

The Yorkshire Sommelier



Back to Normality?

Number 71 November 21

www.yorkshiresommeliers.co.uk

The Yorkshire Guild of Sommeliers
www.yorkshiresommeliers.co.uk

President	Nigel Green	(Hull)
Chairman	Paul Donnelly	(Harrogate)
Vice Chairman	Ann Johnson	(Hull)
Representatives of the Wine Trade	Terry Herbert Martin Bayne Diana Naish	(York) (York) (York)
Full Sommelier	Philip Laming	(Sheffield)
Friends of Bacchus	Fred Brown Kenneth Ward	(York) (Sheffield)

Officers,

Chairman	Paul Donnelly, 3, Goodrick Close, Harrogate, HG2 9EX Tel: (01423) 527757 e-mail: sommelierschairman@yorkshiresommeliers.co.uk
Treasurer	Michael Coupland, 6, Sunnybank, Barton on Humber, North Lincolnshire, DN18 5LJ Tel: (01652) 632865 e-mail: sommeliertreasurer@yorkshiresommeliers.co.uk
Committee Secretary	Marjorie Gabbittas, 77, Hunters Way, Dringhouses, York, YO24 1JL Tel: 01904) 706888 e-mail: sommelierssecretary@yorkshiresommeliers.co.uk
Subscriptions Secretary	Martin Bayne, Harlequin House, Church Balk, Dunnington, York, YO19 5LH Tel: (01904) 489217 Mobile 07785 378882 e-mail: sommeliersmembership@yorkshiresommeliers.co.uk
Magazine Editor	Ann Johnson, 82, Newland Park, Hull, HU5 2DS Tel: (01482) 441229 e-mail: sommeliersmagazine@yorkshiresommeliers.co.uk
Webmaster	See back page

Section Chairmen

Bingley	e-mail: bingleysommeliers@yorkshiresommeliers.co.uk	
Caistor	John Farrow	Abbots Lodge, Thornton Abbey, Ulceby, DN39 6TU e-mail: caistorsommeliers@yorkshiresommeliers.co.uk
Harrogate	Steven Goldsmith	Apartment 1, 35, Ripon Road Harrogate, HG1 2JL Tel: (01423) 550260 Mobile 07951713096
Hull	Stephen Hussey	e-mail: harrogatesommeliers@yorkshiresommeliers.co.uk 126, Marlborough Avenue, Hull, East Yorkshire, HU5 3JX Tel: (01482) 445942
Leeds	Molly Eastwood	e-mail: hullsommeliers@yorkshiresommeliers.co.uk 37 Kingswood Gardens, LS8 2BH. Tel: (0113)2663443 Mobile 07837870985
Scarborough	John Atkinson	e-mail: leedssommeliers@yorkshiresommeliers.co.uk 38 The Parkway, Scarborough, North Yorkshire. YO12 5PF Tel: (01723) 354013 Mobile 07969644408.
Sheffield	Michael France	e-mail: scarboroughsommeliers@yorkshiresommeliers.co.uk 20, Rockley View, Tankersley, Barnsley, S75 3AN Tel: (01226)744265 Mobile 07543916
Whitby	James Carson	e-mail: sheffieldsommeliers@yorkshiresommeliers.co.uk Ravenswood, Mount Pleasant North Robin Hoods Bay, Whitby, YO22 4RE Tel: (01947) 881276 Mobile 07976302304
York	Michael Harrison	e-mail: whitbysommeliers@yorkshiresommeliers.co.uk 14, The Horseshoe, Dringhouses, York, YO24 1LX Tel: (01904) 778256 e-mail: yorksommeliers@yorkshiresommeliers.co.uk

The President's Column

“My only regret in life is that I did not drink more Champagne”

John Maynard Keynes

I took on the office of President following the August 2021 A.G.M. Too late, I'm afraid, to meet the magazine's August 2021 deadline with this report. Still, like a good wine the content may improve with a little ageing.

Those of you who attended the A.G.M. may recall my reading out the retiring President's last address to us all. She made reference to her period of generosity when she donated a bottle from her cellar to every member of the Guild who proposed a new recruit. She brazenly, mischievously and possibly inaccurately pointed out that my cellar was bigger, better stocked and more resplendent than hers and she felt that I should reintroduce this practice. Well, I'm sorry, Deirdre, it's not going to happen. Actually Deirdre and I are very good friends and we meet up frequently. It all started when I told her she had gorgeous lily-white thighs (I'd seen them in the swimming pool, attached to the rest of her I would add). She was smitten. As I said, I'm not going to provide a bottle of wine to the proposer of a new member. It's been done before. What I am doing instead is inviting any new member, their proposer together with partners, maximum of 4, to visit me in Whitby for an hour or two and we'll share a couple of choice bottles. This will enable me to get to know the visitors and for them to experience some time in God's own Town. I would ask all Section Chairs to notify me of new applications with contract details and I'll do the rest.

