



News

WSWS

West Surrey Wine Society

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

Next meeting: Monday 21st April
7:30pm for 8.00pm

April 2008

Seven Italian Wines – Presented by Sarajane Bartlett

Sarajane has had a special interest in Italian wine ever since she lived for 18 months in a small town called Ivrea, in the Piemonte region of Italy. Being surrounded by vineyards, and being able to visit the locals involved in the wine industry, enhanced her learning experience, and ensured that Italian wines were her first love.

Having worked for mainly IT companies in marketing for over 20 years, Sarajane decided that maybe it was time try something new, and working with Italian wines seemed the logical step. Colasanti was set up by Sarajane and two partners in May 2006, and has steadily been building its customer base and wine list ever since.

Having studied both the WSET Intermediate and Advanced wine courses, her next step is to study for the Diploma in Wine or the Foundation Diploma in Wine Business.

We will be tasting some most unusual Italian varieties, and this is undoubtedly a tasting you will not want to miss.

Make a note of the following dates, (always 3rd Monday of the month unless stated) mystery pre-meeting wine at 7:30 onward; meeting commences at 8pm

21st April 2008	Italian wines – A tasting featuring wines from 7 different wine producing regions, presented by Sarajane Bartlett of Colasanti UK
19th May 2008	AGM & Call My Bluff
16th June 2008	Australia! Speaker will be Angela Reddin of “Oz Wines” (Question: does Oz wine require “terroir” to be good?)
21st July 2008	Wines of Craggy Range Estate, Hawkes Bay New Zealand, presented by Michael Henley

THE BIG ONE !

What? 20th anniversary meeting of WSWS

When: Saturday August 16th 2008 6:30pm start

Where: Quinnettes, Churt (<http://www.churt-pc.gov.uk/quinnettes.htm>)

Special food; special speaker; special wines (if it's the 20th anniversary they **HAVE** to be special)

Further details to follow, but this is a **“MUST – ATTEND”** event, so book it in your diary.

Who's who in the Committee?

Peter Godwin Our leader
David Rathmell The money man
Sallie Payne Membership Secretary
Geoffrey Matthews Secretary & all things snail-mail

Peter Smith Events co-ordinator
David & Kim Finch Editors in training
Additional help:
Graham Parlett (The web master tekkie)

March Meeting Report - Aromatic Whites and fragrant Reds Neil Sommerfelt MW, Buying Director at Laytons/Jeroboams Ltd

Neil's visits are always events to look forward to and nobody could be disappointed with his delightful selection of wines, his relaxed style and tremendous knowledge. One of the pleasures of the tasting was that Neil had selected the vineyards and wines himself and knows the growers and their land.

He had chosen his theme of aromatic and fragrant to reflect the growing trend, especially in restaurants, to list wines by style rather than country of origin or variety. And what a good idea - so much easier to choose the right combination of wine and food or to compare wines from different countries with the same style. He also hoped that these styles would fit the spirit of the spring just around the corner – though he clearly had not foreseen April snow.

We started with a wine that was pretty in both looks and taste. Light gold in colour, crisp and zingy with a lovely floral, herbaceous flavour - the 2006 Rolle Dm des Lauriers VdP d'Oc. The very reasonable price of just over £6 prompted a long and rather gloomy discussion on prices.

The tasting followed close on the 15p a bottle tax hike in the budget which when added to a 15% drop in the value of the £ against the Euro means we are facing some pretty big price increases for Europe sourced wines. However Neil could see one silver lining in this – the increase will be too big for the supermarkets to pull their usual trick of passing them back to the growers and would be forced to break out of their artificial “something and 99p” price points. But of course if you support Fair Trade you do not buy discounted wines anyway!

A 2005 Viognier, the top white from Dom de L'Orviel VdP Duche d'Uzes, was a really good example with great peachy flavours. Viognier has not made the volume breakthrough the trade had expected and remains a cult wine. Alsace wines have similar problems – the trade's first choice whites but not the public's - but Dom Jean Sipp's 2005 Gewurztraminer Reserve was equally fragrant to nose and tongue, lots of tropical fruit but not at all cloying. The last white stretched aromatic a bit – unless you like the smell of kerosene – and yes it was a Riesling, the 2001 Contours Museum Release from Eden Valley in Australia. But if you could get through this it was light, crisp and tasted of limes with none of the cloyingness usually found with petrolly Riesling.

Neil's first stop for a fragrant red was predictably the Loire - the 2006 Chinon from Ch de Coulaïne. (Looking at the orders, this was by far the most popular of the tasting.) Fresh in the mouth with a medley of ripe fruit flavours and unoaked and bottled early to preserve the fruit. South to Burgundy, the 2005 Mercurey Rouge 1er Cru En Sazenay from Dom Tupinier-Bautista was worth every bit of its £14 or so – fragrant, fruity and elegant. Further south still to the Ribatejo in Portugal for a complete contrast – a big chewy food wine that left lots of us ordering it because we wanted to drink more of the 2003 Trincadeira from Casa Cadaval.

We finished back in Elgin, South Africa with Paul Cluver's 2006 Noble Harvest Late Riesling - deep gold colour and a dry but rich flavour and a crisp finish. A perfect finish to a perfect tasting!

Report kindly provided by Peter Smith

Promotions & events:

There is a wine festival taking place at Ascot Racecourse on **Saturday 10th May**. Call the ticket office on 0870 727 1234 between 9am and 5pm, Monday to Friday and quote 'West Surrey Wine Society 08 offer'.

On **Friday 25th April**, Richard Royds from The Haslemere Cellar is organising a wine tasting at Haslemere Museum in conjunction with an exhibition of paintings by Martin Millard. The wine theme will be "New arrivals" and wines for spring and summer drinking. This is a "free to enter" event (6.30pm - 9:30pm), phone Richard on 01428 645081 – Mentioning WSWs will no doubt help.

In the Vineyard: - a monthly look at what is going on in the Northern Hemisphere

April is for – De-suckering! Vine suckers are removed. This tidies up the vines and ensures all the growth goes where it is meant to be – the young shoots from the vine, not the root stock.

And in the wine making sheds, the wine is racked – moved from one container to another, leaving behind the potentially harmful sediment such as the lees of fermentation. A wine may be racked up to three or four times during its first year in the barrel, and the bit of aeration does no harm to most very young wines.

Sampling notes

How many times do we go on holiday, find somewhere really good to eat, then keep it to ourselves – normally because we don't want to bore others with detail? Well, consider yourselves victims:

Breckenridge sits at about 9,500 feet high up in the rocky mountains of Colorado USA. 2 Places of interest to a wine lover – The Cellar – excellent wine list and they match food to the wine if you're peckish. The Chef's 6-course Tasting menu (US \$99 including 6 wines) was excellent – well worth the trip.

The Hartstone Restaurant is literally across the street from The Cellar – European fine dining with a wide selection of (mainly USA) wines. Book the first floor window table for lovely views of the mountains.

David & Kim (editors in training)



"O.K., so it has sophisticated assertiveness, presumptuous breeding, crisp authority, complex balance, elegant power, and respected finesse: what's it taste like?"