

Newsletter

January 2019



**Our Next meeting is on Monday 21st January 2019
at the Farnham Conservative Club,
7.30pm for 8.00pm.**



“Classic Reisling and Pinot Noir from Germany” presented by David Wright of David Alexander Wine Merchants

We welcome back David Wright – after a gap of more than 14 years! He last presented to us in July 2004 when he was a director of Siegel Wine Agencies. His topic then was also Germany and this was almost certainly the last time we had a German tasting. German wines are not big sellers in the UK and are certainly not well understood – especially the quality wines, suffering perhaps from memories of Black Tower and Liebfraumilch the like of which we will **not** be tasting.

David has selected a range of Rieslings from three regions that will demonstrate the different quality levels, regional differences and the affect of ageing and two Pinot Noirs also from different regions. Germany is now producing some really good Pinots. This will be a good opportunity to get to grips with the quality level complexities of kabinett, spatlese, auslese to name but three which cause great confusion and to drink some really classy wines.

Please use the website to tell us if you will be attending or not, or inform Tim Thackeray - but do please try to use the website first.

December Meeting Summary

The much awaited return of Charles Minoprio MW to present a range of sherries for our Christmas tasting did not disappoint. True to form he entertained us with stories of the history of the Jerez region back to the Romans who made wine here to ship to Rome. Interspersed with quotes from Chaucer and Shakespeare – “addict my son to sack” implored Falstaff, Charles traced the first shipments of sherry to England back to the 13th century and the involvement of the English in the region back to the late 1400’s. For many years, indeed centuries, sherry would have compared very favourably to wines from Bordeaux as its fortified nature acted as a preservative whereas table wines tossed about in the Bay of Biscay would have been a bit grim by the time they got to London. Until the start of the last century all sherries were sweet and it was regarded as an important source of energy (which why there is high consumption of Coca-Cola in 3rd world countries today).

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The basic facts – all sherry is made from the Palamino grape and is naturally dry; sweet sherries have been blended with the ultra sweet Pedro Ximenez; there are 2 basic types of sherry – finos which have developed the magical layer of flor or mould which protects it from oxidation, and Olorosos which have not developed flor; it is fortified to 15% to about 19%; it cannot be shipped until it is at least 3 years old; it pre-dates port by a few hundred years. He described the mysteries of the solera system which evens out barrel differences, ensures a consistent product year on year and is the reason there are no vintages (any dates refer to the year bottled).

He took us through the different styles of sherry – bone dry Fino and Manzanilla, Amontillado and the rare Palo Cortado (where the flor breaks down prematurely or does not develop properly) and Oloroso where the development of flor has been suppressed by early fortification allowing greater oxidation and flavour development. He surprised with a Harveys Bristol Cream as an example of a sherry sweetened with Pedro Ximenez which we also tasted. There was a treat in store at the end with a finale of a 30 Year Old Oloroso Gonzalez Byass Matusalem – slightly burnt sticky toffee, not sweet and with a balancing sharp finish. Good sherry is wonderful – hopefully Charles will have encouraged more of you to drink more of it.

Charles is fast becoming a Christmas tradition that we all look forward to and there is a rumour he may come back next Christmas with a bunch of Madeiras. Fingers crossed!



New Guess the caption competition, What is being said by whom?
All suggestions to Editor please

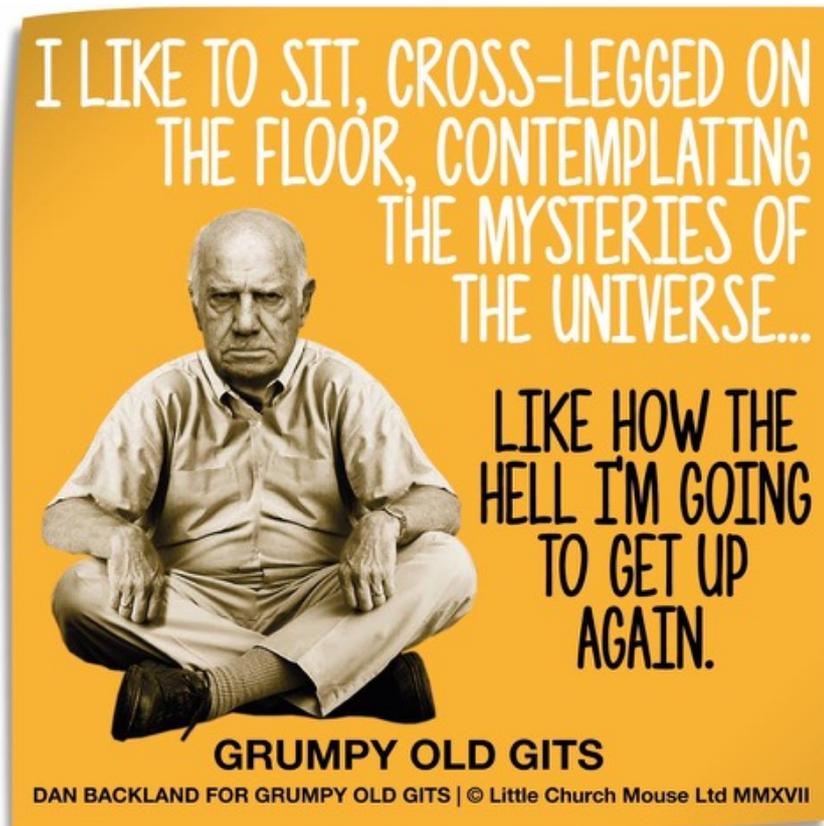
18/12/2018

Upcoming Meetings

Monday 21st January 2019	Classic Reisling and Pinot Noir from Germany	David Wright, David Alexander Wine Merchants
Monday 18th February 2019	Occitania - wines from the Rhone to the Atlantic	Simon Taylor, Stone, Vine & Sun
Monday 18th March 2019	South Australia - a tour of the valleys	Tim Syrad
Monday 15th April 2019	TBC	TBC
Monday 20th May 2019	TBC	Robert Boutflower, Tanners Wines of Shrewsbury
Monday 17th June 2019	2019 Fine Wine Tasting	Stephen Spurrier

HOT NEWS::

Happy hiç New Year !



wine o'clock