My time as President is likely to be short lived, possibly only up to the next Annual General Meeting penciled in for May 2022. Covid permitting

To explain this a little more fully a brief account of events leading up to the August 2021 A.G.M. is called for. During a Management Committee meeting prior to the first lockdown, the Committee voted to present a motion at the next A.G.M. to abolish the office of President. This was not unanimously voted for, but a majority decision. It was generally felt that the office was irrelevant in a modern day Sommeliers. Due to several reasons, one of them being the virus, the motion was not put forward at the 2021 A.G.M. Reasons for this were aired during the A.G.M. As the incumbent President, Deirdre, had officially notified the committee of her intention to stand down at the A.G.M., I allowed my name to be put forward as president until the office is abolished. The office of President has always attracted an honorarium to help offset expenses incurred by the President in carrying out Presidential work. During my 25 years as a member of the Sommeliers, I have argued consistently that the office of President should not attract any form of payment from the public purse. The role is symbolic. The President has no defined duties and it should be a position of honour. I consider that payment in itself. I felt that any future President, however temporary, should receive no honorarium, no reimbursement of expenses, or payment of any kind. As you will be aware a straw poll of the members is being carried out at Section

level to get a feeling of the mood on the issue of the Presidency. Simply, do you wish the office to be abolished, continue as it has in the past or, lastly, continue but without any payment from the public purse. You are being canvassed for your opinion at this time because, ultimately, it will be for the membership as a whole to decide.

During the time allowed to me, I intend to use the office of President to visit sections and beg a 5 minute platform where I can sound off about the many benefits of being part of this great Society, share ideas to promote growth and discuss possible inclusive events which, many of you will know, has always been of special interest to me. We will be 60 years old next year, so what a great opportunity to push the boat out. The Chairman, Paul, is looking at possibilities for a Group event and I shall be keen to offer him my full support and any help along the way.

Finally, I did attend Scarborough Sommeliers special meeting on 7th October to celebrate two of their most esteemed and sadly departed members, Ian Davis and Howard Hunter. Their contributions to Sommeliers as a whole, not just Scarborough, was immense, and it is because of Ian, Howard and many others who have gone before that Sommeliers have flourished over 60 years. Let's make sure that we all step up to the mark, take up the wine glass, and play our parts in ensuring that we keep the Sommeliers flame burning brightly.

This report is a one off and I assure you that further "President's columns" will be much, much shorter.

Cheers.

Nigel Green



A President's breakfast. Kippers and Cognac in Whitby. Highly recommended



All new to the job. Latest recruit Chris Hunter (son of Howard), Ann Johnson and Nigel Green elected Vice Chairperson and President at the recent A.G.M. Celebrating in true Sommeliers fashion.

Chairman's Report

It is a great honour to be elected Chairman of the Guild and I am looking forward to taking on the role and working proactively with the Management Committee. Chris Rothery has done an admirable job in the Chair over the last 2 and a bit years and he will be a difficult act to follow.

I intend to visit each section at least once in the next 2 years and I will hopefully be able to meet you all face to face. Many thanks for continuing with your membership during this difficult period. It is greatly appreciated.

Following the Covid pandemic we face a number of challenges and we have a lot of work to do. Our numbers have fallen over the last 18 months and we must encourage both members who have left to return and new members to join.

One of the first actions of the Management Committee will be to focus on initiatives to increase numbers and hopefully membership levels will shortly get back to pre Covid levels. I would encourage you all to bring along friends to your local events so they can see that learning about wine is fun and that we make new friends too!

We also have a committee vacancy which we urgently need to fill. Ann Johnson has edited the magazine superbly for 9 years and she has now taken on the role of Vice Chairman. We need a replacement for the next edition of the magazine. Please step forward if you can help and don't be shy! Ann will be available to guide you through the process. In addition, at the next AGM in May, Martin Bayne will be stepping down as Membership Secretary. Martin has carried out this role meticulously and he will be a difficult act to follow. Again, please step forward if you can help.

