



Newsletter

WSWS

Our next event is held on:

Monday 15th November
7:30pm for 8:00pm start

West Surrey Wine Society
<http://www.westsurreywinesociety.org.uk>

November 2010 edition

“What is quality in wine?”

Richard Bampfield MW; Chairman of The Association of Wine Educators

Richard Bampfield graduated in French from Cambridge and immediately decided the wine trade was where he could put the language to best use! Having managed retail shops in the North West of England for 7 years, he then spent a year getting his hands dirty in vineyards around the world including wine cellars in California and Australia. Having passed the Master of Wine Exam in 1990, he joined Brown Brothers and managed their European operations until 1999. He then set up his own company with his wife specialising in wine public relations and offering wine talks, tours and courses. His principal clients include Dom Perignon Champagne, Leith's School of Food and Wine, Wine School at Chateau Preuillac, Albert Bichot (Burgundy), Great Western Wine and the English Wine Group. Richard is currently Chairman of the Association of Wine Educators and European Champagne Ambassador 2009.

The wines Richard will be showing us in pairs and semi-blind i.e - whereby the tasters know what the two wines are but not in which order include:

Crémant de Bourgogne Brut NV - Maison Albert Bichot;	Champagne Nicolas Feuillate Brut NV
Premius Sauvignon Blanc 2008 AC Bordeaux - Yvon Mau	Meursault 2007 - Domaine du Pavillon
Chapel Down English Rose 2009 – England	Beaune Clos de l'Ermitage 2007 Maison Albert Bichot
Chateau Fourcas-Hosten 2005 AC Listrac, Bordeaux	Brown Brothers Shiraz 2007 - Victoria, Australia

So come along to an entertaining and informative evening and find out 'what is quality?' in wines.

Diary notes

Make a note of the following dates, (WSWS meets on 3rd Monday of the month unless stated)

Monday November 15th	“What is quality in wine?” Richard Bampfield MW; Chairman of The Association of Wine Educators
Monday December 13th (Note – second Monday)	Christmas party at Blacknest Golf Club Full details in newsletter including menu
Monday January 17th 2011	Rhone wines Alun Griffiths (Berry Brothers & Rudd)

The committee is currently planning tastings for February and March 2011. As we had 17 members away on holiday in March this year and had little option but to postpone the March tasting due to lack of numbers, members are requested to advise Sally by 15th November (our next meeting) whether they are unable to attend either the February 21st or March 21st tastings.

Who's who in the Committee?

Sallie - Committee Chair

Graham - The money man

Geoffrey - Secretary & all things snail

Peter - Events co-ordinator

Geoff Rose

Tasting Notes

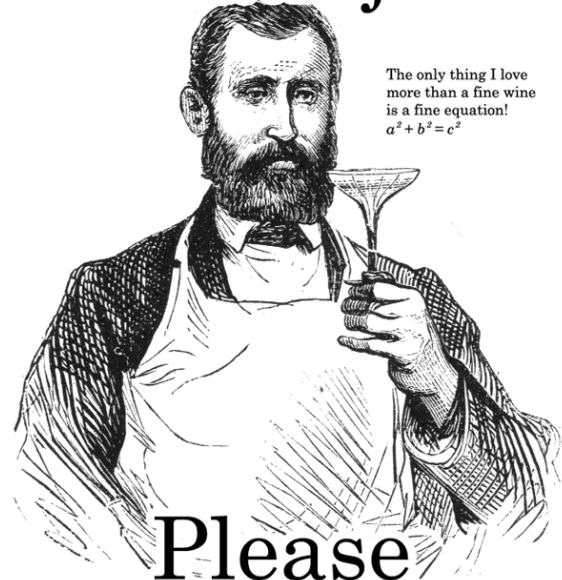
Movember already! No, not a spelling mistake but a charity call in support of Prostate Cancer Research. Thousands of men around the country are taking the initiative and growing a moustache, and in doing so, raising money for this most worthy but often ignored cause. Over 30,000 men contract the disease every year, dispelling the view that men are invincible.

So on 1st November, I (David, not Kim –ouch-) started to grow the top-lip “fluff”. Why not make my day on Monday 15th and bring along some change to put in my charity bucket – all donations gratefully received.

I'm aiming to be “outrageous” – why not think about making an outrageous donation in return.

David

No math jokes



Christmas party !

Monday 13th December is the date for our annual Christmas party, which will be held again at Blacknest Golf Club. The cost will be £30 per member and £32 for each guest. The menu is attached, and those wishing to attend are requested to confirm this BEFORE Wednesday 1st December by forwarding their cheque and menu selection to Graham Cook.

