has served on the EAZ Executive Committee, on which she is the Marketing and PR lead. Her other interests are her family, gardening, good food, reading, music and travelling.

Merseyside and Mid-Cheshire Branch History

Dr Paul Bishop joined the IWFS in 1968. During the 1970s Merseyside Branch was located mainly in Liverpool and many of the "members" were casual and not actually enrolled in the Society. By 1980 he organised more formal meetings in restaurants, members' houses and various clubs and keen to include cuisine from ethnic restaurants and wine from all over the world. Paul presented many wine tastings, some of which were notable for the age and quality of wines then available; Madeiras from the 19th century and Clarets from the early 1900s. The most memorable was a tasting at Mrs Fisher's house on the occasion of the marriage of Prince Charles and Diana Spencer. Under his chairmanship, in 1992 Paul was instrumental in amalgamating the branch and establishing the Merseyside and Mid-Cheshire Branch. Since that time Paul has remained Chairman and the branch has thrived.



The Heptinstall Award

John W Valentine CEng is a former member of Council, and Secretary/Treasurer, of The International Wine & Food Society and member, and former Chairman, of its European & African Committee. He is a holder of the André Simon Gold Medal. He was, until recently, Chairman of a range of pension and other trusts, and is currently a trustee director of the Royal Academy of Culinary Arts and of the William Heptinstall Memorial Fund.



News from the International Secretariat

As the holiday season ends the majority of my "to do" list at the International Secretariat has moved to "done", for now – the **2019/20 Directory** and the latest monograph *Spices of the World* should be with you and the **branded Champagne stoppers** have been sent to all branch contacts. A **Seasonal Book Offer** has been put together for those of you who wish to learn more about wine, and more... (see below) plus next year's **Vintage Card** (2020 Membership Card) and **App** are close to being finalised.

2020 Vintage Card news

Regions to watch for include Bordeaux, England (sparkling wines), Alsace, Champagne, Central Coast and Oregon in 2018 and further south the 2019 vintage is good news for Tasmania, Hawkes Bay and Martinborough. A couple of amends have been made to the Card making it more focussed in certain areas – the Rhone Valley, white wine assessments are now specifically from the 'North' (covering Condrieu and Chateau Grillet) and in New Zealand, 'North Island' now covering 'White' wines only, meaning there are now two white regions and three red wine regions. Below I have included vintage reports provided by some consultants, giving you an insight into why they have the ratings they do.

During the summer I have been on holiday to Galicia, Spain, on the Atlantic coast, and learnt about, and enjoyed, the local wines. Galicia is home to the Rias Baixas wine region, which obtained full DO status in 1988, and is really making a name for itself. The Galicians are very proud of their region and as a result most of their wines are enjoyed locally. However some wines are exported including the wines of Terras Gauda, in O Rosal to the south. They are a highly regarded producer of the region focussing on top quality wines made from the local grapes Albarino (being the lead production), Loureiro and Caiño Blanco. I visited their winery when the coastal rains came in but it was a great opportunity to go inside to enjoy their new winery tour experience and taste three of their wines – Abadia, made from 100% Albarino, producing a light, fresh wine with some delicious citrus and pineapple flavours; O Rosal made from 70% Albarino giving a wine of more complexity; and La Mar, their premium bottling, which is made from 70% Caiño Blanco. This is a lesser known grape and is not widely grown, but native to the region. Terras Gauda believe this is a grape which produces wines with complexity and therefore have been increasing their plantings. It produces wine which is a deeper golden colour with a touch of minerality and saltiness. If you spot the wines of Rias Baixas on a restaurant list or in your local merchant I highly recommend giving them a try, maybe as an aperitif or with a lighter dish.

Until next time.

Andrea Warren

International Secretariat

Latest Vintage news

Provence 2018: 6

2018 was another canicule year (and actually also had problems with mildew during the wet Spring, exactly as Bordeaux, but to less of a degree). Mildew only really affected the size of the crop, and was less of an issue in the high quality coastal red wine areas (Bandol et al) where breezes helped ameliorate. The long hot dry summer was perfect for reds, especially those from Mourvèdre, Syrah and Cabernet. There was a small amount of isolated hail in September, no more than usual. Should be a great red wine vintage, marred – if at all – by a touch of occasional raisining. *Roderick Smith MW*



Alsace 2018: 7

The 2018 Alsace vintage was brilliant so for once nobody can find anything to complain about (have you ever seen a happy farmer?)... For the first time in four years we had a normal size crop, the weather was absolutely perfect all year, followed by a glorious Indian summer for late-harvest wines. The wines have ideal acidity, perfect balance, fine aromatic complexity and great ageing potential. Above all they are superbly drinkable... and prices remain reasonable, so what more can we ask? *David Ling*



Italy 2018

Piemonte: 6. Unlike the previous few years, good levels of rainfall in the spring and early summer meant that the vintage was not bedevilled by drought. Warm temperatures throughout most of the summer ensured good ripening and despite some late summer rain, the period leading up to and around harvest time was warm and dry so picking took place in pretty much ideal conditions. Early indications are promising on the strength of the earlier drinking varieties which are well-balanced and elegant wines.

Verona: 6. 2018 is shaping up to be a very successful vintage in Valpolicella. Following good levels of rainfall through until late Spring, favourable growing conditions from mid summer onwards continued into a fine early autumn which favoured the later ripening varieties like Corvina and Corvinone (the mainstays of Amarone production). Initial signs are for wines of good colour, body and concentration. *Michael Garner*



Central Coast 2018: 7

The 2017/2018 winter saw rains bringing California's worst drought in recorded history to an end. It allowed the uptake of essential minerals into the vines during dormancy plus the water

washed away the debilitating accumulation of toxic salts and minerals away from the roots providing healthy vines. Ideal temperatures and moderate rainfall during budbreak and flowering allowed the vines to



literally explode during the growing season. Three weeks of high temperatures meant the vines shut down, in early August, rather than driving the sugars up, and then ideal temperatures and little precipitation followed. All grapes took anywhere from an extra three to six weeks, beyond "traditional" harvest times, to mature. As a result the flavours, tannins and colour were fully mature with remarkably low pH and sugar levels. Pinot Noir looked like Petite Sirah or Tannat out of the fermenters. It was truly exciting for myself and all of my colleagues for what we

quietly thought to ourselves was the perfect harvest. And the most exciting part? It was also the LARGEST crop we've ever seen – evidence that crop yield doesn't necessarily correlate to quality in a year when the vines are extremely healthy and vigorous. Adam LaZarre



Oregon 2018: 7

The 2018 vintage was quite good for Pinot Noir in Oregon. An average August of heat accumulation and then a cooler than average September really helped keep the acid in the grapes, and allowed for longer hang time in which flavours developed fully. You are going to see some wonderful Pinot Noirs coming out of this vintage

rivaling the 2012 vintage for intensity with the addition of wonderful acidity. Alex Sokol Blosser

MERCHANDISE FOR MEMBERS

Below is the range of IWFS merchandise available to branches and members which can assist in a number of ways from adding that extra touch of professionalism to your event (see DropSavers and Blind Tasting Bottle Kits), to carrying your bottles in style (see Neoprene bottle bags) or showing you are a member of the IWFS (see Lapel Pins). The most recent additions to the range of merchandise available are immediately below followed by the more traditional items.

Drop Savers (3 per pack) £2

These are very useful as they certainly do save drops from spilling onto the table. An added benefit is these Drop Savers have a unique design to stop the pourer slipping inside the bottle.



Blind Tasting Bottle Sleeve Kit £25

This IWFS branded kit comprises 10 individually numbered woven cloth bottle covers (suitable for wine, not champagne) and presented in a handy carry bag. Give that professional touch to your own wine tasting events or private parties.



Neoprene Bottle Bags

High quality, IWFS branded, neoprene bottle bags that will help you to transport your bottles in style to friends or to IWFS events.

2 Bottle Bag, £10
1 Bottle Bag, £8

Champagne Stoppers

Recent addition to the range, these are a smart and ideal way to keep the fizz within! All branches should now be in receipt of four IWFS branded champagne stoppers, with compliments of the International Council. Special offer extended until 31st December

1 for £3 / 3 for £8 / 12 for £24
(normally 1 for £3.50 / 3 for £9 / 12 for £27 plus p&p).



Medallions £20

Silk Tie £20

Cufflinks £7.50

Lapel Pin (in presentation box) £1



To order please email Andrea Warren at the International Secretariat on sec@iwfs.org or telephone on + 44 (0)20 7827 5732 or + 44 (0)1753 882320.

Seasonal book offers

Books are always a welcome gift whether for someone or for yourself. Here you can choose between the entertaining and the educational. There is **Oz Clarke's Red & White** which combines a fast-paced witty memoir with a passionately opinionated guide. Plus we bring you the **Classic Wine Library** (see below) which covers a wide range of classic wine regions, and also spirits. Aimed at serious wine enthusiasts, these books radiate the authors' love of their subject and provide insights into the history, production and appreciation of the wine, or spirit, under review.



Red & White by Oz Clarke

For those who attended the André Simon lecture during the London Festival last year will know what an entertaining and captivating speaker Oz is. Many of you may well also have enjoyed watching him on TV. He is also an engaging writer and this book is a testament to that. The pages burst with his enthusiasm for wine but it also educates and informs – covering topics such as how Oz fell in love with wine, how he tastes wine, how you can enjoy wine (whatever the budget), through to topics such as how wine is evolving, the move to organic and sustainable practices and the many wine regions he has visited along the way. This is a passionate and inspirational guide that takes you through his journey in the world of wine. Sit down with a glass of something special and enjoy the read...



The offer £8 per copy (hardback). To order, please call +44 (0) 1235 759555 quoting, 9952200009. Available on orders placed before 31st December 2019, plus P&P for non-UK deliveries. Published by Little, Brown, RRP £25. Offer subject to availability.

The wonderful library of wine regions comprises some 20 titles and authors include a member of our Wines Committee, Konstantinos Lazarakis MW plus our Wine Consultants including Richard Mayson and Michael Garner.

Written with a light, readable touch by internationally acknowledged experts, the Classic Wine Library aims to entertain as well as educate with books that are fresh and zesty rather than cloying and crusted. The whole series is edited and curated by an editorial board – James Tidwell MS, Sarah Jane Evans MW and Richard Mayson (our Wine Consultant for Port and Portuguese wines) who are all well-known in the wine industry and their expertise and opinions are widely respected.

The titles

Regions and styles covered within their list of titles are: Amarone; Austria; Biodynamic wine; Bulgaria, Romania and Moldova; Burgundy; Canada; Chablis and the Grand Auxerrois;

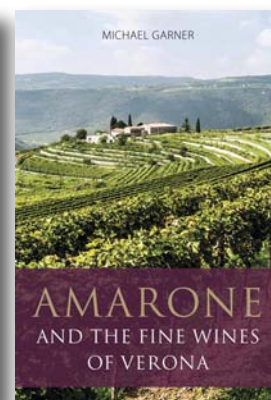
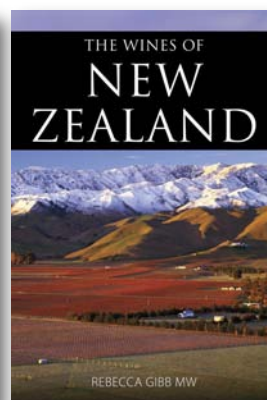
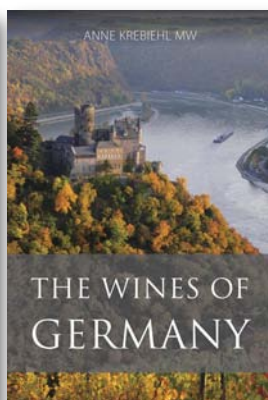
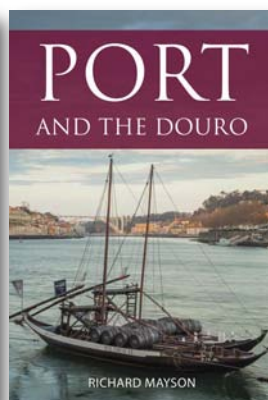
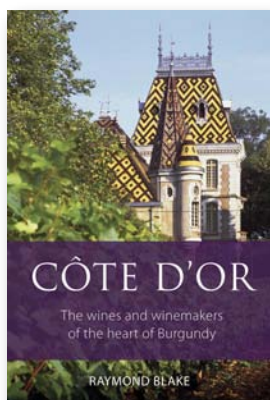
Champagne; Cognac; Côte d'Or; Faugères; Germany; Great Britain; Greece; Languedoc; Madeira; New Zealand; northern Spain; Port and the Douro; Rosé; Sake and the wines of Japan

Coming soon

Georgia will be released on 25th November.

Classic Wine Library offer 30% discount* on all titles currently released and those to be released during the period of the offer. To place your order visit their store here: <http://www.infideas.com/classic-wine-library-2/> and enter the coupon code **iwfsseasonaloffer** at checkout. Shipping within the UK is free of charge, within Europe postage will be calculated. For customers in Africa please email the publishers on enquiries@infideas.com so that a postage fee providing the best deal can be calculated.

* Based on list price and is available to IWFS members until 31st December 2019.



TRIBUTE: Nils Sternby



Nils-Herman Sternby, a past Chairman of the Society, passed away on the evening of 26th June at the age of 89. In early May Kristina, his wife, and a medical team accompanied him on a return flight to Malmö, Sweden, from Hermanus in South Africa, his second home since 2000. Nils was renowned around the globe for his vast and extraordinary collections of fine wines. Fellow collectors mused that at least a bottle a day passed away in any of his three wine cellars, this in spite of his mammoth generosity. His philosophy was not the collecting *per se*, but finding the proper occasions to enjoy and share his wines together with those likeminded. This generosity, aided by the extent of his cellar, often encouraged him to entertain his guests with a wine from the year of their birth or, conversely, for him to take a similar gift to his host or hostess. It was *de rigueur* for Nils to serve wines blind and to encourage participation and learning, in a relaxed manner, from their identification. During a span of forty years many of us, like his circle of friends, had the blessing to be spellbound and inspired by his encyclopaedic knowledge of wine and gastronomy.

