



News

# WSWS

## WestSurreyWineSociety

March 2006

### Philip Tuck MW on Wine Making

We welcome **Philip Tuck MW** who is the Wine Director for Hatch Mansfield.

This company was founded in 1802 and now part of Matthew Clark. Their history includes cigar sales as well as wine. Among their UK agencies are - Louis Jadot and Tattinger from France, Errazuriz from Chile, Villa Maria and Esk Valley Estates from New Zealand, Domaine Carneros from USA and Grant Burge from Australia.

Philip started his wine trade career with Avery's of Bristol. On his way to becoming a Master of Wine, he has had

jobs in South Africa, Australia, New Zealand, California and eventually in Tuscany. He is therefore well qualified to talk about the skill of wine making in the winery and illustrate his points with the wines we will be tasting.

But we do not only have one Master of Wine, but two. Stephen Skelton MW is coming along to support Philip and to add his own particular slant to the discussions.



Another not-to-be-missed evening!!

Make a note of the following dates, (normally 3<sup>rd</sup> Monday of the month at 8pm)

<b>20<sup>th</sup> March</b>	<b>Philip Tuck MW on Wine Making</b>
<b>24<sup>th</sup> April</b> <b>NB 4<sup>th</sup> Monday</b> <b>of month</b>	<b>Languedoc wines by Simon Evans, The Naked Grape</b>
<b>15<sup>th</sup> May</b>	<b>tbc</b>
<b>19<sup>th</sup> June</b>	<b>AGM plus "Call my bluff"</b>
<b>17<sup>th</sup> July</b>	<b>Hotel wines</b>
<b>12<sup>th</sup> August</b> <b>NB, a Saturday</b>	<b>Summer Party</b> <b>at Hazel's</b>
<b>18<sup>th</sup> September</b>	<b>Italy</b>
<b>16<sup>th</sup> October</b>	<b>tbc</b>
<b>20<sup>th</sup> November</b>	<b>Lesser known Europe</b>

## February 2006 Tasting Report; Charles Metcalfe on Portugal:

As anticipated, Charles Metcalfe provided a really entertaining evening for us while presenting 13 of the wines of Portugal. Charles has a vigorous, amusing manner, a strong, attractive voice and very good diction. He also proved to have a superb singing voice when he joined in our 'Happy Birthday to you' serenade for Founder-Member Martin Smith.

John Hemsley introduced Charles who started by clarifying some personal details. Charles had been Associate Editor of Wine International Magazine but this has now been taken over and will be known as Wine & Spirit International. He has been Co-Chairman of the annual Wine Challenge for four years in which approximately 9,000 wines are evaluated also he is Honorary President of Wine Educators.

Charles is in demand for T/V appearances on wine & food programmes on differing T/V channels. He is also a published wine writer. He has written two books on the wines of Spain & Portugal in conjunction with Joanna Simon. Charles and his wife Catherine are about to bring out a book on Spanish and Portuguese wines and finally Charles has written a book on the subject for Sainsbury's.

Charles made it clear that he is not, personally, commercially involved in wine, he does not represent wine producers or retailers. What he does do is to communicate his love of wines by giving demonstrations, T/V appearances and writing books.

Although a small country at the bottom left of Spain, on the Atlantic, Portugal has a truly remarkable variety of wine types, most with difficult-for-us-to-pronounce names, although Charles was very good at pronunciation. He first visited in 1987 when Portugal was still recovering from the Revolution of 1974 and previous restraints on wine production, when wine co-operatives had a monopoly.

The big fortified Port wine producers, in the North, were independent but the small table wine producers in the rest of the country were formerly obliged by law to send all their grapes to the co-ops who only made standardised products. After Portugal entered the EC in 1986 this all changed, monopoly practises were themselves forbidden.

Portugal now has a range of denominated wine regions and close control of permitted local grape varieties for their table wines that can now show off regional differences and characteristics. Charles was at the Society to demonstrate some of these.

We had quite a lot to get through with 5 whites, 7 reds and a 'sticky' to sample.

The first white wine was a **2004 Quinta de Azevedo Vinho Verde (£5.49)**. This was a lovely, light wine. Charles explained that 'verde' meant

'young', i.e. green in age, not colour. The best known example of such a wine, by far, must be the famous Mateus Rose, familiar to us all. The Quinta is up in the northernmost region, north of Porto and the Douro river, up in the cool Minho region close to the Spanish Galician border where they produce Albarino wines.

We then travelled south of the 'golden' river Douro, famous for conventional, fortified, 'Port' wine, down to the denominated region, known as 'Barrada'. The second wine was **2004 Alianca Galeria Bical. Barirrada (£5.18)** made from the single Bical grape and produced by the big producer Alianca. This was steely in taste, stronger in alcohol (13%) and would be excellent with Portugal's (in)famous bacalhao, salt cod fish.

The next wine was **2003 Grand' Arte Alvarinho, Vinho Regional Estremadura, DFJ Vinhos (6.49)** from the Estremadura region, close to Lisbon. Charles compared this Alvarinho grape with Viognier, tasting of apricot and barley-sugar, and at £6.49, very good value for money.

We then tasted **2004 Catarina, Bacalhoa Vinhos de Portugal (Ferenao Pires & Chardonnay) (£5.99)**. This modern-style wine is made by Peter Bright, the Aussie flying wine maker and tasted of oak and attractive fruit.