Wines chosen by the committee will (naturally) be high quality and of course compliment the menu. The quiz is being reinstated this year as the committee appreciate that members missed showing off their wine knowledge / skills / memory last year!

October tasting report

Sarah Ahmed – Cool climate v Classic Australia

Geoffrey Matthews

Sarah specialises in the wines of Australia, The Loire, Portugal & S.Africa, and her topic for the night was ‘Cool Climate v. Classic Australia’. Very knowledgeable and forthright, Sarah knows her own mind and how to put her ideas over. With 4 whites and 4 reds, her object was to contrast and demonstrate the difference between new-style, cool climate Australian wine and old-style, traditional Australian wines. Her main idea is that modern cool-climate wine makers in Australia are producing wines that show restraint; growers are seeking to work with nature; at the same time growers are experimental and pushing the boundaries. This is in contrast to the traditional hot-climate vineyards, some developed in the 19th Century.

The whites were presented side-by-side in contrasting pairs, the reds were shown in successive new and old pairs. We started with a new-style 2008 Chardonnay, 'The Architect' produced by Philip Shaw in the 'Orange' region i.e. above 1,000 metres, in New South Wales. As Sarah pointed out, the cooler vineyards are higher up and, in Australia, the southern area is coolest. This wine at £10.35 proved to be a favorite, quite unlike a traditional 'buttery' chardonnay; the Architect' was light, fresh, fragrant, and fruity with lemon and melon. The contrasting old-style was a 2008 Thomas Block Chardonnay by Paxton from McLaren Vale in hotter South Australia at £19.95. This comes from deep alluvial soils and a Mediterranean climate, definitely fuller in taste than the cool-climate chardonnay.

The next pair was a Riesling v. a Semillon. The cool-climate 2008 Trevarrick Riesling from the Clare Valley was made using only first-cut free run juice from hand-picked fruit. The Trevarrick label is only used in top vintages and in 2008 only 250 cases were produced. It was a lovely pale gold coloured wine, with a slightly 'petrol' bouquet. A classic, dry Australian Riesling having power and intensity with lime on both nose and palate. Such a wine requires night time coolness and minimum additional flavours; there was a cool stainless steel ferment and no oak. This was contrasted with a classic 2001 Lovedale Semillon from the Hunter Valley where vines have been grown since the 1830-40's. Hunter Valley semillon has been described as one of Australia's great gifts to the wine world! This was a subtle wine with lemon zest and had aged beautifully. It retails for £22.

Next came the reds, we tasted two new wines side by side, then the two traditional wines. The two new reds were a 2008 Pinot Noir and a 2006 Cabernet Sauvignon. The Pinot Noir was Ten Minutes by Tractor from the Mornington Peninsula costing £21.25. A light, cherry tasting wine, good fruit and compared to burgundian styles, a 'Cote de Beaune rather than a Cotes de Nuits'. The Cabernet Sauvignon was a Yarra Valley wine, Mac Forbes, a very juicy, deep berry fruit, almost cassis type wine, really pushing the boundaries. Intense and good with duck or even tuna. At £19 rather expensive.

The most expensive wine that followed was the first of the 'classic' reds. £35 for a bottle of 2005 Hillside Shiraz from Kay Brothers in McLaren Vale. An authentic, powerful wine made using cuttings from vines dating back to 1892. Deep purple/red in colour, it had an intense bouquet of fruit and mocha chocolate with a touch of leather and vanilla. On the palate, it was full-bodied with ripe fruits, liquorice, mocha chocolate spice and powerful tannins. A really traditional, high quality Australian shiraz. The second red 'classic' and the final wine was a Barossa Valley Sparkling Shiraz, a 2001 Peter Lehmann, Black Queen. A dark cherry red wine with a traditional chocolate/coffee taste. A 'Christmas Special', recommended with baked ham or, even bacon and eggs!

Sarah gave us a fascinating, perfectly timed and presented, tasting. She set out to make clear the contrast between Cool Climate and Classic Australian wines. She succeeded and showed us some of the best of each category. Neither was necessarily better but each demonstrated how much lovely wine, new-style and old-style is coming out of Australia. Graham thanked Sarah very much, as did we all. Sarah is also an expert in wines from Portugal and Graham suggested we might ask her back one day for a tasting. Meanwhile we can keep in touch through her web site. www.thewinedetective.co.uk.

Christmas menu

Starters

Homemade duck & apricot terrine
Winter vegetable soup
Olive Mozzarella & Tomato salad

Mains

Roast breast of turkey
Prime rib of beef
Trusted salmon with dill
All served with seasonal vegetables

Dessert

Homemade Christmas pudding
Ginger creme brulee
Spiced apple strudel

Coffee & mints