From his early association with the Society in 1975, Nils was instrumental in the establishment of four Scandinavian Branches. He was the founding member in 1976 of the Malmö-Copenhagen Branch, subsequently renamed as the Malmö Branch, serving continuously as its Chairman until 2007. He became a member of the European Committee of the Society in 1987. When the Society changed its governance arrangements in 1991 from a central headquarters, delegating many responsibilities to three Zones, Nils served as the

European & African Zone's first Chairman from 1991 to 1997 and then as its Chairman Emeritus from 1997 to 2009. In 1995 he initiated the first of a most successful series of Great Weekends, continuing to this day to extend the benefits and experience of the Society beyond Branch level to a broader range of members.

Nils became a member of the Council of the Society in 1991, a role that he held through 2006. Following the untimely demise of Chairman of Council Lee Hambleton early in 2005, Nils took over the role as Acting Chairman to complete Lee's term of office, then becoming Chairman of Council in January 2006 through December of that year. He was the second of the Society's officers to be awarded the André Simon Gold medal twice (1998 and 2006, Silver 1989). During his tenure on Council he also chaired one of the Society's International Festivals, as well as some Regional Festivals.

Over the years he was at the helm of several Swedish, as well as international, societies established to broaden the knowledge and arts of gastronomy and the science of oenology. As a trailblazer Nils, together with a group of pioneers in Malmö during the end of the 1980's, tested the elasticity of the Swedish Alcohol regulations and found formats for how to organise large-scale public wine tastings with legal blessing. First off was a joint venture with Bordeaux wine makers, followed by the wine maker unions of California and Australia and lastly the winemakers union of Alsace.

In 1987 in Malmö, Nils established the Swedish chapter of the French Commanderie de Bordeaux, a global organisation for producers and aficionados of wines from Bordeaux. He chaired this local chapter of the Commanderie until 2005. In 1990 was Nils awarded full membership of the Jurade de Saint-Émilion Wine Society. Throughout the period from 1994 to 2006 Nils served as the Baille for La Chaîne des Rôtisseurs, Malmö Baillage and was a contributor to its Swedish Grand Chapitres in Malmö and Lund in 1997. Other local societies inspired by Nils's energy and driving force were the Swedish Grappa Society, Malmö Malt Whisky Society, Swedish Wine Tasting Society (Munskänkarna), The Malmö Port Wine Society 18%, and Friends of Scania Gastronomic Society.

In his professional life Nils was a respected pathologist who, following graduation, started his medical education in Lund, completing his qualifications as a doctor in 1956. Based at the Malmö General Hospital since 1977, he published many papers from his research, especially regarding atherosclerosis and its geographical distribution.

Nils, a long-time friend and mentor to many of us, always radiating a warm and generous personality, is no more amongst us, but will remain in our memories to the end of our days.

*Ulf Buxrud
John W Valentine*

Nils Sternby, born 24th April 1930, died 26th June 2019

FOCUS ON DEVONSHIRE BRANCH

by *Michael Swales*

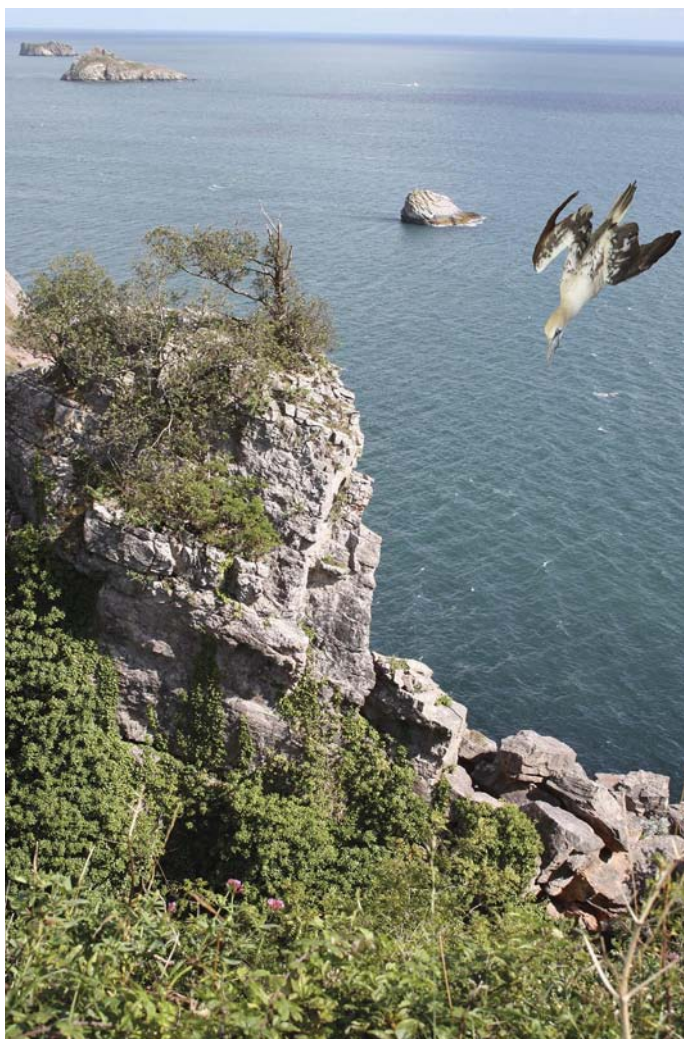
The Devonshire Branch was started on 1st January 1976 and chartered on 1st August 1977. I can't remember the exact date that I joined, but it must have been about then as we had just completed building a bungalow during that hot summer (1976). Soon after joining I was asked to be on the committee and my first job was to arrange transport for 'out of town' visits. This was a 12-seater 'bone shaker' mini bus with very hard springs. Those that wanted to take advantage were picked up at their door and, of course, returned afterwards. But this meant that the last to be dropped off had been on the bus for an hour or so in spite of only travelling a few miles out of town. Needless to say my customers got fewer and fewer and this was abandoned; we went back to taxis or car sharing. Having been made redundant I came off the committee and now just fill in when I can. Nowadays we use a comfortable coach and have three pickup points around town, but this can be expensive especially if not many people use it.

On one occasion we were having dinner at a local hotel when a lady walking past my table, suddenly collapsed on the floor. A

man opposite got up and went to her aid but she was out cold. I said that we should call an ambulance and the man said that he already had. He turned to me and said "this lady needs a pace maker". The ambulance soon arrived and off she went to hospital. We eventually learned that the man was a heart surgeon on holiday from Germany and that he accompanied her to hospital and visited her again the next day. Human kindness beyond the call of duty. He probably saved her life.

There have been a few memorable events that stick in my mind and one such occasion was a dinner on a steam train travelling from Paignton to Kingswear; yes I know the journey takes about half an hour! The idea was that we alighted the train at Paignton and had one course while travelling to Kingswear and the next course on the way back and so on until we had finished. Unfortunately, I had such trouble finding somewhere to park in Paignton that the train had gone by the time I arrived at the station. Fortunately, I wasn't the only one and a man offered to give me a lift in his car so that we could both join the train at Kingswear. We didn't actually miss anything as they were still on





the wine, so we were able to 'chug' back to Paignton and enjoy the first course. We continued back and forth until we had finished back in Paignton, the only trouble was, yes you have guessed it, the car was at Kingswear! So we both had to go back to Kingswear (by train) and collect the car.

Sometimes we have a 'Sunday Lunch' and one day we were going to have lunch in Brixham and thought it would be fun to cross the bay by ferry rather than drive round. The day was sunny and dry but was a little windy and one lady in our party (no names) was very nervous about the crossing. In fairness it was a little choppy but she was so sure that she would be ill that she locked herself in the one and only loo for the entire journey. She wouldn't go near the ferry for the return trip, although the wind had died down and the water almost dead calm; she had a taxi back.

Another Sunday lunch was on a converted barge moored in the centre of the river Dart. I think that it was called Res-Nova – it is sadly no longer there. We would all congregate on the quay and the owners would fetch us in a small motor boat, which needed several journeys. The only trouble was getting some of our elderly ladies on and off the boat. We had a delicious meal as I remember, Never again, I think was the phrase !

Currently we have 43 members and we meet for 11 months of the year, missing August as several are away at this time and we use various local restaurants in Torquay from fine dining to Indian / Chinese restaurants with coach trips to far flung restaurants in Devon.

We are a friendly bunch and if anyone would like to join us, you will be very welcome.



THE EAZ BORDEAUX FESTIVAL, JUNE 2019

by Alan Shepherd



Château Pichon-Baron

Although I had been to many Bordeaux tastings over the years, and learnt about the region with The Wine & Spirit Education Trust (WSET), I had never actually been there. So the Bordeaux Festival was a great opportunity to put my experience in context. Some 34 IWFS members from all over the world attended, and we started with a walking tour to get to know the centre of this beautiful city.

Then off to the eighteenth century Château Labbotière for an Introduction to Bordeaux wines with Jane Anson, Decanter Bordeaux correspondent, who will also be giving the André Simon lecture in 2020. She introduced us to the classification systems in each of the major regions, and explained the difference in terroir which account for the grapes grown in each of them and the styles of wine that they produce.

Crossing the road to the five star Grande Maison, we enjoyed a champagne reception on the terrace, followed by dinner in their two Michelin-starred restaurant (pictured below). The wines

included 2014 Bordeaux blanc from Château La Tour Carnet, 2013 Château Pape Clement Grand Cru Classé (rouge) from Pessac-Leognan and 2011 Clos Haut Peyraguey from Sauternes.

The next day was an exploration of Pessac-Léognan, best known for its white wines, but producing red as well. Château Smith Haut Lafitte (pictured below) was first: this estate has been the subject of substantial investment in recent years. I had never seen such an immaculate winery: an exercise in modern art in its own right. We were fortunate to have a briefing from the owner Daniel Cathiard, who explained the steps that he had taken to improve the quality of his wines over the last 25 years. As it happened I had met him before when he presented his wines at a dinner in London hosted by Michel Roux. The tasting included 2016 and 2011 vintages.

The next stop was the classified Château Haut-Bailly. Something of a contrast: it was built in 1872 and one of the few places to boast some pre-phylloxera vines. Our lunch included





Dinner at the St James Hotel



Château Pavie



Château Pichon-Baron



Château Beauséjour-Becot

blue lobster, poultry pie, cheese and peach tartare, accompanied by both first and second wines from the 2011 vintage, as well as the flagship 2008.

Dinner was served in the Saint James hotel, which is set on a hillside above Bordeaux, with a fantastic view back over the Garonne to the centre of the city. The weather was not great, but the rain stopped for long enough for us to enjoy some champagne on the terrace, before sitting down to our meal, prepared by the one Michelin-starred chef Nicolas Magie.

This was an opportunity to try wines from several different appellations in Pessac-Léognan: Château Carbonnieux blanc 2016 with the foie gras terrine, Château de Fieuzal 2012 (blanc) with the veal, Château Couhins-Lurton 2006 (rouge) with the lamb, and Sauternes Lieutenant de Sigalas 2016 with the strawberry dessert.

The next day was focused on the Médoc (left bank), starting with the beautiful second growth Château Pichon-Baron in Pauillac for a vertical tasting back to 2010. This rather confirmed



Château Beychevelle

my personal prejudice that top wines from this area are not really very nice to drink until they are well aged, and I was looking forward to some earlier vintages later in the tour. The ultra-modern winery was absolutely stunning.

Lunch was at the fourth-growth Château Beychevelle in Saint-Julien. This was accompanied by the 2005, 2001 and 1995 vintages of their top wine: it was great to be able to compare these older vintages to those that we had tasted earlier in the tour. My favourite was the 2001.

The afternoon included a tasting at another fourth growth chateau; Prieuré-Lichine in Margaux, which was purchased in 1951 by Alexis Lichine, who established a worldwide reputation. For many, this confirmed the view that Margaux wines are a little more approachable in their earlier years than those from other parts of the Médoc.

Our last day was devoted to the right bank, starting with the first growth (A) Château Pavie, where we tasted both first and second wines from the 2012 vintage.

Lunch was at the first growth (B) Château Beauséjour Becot, overlooking the village of Saint Emilion. We were fortunate in that they only host events like ours a few times each year, but the chef that they brought in did a superb job. A unique feature of this château is that they have several hectares of naturally cooled and ventilated underground cellars, enabling them to keep substantial quantities of older vintages for sale. We were rewarded with their second Château Joanin Becot 2007 with the salmon, their top Château Beauséjour Becot 2009 and 2000 with the pigeon, and their Château La Gomerie 2003 with the sheep's cheese. I loved these more mature vintages.

In the afternoon we made our way to Pomerol, which boasts some of the most expensive land in Bordeaux. After driving past a few of the top-name châteaux, we visited the beautiful Château Beauregard, with its classic chartreuse house and gardens, and another immaculate ultra-modern winery. Our tasting included both their second and their top wines from the 2015 vintage.

The final dinner was at the one Michelin-star Logis de la Cadene in the village of Saint Emilion. Chef Alexandre Baumard served a truffle risotto, monkfish cooked at low temperature, and a rhubarb dessert. Wines included 2012 Monbousquet Blanc, 2012 Château Bellevue, the 2007 vintage from A-rated Château Angélus and Château Rayne Vigneau 1986, a top-rated Sauternes said to be second only to Château Yquem.



