



News

WSWS

West Surrey Wine Society

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

Next meeting: Monday 19th May
7:30pm for 8.00pm

May 2008

Annual General Meeting & Call My Bluff

The next meeting will commence with the AGM – a wonderful affair where we can congratulate ourselves on completing another year, and where David R has the opportunity (for the last time – shame I hear you say) to advise us as to how much we have spent and saved in the year.

Amongst other delights for the meeting, we'll be electing a new treasurer, so as your membership vote really counts and since we don't do "electronic", "cyber" or the more conventional "postal" votes – you need to attend if only to make your views known. If you like what you see from your committee then turn out to vote. If you don't, then turn out to show your dissatisfaction.

This will be followed with what is quickly becoming a favourite event – the annual Call My Bluff game of guessing the wines – in effect a form of blind tasting. We taste a wine, then hear 3 different descriptions of what it could be, and the objective is simply to choose the right one.... time after time, after time. So, if you're given a robust red wine to taste and someone then tries to tell you it's a riesling, then that might not be the right description. Unfortunately, it's never that simple.... But that adds to the fun. So watch out – it might be a sparkling red Shiraz! (or is that Syrah)

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

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>)
Tickets: £30 each – see menu at end of newsletter
Special food; special wines (if it's the 20th 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

Who's who in the Committee?

Peter Godwin Our leader
David Rathmell The money man (not for long)
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)

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

May is for – frost protection. Now there appears to be three ways to do this – the traditional way is to have heaters in the vineyards that are lit when the conditions are likely to result in frost. The heat generated causes a movement in the air, thus preventing frost from settling. A variation is to simply blow the air around – and again, the forced movement of air prevents frost forming.

A more modern way used in many vineyards is to spray the young vine shoots with water that then freezes. The ice protects the shoots (so I'm reliably told). In all cases, temperature alarms are needed – what a horrifying thought – being woken up when it gets cold.

Sampling notes

Doesn't time fly? It only seems last week when we were putting together the last edition – and already a new editorial vintage has arrived. Wine is a bit like that too – it doesn't seem too long ago when we were looking at wine labels and thinking – 2000? That's far too young to drink. Now it seems that 2007 is already bottled and on sale.

Which should make us all take a good, long hard look at what we have hidden away in cellars, under stairs, in garages or eurocaves, and make sure we're not holding on to wines that can only go down hill over time.

While clearing out one such dark place recently at a relatives, we came across a forgotten bottle of 1989 white Chateaufeuf du Pape. Suffice to say, the only memorable part of opening this "gem" was pouring the disgusting muck down the sink. Such a waste.

David & Kim (editors in training)



"Oh great. All we've got is to eat is fish."

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:.....