



News

# WSWS

## WestSurreyWineSociety

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November 2006

### Fortified Wines

John Hemsley writes:

“You may remember Alun Griffiths, the big white chief of Wines at Berry Bros and Rudd. He hosted an excellent tasting last year entitled ‘Starting a Cellar’. He has recommended our November speaker, **Martin Hudson**, to talk to us about Fortified Wines.

Martin changed his career from the electronic engineering arena into the wine world and joined Berry Bros. He is in the process of taking his Master of Wine exams. He was one of only 5 people this year to pass the first two stages at first attempt. That is the written and blind tasting exams. He only has the dissertation to come.

Wines - These will include 2 sherries:  
PAPIRUSA MANZANILLA, SOLERA RESERVA and  
SOLERA RESERVA, EMILIN MOSCATEL (a double gold medal winner!) \*\*

On the port front, there will be an example of wood aged port i.e. Tawny as well as bottled aged port i.e. a Vintage:

W PICKERING 20 y.o. Quinta do Noval \*\* and  
CRUSTED PORT Dow Bottled 2000 respectively.

In addition, we will taste:

BOAL, 10YR OLD, VINHOS BARBEITO (Madeira) \*\*  
SCHISTES MAURY, a Vin Doux Naturel from Rousillon and  
DE BORTOLI SHOW LIQUEUR MUSCAT (Australia) \*\*

It looks like a great evening ahead of us and absolutely appropriate to prepare for Christmas. In my view, 2 of these wines could go with Christmas Pudding and that is difficult to match!!

Maybe we should be considering taxis or lifts with these higher alcohol wines.”

**\*\* These wines are particularly worth noting.**

*Well, I don't know about you, but I wouldn't miss this evening for all the tea in China! Ed.*

## September Tasting Report

### Italian Wines with Trevor Ford, 57 Restaurant, Liss

Excellent wines, familiarity with the vineyards and wine makers and a knowledgeable and personal presentation are all that's needed for a thoroughly enjoyable evening – and Trevor Ford, making a welcome return, provided all three in spades.

Trevor runs the popular 57 Restaurant in Liss\* – no surprise that it features home-cooked Italian dishes – and imports wines direct from small Italian producers he knows well from many trips to Italy. All his wines are from small independent growers who use indigenous varieties – and very sensibly he only stocks wines he enjoys drinking himself. The wines he had chosen were from the Piedmont, well known to all of us, and from the far less known Molise in the south of the country between the better known Abruzzo and the 'heel' of Italy. This is a little visited area but from Trevor's description of its scenery, wines and welcoming estates it can expect to see some discerning Farnham visitors soon.

The wines were certainly a revelation – individual and with loads of character – 'the nicest Italian wines I have ever tasted' was an overheard testimonial from one member. We started in Molise with the 2004 Borgo di Colloredo. 100% Malvasia. Malvasia grown in the south and central Italy has a dry, crisp style whereas in the north it is sweeter despite the cooler climate. This example was 'an every day style of wine' and pleasantly full-bodied but drier than the creamy nose suggested – a good accompaniment for antipasta and soups suggested Trevor (one advantage of a restaurateur as speaker were the many food tips he gave us.) The wine maker, Enrico, is probably the only wine maker in the world with a first class degree in PPE – his wife, said Trevor, makes up for his studiousness by being 'life on legs'.

North to the Piedmonte for the second white – Stefano Barbero's Favorita, pears and honey on the nose with a crisp lively style and 'a little vivache' to prickle the tongue. Great as an aperitif and to continue with fish. We then

tasted his La Brina made from the local Arneis grape – from a single vineyard. More body and greater acidity than the Favorita, much more of a food wine – try it with roast vegetables, perhaps reflecting its short stay in new beech wood barrels.

Another benefit of a good restaurateur was that Trevor moved around all the tables talking to everyone and discussing the wines. Vintages were a popular subject – yes there can be big differences between years, Trevor told us; 2002 in the north was a disaster due to flooding whilst 2005 produced some of Italy's best wines for years and he particularly recommended the 2005 La Brina which will be available in February.