The village of Saint Emilion

Many thanks to our organiser Stephanie Shepherd, and our tour leader Caroline Matthews, for a fantastic Festival. It helped to put everything that we knew about Bordeaux into a broader context, as well as being a great experience in its own right, as well, as always, being an opportunity to cement old friendships and develop new ones.

La Cité du Vin

Unfortunately we were not able to include the Cité du Vin in the Festival programme, but a number of us took the time to go there beforehand or afterwards. It is housed in an ultra-modern building on the banks of the Garonne just to the north of the city, and is easily reached by tram or river boat – we found the latter particularly enjoyable. It includes a massive permanent exhibition floor, various temporary exhibitions, several restaurants, a tasting room and extensive seminar and conference facilities. The main exhibition covers all aspects of wine making, the history of the wine trade and a lot about tasting and enjoying wine as well. Whilst it concentrates particularly on Bordeaux, there is a lot about winemaking in other parts of the world as well. The exhibits mostly have extensive audio-visual support.



Château Beauregard



La Cité du Vin

WHAT TO DRINK WHEN YOU'RE NOT DRINKING

by *Leonie Allday*

Alcohol consumption is declining!

This July Club Soda hosted the first "Mindful Drinking Festival", in Spitalfields Market in east London. In October, another will be held in Glasgow. The next, in London again, will be held in January 2020.

Like every other consumer product, alcoholic beverages of all kinds are vulnerable to the rapidly changing climate of opinion on a whole host of social, environmental and economic concerns. Take a quick look at the shelves in your local wine merchant or supermarket and you will see it all – sustainable, organic, biodynamic, vegan, gluten-free, and yes, low-alcohol and no-alcohol. You may also have noticed the appearance of alcohol-free bars in our high streets. And lest you should be tempted to write off any of these as fads or fashions, most authorities think they are here to stay, at least for the foreseeable future. The world is changing and society with it, so we should not be surprised that drinking habits are changing too.

WHO data¹ shows that consumption of alcohol in Britain fell from 12.6 litres of pure alcohol a year per adult in 1990 to 11.4 litres in 2017. Almost a quarter of us, and predominantly those in the younger age ranges, claim to be expecting to cut down our alcohol consumption, mostly by drinking less but also by experimenting with no / low-alcohol beverages, whether wines, spirits, beer, cider or cocktails². Almost 50% of us avoid alcohol during the week, rising to 55% among 18-24 year olds. Meanwhile, the number of adults not consuming any alcohol at all increased markedly between 2005 and 2017 and now accounts for 20.4% of all adults – 10.4 million³. So it is perhaps not surprising that the Wine and Spirit Trade Association reports⁴ that the low-alcohol wine and beer market has increased by 10 times since 2009. Spirits are now following suit. Somewhat bizarrely, as it might seem difficult to reconcile the two, another current trend in the drinks industry is "premiumisation", the rise in demand for premium products (beers, ciders, tonic waters and other mixers). So, increasingly, consumers are not willing to compromise on taste or quality. And just as many of those drinking regular alcohol are increasingly discerning, scaling up and choosing to drink craft beers, better wine and more characterful spirits, those going down the no / low-alcohol route don't want beers, wines or spirits that taste like fruit juice or cough medicine!

So what are no / low-alcohol drinks?

Whilst "no alcohol" means exactly what it says, what counts as "low-alcohol"? In the case of beer, this covers products which have up to 1.2% ABV; for wines it includes products with up to 5.5% ABV. In both cases, the products start off containing alcohol but the alcohol is then totally or partially removed. In the year to July 2018, £43 million was spent on no / low-alcohol beers, an increase of 28% on the previous year and equating to over 12 million pints. In the same period, the amount spent on no / low-alcohol wines was slightly less at just under £40 million, equating to 6.1 million 75cl bottles, but the level of growth was much smaller.

The role of alcohol

Although this article touches on alcoholic drinks other than wine (beer, cider, spirits), as we are The International Wine and Food Society let's consider the role of alcohol in relation to wine. The style and balance of a wine derives from two sets of constituents, those derived from the original grape juice and those resulting from the fermentation process. Simply put, the grape juice supplies the colour, the sugars, the acids and the tannins and the fermentation process creates alcohols, the most important being ethyl alcohol or ethanol. This substance imparts to the drink a warmth (sensed at the back of the throat) and an initial feeling of well-being or elation, followed eventually however by depression and (consumed to excess) drunkenness. But it also influences the taste and "mouthfeel" of the wine, by softening the acids and tannins. This mildly anaesthetic effect is obviously absent in wines from which the alcohol has been removed; such wines would taste very acid and astringent which is why sugar is often added, resulting in very sweet beverages. Alcohols also play an important role in the maturation process of a wine, reacting during the fermentation process with the natural acids in the grapes to form aromatic fruity substances (esters), adding to the intensity and complexity of the wine. Some alcohols also have aromas of their own, again contributing directly to the character of the wine. So alcohol plays a crucial part in bringing the flavours of a wine together and if it's missing, it's a bit like a football team without a captain – the players are all out there but not performing in the coherent and balanced manner you would expect from a good team!⁵

Why reduce or eliminate alcohol?

We all know what it's like to be the "nominated driver" sipping tonic water, fruit juice or making do with a Shirley Temple, a Virgin Mary or a Pom Collins while your friends enjoy their alcohol, but there are lots of other reasons for cutting down on alcohol on a more sustained basis.

Health

It's difficult to keep up with the headlines about alcohol. After years of being encouraged to stay within a limit of a certain number of units a week (14 for women, 21 for men), we are now told that there is no safe limit,⁶ although many studies have shown that moderate amounts of alcohol may help to prevent heart disease. The latest WHO Global Status Report on Alcohol



and Health states that “worldwide, three million deaths every year result from harmful use of alcohol, this represent 5.3 % of all deaths. The harmful use of alcohol is a causal factor in more than 200 disease and injury conditions.” In the UK a recent YouGov poll for the alcohol education charity Drinkaware found that one in three mid-life drinkers regularly consume six to eight units of alcohol on a single occasion. It considers that these drinkers (aged 40-64) are most at risk and is launching a new “Drink Free Days” campaign⁷. Perhaps our many members past the age of 64 are hopeless cases!

In any event, many people either choose or are compelled to reduce or eliminate alcohol for medical reasons. These include fears of developing alcohol-related disease and the fact that the management of some illnesses requires abstinence. Alcohol is contra-indicated in conjunction with certain medicines or therapies, and reducing alcohol intake is believed to aid weight loss. (Indeed it can, but only as long as you don't replace the alcohol with sugary drinks! There is far less sugar in a glass of dry or even off-dry white wine than in a can of regular cola.) And then there are those who can't seem to locate their “off” button and routinely drink too much, or who ignore the need to drink water alongside alcohol. Naturally they risk dehydration and other unpleasant after-effects. But the drinks industry is on it – electrolyte and nutrient-rich beer, anti-hangover tequila, anyone?⁸ Thought not...

Lifestyle

Lifestyle factors also have a bearing on our falling out of love with alcohol. We live in a very diverse society and a significant minority of the population are teetotal due to their religious beliefs. For others total abstinence is a lifestyle choice, or a

necessary price to be paid for years of over-indulgence. Yet others choose temporary abstinence, as in “Dry January”. “Mindful drinking” takes this one step further, as an increasing number of people choose to restrict their alcohol intake on a long-term basis.

Cost

While no / low-alcohol beers cost as much if not more than their regular counterparts, in the case of wine, and many (not all) spirits, no / low-alcohol options are much cheaper (largely the result of much lower rates of duty), and if they can be made palatable they will succeed in securing at least a share of the market. However this may be only a temporary phenomenon. As drinkers become more discerning, their palates more educated, they are increasingly seeking out wines which are not just technically well-made but are expressive of their terroir. At the same time, concerns about climate change and our carbon footprint have stimulated demand for sustainable / organic / biodynamic / vegan wines. Many wineries have responded to these concerns and now have as much land under forest / olive groves / herbs and flowers as under vines, aiming for carbon-neutral viniculture and vinification. Clearly all this comes at a price, and that price is reflected in what we pay for our wine, whatever its ABV.

So... are there any quality products out there?

That is the big question – can they be made palatable? Are there any good no-alcohol or low-alcohol drinks out there? Well, it depends on what you want to drink. It is no accident that the sponsors and producers showcased in July's Mindful Drinking Festival were companies making “gin-alt” (alternatives to gin), other spirits, no / low-alcohol beers and “grown up” soft



drinks, or that they included only a couple of winemakers (Lindemans and The Bees Knees). I am not a beer drinker, but I have it on good authority⁹ that no / low-alcohol beers have improved dramatically; they are not quite the same as their full-strength counterparts but can be “delicious” in their own right. Heineken 0.0%, Gadds No 11 ultra-light (1.2%), Adnams Southwold Pale Ale (0.5%), Erdinger Alcohol Free and Big Drop Stout (0.5%) have all found favour amongst reviewers. The last of these, Big Drop Brewing Co., is dedicated exclusively to making 0.5% beers (which have won awards against their full-strength rivals) and aims to craft something “for almost any beer lover”. And they do have an appealing strap-line “To drink. Not to be drunk”.

Currently in the middle ground as far as quality is concerned are the many companies making non-alcoholic botanical drinks. Some of these, for example Seedlip and Ceder’s, use juniper, are intended as substitutes for gin and have a price to match; others (such as Senses Spirits, Borrago, Caleno, Sea Arch and Atopia) are more modest in their aspirations but still aim to produce drinks which are sufficiently interesting and enjoyable in their own right to tempt the gin or vodka drinker. And if you would still prefer a drink that is more like gin, but in a lighter style, south London company Spirit of Bermondsey has created a botanically infused lower alcohol spirit called Trinity 25, made from 100% English grain spirit, juniper and a “trinity” of spices that has an ABV of 25%.

However, wine is a different matter, and most wine writers agree that there is a long way to go before no / low- alcohol wines are going to stand up against “proper” wines. These wines are made by producing a normal wine, removing the alcohol by using a spinning cone,¹⁰ vacuum distillation or by reverse osmosis (cold filtration) and then sweetening the resulting liquid with sugar or grape juice to give it some body. As a result, they are much sweeter than most ordinary wines, with as much or more sugar per glass as in a whole bottle of regular dry or off-dry wine. No good for weight loss then (though some do use artificial sweeteners so are low in calories). They may also have “added flavours”. Despite this, Pierpaolo Petrassi, head of Beers, Wines and Spirits at Waitrose, reports a 31% increase in demand for low alcohol wines in 2018. Top picks as selected by Henry Jeffreys and Stacey Smith,¹¹ both writing in January 2019 were as follows: Rawson’s Retreat Cabernet (Tesco),

Kendermann’s alcohol-free Merlot (M&S) Leitz Eins Zwei Zero’s alcohol-free Riesling (Waitrose), and the Natureo range from Torres (Waitrose), especially their Muscat and Rosé, both of which can take the high sugar content. There’s also an own-label “Nosecco” from Asda, very sweet but with a passable taste and not exactly going to break the bank at £2.98 and a Fizzero Rosé from M&S at £3.75. Indeed, all these wines are very inexpensive, none costing more than £6.99 and most significantly less.

It’s been suggested¹² that the way to approach a no / low-alcohol wine is to alter your expectations. It’s not going to taste like the wines to which you are accustomed, but it may taste perfectly pleasant in its own right. I am not yet convinced as I haven’t yet found a single product of which I would willingly have a second glass, but I am more than happy to keep an open mind! I shall be delighted to hear from readers who have found no / low-alcohol wines which they have really enjoyed, either as an aperitif or with food.

Conclusions

It looks as if low-alcohol and no-alcohol drinks are here to stay. Almost a third of us are willing to try them.¹³ The market will continue to expand, but the speed at which that happens will depend crucially on whether the sector, particularly in the case of wine, can improve its offer and produce drinks which are seriously competitive. As for me, although I might include a “gin-alt” in my next gin tasting, I won’t be running a tasting of low alcohol and non-alcoholic wines any time soon! And when I’m not drinking (or driving), for the time being I shall stick with tomato juice or – if I’m feeling naughty – perhaps a tiny glass of Moscato d’Asti (5.5%) or even a delectable Alsace or German Riesling with an ABV down at 8.5% or thereabouts.

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13. As 7 above



MERSEYSIDE & MID-CESHIRE BRANCH HISTORY

by *Paul M. Bishop*

The Merseyside Branch of the IWFS was created by A. J. Symons on his way to America, at André Simon's request, to found branches abroad, starting with Boston Massachusetts. The first meeting was a lunch at the Grosvenor Hotel Chester; this City is of course between the River Dee and the Mersey, Liverpool, so the Branch could have been called the Cheshire Branch from the start.

During the period from 1934 to 1970, almost all the membership lived on the Liverpool side of the Mersey. The records for this period no longer exist and this account is based mainly on the memory of members since that date. There have been a number of particularly memorable meetings.

André Simon's last visit to Liverpool was in 1968; event held at the Bluecoat Chambers, which was established in 1718. One of our oldest members and life member of the Society, Simon Cussons was present, but who died late in 2017.

During this period, the membership had fallen sharply and one of my colleagues from medical school, Felicity Davies, with the stimulus of her uncle, instituted a recruiting drive with some success. There were a large number of new members from the medical profession; notable were Dr Sidney Grant, who became Chairman and Dr Jimmy Mills, whose expertise lead to many memorable wine tastings; one of the best being a Port and Madeira tasting at the 'Racquets Club' – subsequently destroyed during the Liverpool Riots.

Another was to celebrate the Queen's Silver Jubilee which was champagne and vintage burgundies of the 1960s. Exceptional wines whose quality may never be repeated since the radical enforcement of the D.O.C. regulations.