The fifth wine was inspired by another flying wine maker, David Baverstock, it was **2004 Esporao Reserva Branco (£8.99)**. This wine had an 'Australian' character, and is a blended wine kept in new American oak barrels. Esporao is from the hot South, in the Alentejo and was well-liked.

At this stage of the evening, we were 5 white wines down and 7 reds to come, plus the final 'sticky'. The first red was **2004 Segada Trincadeira & Castelaoa, Vinho Regional Ribatejano, DFJ Vinhos (5.49)**. This wine was well-received with the comment "a bit like tempranillo". Charles enjoyed this one and fondly recalled eating roast sucking pig in the region of production.

Next came **2002 Duque de Viseu, Dao Tinto (\$4.99)**, this a modern wine from a modern company and a blend of the local Torriga National grape and Tinto Roriz, the wines being made separately and blended, rather than the grape juice being matured as a blend. Tinto Roriz is the Tempranillo grape in Spain. A pleasant wine and made by the Sogrape company.

Then followed **2004 Quinta de Cabriz Tinto, Dao (£5.99)** another Dao wine and another blended wine, this time, Touriga National, Alfrocheiro and

Tinta Roroz. Members appreciated its more intense tannin, oak and fruit.

Charles chatted away and told us about the former governments' monopoly powers which, apparently, extended to brandy used in traditional 'Port'. This 'brandy' was highly suspect and, following scientific carbon-dating analysis, proved to be ethanol, derived from coal!! Old -style 'port' had to be kept a long time to disguise this horror. Modern vintage port is now prepared using true grape brandy that needs no disguise and, consequently, can be drunk very much younger than old-style port.

Charles was now well into his stride and roared out that the next wine should be greeted with the "Australian's idea of fore-play; 'Brace yourself Sheila'", Sheila Matthews went slightly pale! The wine was **1999 Casa da Saima Bairrada (£8.49)**. Charles delightedly told us that the grape was Baja (pronounced 'bugger'). Bairrada is next to the Dao region. The comments were 'tasted of aniseed' and was 'salty', perhaps a little disappointing after the exciting build up.

The evening was becoming somewhat uninhibited, and there were still 4 wines to sample.

Next we had a **2003 Esporao Aragonez (£11.99)**, another Southern wine from the Alentejo and made from the Aragonez grape which is the south of Portugal's name for the ubiquitous Tempranillo! What a very useful grape that is. This wine is David Baverstock's work and again oaky and plenty of alcohol (14.50%). Now followed a **2002 Trincadeira, Castas d'Ervideira, Evora, Vinho Regional Alentejo (£8.99)**, despite the resounding name this wine was a failure, we were unlucky. The bouquet was "cabbagey" and the grapes under-ripe. The last red wine to sample was **2000 Touriga Franca, Quinta das Verdelhas, Douro (£9.99)**. This wine was well liked, perfumed and fruity, herby and soft, were words used to describe this one.

And finally, a much appreciated, delightfully sweet wine, the only fortified wine of the evening, a **J.P.Moscatel de Setubal (£6.64)**. This came from south of Lisbon, is oak-aged and very pleasant.

We were entertained and instructed for 2 ½ hours by Charles, who never flagged, indeed accelerated as he got caught up in his narrative, more than once running away with himself. He gave of himself most freely and his undoubted talent for communication was much appreciated.. John thanked him and we considered ourselves lucky to have had such a star to show us some Portuguese wines. There will be plenty of buyers in the Farnham area to buy his book as soon as it comes out.

**N.B.** Majestic, Farnham, have a Portuguese Wine Tasting Weekend: 10-12<sup>th</sup>. March.

*Geoffrey Matthews*

## TASTING OPPORTUNITY

OZ Wines supported by the Australian Wine Bureau are holding –

The 16<sup>th</sup>. **GREAT AUSTRALIAN WINE TASTING** on **SATURDAY 20<sup>th</sup>. MAY** - noon to 5pm at the **ROYAL HORTICULTURAL HALLS, 80 VINCENT SQUARE, LONDON**

At least 38 producers will be represented with over 200 wines on show. Many winemakers will be there to discuss and even brag about their wines!!

Heartland with their Directors Cut Shiraz 2003 and Diamond Valley with their 2003 Chardonnay will be there. OZ Clarke named these two wines as Best Shiraz and Best Chardonnay in his Wine Buying Guide 2006. Other producers include – Battle of Bosworth, Bowen Estate, Cullen's, Flint's of Coonawarra, Charles Melton, Heritage, Jansz, Grosset, Nepenthe, Primo Estate, St. Hallet, Shaw & Smith, Tim Adams, Water Wheel and Willows to name just a few.

Tickets are £24 each. But if we have a party of 10 or more, I have negotiated a price of £20 each. Plus THERE IS A 10% DISCOUNT ON WINE ORDERED ON THE DAY so you could cover the entry charge with this discount!!!

If you are interested in going contact John Hemsley **before 15<sup>th</sup>. March**. For more details try [www.ozwines.co.uk](http://www.ozwines.co.uk)

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*All contributions and suggestions for the newsletter are very welcome. Please send them to Graham e-mail to [graham@westsurreywinesociety.org.uk](mailto:graham@westsurreywinesociety.org.uk) Last date for copy for the next edition is Monday, 10th April 2006.*