And so to the reds – the first 3 from the Piedmonte. Stefano Barbero provided the first 2. We again started with an everyday wine, the 2004 Roero made from 100% Nebbiolo – the grape of the noble Barolo but softer and more accessible than in the classic areas. Everyday maybe, but enough complexity to offer a mix of tarry start with the fruit opening out in the mouth and vanillary finish – try it with casseroles. And then the Roero Superiore, a year older and made from older vines with 2 years in wood. A classic nose mixing farmyard with roses (believe me, it did) and then quite yummy to the taste – big but supple body and full of chocolate and fruit. Twice the price of its everyday brother, but worth it.

Same area but a different grower – the Barbera d'Asti made by Franco Mondo. Though this was his everyday Barbera, it proved very popular with we tasters – witness the hush that descended as we tried it.

A really dark colour, lots of tannin but soft and ripe and a grippy finish. Essence of wine, wrote my wife – so yes we now have some bottles in our cellar (but for how long I wonder).

*Cont. next page*

*Sept. report, continued.*

Trevor, table hopping to great effect, found himself being questioned, perhaps unsurprisingly, on restaurant mark-ups. Yes, he said, most restaurants will mark up by at least 75%, commonly 200% and often more – silly prices that make him angry. And, no, he does not follow the pack – try a meal at 57 and you will find it is true.

For the last 2 wines it was back to the Molise, the beautiful unspoilt area just north of Bari, and the thoughtful Enrico at Borgo di Colloredo. The 2001 Aglianico – a variety of Greek origin as the name suggests and only found in the south of Italy – spends up to 2 years in a mix of beech and Slovenian oak. Aglianicos can rustic and tannic – it was less easy on the palate than the Barbera but certainly approachable and had enough ripeness and spicy fruit to give it more than a touch of elegance. So lastly to Enrico's Biferno Rosso – again a popular wine with tasters – and the first blend being 50% Montepulciano and 50% Aglianica. A very successful mix – almost black in colour, a lovely smooth ripe wine and a great ending to a highly enjoyable evening.

Judging by members' response, Trevor will be back with us sooner rather than later. But those of us who have found our way to Liss will be enjoying his company, culinary skills and wines long before then.

\*Trevor's number is: 01730 894751

*Peter Smith*



### **Christmas Dinner**

The festive season is fast approaching and with it our traditional ( and popular ) party.

We had a super time last year so on the principal of 'if it ain't broke, don't mend it' we are using the excellent facilities of Blacknest once more.

We are hoping to compare different wines with each course – two whites, two reds and two pud wines - details of these will appear in next month's report. The food menu is going to be a notch up on last time - see details of this on next page – and as usual the caterers want to know how many want this, that or the other.

### **Mark off your diary with the following dates:**

<b>November 20<sup>th</sup> 2006</b>	<b>Fortified Wines, Martin Hudson - Berry Bros. &amp; Rudd</b>
<b>December 18<sup>th</sup> 2006</b>	<b>Party</b>
<b>January 15<sup>th</sup> 2007</b>	<b>Ch. Musar – Lebanon Jane Sowter</b>
<b>February 19<sup>th</sup> 2007</b>	<b>tbc</b>
<b>March 19<sup>th</sup> 2007</b>	<b>Adrian Heaven from Corney &amp; Barrow – Bordeaux</b>

**Please note that meetings are usually on the third Monday of the month and start at 8PM.**

# **Christmas Party Menu**

## **Starters**

### **Rich Duck Liver and Port Parfait**

served with a Morella cherry compote and toasted Brioche

### **Smoked Salmon & Prawn Salad**

served with a citrus & dill dressing

### **Wild Mushroom & Smoked Chicken Soup**

served with a bread roll

### **Warm Cherry Tomato, Goats Cheese & Red Onion Tartlet**

drizzled with a balsamic syrup

## **Main Course**

### **Traditional Roast Norfolk Turkey**

served with a chestnut & sausage meat stuffing, pan gravy & traditional condiments

### **Fillet of Trout**

steamed with rosemary, garlic and lemon

### **Pot Roasted Pheasant and Bacon Lardons**

in a rich, red wine & thyme reduction

### **A Roasted Vegetable and Almond Encrouete**

with a sweet pepper coulis

## **Dessert**

### **Traditional Christmas Pudding**

served with a brandy sauce

### **White Chocolate & Baileys Cheesecake**

### **Apricot & Orange Pie**

served with a brandy sauce

### **Fresh Filter Coffee**

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