From this period until 1990, the Branch remained active as a single entity, most of the meetings were in Liverpool and the



Wirral; self catering a frequent occurrence and wine tastings were popular. At this period all the North Western Branches were gradually shrinking and a co-operation with Mid-Cheshire and some members of Hiraethog, who had not moved away with Sandy Bibby, under the Chairmanship of Ruth Hughes, formed the joint branch of Merseyside & Mid-Cheshire.

The Mid-Cheshire Branch was founded in 1970 by Dodie Pickup and Simon Cussons who had previously run the Young Members Branch for the North West. They were assisted by Joy Fontes who was active in the Manchester Branch and important in the running of the whole Society. The Branch remained under Dodie's stewardship until the merger with Merseyside.

The decision to merge the Branches was principally to increase the membership but also as many of the Merseyside Members lived on the Cheshire side of the River Mersey.

For many years we have visited Branches all over the world including the Pacific Rim Wine Festival in Hong Kong where

Branch members enjoying their visit to Cape Town in 2011



some members joined in tasting wines with John Avery who was the chief judge of the event.

We have enjoyed dinners in Moscow and St Petersburg with many young and enthusiastic Russian members. The river tour to St Petersburg included many interesting gastronomic experiences and vodka tasting!

Istanbul included dinner in the Panoramic Restaurant on the Asian side of the Bosphorus, particularly memorable for the excellent quality of the Turkish wines which had never been tasted elsewhere.

Other visits included Canada with dinners in Banff, Toronto, Montreal and Vancouver and visits to the home of the International President's wife, Mrs Hamilton and a dinner with the Annual Gathering of the Branches of the Americas.

South Africa was a great success especially for the wildlife as well as the gastronomic experiences. The chair of Johannesburg joined us for a special event. A small party of members from Manchester and Merseyside & Mid-Cheshire drove round the North and South Island of New Zealand and attended dinners with local branches including Auckland and Wellington.

One of the favourite tours completed by our branch with members of Manchester was to cover China using four internal flights.



A small party visited the Niagara dinner and wine tasting event.

Trips to the Duoro and all rivers in Europe have been visited and we have plans for many more tours with like minded friends.

Of course we consider the success of our own Festival in Liverpool, 2011, to have been outstanding! We are still receiving positive comments on the efforts of the committee, which at the time included Ian Nicol and Ron Barker.

We do of course arrange an annual cruise/tour where we are able to promote the Society and hopefully encourage others to join.

Our branch is keen to attract enthusiasts who enjoy the social and camaraderie of food and wine in a relaxed and often informal atmosphere.

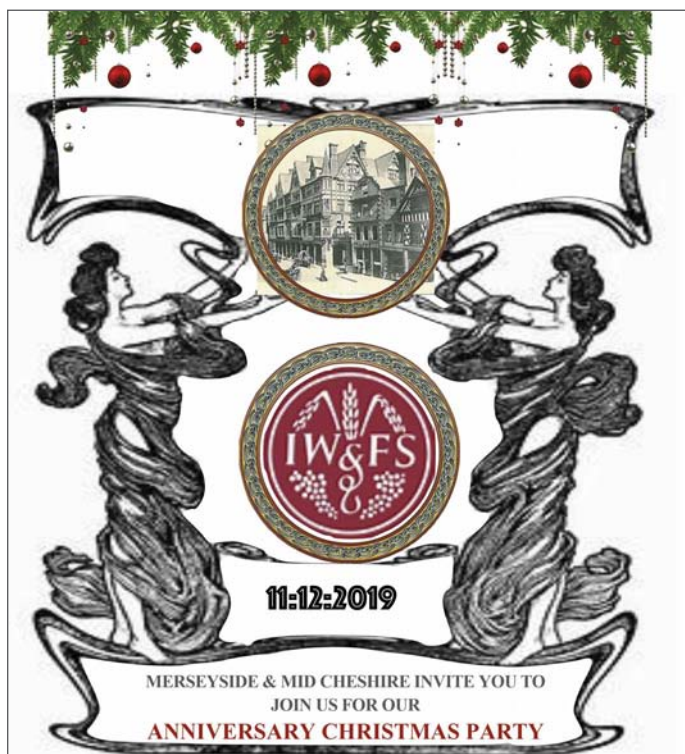
Meetings now cover a very large area from Greater Manchester to North Wales from Crewe to Warrington. We visit catering colleges to encourage the next generation and intersperse restaurant events with wine tastings and self catering (picnics) events. We have the usual problems of branches today, an ageing membership and problem of travel to wider spaced events. Recently we have had some new members but all are in the older age groups.

We average almost eleven to twelve events per annum and one foreign trip or on occasion two and travelling with like-minded friends is always a pleasure. We have of course presented IWFS awards for culinary excellence.

As it is our Branch 85th Anniversary in the Autumn, we are holding our Christmas Event at the Grosvenor Hotel, in Chester on 11th December this year 2019. We have regularly returned to the establishment at Christmas time and we are always made very welcome as the staff are delighted to see members of the IWFS.

We look forward to seeing members of other branches this year if possible.

Any members who are interested in joining one of our tours can contact Val Bishop (phone 01745 860136 or email karnak.fvb@btinternet.com).



Merseyside and Mid Cheshire are celebrating their 85th Anniversary of belonging to the prestigious International Wine & Food Society. Our first meeting was held in the Autumn of 1934 at the Grosvenor Hotel Chester and we are delighted to be able to return for our Christmas Dinner this year. We extend an invitation to all to join us on 11th December 2019.



ANNUAL REPORT 2018

IWFS Europe Africa Limited

The Annual General Meeting (AGM) of IWFS Europe Africa Limited (Company or EAZ) approved the Annual Report and financial statements at the meeting in Valencia on 6th October 2019. The Executive Committee and the Board Of Directors had, after review by the Independent Examiner, approved on 11th July 2019 the Annual Report and financial statements. The full report can be accessed on the IWFS website www.iwfs.org. If you would like a copy of the final report either by email or post, please contact John Nicholas at johnsnicholas@aol.com.

The following table has been extracted from the 2018 Annual Report.

IWFS Europe Africa Limited **Income and expenditure account** **for the year ended 31st December**

	2018	2017
	£	£
Total operating income	25,655	30,124
Total administrative expenses	31,470	29,465
Operating surplus	-5,815	659
Net surplus from EAZ festivals and events	84,564	26,974
Surplus before taxation	78,749	27,633
Surplus after taxation	78,690	27,618

Balance sheet as of 31st December

	2018	2017
	£	£
Sundry debtors	50	3,957
Festival and event payments in advance	1,600	93,052
Cash at bank	302,130	268,567
Loan to branch	2,577	3,000
Total current assets	306,357	368,576
Subscriptions received in advance	956	944
Festival and event receipts in advance	69,061	212,990
Sundry creditors	3,924	915
Deferred income for IT training and development	2,956	2,956
Total creditors	76,897	217,806
Net assets	229,460	150,770

Accumulated funds

Balance brought forward	150,770	123,152
Surplus after tax for the year	78,690	27,618
Balance carried forward	229,460	150,770

Commentary

In 2018, there was an overall surplus of GBP 78,690 compared with GBP 27,618 in 2017. The year 2018 was dominated by the London Festival and the pre- and post-tours. The success of the festival was reflected in the financial results generating an overall surplus of GBP 84,987. However, this surplus was offset by an operating deficit for the year of GBP 5,815.

Operating deficits will continue in the future as The International Wine and Food Society Ltd (IWFS) has reduced its accumulated funds to the agreed working level, whereas the 2017 EAZ result benefitted by over GBP 7,000, without which there would have been an operating deficit of over GBP 6,000. Without the surpluses generated by festivals, there would be a need to increase membership fees significantly.

Total operating income decreased by GBP 4,470 compared with 2017, mainly because of VAT levied on all membership fees received in 2018. The Company was obliged to register for VAT because of the amount of revenue generated for the 2018 London International Festival. The cost of VAT has been charged against the festival with the benefit reducing administrative expenses.

Total administrative expenses increased by GBP 2,004 compared with 2017 partly because of the increased costs from IWFS, partially offset by the recovery of VAT paid on membership fees charged against the London festival surplus. The underlying costs increased mainly as a result of the costs for the successful Members' Forum.

The London Festival was the triennial Society festival which EAZ will not host again until 2027. The surplus generated was considerable and enables EAZ not to increase membership fees to an economic level to cover its increasing operating deficits. However, a small increase in joint membership fees has been approved by the Executive Committee for 2020.

The Company has further strengthened its balance sheet in 2018 as a result of the financial success of the London Festival, it having been sustained over previous years by the financial success of festivals and one-off benefits from changes in the financing of IWFS. As well as acting as a safety net for operating deficits and the risks of deficits on festivals, it is now appropriate that EAZ use funds to invest in the recruitment of new memberships and founding new branches. Some funds have already been allocated to producing new marketing material and the Executive Committee have approved funding of projects put forward by branches.

The accumulated funds balance as of 31st December 2018 increased by the surplus after taxation to GBP 229,460. The accumulated funds together with advance receipts for the Bordeaux festival in June 2019 have increased the overall Financial resources to GBP 302,130.

The accumulated surplus is held for the future benefit of current and future members.

John Nicholas

Treasurer, IWFS Europe Africa Limited

IWFS AND ZONE AWARDS 2019

by *Tricia Fletcher*

The Society's Awards for its members have recently been revised to ensure that there is consistency across all the Zones of the IWFS. These are the Awards for the EAZ that have been approved by the IWFS Council Awards Committee and the EAZ Executive Committee.

Society and Zone Medals

Society and Zone medals are worn at formal/black tie Events and Dinners usually indicated in the event invitation as "Medals should be worn".



Society Pin

This pin can be:

- Purchased by individual members from the International Secretariat
- Purchased by Branches to give to their members
- Gifted to Founder members of new Branches



EAZ Award

This large pin badge designed to be worn on the ribbon of an AS Bronze Medal is awarded to

persons already holding an AS Bronze Medal but who have continued to give years of dedicated and meritorious service to the Zone.



Andre Simon Silver Medal

This Silver Medal is awarded by Council for

- Distinguished services on an International Level for the Society
- A significant contribution to the Society by an individual member

Society Medallion

This medallion can be:

- Purchased by individual members from the International Secretariat
- Purchased by Branches to give to their members
- Gifted to Founder members of new Branches



Andre Simon Gold Medal

This Gold Medal, the highest Award bestowed by the Society, is awarded by Council for

- Exceptional and outstanding services to the Society at an International level."



EAZ Exceptional Service Medal

The 25 year and 10 year Long Service medals and Diploma are being replaced by the new EAZ Exceptional Service Medals and Diplomas, which acknowledge the levels of service given and marks a reward for services that members gave for which previously there was no suitable category.

This medal accompanied by a citation is given for either:

- 10 years' dedicated service to the Zone or Branch usually as a Branch Officer
- 25 years' active service supporting Branch events or activities.
- Dedicated service in typically setting up a successful new Branch, significant Event or Service



André Simon Bronze Medal

This medal is awarded by the Zone for dedicated service across Branches or at Zone level

Other Society Awards

All other of the Society's awards to people who have served the Society well over a long period whether Members or not, for example hoteliers, wine merchants, caterers, Directors of Tourism, etc., and the Restaurant Awards remain the same as the Amended Award Guidelines as approved by the Council Awards Committee after Incorporation on 20th November 2017 under the guidance of the Council and EAZ Chairman, Ian Nicol.

The way to Apply for any Award remains the same as in the Guidelines published on the IWFS Website.

Please address Applications or queries for any Award to:

Tricia Fletcher, IWFS EAZ Awards Officer

Email: tricia.fletcher@btinternet.com

Address: West Bank, 1a Wood Road Lane, Summerseat, Bury. BL9 5QA UK

With many thanks to Ian Nicol for his help and clarification of these amended awards.

THE HEPTINSTALL AWARD

by John Valentine

At the end of May the William Heptinstall Award was pleased to name Ben Cowley as the winner of its 2019 Award, recognising him as the candidate most likely to gain the greatest benefit from the award this year.

In his application Ben was described as a young chef with a passion for food and wine, always looking to push himself one step further each time, so as to reach his ambitions and to inspire those around him. "He is within a small group of chefs that make Birmingham's hospitality shine so bright." A graduate of University College Birmingham he has worked locally, in London and in Darlington.

Ben explained his ambition to learn and understand what it is that puts restaurants at the peak of their game, something that's just not possible in the daily swing of things. He has been inspired by reading about Restaurant Frantzen in Stockholm, Sweden. "A closely knit team, who together, have produced one of the best restaurants in the world. Their dedication to always push forward compels me to want to be involved in such a team, and understand their way of managing the restaurant. Both food and wine are at the forefront of this restaurant, two subjects close to my heart, and the marriage between them is something I believe every chef should understand."

As Ben had recently committed to help the relaunch of Restaurant Folium, in the West Midlands, the trustee

directors were willing to allow him to defer his stage at Frantzen until 2021.

For more than 45 years the William Heptinstall Trust, aided by the Cooks Livery Company and the European & African Zone of the International Wine & Food Society, has made this award. Many of our previous winners have gone on to establish highly successful careers in the hospitality industry around the world. Today the trustee directors are volunteers drawn from members of the EAZ (Chris Bonsall, Janet Davies and John Valentine) and from the Royal Academy of Culinary Arts (Brian Turner and John Williams), supported by Simon Fooks from the Cooks Livery Company.

John Avery MW was associated with the Award from 1996 and was trustee chairman from 2005 until his death in March 2012. Avery's family was very keen to honour his memory and his contribution to both the Award and the IWFS, and made a generous donation to the Fund, enabling the trustee directors to expand the scope of the Award. From 2018 the value of the Award has increased by £500 to £4,000 for the Award Winner to undertake a stage or course to improve his or her vinous knowledge.