For those of you who don't know me I have been a member of the Guild since 2008 and I was Chairman of the Harrogate section for 8 years until this summer. I am a lifelong Leeds United supporter through too many "ups and downs" to recall. A nice glass of red following a defeat or victory is always welcome. I have been married to Sue for 33 years now. She likes the wine but not the football. If you have anything you would like to suggest or to discuss then please give me a call. I do work fulltime so I prefer to take phone calls in the evening or at weekends. But do check the fixture list as well!

I have attended 2 events in Harrogate since the end of lockdown. It was wonderful to meet people face to face again and to taste, discuss and learn. You just can't do it by Zoom. I will be off to see James Long at Leeds section in November. James was the first presenter I saw in Harrogate. The wines will be great and although the tales have probably been told before he is truly unique. I'm sure we will all have a lovely evening.

I must thank Deidre Buchanan for her years of service as President of the Guild. Nobody will have the same passion as Deirdre. Many thanks Deirdre and I hopefully will see you soon when we can share a glass and put the world to rights.

The Management Committee took a decision to abolish the role of President in January 2020. That decision will be put forward as a motion in the next AGM for your approval as members. However, there are some strong views and I would welcome feedback, either to your Section Chairman or to me personally.

So, let's get back to our section events, support each other and get back to enjoying ourselves. As this will be the last report before the end of 2021 I wish you all a wonderful Christmas and New Year.

Paul Donnelly

Bingley Section Report

September



On a lovely sunny evening we all gathered at Honor's in Cononley for a tasting of wines from the Balkans put together by Wright Wines of Skipton.

We started off with a Bulgarian Cote du Danube from the Chateau Burgozone (2020 13.5%). It was perfect for a hot summer evening with nibbles just like tonight.

The viognier grapes with

stone fruits, flowers and citrus aromas give the wine a crisp, very nice flavour with a little spicy bite. It was not bone dry and as it warmed up became very good and good value at £9.25.

The next white wine was Croatian, from Buje in northern Istria near to Croatia's border with Slovenia. The producers Kozlovic have been producing wine for over a hundred years and the Malvazija grape (2019 13%) for this wine is harvested exclusively by hand. (Historically, this grape came from the Mediterranean area, also known as Malmsey which has been used for making Madeira.) With more floral notes, this medium bodied wine was less dry and a more complex wine than the previous one; definitely more to chew on! We all agreed it would go very well with a shellfish risotto. At £15 there were mixed thoughts on popularity between these two wines.



The third white came from North Macedonia, a Cuvee Cyril 2018 11.5%. Made from grapes with unpronounceable names- Smderevka, Rekatsiteli, Chardonnay and Temjanika it had flavours of very ripe, stone fruits, oak and some thought a petroleum jelly smell. Some of the group liked it while others did not. At £10 it was recommended to be served on its own or paired with light fish or meat dishes.

The first red this evening was from Kozlovic, Croatia, a Teran (2019 13.5%). It had an intense smell, plenty of ripe dark berries and prunes and a deep colour. It was light easy drinking, very "jammy" but not a lot of tannins in the taste and went very well with the delicious olives. It was thought to be good for laying down for 2-3 years and was priced at £15.



Back to North Macedonia for the second red, a Tikves (2019 14%) made from the Kratosija grape which is believed to be a close relative of Zinfandel. With a soft nose and taste this wine was very popular on initial tasting. It had a lot of fruit, was rich and well rounded and some felt had more of a "edge" despite having moderate tannins. The notes said that this wine can be served slightly chilled and was priced at £9.25.



The final wine of the evening came from Romania. The producer Cramele Recas produces a diverse array of wines and The Umbrele (this word is Romanian for shadow) range offers great quality with good value for money and this one was at £8.25. The Umbrele (2018 13.5%) made from the Syrah is a real favourite with the Wright Wine Company and went down very well with group. It had an intense dark red colour with aromas of dark fruits and a smoky vanilla smell. Everyone really liked it, lots thought it their favourite of the night although one or two thought it had a slightly oily taste. Jane won the “Price Challenge” even though she wasn’t actually tasting, just on smell only. There’s talent!! So a very enjoyable evening was had by all with many thanks to Honor and Wright Wines.

Honor Tierney



Caistor Section Report

July



Although thoroughly enjoying two virtual tastings during lockdown, one by James Long and another with quiz by John Farrow and Roy Smith, it was delightful to meet face to face at last for our Summer gathering in July. Kindly hosted by John and Andy Farrow at their home at Thornton Abbey, we were treated to a day of good food, plenty of wine, sunshine and a tour by very knowledgeable John around the nether regions of the Abbey precinct.

