



News

WSWS

West Surrey Wine Society

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

Next meeting: Monday 16th June
7:30pm for 8.00pm

June 2008

Do Oz wines need Terroir to be good?

This month we go “down under” with Angela Reddin of Oz Wines. Her obsession with the nectar has taken her all over the world in search of special wines. Over the course of this apprenticeship, Angela has collected a whole vat of technical qualifications which supported by practical experience in the wine making world, gives Angela an excellent platform upon which to extol the virtues of Australian wine.

The wines for tasting at this meeting are:

- | | |
|------------------------------------|---------------------------------|
| Sandalford Verdelho 2007; | Allandale Chardonnay 2007 |
| Inghams Skilly Ridge Riesling 2006 | Fat'n Skinny Rose 2007 |
| Sandalford Cabernet Sauvignon 2004 | Tim Smith MGS 2005 |
| Water Wheel Shiraz 2006 | Pertaringa Full Front NV 37.5cl |

The Society has negotiated a discount for any wines ordered from the tasting, so there's an added incentive to turn up, sup some wines, and enjoy a cracking evening in good company.

Make a note of the following dates, (WSWS <u>always</u> meets on 3rd Monday of the month unless stated) mystery pre-meeting wine at 7:30 onward; meeting commences at 8pm	
16th June 2008	Australia! Speaker will be Angela Reddin of “Oz Wines” (Question: do Oz wines need “terroir” to be good?)
21st July 2008	Wines of Craggy Range Estate, Hawkes Bay New Zealand, presented by Michael Henley
<u>Saturday 16th August - THE BIG ONE ! – 6.30pm start</u>	
What?	20 th anniversary meeting of WSWS
Where:	Quinnettes, Churt (http://www.churt-pc.gov.uk/quinnettes.htm)
Tickets:	£30 each – see menu at end of newsletter
Special food; special wines (if it's the 20 th anniversary they HAVE to be special)	
Special guest speaker – SURPRISE !!	
To help us to plan numbers, please complete the tear off slip at the end of the newsletter and hand it to a committee member at the next meeting. Guests and potential new members are welcome, as are any ex-members who want to re-join.	
Time is running out, so remember to book your places when you come to the June meeting.	
15th September 2008	Chile on the up presented by David Dickinson
20th October 2008	Unusual wine varieties from around the world David Gandorge MW will present from Waitrose

Who's who in the Committee?

Peter Godwin	Our leader	Peter Smith	Events co-ordinator
Graham Cook	The NEW money man	David & Kim Finch	Editors in training
Sallie Payne	Membership Secretary	Additional help:	
Geoffrey Matthews	Secretary & all things snail-mail	Graham Parlett (The web master tekkie)	

April Meeting Report

Tastes of Italy

Sarajane Bartlett, Colasanti Wines

What a turnout – in fact there were so many people present it seems almost superfluous to write a report! We ran out of chairs and tasting sheets but fortunately not wine. And it was a most enjoyable tasting so we hope all the new faces will become familiar faces.

A year spent living in the Piedmont convinced Sarajane to give up a career in marketing and to set up Colasanti in 2006 as a specialist importer of Italian wines, all sourced from small independent growers.

Italy produces a bewildering range of wines, from one of the world's best reds in Barolo to undrinkably thin acidic basic VdT's - Vino da Tavolas. To quote Oz Clarke, "Italy, what an exasperating country". This can make choosing just 8 wines for a tasting a daunting task – but Sarajane got round this by showing wines typical of the regions Colasanti specialise in, several of which have just a handful of DOC's and DOCG's – Piedmont, La Marche, Umbria, Trentino, Emilia-Romagna and Sicily.

The wines, well as somebody said at the end of the evening – 'they may not *all* have been enjoyable but they were certainly interesting!' To be fair I only found 2 not so nice, and some members certainly found some to their liking and ordered 3 cases between them – yet another sales success after more than £500 worth of wine orders followed the March tasting with Neil Sommerfeld.

The whites Sarajane showed us were particularly interesting for the varieties they are based on.

Both the Arneis (crisp and zesty) and Pecorino (blended with Trebiano and Passerini – a fantastic amber coloured wine) had been saved from extinction and are on the increase. The Grechetto (lychees and tropical fruit- very un-Italian, wonder what yeast they used) was always thought to be one the Greeks had introduced but has recently been shown to be local, and Incorio Manzonio (a Riesling/Pinot Bianco cross) was part of a blend with more conventional Chardonnay and Sauvignon for the Sot Sas. And this was a pretty odd wine with such a nasty smell we all thought it was thoroughly corked. Not so! said Sarajane, but then admitted it was a challenge that a few love, 6 people admitted to this, but most hate! Too right!