Further details of the Trust and its Award are available from:

<http://www.williamheptinstallaward.org.uk>



Bath and Bristol

VISIT TO 'AT THE CHAPEL' AND HAUSER & WIRTH



On the 12th June 2019 the Bath and Bristol branch had lunch "At the Chapel", in the Somerset town of Bruton, followed by a visit to the nearby Hauser & Wirth gallery.

At the Chapel, created in a Grade II Listed seventeenth-century former chapel, is owned by restaurateur Catherine Butler and furniture designer Ahmed Sidki.

In an introductory talk to the branch by Catherine she described how the couple had originally intended to turn the premises into their home after relocating to Somerset from London, but soon decided to create something more sociable instead. They opened the doors to the restaurant, wine store and bakery in 2008, and eight bedrooms for overnight guests followed a couple of years later.

We dined in their newly opened private room where most of the furniture had been made by Ahmed.

The kitchen uses only the best West Country produce and brings a relaxed Mediterranean approach to British food.

We enjoyed a starter of ham hock, soft boiled egg with watercress and capers followed by sharing plates of Castlemead Farm chicken with lemon, thyme and aioli served with a selection of vegetables. This was accompanied by a Viognier from South Africa and a Rioja from Spain.

After this delightful lunch we went the short distance to the Hauser & Wirth gallery. This is a pioneering gallery and multi-purpose arts centre which acts as a destination for experiencing art, sculpture and architecture, through exhibitions of contemporary art. The centre is located on Durslade Farm, which is a working free-range farm. The gallery opened in 2014 – prior to this the buildings had remained derelict for several decades.

Whilst all of the exhibits for sale were beyond the cheque books of branch members – even if they wanted to purchase them – they did provoke much discussion!!

An impressive landscaped garden, designed by internationally renowned landscape architect Piet Oudolf, was also well worth the visit even if it now hosts a rather strange looking outdoor eating pod.

Altogether a most enjoyable and interesting day.

Margaret Hawks



Bath and Bristol

SUMMER LUNCH

On a lovely day, surrounded by the beautiful Mendip Hills, members and guests from two neighbouring branches gathered in the grounds of Duke and Kathleen Ebenezer's

charming home near the cathedral city of Wells in Somerset for our relaxed summer lunch, laid on by committee members.

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Berkshire

AN EVENING OF AWARDS AND CELEBRATIONS

For the best possible reasons, members of the Berkshire Branch were recently kept waiting slightly longer than usual for the start of the month's tasting. Admittedly it was the AGM, but this year's agenda included a few surprises, as three long-serving members were presented with IWFS awards and two birthdays were celebrated. Julie ('Jules') and Chris Graham were stepping down as Joint Secretaries after twelve years of co-ordinating our programme and setting up the venue for the monthly events. Both had been awarded Long Service medallions and Diplomas

for Distinguished Service to the Berkshire Branch; these, together with flowers and a cheque from the Branch, and also a personal gift of wine, were presented by our Chairman, Colin Mair, who thanked them for their outstanding work over so many years. As it was Chris's birthday he was also presented with a spectacular cake made by our former Branch chef, Charlotte Parratt.

Charlotte herself was the third member to be rewarded on the evening as she received a Long Service medallion and Diploma for Distinguished Service from the IWFS for providing excellent meals at our Branch meetings; she was also given a bouquet of flowers from the Branch. A second birthday cake was presented to Ted Roffey, a member for 51 years.

The Branch then enjoyed an eclectic selection of good value wines from around the world, presented by Gavin Whitmee from the Purple Foot Wine Company, and a meal cooked by Mark Robertson, Charlotte's successor since the previous year: gin and beetroot cured salmon followed by a main course of chicken in a mushroom Marsala sauce with fondant potatoes and green beans. With the presentations and celebratory cake there was something of a party atmosphere, and the evening was thoroughly enjoyed by all who attended.

Ian Roe



➡ continued from page 22



Our hosts provided delicious slightly spicy canapés whilst we drank delicious grower champagne from Daniel Clergeot. An Indian-themed main course of spicy chicken with rice, dahl and chutneys was accompanied by a fine 2016 Mâcon-Bussières Les Clos from Joseph Drouhin or an equally delicious Invivo Pinot Noir 2013, Central Otago. Both were surprisingly good matches and the beer we had provided as an alternative lay virtually untouched!

Desserts were equally mouth-watering, consisting of lemon pavlova and raspberry roulade. A selection of cheeses completed a really superb meal, all served at small tables in the beautifully tended garden.

Leonie Allday thanked our hosts and the committee for their contributions and guests were reluctant to leave even though

the finals of Wimbledon and the World Cup Rugby were being played that afternoon.

Margaret Hawks



Blackpool and Fylde Coast

HAM AND WINE, SEPTEMBER 2019

As part of our wine matching programme we moved onto finding wines that accompanied Ham in its various guises. According to the dictionary "Ham is pork from a leg cut that has been preserved by wet or dry curing, with or without smoking."

Members bring their own glasses and cutlery and we use disposable crockery; therefore no washing up!

Whilst we explained the structure to 28 members and guests we served an aperitif of dry sherry (Williams & Humbert Manzanilla Alegria) and Canadian ham flavoured crisps. Our first 'course' was dried hams and we served individual plates comprising three samples from different countries. There was Prosciutto from Italy, Cumbrian from England and Jamón Ibérico from Spain accompanied by pieces of Honeydew melon. All this ham came from Booth's supermarket. With them we served two wines; a very dry Albarino (Pazo de Villarei) from Rias Baixas, in Galicia, North Western Spain, and an off dry Hungarian wine (Szolo Tempo) made from the Furmint grape that normally goes into Tokaji. Members chosen the Spanish Serrano type ham, which was also the most expensive, but they were equally divided on which wine was best with them.

The second 'course' was home made pea and ham soup prepared by Annette Harrison at her home but then heated up on site and served in cups and bowls. This was accompanied by an Amontillado sherry (Sanchez-Romate's Maribel) which was off dry, and a Spanish red wine that won a Platinum medal at the Decanter World Wine Awards (Finca Azaya Vino de la Tierra de Castilla y León). This was made by Bodegas Valduero in Ribera del Duero from Tempranillo grapes that were grown outside the DOC near to Toro. Although the red wine was very popular on its own the majority preferred the sherry with the soup. And some members who had saved some of their

Hungarian wine thought its added sweetness also complimented the soup.

The third 'course' was cold cooked hams. We had wanted to serve a hand carved Wiltshire cure from Waitrose (the only local store to still carve by hand) but on the day of the event they had run out so we had to use 'formed' Wiltshire cured and Brunswick German smoked ham. We served these with Baxter's Albert's Victorian Chutney and a sweet Chilli Jam made in a Crosby kitchen and sold by the local baker. The two wines selected were a dry Spanish white made in Rioja from Garnacha Blanca & Viura grapes (Contino Blanco, 2019) and an Italian red (Langhe Nebbiolo, Massolino, 2016). Both wines were enjoyed but neither could really cope with the chutney and jam.

The final pairing was with Roast Gammon. Our own resident chef, John Gledhill, had purchased 2 gammon joints, boiled them at his home and then covered them with black treacle, mustard and soy sauce and roasted them. They were served hot with cold fresh pineapple and were delicious. The two wines served were an off dry Chardonnay from the South of Burgundy (Guillemot-Michel Vire-Clesse Quintaine, 2017) and a true vintage Ribeira del Duero (Bohorquez Reserva, 2009,). Both wines were excellent but perhaps the added age meant the red was preferred by two thirds of those attending.

All the wines except the Finca Azaya Vino de la Tierra de Castilla y León came from the Wine Society. It came from EWGA. We charged £20 per person and after paying room hire and buying the food and wines made a small profit, on a very enjoyable and educational event.

Ron Barker



Devonshire

LINCOMBE MANOR, TORQUAY

Our July meeting was also the AGM, and held at Lincombe Manor in Torquay. They gave us an excellent meal, not a gourmet, but never the less well presented with good service.

MENU (chosen by John & Sue Slater)

- Canapés
- Smoked Salmon
Cream Cheese & Chive Roulade
or
Avocado Prawn
- Medallions of Pork Tenderloin
Pan fried and served with a Madeira Sauce
Served with seasonal vegetables.
- Strawberry and Kiwi Shortcake
or
Cheese & Biscuits



- Ground Coffee or Tea.

WINES (Chosen by David & Phil Redhead)

- *Champagne D'Arcy*
What better way to celebrate our AGM with this superb sparkler
- *Mâcon Village 2017*
Domaine Mallory et Benjamin Talmard
This lovely example of the ripe and round style of unoaked Chardonnay from the Mâconnais
- *Momo Marlborough Pinot Noir 2016*
Pure, organic pinot with bright red fruit flavours
- *Samos Anthemis 2011*
Luscious sweet Greek vin doux naturel Muscat

Michael Swales



Herefordshire and Monmouthshire

AGM AND WINE TASTING

Our Annual General Meeting on the 18th August, held at the home of John Boyd, was followed by a buffet lunch and a light-hearted blind tasting, which is rapidly becoming an annual custom. Members were invited to compare respectively two sparkling wines, two white wines and two red wines, chosen to reflect the lower and upper end of the price scale, and to estimate the price of each and say which of them they preferred. Opinions were fairly evenly divided, although we did not know quite what to make of the fact that there was a significant majority who preferred a Prospero vino spumante to Taittinger, and it was voted a very enjoyable occasion.

At the meeting beforehand Judith Stares retired as Chairman and was warmly thanked for her leadership during the last two years: Nigel Williams was elected to succeed her, with Peter McGahey re-elected as Secretary and Treasurer.

Sue Smith



Herefordshire and Monmouthshire

THE LOUGHPOOL

A dozen branch members braved the June downpours to arrive at The Loughpool Inn in Sellack, just outside Ross on Wye. This venue has been a favourite of ours in the past, and is increasingly popular for celebrity-spotting from the sporting world.

On the occasion of our visit we were the most important people there, and had already made our choices from a bespoke menu circulated beforehand. Several starters included the two most popular, Sautéed wild mushrooms on toasted brioche topped with Poached Hens Egg and truffle oil or Chicken Liver Parfait with Red Onion Jam and Sourdough Crisps.

Welsh lamb was inevitably a popular main course choice, this time served on a pea, leek and sweet potato risotto. A fishy favourite was the seared Scottish salmon on King Prawn, Chorizo with Wilted Greens topped with a Smoked Salmon Cream Cheese Croquette and served with a Wild Garlic and Truffle Mayonnaise.

Our branch usually cannot resist the pudding temptations, so the Raspberry Chambord Brulée with Viennese Biscuit competed with a Ginger Sticky Toffee Pudding, a Baked Banoffee Cheesecake and the famous Loughpool Meringue with Warm Berry Compôte.

As this was an informal gathering drinks were on our individual accounts, and drivers were appropriately restrained as floods

were scheduled on our return journeys. But we did enjoy our usual welcome aperitif from branch funds, and made the most of the congenial company and our shelter from the weather.

Judith Stares



Leicestershire

STAPLEFORD PARK, 30th JUNE

Many of England's stately homes are now run as hotels, with health spas, golf courses and fine dining restaurants. Most were the family homes of the aristocracy. Stapleford Park, near Melton Mowbray is one such example. Dating back to the fifteenth century, it was acquired by Robert Sherard, whose family came over with William the Conqueror during the Norman Conquest. It remained in his family for the next 484 years. In 1770, Lancelot 'Capability' Brown was commissioned to landscape the gardens which remain today. The Gretton family, wealthy brewers, bought the property in 1894. The last Lord Gretton, in 1982, was faced with an Edwardian house with no money to run it was

forced to sell it. It is now owned by Bob Peyton, an American restaurant entrepreneur and run as a country house hotel.

The interior offered a grand welcome with fine stairway and dark wood panelling. We were seated in the Harborough room after enjoying a chilled glass of Georges Gardet Brut, Chigny-Les-Roses Montagne de Reims. This is a magnificent, private dining area overlooking the golf course and gardens. Staff were attentive and charming.

Our meal was beautifully served. Starters were fresh and clean, cured salmon, lemon purée, cucumber and caviar especially delicious. The main courses were tasty, particularly complimented by the 2016 Rioja Vega Tempranillo. Aged beef striploin with duck fat potatoes and Yorkshire puddings provided a traditional Sunday lunch favourite. Desserts were less interesting. The strawberry Eton Mess was lacking in strawberries and rather sweet. However the honey ice cream was especially good as were the petit fours served with our coffee. The meal was certainly complimented by the surroundings and we enjoyed a fine game of croquet on the lawns afterwards. Many thanks to Sarah Nicholson for arranging this luncheon.

Sue Dennis



London

WINES FROM SINGLE GRAPE VARIETIES

The branch puts on excellent tastings of top clarets. It can also put on more unconventional and educational tastings at less cost, but often they are less well-attended, as was this one to study grape varieties often used in blends.