Thanks must go to Roy Smith for organising wine distribution for the virtual tastings and John & Andy Farrow for giving us such an enjoyable day which heralded getting back to normal meetings and saying goodbye to Zoom.

September

Scarborough Chairman, John Atkinson presented Wines from Beaujolais (Well Almost) beginning with a delightful Louis Bouillot - Crémant De Bourgogne Brut "Perle de Vigne", made from Chardonnay, Gamay, Aligoté and Pinot Noir from Nuit St. Georges. A perfect bubbly start to the evening and well worth its £14 price tag. Following on with a Sainsbury's Taste The Difference Macon Villages 2020, the chardonnay grapes being left on the lees for a short time and bottled quickly. Its easy drinking - buy it and drink it for £8. The Last of the whites was from Majestic - Vignerons De Buxy – Montagny "Les Boiseuils" 2018. A more up market and food friendly wine from old vines with a little more flavour and acidity. The first red was a Beaujolais Villages "La Perliere" 2020. A typical example and very acceptable, light although 13.5 % alcohol. Apparently due to climate change and being unable to use other grape varieties, fluctuations in alcohol percentages is becoming quite a problem. Next was Pardon & Fils – Fleurie "Cotes des Labourons" 2020. A classic style – a "feminine wine". Good nose and flavour, light, fruity with little acidity from wine producers since 1820. For our second last wine, John treated us to Cave du Chateau de Chenas -Chenas Exception Les Combs 2015. We heard that 2015 was an exceptional year with superb weather, producing a different taste to a normal year. We enjoyed soft fruit, with not much tannin, this wine was at its peak and had breathed for 10 hours. We concluded with Jean Paul Dubost Morgon "La Ballofiere 2019 from a family who have been making wine since 1902. John's knowledge of Beaujolais wine is very impressive and we all enjoyed a very informative evening.



October



Chateau Musar is always a favourite tasting and we began with a free treat in the form of Jeune Rose 2018. Bright copper in colour and made from Cinsault and Mourvedre grapes. With a strong nose (almost sherry), this Rose is not for the faint hearted, a robust food wine which had breathed for hours, it's a gastronomy Rose, not to everyone's taste but enjoyed by some. To a white next and Jeune White 2019 from Viognier, Vermentino and 30% Chardonnay grapes. This was a favourite with most of us. The Chardonnay gave structure, it was not heavy or complicated, pears and apricots with no oak and could go on for years or drunk immediately. The reds began with Hochar Pere et Fils 2018, Musar's mid portfolio wine. Balanced with fruit flavours, classic and elegant from Cinsault, Grenache and Cab Sav. Released after 3 or 4 years, its young but a lot going on. Onto the Chateau Reds with 2014. Big and richer than the previous red, cherry and strawberry

fruits, high acidity and a blend of Cab. Sav. Carignan, Cinsault which is the most widely grown grape as it can survive the heat. No trellises are used in the Lebanon, bush vines are used which are low to the ground offering protection for the grapes. Musar 2012 followed, similar style high in sugar and acidity but softer than 2014, apparently excellent fruit in 2012. Nose of matured stone fruits with a lingering finish. Next was Musar 2008 which was evolving differently, fruit not as ripe as 2012 but elegant with a touch of spice. We finished with a beautiful Musar 2000 quite a different wine showing its maturity, more "Bordeaux" in style, balanced, mellow with good acidity. This wine was opened in the morning and double decanted. These are all big wines and need time to breath.



Jane Sowter gave an excellent presentation and her love and enthusiasm for Musar Wines and the family was very evident, she has worked with them since 1988. Jane touched on the great hardships being suffered in Lebanon during the current crisis with virtually no electricity, clean water issues, fuel shortages plus civil unrest. Trying to make wine is a challenge but trying to export the end product is very erratic and enormously difficult under the circumstances. Altogether an excellent evening.

Kay Rothery

Harrogate Section Report

August

For our first meeting after the lifting of Covid restrictions, we welcomed back the speaker who presented our last pre-lockdown tasting, back in February 2020. It was great to see Nick Fisher again, an avid wine collector whose extensive knowledge is matched by genuine enthusiasm. He's also a keen supporter of our local wine merchants, from where he'd sourced most of the wines he showed us – and these were all Burgundies, which is no surprise, as he's known as 'Burgundy Nick' on social media.



