



Next meeting: Monday 20th October
7:30pm sample for 8.00pm start

October 2008

Unusual wines from around the world

David Grandorge MW Joins us for our next tasting, and will be taking us around the world in 120 minutes (no mean feat as not even Concorde could achieve that).

David trained in hotel management and then started out in the wine trade with Harvey of Bristol followed by Fergusons and Saccone & Speed. He became a Master of Wine in 1978 and is a member of the Institute of Masters of Wine. David later joined Waitrose as a wine buyer and deputy to Julian Brind MW (who presented a blind wine tasting to our society in September 2005). David retired from Waitrose in 1998 but continues to be active in the wine trade and has been a judge at the International Wine Challenge.

Palacio de Bornos Verdejo Rueda, Spain 2006	13%	Peter Lehmann Tempranillo Barossa Valley, South Australia 2006	14.5%
Hatzidakis Assyrtiko Santorini, Greece 2007	13.5%	Bonterra Zinfandel Mendocino, California 2006	14.5%
Felsner Gruner Veltliner Moosburgerin Kremstal, Austria 2007	12.5%	Oddero Barolo Piedmont 2004	14%
TeMata Gamay Noir Woodthorpe Vineyard, Hawkes Bay, NZ 2008	12%	Ch Jolys Petit Manseng Cuvee Jean Jurancon, France 2004	13%

September meeting

Well, we don't have a write up on our September meeting as our usual contributor had business commitments, and as neither the Editor or her assistant "in training" were there either, it makes life a little difficult. In fact, it would seem that a grand total of 15 members attended – so maybe someone would enlighten the rest of us on what we missed, and we'll publish a belated write up in a future edition. We think this may be the lowest attendance on record – unless of course you know different.

This highlights an important point – The Committee spend lots of time arranging speakers, some of whom give freely of their time (as it is part of their job to drum up business), while others charge a fee – and that's in addition to the cost of the wine and venue. When arranging a tasting, speakers often ask as to the likely numbers attending, before giving a commitment. Good speakers "demand" a good turnout, and if we cannot give that assurance (or fail to deliver), then we may find it increasingly difficult to bring to WSWS the speakers that we need or want, and instead, get what we can (or deserve) We then run the risk of the slippery slope to oblivion.

Our meetings are on a fixed day each month (3rd Monday) and (apart from the summer party) never changes. Let's see if we can have better numbers for the remaining meetings this year.

Diary notes

The menu for the Christmas dinner (Blacknest Golf Club 15th December 7:30pm for 8.00) is attached to the back of the newsletter. Wines will be selected by the Committee and included in the attendance cost. Members wishing to attend should notify Peter Smith or Graham Cook as soon as possible together with choice of food and payment. Cost: £ 30 per member; guests welcome.

ACTION: fill in the menu, add a cheque, and confirm attendance for the Christmas dinner

The November meeting will be a little different to normal “slurpings”, in that we will have a range of Spanish tapas style nibbles to accompany the wine. If it's tapas, then the wines have to be Spanish also, and in November, they will be from the South West of Spain, just a little north from Gibraltar.

Their common name frightens 90% of the population as it vividly reminds them of the horrible dust covered bottle that old aunt Maude used to inflict on visitors. In reality, they are as different as Chablis is from Chilean whites, or a delicate Beaujolais is from Australian reds. They may share some common grapes, and a common wine making style, but they remain different. They are, of course “sherries”.

The speaker for the meeting will have travelled from Northampton (a 200 mile round trip), and is a friend of WSWS, having presented to us before, albeit some years ago.

So in November we will be proving (by doing) that you can have sherry as an aperitif, or with the starter, or main course, or even with ice cream. But as there's food involved, we need some ideas of numbers – so please contact Kim or David to confirm attendance as soon as possible, or tick your name off on the column in the October attendance sheet. Standard attendance fee applies.

ACTION: Confirm attendance; turn up and enjoy!

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	
17th November 2008	Sherry & Tapas An unusual evening, matching a range of sherries with food and led by the popular Bryan Buckingham from The Sherry Institute
15th December 2008	Christmas dinner at Blacknest Golf Club (menus and price to be attached to Octobers Newsletter)

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

October is for “punching down” the cap of skins that accumulates on the top of the fermenting grape juices in the vats. This goes on every day, and helps to aerate the fermenting juices (ED: it's a bit too early to call it wine surely!), keeps the skins moist, and helps to encourage to release of both colour and flavours from the skins. A lot of force may be needed to break through the crust, so some vineyards undertake this task manually, although mechanised processes have been developed.

Out in the fields, the sun continues to help the vine to build up carbohydrate reserves to see it through the winter months ahead.

Sampling notes

A wine society owes its very being to the phenomena that all wines are different, whether it be because of location, year vine age, terroir, or the skill of the winemaker. There are so many different wines out there, that they simply need tasting to see what we really like – to go beyond the hype of a fancy bottle and get to know what lies beyond the packaging.

It's much the same really as people – we each love someone, not for the clothes they wear, or their superficial beauty, but for what lies beneath, and to truly understand that, you have to get to know them.

David & Kim (editors in training)



Of interest to members.....

Vineyards direct (www.vineyardsdirect.com) issue a monthly newsletter (certainly by e-mail, and maybe by post). Their October "missive" confirms that their prices include the delivery charge. With bottle prices from 6.95 to £24.95 being highlighted, there's something for everyone.... You just have to buy direct. Their contact details are:

Northburgh House, 10 Northburgh Street, London EC1V 0AT. United Kingdom
Tel: 020 7490 9910 Fax: 020 7490 3708

Item number 2 this month is from the Rotary Club of Farham & Weyside:

International Wine Tasting Evening: Tuesday 4th Nov 2008 Crondall Village Hall, 7.30 pm prompt. The cost is £16 per person including buffet supper, and, of course, the tasting itself. An excellent selection of wines, their presentation, and the food are being supplied by Waitrose PLC, Farnham.

Proceeds of the evening are in aid of the Rotary Eye Project and other Rotary charities. Tickets available from Brian Lowe (01252 794702, brianglowe@aol.com); or Chris Foss (01420 477515, foss49@talktalk.net).

Who's who in the Committee?

Peter Godwin	Our leader	Peter Smith	Events co-ordinator
Graham Cook	The 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)	

STARTERS

Game & port paté

Served with Crispy salad & port dressing with homemade melba toast

Chicken Yakatori

Served with crispy salad & a sweet chilli dip

Salmon & Prawn Timbale

With fresh brown bread on a bed of baby leaf

MAIN COURSE

Roast Turkey

Served with all the trimmings

Roast Beef

Served with all the trimmings

Champagne and Oyster Mushroom Risotto

Salmon Wellington

Served with baby new potatoes

All served with seasonal vegetables

DESSERT

Traditional Christmas Pudding

Served with Brandy Sauce

Woodland fruit cheesecake

Dark chocolate mousse

Coffee and Mints

Name (s):..... Cheque attached (£30 per person) £.....

Please note your choice of menu by initialling each item chosen, and return with your cheque.