1. Newton Johnson **Chardonnay** 2011, Upper Hemel en Aarde Valley, Hermanus, South Africa, 13%. Chardonnay is blended with Pinots in Champagne and other sparkling wines, and makes single-variety wines. It originated between Dijon and Lyons, and is named after a Mâconnais village. It comes from a natural cross of Pinot x Goulais Blanc, so is a sibling of Gamay and Aligoté. *Excellent oaky bouquet with some tropical fruit. Big flavour with plenty of acid. Elegant, long, very enjoyable, and has gained complexity with age. £14 in 2012. My score, 9/10 (I am a generous scorer).*

2. Viña Ijalla **Graciano**, 2015, Rioja DOC, 14%. Graciano is highly coloured, perfumed, retaining acidity, and regaining favour in Rioja blends, with 1,500 ha. there. It is identical to two Sicilian varieties, Bovale Sardo and Cagnulari, and related to Mazuelo. *Black-purple, moderate fruit bouquet and flavour but high in acid and tannins. Not much liked. £18. My score, 6/10.*

3. Faustino VI **Tempranillo** 2015, Rioja DOC, 13%. Tempranillo probably originated in Rioja or Navarre, and is the same as Tinta Roriz (wine 11) and Aragonez. It has small, thick-skinned berries, medium to high yields, is sensitive to drought, wind and powdery mildew, but not botrytis. It ripens two weeks before Grenache and gives lower alcohol levels. It is the most widely planted red grape in Rioja and in Spain where there are 207,000 ha. Faustino VI is the lowest-but-one of the seven Faustino grades. *Red-brown-black, with a good fruit bouquet and flavour. Mature. Generally liked and inexpensive. £9-35. 7.5/10.*

4. Auditori Old Vine **Garnacha** 2014, Acústic Cellar, Montsant DOC, Spain, 15%. Garnacha is the same as Grenache, with no

known parents, coming from Aragon in Spain or from Sardinia. It is late-ripening and needs warmth, is drought-resistant, vigorous, prone to diseases, giving very high sugar and therefore high alcohol levels. There are 75,000 ha in Spain; it is widely planted in Châteauneuf-du-Pape and Languedoc-Roussillon, and used in GSM (Grenache, Shiraz, Mourvèdre) blends in Australia. *Black-purple. Big legs. Fairly fruity bouquet and good flavour. Long. A classy, serious wine which I enjoyed very much but not everyone did. £43. 9/10.*

5. **Blend**: Cune Viña Real Gran Reserva Rioja DOC 2001, 13.5%. Tempranillo and Garnacha. Many Riojas blend Tempranillo, Garnacha, Graciano and Mazuelo. This had at least 24 months in French and American oak. *Deep black/red/brown. Mature fruity nose with some elegant farmyard notes. Beautiful mature flavour. Smooth and long. Generally loved. Keeping well. Cost forgotten. 9.5/10.*

6. Percheron Old Vine **Cinsault** 2016, Western Cape, South Africa, 13.5%. Cinsault comes from the South of France and has no known ancestors. It was used to breed Pinotage from Pinot Noir x Hermitage (= Cinsault). It can be high yielding. Cinsault is mid-ripening, untroubled by heat and drought. It gives soft, aromatic, fruity reds and rosés. Unusually for a wine grape, it also a table grape. It is often blended with Mazuelo (= Carignan). 21,000 ha. in France, where it makes up to 5% in some Châteauneuf-du-Pape wines. *Mid-red, not deep. A pleasant soft-fruit bouquet. Slight initial sweetness and a delicious fruity flavour. Low, soft, tannins. It was delightful and much liked. Only £7. 9/10.*

7. Cline Ancient Vines **Mourvèdre** 2015, Contra Costa County, California, 15.5%. Of unknown origin, Mourvèdre is the same as Monastrell and probably a sibling of Graciano. It is very late ripening, needing high temperatures, but is drought-susceptible. It gives wines high in alcohol and tannins. 9,400 ha.



in France, where it is used in Bandol and in Southern Rhône blends, e.g., up to 30% in Château Beaucastel. 63,000 ha. in Spain. In Australia, it is widely used in the GSM blends mentioned above. This wine is from vines on their own rootstocks in 30 feet of sand, which phylloxera cannot tolerate. *Black-purple, big legs. Good fruity bouquet and flavour, with chocolate and damsons. A very big wine and the alcohol was not noticeably high. Lots of tannins but not aggressive. Balanced and will last many years. Much liked. £19. 9/10.*

8. Ironstone Vineyards 2016, **Petite Sirah**, Lodi, California, 13.5%. Petite Sirah (the same as Durif in Australia and as Gros Noir in Savoie and Pinot d'Hermitage) is from a natural cross of Peloursin x Syrah in the botanical garden of Mr Durif in France. In 1884 it was imported to California. 2,670 ha. in California, a little in France and Australia. It gives deep-coloured, full-bodied wines with great aging potential. *Deep black-purple. Deep and attractive fruit bouquet and flavour. Slight sweetness. Lots of soft tannins. Big, complex. Delicious and much liked. £14. 9/10.*

9. Quinta da Romaneira, **Petit Verdot** 2015, IGP Duriense, Alto Douro, Portugal, 13.5%. Petit Verdot was thought to be related to the main Bordeaux red varieties but now put in a different group; it probably comes from wild vines in the Pyrénées-Atlantiques. It is a high-quality, late-ripening, grape used in small amounts in Bordeaux blends. It has small thick-skinned berries which resist botrytis but do not always ripen fully in Bordeaux. 860 ha. in France, 1,200 ha. in California. It makes excellent single-variety wines in Virginia, Australia, Chile and Argentina. *Deep black-purple. Big legs and big fruity bouquet and flavour. From fully ripe grapes. Very good all round. Will keep well. £25. 9/10.*

10. Quinta da Romaneira, **Touriga Nacional** 2015, Douro DOC, Portugal, 13.5%. Touriga Nacional comes from the Dão region of Portugal. Smallish berries, mid-ripening, susceptible to mildews and botrytis. A parent of Touriga Franca and much used in Port and now for fine dry red wines. Excellent for ageing but may close down for a few years after five years in bottle.

7,300 ha. in Portugal in many areas, including the Algarve. *Black-purple with big legs. Good fruity bouquet and flavour. Slight sweetness. Excellent length. Delicious. £22-50. 9/10.*

11. Quinta do Crasto, **Tinta Roriz** 2012, Douro DOC, 14.5%. See wine 3 for the grape (same as Tempranillo). *Black-purple. Big legs. A big wine, with a good fruity bouquet and flavour. Complex, much deeper and more concentrated than the cheaper wine 3. Generally loved. £43. 9.5/10.*

12a. Campbell's Classic Rutherglen **Muscat**, Victoria, Australia (NV), 17.5%, fortified, 37.5 cl. This is from Muscat à petits grains rouge, a mutation from the best of the Muscats, Muscat blanc à petits grains, which is a very old variety from Italy or Greece. Early ripening, susceptible to powdery mildew, botrytis and vine mite. The organiser provided a horrifying specimen of a warty leaf from his Rondo vine, with many white pits of mite-nest on the underside. Smaller berries than other Muscats; grapy floral aroma, spicy. For the white variety, France has 7,600 ha. Italy has 13,000 ha. and there is much elsewhere. Campbell's produces four levels of Rutherglen Muscat: Rutherglen, Classic, Grand, Rare, with cellar-door prices ranging from A\$20 to 120, reflecting successively longer ageing in oak. *Amber-gold. Big legs. Huge aromatic Muscat bouquet; huge body and very sweet. Very complex and long. £16-66 in 2011. 9.5/10.*

12b. Campbell's Rutherglen **Muscat**, Victoria, Australia (NV), 17.5%, fortified, 37.5 cl. *Very similar to the previous wine but a little lighter in colour. 9/10. £10-50 in 2011, better value than 12a, with little quality difference.*

Brenda Lamb provided an excellent cold supper with smoked salmon, duck pâté, ham, ox tongue, three English cheeses and two puddings. The ends of the bottles of tasting wines were much enjoyed during the sociable meal.

Dr Bernard Lamb
organiser and speaker

Reference: Wine Grapes by J. Robinson, J. Harding and J. Vouillamoz

London

REVISITING THE BORDEAUX 2005 VINTAGE

The second part of our revisiting of mature Bordeaux wines, all from the great 2005 vintage, was generously provided from the cellar of Richard Jackson. What a treat for those fortunate members of IWFS London Branch who attended! Regrettably, Richard was not even able to be there himself this evening, although his two sons were with us on his behalf. Jeffrey Benson led the tasting.

These wines that we had the privilege of assessing and appreciating include three first growths that have received superlative professional reviews at tastings during the last fifteen years.

The growing season in 2005 was exceptionally hot and dry, yet with just enough moisture to nurture the vines. There was no drought. Indeed there was a welcome rainfall on the Right Bank

in mid-August, and in September. Harvesting took place during August and September under ideal conditions of warm sunny days and cool nights. Grapes were small but mature, which has resulted in very concentrated and naturally rich wine, with high but ripe tannins, fruit and fresh acidity. In general the wines have taken a while to get through their closed period and open up.

For starters we tasted **Pavillon Rouge**, the second wine of Château Margaux, notable in its own right. Nearly equal Merlot and Cabernet Sauvignon, and a tiny amount of Petit Verdot, from mainly young vines. Stylish, nicely balanced and smooth. A tannic structure, and a blackcurrant nose and taste.

Château Rouget Pomerol: 85% Merlot, 15% Cabernet Franc. 50% new oak for 15-18 months. The nose is a rich violet Merlot, and the Merlot dominance in the taste is attractive.



Château Chasse Spleen Moulis-en-Médoc Cru Bourgeois Exceptionnel: 73% Cabernet Sauvignon, 20% Merlot, 7% Petit Verdot. 40% new oak for 12-15 months. Less tannic than the previous wine. The fruit and tannins were nicely balanced.

Château Gruaud Larose St-Julien 2ème Cru Classé: 65% Cabernet Sauvignon, 23% Merlot, 8% Cabernet Franc, 4% Petit Verdot. Some new oak for 18 months. A spicy as well as herbal nose. Structured soft tannins. Full bodied and rich, earthy taste with a lot of fruit.

The wines up to now had not needed decanting. All the following wines benefited from decanting.

Château Duhart-Milon-Rothschild Pauillac 4ème Cru Classé: 67% Cabernet Sauvignon, 33% Merlot. 50% new oak for 14-16 months. The average age of the vines is 30 years. This is a classy full-bodied wine. Still appears young and tannic, and should drink well for years to come. A classic intense bouquet, including lots of blackcurrant, also in the concentrated taste, softened by the Merlot, and a nice sting on the long finish.

Château Cos d'Estournel Saint-Estèphe 2ème Cru Classé: 78% Cabernet Sauvignon, 19% Merlot, 3% Cabernet Franc. 50% new oak for 14-16 months. This was a delicious wine enhanced by the Merlot, which resulted in a reduction in the tannins, which were well integrated. The earthy, mineral flavour of St Estèphe showed through the sweet ripe, mature, concentrated fruit. It is easy to drink now, and should continue to be drinkable for another twenty years at least.

Château Ducru Beaucaillou St-Julien 2ème Cru Classé: 67% Cabernet Sauvignon, 33% Merlot. 75% new oak for 18 months to two years. This wine has a high reputation, and we found it a star: aristocratic, elegant. Powerful and multi-dimensional, well balanced, with fine tannic structure, rich, mature, concentrated fruit yet with very good acidity, so that it is drinking well now, and will go on for many more years. A really super wine.

Château Margaux Margaux Premier Cru Classé: 85% Cabernet Sauvignon, 15% Merlot. 100% new oak for two years. This was exceptional, absolutely gorgeous now, will get better and continue for years and years. Beautifully scented, including blackcurrant, spices, flowers. Although high, the tannins are

subtle, silky and integrated. The Cabernet Sauvignon gives a welcome hint of austerity. Amazingly complex, dense and concentrated, building to a long finish. What a pleasure!

Château Latour Pauillac Premier Cru Classé: this vintage is probably about 85% Cabernet Sauvignon, and the balance mainly Merlot with a small percentage of Petit Verdot. 100% new oak for about two years. The Cabernet Sauvignon dominated, with associated body and power, and a dryness and austerity on the finish. The wine will not lose its concentrated tannins. We found this to be an excellent wine, which had peaked.

Château Lafite-Rothschild Pauillac Premier Cru Classé: Nearly 89% Cabernet Sauvignon, just under 11% Merlot, and a fraction of Petit Verdot. 18 to 20 months in 100% new barrels. Intense, complex, fragrant nose, graphite, cedar, berry fruit. Well structured, medium-bodied, fruit on the palate, with high, ripe tannins, and a soft, elegant, long finish. Brilliant, superior, a huge wine drinking well and for ageing.

It is clear from this and the first tasting that 2005 remains an outstanding vintage. Many of the top wines will continue to develop and drink well for several years to come. The tannins vary, but generally the wines are excellently structured and balanced. Both this and the previous tasting were a wonderful experience, greatly enjoyed by all of us present.

Rachel Burnett



London

LUSCIOUS LOIRES AND SUMPTUOUS SAUTERNES

This tasting was held at the Naval Club, Mayfair, on 14th May to try some mature, sweet and high-class wines from these two famous regions.

1. Ph. Foreau, Domaine du Clos Naudin, Vouvray Moelleux, 1996. 12.7%. Lovely gold colour. Excellent fruit bouquet and flavour, with apricots and peaches. Sweet but balanced. Long. Absolutely delicious. One member said that it was usual to keep the best wine until last, but that this could not be bettered. My score out of ten: 10. I am a high scorer.

2. J. Touchais, Moulin Touchais, Anjou, 1975. Gold-amber. More body and sweetness than wine 1, very well balanced. Elegant and long. 9/10.

3. Domaines des Baumard, Quarts de Chaume, 1983. Deep gold. Good but slightly restrained nose, peaches and apricots. Sweet but balanced by acidity. Long. Delicious. Lovely. 10/10.

4. Domaine des Forges, Coteaux du Layon, 1996. 13%. Gold. Very good barley sugar, noble rot, bouquet. Barley sugar, marmalade and apple flavour. Sweet, balanced, delicious. 9.5/10.

5. Domaine des Forges, Coteaux du Layon Saint Aubin de Luigné, 1996. 13%. Noticeably darker than the previous wine of similar name and vintage. Copper-gold. Slightly more bouquet and richer all round; more body and depth, sweeter. Long. Delicious. 10/10.

In votes for the best wine from the Loire, wine 5, with eight votes, beat wine 4, six votes.