Nick had chosen six wines from across the region, representing a range of styles and price levels. Two of the whites were, not unexpectedly, Chardonnay-based: a light, stylish 2019 Domaine de la Motte Chablis Cuvée Vieilles Vignes and a slightly richer 2019 Vincent Girardin Rully Vieilles Vignes. But Nick also showed us an Aligoté, from Domaine Michel Lafarge. This provoked a mixed reaction, with only some of us enjoying its pronounced citrus nose and keen acidity. (Apparently, it used to be much more acidic and austere – so much that the locals took to

toning it down with cassis, creating what we now know as kir.)

All three reds were, of course, Pinot Noir. These ranged from the great-value 2018 Edouard Delaunay & Ses Fils Bourgogne Septembre (only £12.99) to the very impressive 2014 Domaine Rossignol Trapet Gevrey-Chambertin Vieilles Vignes (around £24 when Nick bought it, but probably worth much more now).

All in all, this tasting was a rare treat, and a memorable way to celebrate our reopening. It was also memorable as the last one to be led by our outgoing Chairman, Paul Donnelly. Paul is now Chairman of the Guild, and so, after eight years, he has passed on his Harrogate responsibilities to Steven Goldsmith, who, with his wife Julie, has been a regular member since early 2019, shortly after they moved to Yorkshire. Fortunately for us, Steven has the experience it takes to fill Paul's shoes, having run a very successful wine society in a village near Stamford, Lincolnshire, for 26 years. He knows his wines too – which is always a bonus!



September

No meeting – we always have a break in September.

October

Our October meeting saw us in the capable hands of John Hattam and Andy Clark of HC Wines. This was by no means their first tasting for us, but they still managed to surprise us with their wines, and entertain us with their two-handed presentation.



Their theme this time was 'The Grape Escape', the idea being to show us wines made from grape varieties grown in unexpected places. They certainly did that, unearthing hidden gems such as the 2018 Fontanino Riesling from Piemonte – a pleasantly light example of the grape, with hints of lemon grass – and the 2018 'Cabaret Frank' Californian Cabernet Franc, with all the perfume and dark fruit flavours you'd expect of a Saumur-Champigny.

We also enjoyed some exotic blends of grapes, of which one or two had strayed from their homeland. For example, the 2018 Domaine Pierre Cros 'Les Costes' Blanc, made in the Minervois region of the Languedoc, is a delicious cocktail of Grenache Blanc, Vermentino, Muscat à Petit Grains and Piquepoul Blanc. The resulting stone-fruit character made

some of us suspect that Viognier was also part of the recipe.

John and Andy also included a wine created from an unusual grape: the 2019 Ontanon Tempranillo Blanco



Rioja, made from a white natural mutation of the red Tempranillo grape (rather than a white wine made from a red grape). This might sound strange, but it tasted very good, with lots of tropical and citrus fruit.

In fact, all the wines tasted very good – and some exceptionally good. But John and Andy knew this, and had anticipated our response by loading up a van ready for the inevitable tsunami of orders!

Tony Gamble

i make pour decisions



WeLovePuns.Com

**WHEN YOU GET WINE HANGOVER
IT'S CALLED**

THE GRAPE DEPRESSION

Image at www.mymemegenerator.net

Hull Section Report

September

We are very fortunate that the local Majestic store is managed by Emily Rowe who is extremely well informed and a great communicator reflected in her illustrious prize winning history which includes the Codorniu Raventos Wineries Prize 2018-19, Hardy's Vintage Prize 2019-20, and Wines of Portugal Prize 2019-20. We were delighted to welcome her for a meeting focussing on what she sees as recent and possibly future developments in the wine trade. The darkest warning came with the Doctor's Sauvignon Blanc from New Zealand which as a country is expected to see significant price increases due to a combination of global demand, poor harvests and something



else currently having a wider impact. Emily mentioned this thing as something which may have prompted people to indulge in slightly more expensive wines at home such as the superb Louis Latour Montagny La Grande Roche 1er Cru. Well worth the £20-ish a bottle for great mineral depth a gorgeous floral aromas and a hint of cinder toffee on the finish. A country which is growing in popularity is South Africa represented here by the Rustenberg 'RM Nicholson' a blend of Shiraz, Merlot and Cabernet Sauvignon, an unconventional mixture of traditional Bordeaux and Rhône varieties that creates something unique and quite refreshingly full fruited with a clean pepper finish. Other areas on the up are: California, we tried the Broc Cellars Love Red Blend a Beaujolais style of wine :Sicily, the de Nero Oro Grillo Appassimento which was intense and peachy. Sadly, this may be last we see of Emily in this guise as a little bird tells me she is moving on to pastures new. I hope we see more of her in whatever she chooses next.

