



Newsletter

WSWS

Our next event is held on:
Monday 17th October
7:30pm for 8pm start

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

October 2011 edition

South African Wines with Keith Grainger, founder member of Association of Wine Educators

Keith is one of the founder members of the Association of Wine Educators and a member of the Circle of Wine Writers. He has written a wine book called 'Wine Quality, Tasting & Selection' which won the Gourmand Award for Best Wine Education Book in the World. Keith is a very experienced and popular wine presenter and tutor. He now lives in the Cape Winelands so is well placed to present a tasting on South African Wines. It should be a very enjoyable evening.

Diary notes

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

Monday 17th October 2011	'South African Wines' with Keith Grainger, founder member of AWE
Monday 21st Nov. 2011	Latest wine finds' with Chris Horridge
Monday 19 th December 2011 7.30 for 8pm	Christmas party !!

Who's who in the Committee?

Sallie - Committee Chair

Peter - Events co-ordinator

Graham - The money man

Geoff (R) – Membership Secretary

Geoffrey (M) - Secretary & all things snail

WSWS needs you: Recruitment for Editors

In December 2011, and after more than 4 years of literary wonder, David & Kim Finch will be putting down their quill pens, print blocks, ink rollers and penny black stamps (or in more modern terminology - keyboards, mice, e-mail and other associated materials) and will be handing over the role of "media mogul" to someone new. If you are interested in taking up the role, then please advise a member of the Committee.

Without a volunteer, the newsletter will cease after December, so please come forward and support your WSWS.



September Meeting - Italian Wines from Knee to Toe

Segio De Luca and Victor Chapman, Enotria Wines

Peter Smith

This was a real treat and I certainly learnt more about Italy generally as well as its wines than I have in the last 25 years. Sergio is Director of Buying for Enotria and regaled us with a wealth of information and 9 truly great wines ranging from £6 to £30. His knowledge was broad and deep and we have rarely had a speaker who knew both the wines and the country so well. To reproduce even a portion of all he told us is quite impossible so those unlucky enough not to be present will have to make do with a few snapshots.

Sergio explained that Italy is one of the biggest wine producing countries in the world, has the second highest market share in the UK after Australia, and is probably best known for its bulk wines –the ever popular Prosecco and Pinot Grigio and the rather harsh reds such as Chiantis which can only really be enjoyed with food. Sergio, however is a man with a mission - which is to promote wines made from local Italian varieties from lesser known areas that can be enjoyed equally on their own or with food.

Though he claimed he was not going to talk about current Italian politics or economics, he could not resist several asides about the lack of structure and organisation both in the country generally and the wine industry which becomes more marked the further south you go – and how funding designated for the south never reaches there!. However what the south lacks in structure it makes up for in the strengths of its' traditions, which by contrast have all but disappeared in the more organised north of the country.

Enotria has built up an extensive range of local wines from the south of the country which it sells through independent wine merchants rather than supermarkets which focus more on bulk brands. Sergio had selected 9 such wines from Calabria which has 186 different local grape varieties and is the poorest part of Italy (but in Sergio's view the best for holidays), Campania and Molise in the south of the country and the islands of Sicily and Sardinia to show us. Quality production in many of these areas is very new dating back to the late 1980's and exports even just to other parts of Italy even more recent. Before that the wines were strictly rustic and only consumed locally.

Sergio explained that wines from the south have improved enormously in the last few years thanks to the introduction of modern fermentation methods, including temperature control. This has enabled them to make high quality wines despite the very hot summers. However, the hot summers are also an advantage as they allow the grapes to ripen fully and develop all their flavours and complexities.

The whites included 2 wines from Sicily made from the local Fiano variety which was one of several introduced by the Greeks when they established settlements in southern Italy 3,000 years ago. Despite the same parentage they were very different. One was very fruity and easy drinking – “an interesting alternative to Pinot Grigio” said Sergio, and the other – a 2009 Cometa which was concentrated and rich, almost New World in style, that has become a cult wine in Italy. The other whites were a light, petillant Bianco Critone from Calabria and a very minerally wine made from another Greek variety the Cutizzi Greco and grown on the grey volcanic soils in the Campania region. These soils are very dry which forces the vine roots to go deep in search of water and nutrients, resulting in a great wine for richer foods.

The 5 red wines contained some really interesting flavours and contrasts and ranged in price from £6 to £30. Surprisingly the cheapest, the 3 variety blended Biferno Rosso from Camillo De Lellis from the Molise region proved to be one of the most popular. This is a classic example of a very rustic wine from a grower who had never sold his wines outside of his village before and made in ultra traditional methods with wild yeasts and a long fermentation – great on its own or with a range of foods. This was followed by 2 wines at around £12, the Ciro Classico Riserva from Calabria – the least favourite of the wines due probably to what Sergio described as its “stinky” aroma – and another Greek variety the Gaglioppo from Sicily which was rich and intense and tasted of black cherries and vied with the Biferno as the favourite red. The Taurasi Feudi di San Grigorio was a big step higher at nearly £20 – a big dark wine with lots of structure.

The final wine was another big step up at £30 – the 2006 Terre Brune from the island of Sardinia. Like many more expensive wines this did not give a great burst of flavour but was beautifully perfumed and offered great subtlety and complexity. This wine has an interesting history as it is made by ex mine workers, who stayed behind after a local mine closed to form a co-op which has become the top producer in Sardinia.

Christmas Party – Monday 19th December

Cost is £30 for members and guests and **cheques please to Graham Cook by Monday 5th December**. Great wines and food, prize for best wine cartoon quote and short quiz. Please could members and guests select their choices from the menu and give to Graham. Contact details will be on the newsletter e-mail



Christmas @ Blacknest



*Cajun Chicken on a Fine Leaf Salad with Caesar Dressing
Brie Wedge with Cranberry Sauce & Toasts
Crab + Salmon Parcel with a Dill Mayo*



*Roast Turkey, Stuffing, Pigs in Blankets & a Port Sauce
Pork Belly with a Mustard Cream Sauce
Seabass Fillet with an Olive Tapenade
Chargrilled Vegetables on a Bed of Couscous with Goats
Cheese and Pesto*



*Xmas Pudding with Brandy Cream
Chocolate Melt Pudding with Cream
Clotted Cream Cheesecake with Berries and Fruit Coulis*