6. SCEA David, Château Liot Sauternes, 1996. 14%. This is a less prestigious wine than the other nine but was still pretty good. Lovely gold colour. Noble rot bouquet but not deep. Bigger

body than the Loire wines. Burnt caramel hint to the flavour. Sweet and needs a bit more acid. 8/10.

7. Château Suduiraut Sauternes, Ancien cru du Roy, 1986. 14%. 2 x 37.5 cl. Gold but not deep. Magnificent rich, fragrant bouquet, noble rot and lots of fruit. Lovely flavour with some barley sugar; complex. Very long and elegant. Superb. Another 10/10.

8. Château Rieussec Sauternes, Grand Cru Classé, 1998. 14%. Lovely gold colour. Big aromatic fragrant bouquet. Excellent flavour. Big body. Very long. Much loved. 10/10 again!

9. Château Climens Sauternes-Barsac, 1er Cru, 1988. 14%. 2 x 37.5 cl. This is now a very highly regarded château. Deep gold. Big, excellent noble rot/barley sugar bouquet. Big body. Sweeter than wine 8, well balanced. Very long. 10/10 again.

10. Château d Yquem, Lur-Saluces, Sauternes, 1983, a very great year for d Yquem. Rich gold. Rich bouquet with barley sugar/noble rot. Big body and a huge, delicious flavour. Sweet but perfectly balanced. Very long. Absolutely wonderful. It was worth more than 10 out of 10. It was clearly the best Sauternes and the best wine of the evening. For second place among the Sauternes, wine 8 received 6 votes and wine 9 just beat it with 7 votes.

Brenda Lamb provided a cold supper with salad, smoked salmon, tongue, ham, three English cheeses and three puddings.

Having dug deep into my Eurocave, I could not repeat this tasting, but I greatly enjoyed the chance of comparing these exceptional wines.

Bernard Lamb

2020 IWFS EAZ SUBSCRIPTIONS

Subscriptions become due on 1st January 2020. There will be a small increase in subscriptions for Joint memberships. The last increase in subscriptions was in 2015. 2020 subscriptions will be:

Joint	£58.00
Single	£42.00
Young Joint	£29.00
Young Single	£21.00
Partner of Life	
Single Member	£12.00

Young membership rates are available to those aged under 36 on 1st January.

For Young Joint membership both members must be under 36.



Current subscriptions apply until the end of December 2019. It is therefore advantageous for new Joint members to join on or after November 1st this year. Their subscription will then cover them until the end of 2020.

As usual a Gift of Membership form is included in this issue of Food & Wine. Once again 2019 membership rates will apply to certificates purchased before the end of the year and used in 2020.

Margaret Chippendale



Lusaka

ANNUAL CHAIRMAN'S DINNER

The Lusaka Branch held their annual Chairman's Dinner at the newly opened Sarovar Premiere Hotel on Saturday 20th July. The function was attended by 28 members and guests and accommodated in their very elegant small function room.

The menu featured cuisine from many regions of India and the starters and mains were presented as a series of either vegetarian or non-vegetarian sampler dishes on individual platters. This gave diners the opportunity to sample small portions of a large number of different dishes. The dishes were spicy but not overloaded with chillies and Chingri Mali Curry (Prawns) was a standout dish.

Wines were selected which could compliment the flavours of Indian cuisine. The Mensa Sauvignon Blanc 2018 in particular was interesting not for the properties of the wine, although it



was enjoyable, but because when the label is scanned on a smartphone the Mensa label comes to life as a book to reveal the full story of the wine. This caused an interesting diversion for some of our more tech savvy members.

Finally the Sarovar Management and Staff went the extra mile to explain some of the more unusual dishes in the samplers and in delivering excellent service throughout the evening.

Ken Cummins

INTERNATIONAL WINE & FOOD SOCIETY ZAMBIA	
MENU	
20 TH JULY 2019	
SOUP	
Kashmiri Gosht Yakhni Sherba Soup Traditional Kashmiri style broth or soup cooked with goat's meat, saffron and yogurt and very mildly spiced	
Or	
Mulligatawny Soup Soup is spiced with curry and made from creamy red lentils, carrots, apples, and coconut milk.	
Wine Pairing: Lynx Blanc de Noir 2017 Delicate pale onion-skin pink and the flavours have a hint of strawberry and gentle spice, dry and gentle acid	
Starters	
Hara Kebab (Spinach) Murgh Reshmi Kebab (Chicken) Mahi Tikka Kali Mirch (Fish)	
Vegetarian	
Hara Kebab (spinach) Subz Galauti (veggie) Gilaifi Subz Sheek (Veggie) Served with Shermal (Bread)	
Wine Pairing: Mensa Sauvignon Blanc 2018 Brims with aromas of citrus and tropical fruit that follow through on the palate and linger on the crisp after taste	

INTERNATIONAL WINE & FOOD SOCIETY ZAMBIA	
MENU	
20 TH JULY 2019	
Main Dish	
Chingri Mali Curry (Prawns) Murgh Be missal (Chicken) Nalli Nihari (Lamb) Daal Sant Nizami (Lentil) Roomali Roti, Paradhar Paratha (Breads) Mutton Biryani (Lamb) Tarkari Biryani (veggie)	
Wine Pairing: Overhex Survivor Wild Yeast Syrah 2016 Intense flavours of spice violets and black berries with soft round tannings and oak	
Dessert	
Rasmalai (cold) Sheer Khurma (Warm) Gilaifi a Firdausi (Dry)	
Wine Pairing: Zondvliet Kalveld Port Wine	



Manchester

THE 39 STEPS



The 39 Steps in Styal is a long term favourite of Manchester branch members. It was no surprise, therefore, that this July event was fully subscribed.

It was a hot, sunny day and we were greeted with a refreshing, well chilled, glass of André Carpentier Champagne which got the party going with a swing. We nibbled at the homemade melba toast (a house speciality) whilst we waited for service to commence.

After selecting freshly made white or brown bread we were served with a Scottish Smoked Salmon and Crab Parcel with Watercress and Herb Oil. This was a delightfully summery dish with the pink and green looking a picture on the plate. The parcel was generously packed with white crab meat and tasted delicious. This was accompanied by Rapura Springs Sauvignon Blanc 2018 which gave us the lip-smacking grapefruit, peaches and apricots you would hope for from a Kiwi sauvignon blanc.

Our main course was a combination of Roast Rump and Confit Shoulder of Cheshire Lamb with Cheshire New potatoes and Mixed Vegetables with Lamb Gravy and optional mint sauce.

The lamb was juicy and flavoursome, the potatoes outstanding, and the vegetables slightly al dente – all perfectly cooked by our host John Rebecchi.

The red wine was an excellent match for this dish – a luscious Primitivo/Cabernet Sauvignon blend made in 2018 by Masseria Surani in Puglia. This was full of blackcurrant fruit and herbaceous flavours with just a hint of smoke.

John then tempted us with a delightful assortment of sweets. There was a mango sorbet to refresh the palate, a perfect wobbly pannacotta with raspberry coulis, a rich chocolate brownie and a sugary and flaky apple turnover!

Throughout lunch we were extremely well looked after by Jason, Juan and Ellin. Our meal was rounded off by petit fours and excellent coffee. David Briggs, the Lord Lieutenant of Cheshire, had arrived across the road for official duties in all his regalia and he took the opportunity to pop in to say hello to us.

Nicola McLoughlin

Manchester

ADAM REID AT THE FRENCH – MAY 2019



Manchester members returned to Adam Reid at The French in The Midland Hotel for another memorable dining experience. We were warmly welcomed by Kamila and Eleanor with a refreshing glass of Nyetimber N.V. English sparkling wine.

Once seated in the spacious attractive dining room chef Adam Reid, flushed by success on The Great British Menu (GBM), talked us through each course, four of which he cooked on the GBM. Sommelier Vladimir Svenhlaak described the accompanying wine flight.

Barbecued asparagus with prawn, pork and garlic capers was our first course with Tokaji Furmint, Dobogó, Tokaji, Hungary 2015. This was an explosion of flavours with a hint of wild garlic and the fresh mineral notes in the wine went very well with the prawn. The medium bodied wine stood up to the richer flavours of the Lardo di Colonnata and the pork crackling.

Tater 'ash with mushroom catsup, bread and butter accompanied by Raised by Wolves, Adam Mason, South Africa 2015. This dish received rave reviews on the GBM, it's a strong smoky beef dish but is tempered by vegetables, potatoes and shallots so we had a light bodied Pinot Noir which had been aged in Burgundian oak barrels for 16 months. Delicious home made bread and butter.

For our next course we had almond poached cod, smoked roe sauce and leeks, this was served with Friulano, Livio Felluga, Friuli-Venezia Giulia, Italy 2017. This lovely, medium bodied,

well-balanced, aromatic wine complimented the almond milk and the fresh acidity cut through the creamy texture of the sauce. One member declaring, "it was the best fish dish I have ever eaten", high praise indeed.

Now for the crowning glory, Rhug Estate chicken, barley, sweet corn and turnip stew with Valpolicella Classico Superiore, Meroni, Veneto, Italy 2012. The presentation of this dish was stunning, served as a crown but pre-carved. The chicken moist and succulent, full of flavour with truffle, crispy skin and aromatic herbs. The complex aromatic wine worked very well with the truffle and herbs. This was a winning dish on the GBM and on the night.

St James cheese, walnut biscuit and Armagnac prune. This was a most interesting course with fresh apple and celery served with Vouvray, Château Gaillard, Vigneau-Chevreau 2016. This medium sweet Chenin Blanc from Loire Valley harmonised with the sweet taste of the honey and prune, it also refreshed the palate after each bite. This cheese is produced in Cartmel in very small batches and is seasonal so was a real treat.

Treacle tart, clotted cream ice cream, orange and mint granita was our final course with Gewürztraminer Late Harvest Montes 2015. This wine made from late harvested grapes together with grapes affected by noble rot is quite concentrated so went well with the rich treacle tart and cinnamon biscuit and balanced, with refreshing acidity, the orange and mint granita. Tea and coffee were offered.

This was a delicious meal with impeccable service and attention to detail. Chef had earlier in the year been presented with an IWFS award, which everyone agreed was richly deserved. All present, without fail, said it was an exceptional meal so a huge thank you to Chef, Sommelier Vladimir, Kamila, Eleanor and all the team.

Ronnie Costello
Chair Manchester Branch



Merseyside and Mid-Cheshire

PICNIC AT FRANCIS WEIGHILL'S, KINGSLEY

Such a happy sunny day with good friends and a glass of bubbly. Our annual picnic took place again at the lovely estate of Francis Weighill. He so very generously let us have the run of the kitchen and the gardens.

Three of the ladies organised the food and Roy's Roasts provided a roast ham this year with salads. Through this event we hope to add a little to our funds each year to cover expenses and admin costs.

Our Chairman Paul Bishop chose the wines and Gill Cousins very generously donated the Châteaux Sénégal from her late husband's wine cellar.

The Wine Society's Cava was an ideal choice on a warm day – plenty of fruit and not too much acidity.

The Vognier was full bodied and aromatic with a long satisfying finish; bigger than a Rhone variety and good with smoked salmon.

The Châteaux Sénégal 1990 was still a beautifully balanced and complex claret with sufficient fruit and subdued tannins. Four of the five bottles were good and one PERFECT – the fifth still acceptable.



The Rainwater Madeira was delicious with a selection of sweets and cheese – not too sweet with a typical Madeira finish.

Coffee and sunshine made a perfect end to this very happy day.

Frank and Jean Whiteman

Merseyside and Mid-Cheshire

THE WRECKFISH, LIVERPOOL

Aperitif

Bluebell Hindleap Blancs de Blancs 2013

Starter

Cured sea trout with wild garlic mayonnaise, samphire and Jersey royal potatoes.

Axel Pauly, Riesling, Mosel, Germany 2015



Main

Roast Cod Loin, olive oil mash, purple sprouting broccoli, creamed leeks.

Montes Alpha Chardonnay Chile 2015

Dessert

Honey parfait, poached rhubarb, apple sorbet, chestnut oat crumble

The meal was beautifully prepared and presented by the chef, Ryan Howarth and combined the flavours to enhance the main elements of each dish. The wines were also well chosen to further excite the palate.

The aperitif was an excellent chardonnay English sparkling wine with subtle notes of brioche combined with citrus flavour and a biscuit finish: one of the best British wines of this class.

The Axel Pauly Riesling was a young wine and its long fruity palate went well with the sea trout starter.

The Montes Alpha Chardonnay, Chile 2015 was a tangy and fresh white with flavours of sliced apple, pear and lemon in its character. It also has hints of toast, a full body, round texture and a beautiful finish.

Frank and Jean Whiteman

Surrey Hills

SOMETHING A BIT DIFFERENT... ANCIENT AND MODERN CHEESES

We may be a small branch, but we like to try a variety of events. This time a cheese tasting took our fancy. Held in Diana Mineck's wonderful home in Walton-on-Thames, 22 of us were treated to a rather special lunch.

We began with a light starter and a glass of cava, followed by eight cheeses, four "ancient" and four "modern", sourced from Pangbourne Cheese Shop (cheese-etc.co.uk), accompanied by Chilean Pinot Noirs (Errazuriz and Cono Sur), a Santa Julia organic Malbec, and a Château de Montfort Vouvray demi-sec.

The "ancients" (the notes are mainly those of the retailer – we were inclined to agree with the comments) were:

Appleby's Cheshire Cheshire cheese is considered to be one of the oldest cheeses made in the UK. This unpasteurised Cheshire is made from a recipe dating back for centuries. Its flavour is clean and zesty on the tongue followed by a rich, lingering, mouth-watering finish.

Double Berkeley is mentioned in literature in 1796 as being made in the Berkeley district of Gloucestershire. It had died out until resurrected by Charles Martell in 1984. It is a hard cheese with added annatto which gives it a mottled appearance.