October

I must confess to being especially fond of our occasional Members' Evening as it gives an opportunity to share things that bring us pleasure and often have an interesting story attached. Whilst I don't share the view that we have all had enough of experts, there are times when a different perspective can be enlightening. Andrew Chancellor gave us a photographic presentation of stunning quality to accompany a Pecorino he had brought back after a holiday from the Cantina Progresso Agricolo in Abruzzo. The wine was wonderfully fresh and I wouldn't be surprised to find several members heading that way. Sue Shepherd brought us the delightful Chassaux et Fils Picpoul de Pinet which she finds evocative of past friendships and was crisp and incisive. John Hardwick gave a rousing





defence for Loire Valley Chenin Blanc as opposed to its New World competitors with the Les Plantagenet Saumur, clean minerality and zesty freshness. Speaking of the New World and indeed the former colonies, Joanne Maxwell gave us the Gnarly Head Lodi Old Vine Zinfandel a wine best described as full throttle, certainly fruity and not shy coming forward, I am talking about the wine....PS the name comes from surfing not strange practices.

Ann Johnson gave us the Hardy's Crest Shiraz which claims to be Carbon Neutral. At 14% is undoubtedly what we call in these parts an "Ann Wine". Finally, Ian Shepherd, who could be the UK Ambassador for Malbec, gave us a Malbec! This one was the Trivento Golden Reserve, full bodied and well-rounded, now is

that the wine or the presenter?

Stephen Hussey

SHOULD WE DRINK
WINE TONIGHT?

- A) YES
- B) A
- C) B



Leeds Section Report

Membership across the sections has dropped, and now we all need to do our bit to help to build it up to replace and rejuvenate the society. There are many wine groups now, what sets us apart is we offer the most varied tastings by knowledgeable presenters and above all the best value for money.

It is hard to restart exactly where we left off and membership is crucial to our survival, we need to change and adapt to “the new” without losing what made our meetings interesting and fun.

I’m sure other sections are having similar thoughts about venues, costs, and presentations.

Several of our regular venues have closed for good, others are not open on our regular meeting nights, minimum numbers are now required, non-refundable deposits are requested, or full deposits are required in advance. A corkage charge and room hire used to be negotiated, not so easy now. We also are more cautious when assessing the size of the venue.



We can change some of these things with the support of our members and we are looking forward to our festive tasting on 29th November with James Long (tall stories in abundance) at Weetwood Hall Estate, Otley Road, Leeds LS16 5PS.

I am very grateful to David Collett who has negotiated a 3-course meal at £30 per head with zero room hire and corkage charges. The wine

costs are to be covered by the Leeds section funds. Yes, this is an advert, please join us if you can. Guest charge is £35.

Anyone attending this event as a guest and signs up for membership on the night, will have the difference in cost deducted from the first meeting they attend in the new year as a member.

I look forward to seeing you,

Molly Eastwood



Scarborough Section Report

August

Lockdown Wines - Presented by Bob Heaps

After a few false starts and a long absence. We finally met again, but at a new venue, the Crescent Hotel. The meeting also acted as our first AGM since April 2019. We started with a duo of Tesco's Finest Hush Heath Sparkling Wines; white and rosé, from Kent. These were both crisp and had a good mousse. I found the white a bit too dry and did not know what to make of the rosé. The vineyard uses grapes associated with champagne and makes the wines using the traditional method.

With our meal of chicken in a red wine sauce we had a choice of a fine Portuguese Porta 6 red and a Sauvignon Blanc from New Zealand. The red was particularly good. With our first tasting wine, an Australian Clare Valley Riesling sourced from Aldi we toasted three of our members who had passed away since we last met Ian Tissington, Ian Davies and Howard Hunter. Howard, in particular, would have appreciated the sentiment – and the wine.

The wine was voted joint best white wine of the evening equal with the fizz.

We also tasted a Martin Codax Albarino Rias Baixis and a Pais from Chile. The latter is part of the "Found" range at M&S.

Our reds started with a Chateau Guitot Costieres de Nimes sourced from Majestic. Then Nero d'Avola from Sicily sourced from Tesco for less than £6. This was voted best of the reds by a large margin.

Finally we had a very unusual Greek Xinomavro, again sourced from the M&S Found range. This went particularly well with the excellent cheese selection provided by the hotel.

The wines were introduced extremely well by our retiring Chair, Bob, and the meeting was almost controlled by our new Chair, John Atkinson.

Fran and Patti also provided an excellent choice of prizes.

Somehow the Committee seemed to win a lot of prizes, your own scribe choosing a lovely houseplant.

We look forward to meeting again.