The red varieties were better known. A Sangiovese/Merlot/Cabernet blend – strange dark brown colour and very dry and tannic, followed by a pure Sangiovese Superiore which was much nicer and a Montepulciano/Cab blend which was pure crushed blackberries. A very international Cab/Merlot blend from Sicily was much more the stuff with loads of body and warmth – and it was on special offer reduced from £24.99 to £10.99. (Why? - did someone get the initial pricing wrong perchance?). No surprise that this was the most popular. The Sicilian was one of 2 IGT classified wines – Indicazione Geografica Tipica which is just one rank above VdT's, but increasingly popular with new generation producers as it gives them the freedom to experiment with new varieties and techniques.

So – a really enjoyable presentation, interesting wines and lots of people.

Finance update following AGM

Our departing treasurer (Mr. David Rathmell) suggested that for the benefit of those members who were unable to turn up at the May meeting and AGM, that we should give some high level finance numbers – so here goes.

Annual Subs £780	Total Meeting subsidy £151 (i.e. Average loss per meeting £12.60)
Pre meeting wines cost £113	Other expenses £123
Cash carried forward £2,358	Average attendance at meetings 30

Any questions – ask David Rathmell or Graham Cook for an explanation.

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

June is for – Posing.... That is to say, to make sure your budding little shoots are all pointing where you want them to grow. They are tied onto wires so the vine is in a good position to make best use of sunlight later in the year. But it's not all about poise.... A good crop requires a period of fine weather while the vines flower.

Back in the cellars, fine wines may well be racked again, and most definitely before the height of summer is reached.

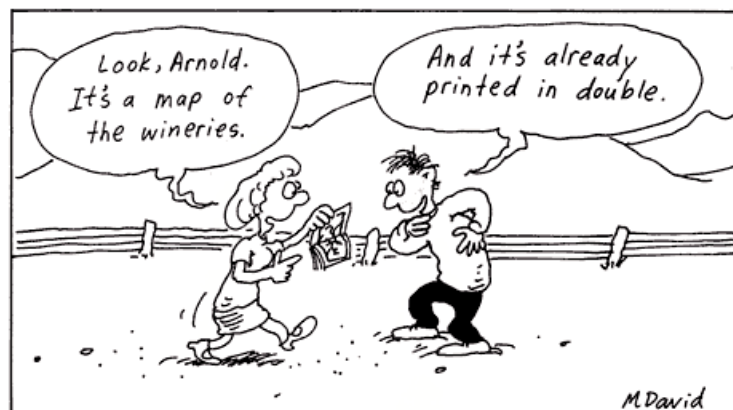
Sampling notes

Every so often, things simply don't go your way. Things get missed, a below par service is provided, and it is left to gracious people to accept it as proof that others are simply being human. I am of course referring to the (shock horror) missed report from the April meeting where most WSWS members decided to come and find out what Italian wines are really all about. Our apologies – the editors have donated £10 to NCH. It just goes to prove that they need more training.

I'm sure members of WSWS have also forgotten things in the recent past (e.g. membership renewal; attending meetings; advanced purchase of tickets to the August 20th anniversary meeting?). Redemption is at hand – simply complete the summer party tear off slip and hand it in to either Graham Cook (our new treasurer) or any Committee member – ideally with your ticket money.

David & Kim (editors in training)

www.mdavid.com.au



Inflation busting for WSWS meetings

Did you know, if we were assured of higher attendance numbers at every meeting, we could budget the cost of wines better, and increase the quality of those tasted?

It goes a bit like this: 30 attendees gives us £300 income less running costs (say £150) and 8 wines equals about £7 per bottle (based on 3 bottles of each wine).

40 attendees = £400 and about £10.50 per bottle.

So higher attendee numbers equal better wines at no extra cost to members. So come on – drag along some friends (guests currently pay £12) and convert them to attending members - See you on 16th June.

20th Anniversary Party Menu

Starter - (served at the tables).

Smoked Salmon with Brown Bread and Butter garnished with lemon and dill.

Main Course. (Buffet).

Honey Glazed Ham on the Bone - sliced and garnished with oranges.

Sirloin Beef

Organic Salmon Fillets

Salads.

Warm Buttered and minted potatoes.

Mixed Green Salad.

Tomato and Fresh Basil

Apple Celery and Walnut in Yoghurt.

Desserts.

Pavlova with Raspberries and Strawberries.

Chocolate Roulades.

French Apple Tarte

Fresh Fruit Salad. all served with pouring cream.

Coffee and Tea with chocolates.

20th anniversary party Saturday 16th August 6.30pm

Please reserve tickets for the 20th anniversary party at £30 each.

I attach a cheque / cash for the full balance, total value £.....

Name (please print clearly):.....

Contact telephone number:.....