Waterloo is a mild, semi-soft cheese made just outside Wokingham. It has a soft, gentle, buttery flavour. It is called Waterloo because when Anne Wigmore first began to produce it she was allowed to mature it in the cellars of the Duke of Wellington's estate.



Maida Vale is a soft, washed rind cheese made in Riseley from Guernsey cow's milk. The cheese is washed with Treason IPA from Uprising Brewery in Windsor, which helps it to promote a tangy, punchy flavour and aroma with a buttery texture.

...and the "moderns":

Barkham Blue Made just outside Reading, this cheese has a very distinctive shape & appearance. It is covered in an attractive natural mould ripened rustic rind. It has a rich blue taste, with a smooth buttery texture giving it a melt in the mouth flavour

Beau Gouda This hard goat Gouda is smooth and rounded, with rich caramel and fruit flavours. It is made near Basingstoke with milk from their own goats.

Ribblesdale Blue Goat This is a tangy full-flavoured goat's cheese hand-made in North Yorkshire. The cheese is not too blue but enough to impart that distinctive flavour, which is sweet tasting with a very long aftertaste.

Sheep Rustler This is a ewes' milk cheese with a washed rind. It has a nutty flavour with a slight taste of caramel. It is best served very thinly sliced as a little goes a long way. It won the accolade of Supreme Champion at the 2018 British Cheese Awards.

A vote for favourite cheese was taken, without a clear winner. Waterloo did well, as did Sheep Rustler, but all agreed that there were no duds.

Kip Punch



Surrey Hills

JOSÉ PIZARRO'S THE SWAN AT CLAYGATE

José Pizarro originally considered becoming a dentist, but thankfully he chose cooking instead. Originally from Cáceres, he has now lived in London since 2000 and is described by some as the Godfather of Spanish cooking in the UK. He opened his first solo venture, José Tapas Bar on Bermondsey Street in 2011, and has since gone on to open two further restaurants in the Capital: Pizarro, just a few yards from José Tapas, and José Pizarro at Broadgate Circle as well as taking over The Swan last year.

The Pizarro menu for groups as advertised was excellent, but with the help of José's enthusiastic events manager, Valentina Audisio, we came up with a tailor-made menu which turned the meal from being a purely tapas format into an excellent three course lunch.

To set the Spanish scene we departed from our usual sparkling aperitif, with a slightly chilled glass of Manzanilla I Think, Equipo Navazos, accompanied by Kikones and Gordal olives.

Our first courses were tapas to share: starting with a 5J Spanish charcuterie board (jamon, cecina, lomo and salchichón) we moved on to pan con tomate, then delicious black squid ink



and prawn croquetas, boquerones en vinagre, and lime cured salmon and sea bream.

Two main courses followed. Hake with saffron sauce (voted dish of the day by many of our members), the subtle flavours of the saffron sauce were memorable and complemented the perfectly cooked hake. Also Castilian leg of suckling lamb, with baby vegetables. This latter was interesting and a delicious change from the more well-known suckling pig.

Wines were a 2017 Bico da Ran, Albariño, Rias Baixas and a 2016 JP cuveé, Huerto de Albala (Shiraz, Tintilla, Cabernet).

Finally we were served a Chocolate Pot with olive oil and sea salt.

The food portions were more than plentiful and presented beautifully. One of the sommeliers from London, Hayley Try, came to coordinate the food and wine. She and the other staff were super-efficient, extremely pleasant, and a credit to José Pizarro who obviously employs excellent people to represent him and his culinary vision.

Kip Punch

Sussex

THE GRIFFIN INN AT FLETCHING

On a sunny evening in May the Sussex Branch took a trip into the countryside to the Griffin Inn situated in the pretty village of Fletching. It was not the first time that the branch had visited this highly recommended and Good Food Guide listed venue and it was a delight for the members to return to the ambience of this lovely Inn to enjoy a very pleasant evening with dishes well cooked and presented.

The evening commenced with an aperitif followed by a choice of one dish from a choice of three for every course. Chosen by the members were for example Summer Gazpacho Soup



followed by Pan Roasted Guinea Fowl, with a dessert of Beignets, Chocolate Mousse with Caramel Sauce.

The dishes were accompanied by wines from Italy; A Verdicchio Classico, Villa Bianchi, 2017 and Brunito Rosso, Toscana 2016.

The evening was enjoyed by all and a great success.



Investing in our future

EAZ has built up a substantial reserve fund from festivals/events over the last few years.

IWFS in the EAZ and the Americas regions, has sought to attract new members, form new branches and develop its long-term future.

The Executive Committee (Exco) of EAZ are willing to "invest" in projects put forward by branches or individual members which are aimed at promoting IWFS with the prime and ultimate objective of attracting new members.

"Investments" might include:

- Reduced rate of subscription for new members for the first year;
- Support for a local event, whether related directly to food and wine or an event aimed at a target Group of potential members;
- Support for marketing material production for specific events or localised;
- A promotional branch event specifically targeted to attract new members;
- Anything else that a branch is prepared to organise in order to attract new members.



Such "investments" may arise in the following circumstances.

- A seed-corn contribution to a branch or individual project of up to £500:
 - to be approved by Exco with a brief outline of the project intention;
 - report back to Exco on the outcome, successes and learnings;
 - when successful, a report for Food & Wine.
- EAZ will "invest" amounts more than £500, but more information will be required by Exco in order to assess the project. Such information may include the following:
 - "Business" and financial proposal to be approved by Exco;
 - proposal to include an outline of the proposal, expected costs, potential benefits both financial and non-financial;
 - details of the branch's "skin in the game", whether it is their own financial contribution or the time and effort to be put in by members;
 - report back to Exco on the outcome, successes and learnings;
 - when successful, a report for Food & Wine.

Furthermore financial assistance may be offered to an individual in respect of the following:

- New branch formation
 - With pre-approval of the project by Exco, travel costs and other reasonable expenses, which the member would not have incurred anyway, up to a maximum of £500 to be paid for travelling to a location where there is a group of potential members.
- Events in a location not represented by an IWFS branch
 - With pre-approval of the project by Exco, travel costs and other reasonable expenses, which the member would not have incurred anyway, up to a maximum of £500 to be paid for travelling to a location and developing a festival without the use of third-party agents.

EAZ MADEIRA FESTIVAL

Sunday 1st to Saturday 7th November 2020

Join us to explore this beautiful historic island; the pearl of the Atlantic and learn about its world famous Madeira wine. We will stay in the capital Funchal, a short distance from the harbour. During our visit we will be hosted by several of the major wine producers – Barbeito, Blandys, Henriques & Henriques, and D'Oliveiras – who will introduce us to their wines and the noble grapes which make them. We will also have the opportunity to discover something of the local cuisine. This is a unique opportunity to experience Madeira wine in its home setting. The event will be limited to a maximum of 40 participants.

Programme

Sunday 1st November: Reception at Reids, and dinner in the Villa Cipriani restaurant.

Monday 2nd November: Introduction to Madeira at the Madeira Wine Institute. Lunch by the sea at the Faja dos Padres, which hosts some of the oldest vines on Madeira, followed by a scenic tour of the area. Dinner at Armazem do Sal.

Tuesday 3rd November: Visit the harbour at Camara de Lobos, where Churchill liked to paint, followed by a tour and tasting at Henriques and Henriques. We will drive to one of their vineyards up in the hills, where we will have lunch. After lunch we will return to the hotel to give you a chance to relax before leaving for Blandys Wine Lodge in Funchal town centre. After a tour of the lodge, there will be a tasting of some of Blandys wines. We will dine in their Vintage Tasting Room where the menu will be paired with Madeira wines.



Wednesday 4th November: Taking a break from the wine tasting, we set out on a stunning scenic drive to the north of the island, stopping to visit the San Vicente caves. Lunch will be by the sea at Porto Moniz, before returning to Funchal via Rabacal. Dinner at the Fort.



Thursday 5th November: Our destination this morning is the Quinta da Serra where we will be hosted by Ricardo Freitas, Managing Director of Barbeito. After a seminar on the Effects of Ageing in Madeira Wine we will enjoy lunch at the hotel. Barbeito Madeira Wines have been specially chosen to match the menu. The drive back to our hotel will take us through some of the stunning scenery above Funchal. Dinner will be at a local restaurant.



Friday 6th November: We visit the food market in Funchal followed by an extensive tasting at D'Oliveiras, which is renowned for its cellar of older Madeira wines. Lunch will be at Casa Velha, part of the Palheiro estate. The estate has been in the Blandys family since 1885. After lunch you will have an opportunity to explore the renowned gardens with their stunning views down to Funchal harbour. Our farewell dinner at the Design Centre this evening offers some of the best food in Funchal and the opportunity to view the city from the seaward side of the harbour.

Saturday 7th November: Event ends. You are free to explore the Island or make your way home.

Cost

The cost of the event, as outlined above, excluding hotels, flights and airport transfers is €1365 per person for members and €1500 for non-member partners and guests.

Hotels

The Festival hotel will be the four star Savoy Regency, which is on the waterfront close to Funchal harbour, and currently undergoing a total refurbishment. There is also the possibility of



staying in the five star Royal Savoy next door. You will need to book your accommodation directly with the hotel, quoting IWFS. Double room rates, including buffet breakfast, are €130 per night (€120 single) at the Savoy Regency and €225 per night (€215 single) at the Royal Savoy.

The first event will be at 5pm on Sunday 1st November. However you are strongly advised to plan to arrive the day beforehand, as Madeira's Funchal airport is prone to high winds and flights can sometimes be delayed or cancelled.

Booking Information

To make a booking for the Madeira Festival, email eaz@iwfs.org with the name and branch of each participant. If space is available, an email will be sent to you with details of how your payment should be made. The quoted price of €1365 per person (€1500 for non-members) is for payment in euros by bank transfer. Online payment by credit card in GB Pounds

Sterling is also possible, and payment in GB Sterling by cheque or bank transfer can be arranged for UK residents. Please let us know when you make your booking if you would prefer this option.

Cancellation

Registrants have a cooling-off period of 14 days from the date of their booking during which they can cancel their reservation and receive a full refund. After that, no refunds will be given. Cancellations must be made in writing to eaz@iwfs.org.

Cancellation and Medical Insurance

All those who register for this tour are strongly advised to take out travel insurance which covers cancellation (to apply from the date of the end of the cooling-off period) as well as medical insurance, particularly as EU health cover through the EHIC card may change post-Brexit.

Hotel Booking

Please contact the hotel of your choice to make a booking as soon as possible, but not before your place is confirmed.

Savoy Regency

Email: reservations.regencyclub@savoyresorts.com quoting promo code IWFS. Rates including breakfast: €130 per night double, €120 single.

Royal Savoy

Email: reservations.royal@savoyresorts.com quoting promo code IWFS. Rates for a junior suite including buffet breakfast are €225 per night double, €215 single.

The hotels' own cancellation policies will apply.



DATES FOR YOUR DIARY

UK Manchester

20th October 2019

Dinner at TAST, Manchester – a restaurant giving a taste of the Catalan kitchen. For details contact Ali Graham on brackenridge.amg@btinternet.com.

UK Wessex

20th October 2019

Annual black tie dinner to be held at The Captains Club Hotel, Christchurch. Theme is "A very English affair" with a five course English menu and all English wines to complement. Contact isabelsinclair@uwclub.net for details.

UK Sussex

31st October 2019

Dinner at the Sloop Inn, Scaynes Hill. Contact Lesley Berry via email for further details at iwfs_sussex@yahoo.co.uk.

UK Wessex

7th November 2019

Branch AGM at The Green House Hotel, followed by an optional supper in The Arbour Restaurant. Contact isabelsinclair@uwclub.net for details.

UK Berkshire

15th November 2019

Forgotten Spanish Wines, 7.15 pm at Neville Hall, Waltham St Lawrence. The tasting will be presented by Quentin Sadler and will include a two-course dinner. For details contact Ian Roe at i.roe@btinternet.com.

UK Manchester

7th December 2019

Let the festivities begin at our Christmas Lunch at Restaurant MCR, Manchester – the new home of chef Aiden Byrne. For details contact Ali Graham, email brackenridge.amg@btinternet.com.

UK Herefordshire & Monmouthshire

19th December 2019

Black Tie Christmas Dinner at Glewstone Court, Ross on Wye. Contact peter.mcgahay@btinternet.com for details.

Looking to further ahead...

FRANCE Paris and Bordeaux

16th to 25th April 2020

Visiting some of the most exclusive venues in Paris including dining at Le Laurent and a private tour of Le Fondation Louis Vuitton; then in Bordeaux a stunning itinerary includes private tours and tastings of chateaux Mouton-Rothschild and Cheval Blanc. Further details to follow.

UK Cambridge

18th to 20th September 2020

An EAZ Great Weekend (plus our AGM and Members' Forum). All members are invited to join us visiting this historic city, dining in two of the University's historic Colleges. We plan to spend a full day visiting Ely to explore the historic cathedral and the stained glass museum. Further details to follow.

PORTUGAL Madeira

1st to 7th November 2020

Join the EAZ to explore this historic island; 'the pearl of the Atlantic' and learn about its world famous wine, Madeira. You will stay in the capital Funchal and visit the major producers – Barbeito, Blandys, Henriques & Henriques, and D'Oliveiras. You will also have the opportunity to discover something of the local cuisine. This is a unique opportunity to discover Madeira wine in its home setting. See pages 34 and 35 inside for more information.

CHINA Hangzhou and Shanghai

12th to 19th November 2020

Join the APZ for a wonderful festival in China. Dates include both the main festival in Hangzhou and post-tour in Shanghai. Watch out for full details.

ARGENTINA Buenos Aires and Mendoza

October 2021

The next Triennial International Festival will be held in South America's most sophisticated city and its most important wine region. 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.