September

The letters S and A - presented by John Atkinson.

After being let down by an alternative hotel we returned to the Crescent for a delightful meal of pork loin. With our meal we had a choice of two of their wines; A Cullinab View Chenin Blanc and a Kleine Zalze Pinotage, both from South Africa. Both were well received by the 30 or so members present. These included our old friends Chris Mooney and Nigel Green fresh from watching Yorkshire play in Scarborough.

We had three white and three reds all from South Africa, South America or South Australia!

The first white was a Bellingham Chardonnay from the South Cape. This was said to



have been aged in oak, but I could not distinguish any



This was followed by a Cono sur Bicicleta Riesling, from Chile, a snip at £6 from Tesco. It had powerful aromatics and a fresh taste. John described it as having the ability to clear the palate. We finished with an organic South Australian Yalumba Viognier. Again, very aromatic and it narrowly beat the Riesling to be star white wine.

The reds began with an Errazuriz Merlot from Chile. Our table agreed that this is often the wine of choice at a new restaurant; you always get a reasonable wine at a reasonable price. This wine was exactly that. As an aside did you know that merlot is French for a blackbird as the colour of the grape is the same?

We then had a deep black shiraz from Bird in Hand South Australia. Very powerful and still young in the 2020 vintage. Again, this had many votes, but was just beaten by a superb DV Catena Tinto Historico Malbec 2018. Very smooth and delicious. Both went extremely well with our cheeseboard.



Altogether, another excellent series of wines and good company. What more can you ask for?

October

A Celebration for Ian Davies and Howard Hunter

We returned to our local college restaurant Nineteen09 for a special tasting to celebrate the lives of past distinguished members Ian Davies and Howard Hunter. We were joined by members of both families. The room was full and there was a waiting list.

The wines were introduced by our and their friend, Chris Mooney. The evening was introduced by Yorkshire Sommeliers President Nigel Green who paid his own tribute. We started the proceedings with an excellent sparkling wine, a Crémant de Bourgogne Brut. An excellent choice to toast our friends; memory.

With the super meal – one of their best ever – we had a choice of a French chardonnay



Howard's family, Nigel and Chris

Ian's family

or a Portuguese Porta 6. I chose Vegetable Wellington which went very well with both.

This was one of the first evenings for the students, but the food and the service were excellent throughout.

The wines were chosen to reflect the favourite wines of Ian and Howard. They included a Rosé, an Esmeralda and a Celeste from Torres; a Gewurztraminer and Riesling from Hugel. Howard's family also brought a 1993 Chateau Musar from Lebanon. A great rarity.

We finished with a superb Torres Nectaria late harvest Chilian dessert wine.

A select many also were treated to a rare cognac from Nigel.

For once, the wines were incidental to the evening. Between tastings we were reminded of Ian's physique and Howard's famed wine buying trips and other tributes.

My memories are of Ian's ever-so-firm handshake and Howard's great engineering skills.

The evening was poignant, but up-lifting and a fitting tribute to two fine men.



Members



Members and scribe

Members

Paul McCabe

Sheffield Section Report

July

Bolney Wine Estate, Helen Chesshire



Back in July the brand ambassador for Bolney Wine Estates in Sussex joined us...eventually by zoom! The estate is a family run business and has been so since the first vines were planted in 1973. Initially only white wines were produced but by the late 1990's they had produced their first red wine. The vines are grown on south facing slopes in sandstone soils. The estate produces a variety of wines including sparkling.

We tasted six wines from the range. Of the whites my favourite was the Lychgate Bacchus. Made from 100% Bacchus grapes this wine is bright gold in colour with gentle aromas of elderflower on the nose. This wine is fresh, with slight sweet note with a hint of desert apple. A special English wine at £18 a bottle.



We also tasted the 2019 Lychgate Rosé, made with Dornfelder and Pinot Noir this wine is copper in colour but dry on the palate with hints of rhubarb and a little sherbet. Would work great with cheese. This wine again retails at £18. Finally we finished with the Winemakers Edition red wine which is made with Rondo and Pinot Noir grapes. Both grape varieties do well in the UK. Plum red in colour with hints of smokiness on the nose. On the palate it is light in weight but has hints of spice, leather and damson. Perfect with meat from a summer BBQ.

A really refreshing tasting, highlighting the developing quality of English wine.

THE
BOLNEY
SUSSEX *Estate* ENGLAND



August

Gill Young, Supermarket Blends

Gill Young, formerly of Blacker Hall Farm Shop was welcomed back to the Sheffield to present a selection of blended wines from the supermarket shelves via Zoom. She presented two white wines and four red wines including wines from England, New Zealand, Israel, France and Argentina.



