



News

# WSWS

## WestSurreyWineSociety

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

### Call My Bluff

June 2007

As announced last month, we are running a repeat of last year's very popular tasting game, named after the well-known TV show. Three presentations are given for each wine, one is correct, the other two are spoofs. Bias is avoided as the presenters are unaware of the right answer.

Teams are made up (by table) and have to decide which wine is which. The table with the highest score wins a handsome prize!

Do you remember last year, an Indian wine was one of those described but we all thought that what was in the glass was far too good? How wrong one can be!!!

A small formality this month is the AGM which we plan to dovetail in between the Call My Bluff items. This was the format we used last year and we got a very positive feed-back on it.

As has been announced before, two members of the Committee are standing down and will need replacements. We are also losing John Hemsley from the Committee ( he was a co-opted member) because of his lifestyle change next year. A big thank you to him and we hope he will be in the country on the third Monday of many months in the future. Perhaps one of you would like to be a new co-opted member....??

<b>Make a note of the following dates, (normally 3<sup>rd</sup> Monday of the month at 8pm)</b>	
<b>18<sup>th</sup> June 2007</b>	By popular demand, Call My Bluff returns for a second time, interspersed with the AGM
<b>16<sup>th</sup> July 2007</b>	TBA
<b>18<sup>th</sup> August 2007 (Saturday)</b>	Party, with a Spanish flavour
<b>17<sup>th</sup> September</b>	Ian MacDonald – What's new and exciting from France
<b>15<sup>th</sup> October</b>	Roger Marchbank, English wines
<b>17<sup>th</sup> December</b>	Christmas Party

## May Tasting Report

### Old World/New World comparative tasting.

Well, David Dickinson, International Wine Challenge Judge and College principal Wine Tutor, gave an amazing tour de force which was very much appreciated by all who were present.

The theme was to take three wine varieties, Sauvignon Blanc, Chardonnay and Pinot Noir, and three examples of each, chosen to illustrate the wide range in style.

The first wine was a classic New Zealand (Marlborough) Sauv. Blanc by Allen Scott. David pointed out the colour (pale yellow) was not the watery-white of cooler climates, and the pungent nose. Fresh, acid and strong gooseberries (though some of us thought that Marlborough was capable of a yet stronger nose) and the palate was equally great. A lovely aperatif.

At the other end of the spectrum, number 2 came from France, a Sancerre from Langlois-Chateau AC of Saumur fame. Some fruitiness to the nose and palate but much smoother and far less overt acidity, a super wine which developed in the glass and had more complexity. This had aging ability (3-4 years) and was considered to be the perfect accompaniment to asparagus with a rich sauce. At £10.25 (£2 more than the NZ) it was not cheap but a serious wine nonetheless.

South Africa provided the third SB, a style somewhere between the other two. From Stellenbosch, Vergelegen Reserve, this had some acidity, ripe warm tropical fruits and had a hint of sweetness. A first course wine and very nice too, but was £11.25.

At the end of the first 3 wines it was clear we were in for an outstanding evening as David's relaxed but informative approach was, like the wines, to everyone's taste.

So we moved to the Chardonnays, a Chablis illustrating a classic Old World wine. This was La Chablisienne a Premier Crus, This had a characteristic butteriness to the taste, some acidity and fruit, a little austere and perhaps a tinge of greenness – enjoyable but I wondered if I would buy it at £11.50.

The second Chardonnay, from the oldest vineyard in South Africa, Steenberg, Constantia was very slightly “petillant” you could feel the bubbles on the tongue, had strength, acidity but also (in contrast with the previous wine) warmth. The austerity was missing but a hint of oak made this a lovely wine – good with gamey food, rabbit etc. £9.50.  
Then an Oz, from Rosemount.

Then to the reds:

David approached the Pinot Noirs slightly differently. We had the list:

-Louis Latour, Burgundy '05

-Parducci, Calif. Mendocino Valley, '05  
-and Montana, Marlboro. NZ '05

but it was a blind tasting of the three.

The first we tried had a light fruity nose, light colour some tannin, acid, length and strength. Many of us thought it had to be New World, but there was a problem.

The second wine had a screw-top! Surely David hadn't been sneaky enough to rebottle them? This wine was softer rounded and mature, it had a 'vegetable' nose – it had to be Old World – wasn't it? And finally the third PN, perfumy on the nose and palate, in my view rather watery.

So which was which?

Well he hadn't rebottled anything, the Montana was the gorgeous rounded mature wine that I had put down as Burgundy. Some people got it right of course, well done. At £10 this was voted the outstanding wine of the evening.

*Graham Parlett*

## WSWS 20<sup>th</sup> Anniversary

WSWS was formed in 1989 because a bunch of wine imbibers met at Seven's Wine Bar to drink, inter alia, Chateau Musar in celebration of Martin Smith's birthday. It seems a good idea to celebrate suitably our 20<sup>th</sup> Birthday in May 2009, by having a drink (or two or three) and saying 'Cheers'. Good wines, obviously.

Ideas for a celebration received so far are:-

- Dinner with good wines at an up-market venue (which inevitably would be quite expensive),
- Meeting in our usual format with excellent wines all evening,
- Leave it to the Committee to arrange,
- A N Other idea – which means your suggestions please.

A dinner would take quite a lot of planning hence the reason for asking for your views now. Write or speak to a Committee member or send an e-mail please.

*David Rathmell*

**Don't forget, the August party** is to be held on Saturday 18<sup>th</sup> at Judy and Graham's. The theme is 'Spanish' so you can guess the sort of food and wines that are being planned.

Details will be published next month but make sure you have the date in your diary now!

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The Newsletter has a new editor next month so please help him/her by providing any copy at an early date. Normally the end of the first week of the month is sufficient but try to be a bit earlier next time.

*Graham*