

Newsletter

September 2018



**Our Next meeting is on Monday 17th September 2018 at the Farnham Conservative Club,
7.30pm for 8.00pm.**

"Italian Grapes Discovery" presented by Tatiana Nikitina, DolceVita Wines



DolceVita Wines was started by a group of friends "united by their passion for wine and a desire to create and introduce an exquisite portfolio of Italian wines to London". They now represent 40 producers - all from Italy of course - and have a list of over 200 wines. They specialise in rare and unusual grape varieties sourced from all corners of Italy. Tatiana is one of 3 members of her family involved in the business - her background includes working as a sommelier and, somewhat diametrically, a spell in banking. The wines she will present are all made from unusual grape varieties that most of us will not be familiar with - not quite alpha to

omega, but certainly Bellone to Ribolla. And to add to the interest each wine comes from a different region of Italy. We met Tatiana at the DolceVita stand at the London Wine Fair and were very impressed with the wines they were showing. This promises to be an evening of vinous exploration and enjoyment.

This month please let David Rathmell know if you are or are not attending as Tim is walking up a mountain in Peru. dw.rathmell@btinternet.com - Also if you pay by BACS remember to email David.

August Meeting Summary



"The Natural World of Wine" presented by our own Tony Burke provided an interesting insight into the many ways winemakers around the world, with some help from their viticulturists, influence the style and flavours of the wines we drink. These include selecting cultured yeasts to produce certain flavours in Sauvignon Blanc, the different strategies of winemakers making quality expensive wines where each vintage will be different and is expected to be and those making cheap bulk wines for a different market which have to taste the same year on year, the Italian practice of drying grapes prior to fermentation to concentrate the flavours and add richness to produce Amarone and Ripasso (where the wine is passed over the lees of Amarone) and the production of Rivesaltes, the pudding wine from France, where a combination of long barrel ageing and exposure to air results deep honey and raisin flavours. Many of these practices are of course led by marketing - the bulk supermarket customers want low priced wines that they know will always taste the same whilst those more interested in wine will spend more to find character and distinctiveness. And producers of Sauvignon Blanc have decided that consumers are becoming bored with the in-you-face gooseberry styles and are changing their yeasts to produce more mineral finishes - an example of producers leading the market rather than vice versa. All of which rather begs the question of - does terroir really have any influence in modern wine production? However the star of the evening was the first wine Tony showed us - the Tbilvino Quevris Rhatsitelli from Georgia. This was about the most natural wine you can get - grapes, skins and stalks all sealed in earthenware jars - quevris - and buried in the ground for 3 months, which is the same method they used 7,000 years ago. The star because though the wine tasted like a rough dry sherry it proved to be a huge talking point and ensured lively discussions all the evening. Thanks to Tony for an enjoyable and educational evening.

Oh, I remember it well..... - courtesy of Keith Harris

A relatively cool day saw my wife and I on one of my most enjoyable visits to a cellar table in Australia earlier this year. Voyager Estate ... in the Margaret River wine region of Western Australia. The Cape Dutch style tasting room, the beautiful rose gardens, all immaculately presented were only topped by a superb luncheon and their 2013 Cabernet Sauvignon which was wonderful. Their restaurant is highly recommended if



A Question from our committee: Do We want to to Move to a New Venue?

We have been approached by Farnham House Hotel to ask if we would be interested in holding our meetings there. We thought it worth considering as the cost is quite a bit lower and they can guarantee our Mondays and there could be a few other benefits. However the Hotel is not in central Farnham which we know some value. The entrance is a right turn off the A31 about half a mile or so west of the Coxbridge roundabout. Post code is GU10 5ER and the hotel's website is farnhamhousehotel.com We will have a short discussion about this before the start of Monday's meeting.

Upcoming Meetings

Monday 15th October	The Loire	Heather Dougherty Red White & Rose
Mon 19th November	Hidden Treasures from Bordeaux	Frazer Mott, Department 33 Wines
Monday 17th December	Sherry	Charles Minoprio MW
Monday 21st January '19	Wine Categories of Germany	David Wright, David Alexander Wine Merchants

A note on **Sulphur Free Wines** - courtesy of John Helmsley

Sulphur or sulphites are used for two main purposes in wine making. One is to clean the pipes and equipment between operations and second is to try and reduce oxidisation of the wine. More recently CO2 has become a more common solution to the oxidation issue.

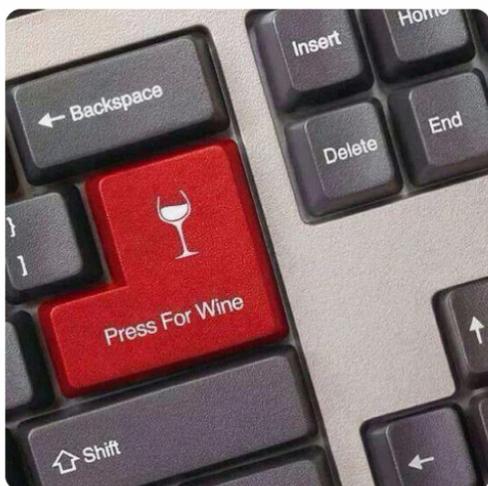
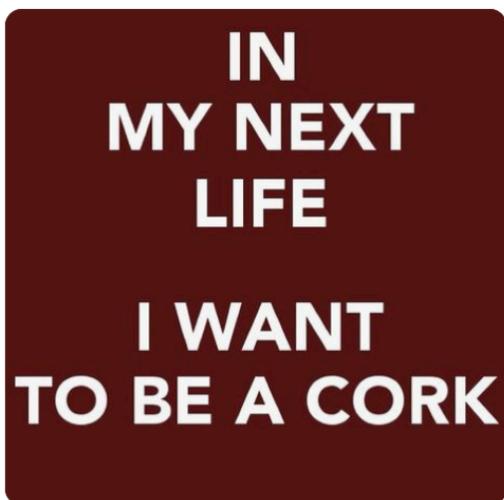
It is my (limited) experience that when people suffer from heavy hangovers and even from migraine after drinking wine, it is often the sulphites in the wine which, if not the main culprit, certainly exasperate the condition. My sister who suffers from migraines can drink Sulphur free wine but suffers otherwise

If you Google 'Sulphur free wines' you will find websites who specialise in Sulphur free wine
Some key Sulphur free producers/suppliers are –

Fetzer in California - this includes Bonterra wines which are stocked by **Waitrose**, some Yalumba wines from Australia, Cave de Cairanne in Southern Rhone, Frey Vineyards in Redwood Valley California, Chateau Costes Cirque, Rhone, Kendall-Jackson California (most wines)

I recommend UK supplier Vintage Routes who offer a good range of Sulphur free wines - see their website (Les Domaine de Paul Mas des Tannes Rouge – very good)

Some of Sainsbury's organic and some of their Fairtrade wines are Sulphur free – check the label
My recommendation is always read the label carefully as despite best efforts things change vintage to vintage.



Newsletter Editors Comment

Well thanks to all for the positive reception for the new Newsletter format, however the appeal for input has yielded very little. So come on lets share your favourite vineyards, with a brief description and why you would recommend a visit - apart from being an excellent tippie of course! I have kicked off with a couple of photos of Voyager Estates in Australia that I was fortunate to dine at earlier this year - really superb meal.

I would also love to share captions - so if you have good ones please do share; but we must ensure we don't infringe anyone's copyright of course.....

The 'Press for Wine' caption is I think inspired !

Enjoy the last throws of summer, and then its on to the full bodied reds to keep us warm in the autumnal breeze.

*wine
o'clock*