Of the white wines, my pick was a classic Margaret River blend of Semillon and Sauvignon Blanc from New Zealand by well-known wine maker Vasse Felix. This golden wine is fresh and zesty – perfect for any occasion! Available from Tesco, this wine is £12 a bottle. Delicious.

Two of the reds really stood out to me. Firstly the Recanati red blend from Israel. This plum red wine is a blend of Petit Syrah and Carignan. Made in stainless steel this wine has hints of sour cherry and damsons on the nose, on the palate it is silky smooth with just a hint of tannin. Available at Marks and Spencer, this wine unbelievably is only £10 a bottle. A real bargain. Next to a wine from Argentina and actually a wine I've bought many times before. The Aretsano is an organic wine made with a blend of Malbec

and Cabernet Franc. A super smooth yet intensely rich wine with aromas and flavours of cherries and plums. Again a bargain at Sainsbury's for £10 – even better when you manage to snap it up on offer at £8! A fabulous tasting lead by Gill – especially to say that she had only tasted one of these wines before. Looking forward to your next visit to Sheffield.



Thomas Derby



Whitby Section Report

September

Here we are again at the lovely Sanders Yard, being looked after by Sophie and her very efficient team.



Our presenter for the evening was Chris Rothery, as most of you will probably know as the immediate past Chairman of the Yorkshire Guild of Sommeliers, giving us a taste of New Zealand wines.

It was a warm evening for September so we made the most of it and had our welcome fizz which was a Cloudy Bay, Pelorus NV, outside in the courtyard. This was the most expensive of the wines we tasted this evening, priced at £26.99. This was a wine from Kevin Judd who went on to set up Greywacke (pronounced Greywacky) which is the Marlborough label of the Judd family and the name of New Zealand's most abundant bedrock. We then moved inside and had as we always do here some delicious food.

Canapes on arrival followed by Avocado, mango and king prawn bruschetta, served with a chilli jam and for the main course it was a Roast lamb shank in a red

wine jus, with minted peas, celeriac & potato mash and glazed carrots, pudding was a Rhubarb and ginger cheesecake.

The wines we tasted went well with each course. The second wine was a complete change for us, as we tasted a Mud House Pinot Noir 2019 chilled, it had a cherry and berry flavour. I kept some to try when it had come up to room temperature and the flavour was very different. I preferred this one chilled. We tried another Pinot Noir which was a roaring Meg-Otago 2019 after our white wines. The Roaring Meg is a classic example of Central Otago Pinot Noir. The white wines this evening were a Pinot Gris 2019 from

the Isabel estate and a Chardonnay Organic 2018 by the Seresin Estate.

The evening as always went by too quickly and by the time we knew it Malcolm Watt was giving the vote of thanks and of course the raffle, which on this occasion was won by Ann Hutton, so not me again !!

Sue Canty





October

Sanders Yard

This was our Annual General Meeting, postponed due to Covid-19. We were glad to be together. There were 29 of us. The business side was quickly dispatched. The finances are healthy. The same crew kindly agreed to carry on running the section. We agreed that our default venue for now would be Sanders Yard, which is always welcoming and reliably serves us a great meal to accompany the wines we taste. We are delighted that Nigel Green has become President and support him in that role. Nigel also provided and presented the wines we were served. He referred to them collectively as 'Almost Iconic Italy'!

The welcome wine was a Pinot Grigio Rose Spumante 2020, a delicious light wine that was just right to open proceedings and would be a delightful and refreshing garden party wine on a hot summer's day. It was also a bargain at £6 a bottle. Our intermediate wine, consumed during the proceedings of the meeting, was a Pinot Grigio from Lake Garda 2020. Less special in the view of those at my table than the other wines of the evening, but pleasant enough. The white wines for our first course were an Avini Toscana Bianco 2015, whose piquant flavour stood up well to the spicy pumpkin soup, and an Egger-Ramer Pinot Bianco 2016, which had a pleasing lingering after-taste. With our main course (pork) we sampled an Avini Vino Nobil Di Montepulciano 2011 and a Morella Mezzanotte Primitivo 2016. While not very expensive these were more costly than the other wines we tried, at £17 and £18 a bottle respectively. Preferences for each differed sharply on my table. I loved the Montepulciano which reminded me of the leather straps I chewed from my satchel on the way home from school, but maybe that's an acquired taste! The pudding wine was a Domaine de la Motte Coteaux du Layon Rochefort 2018, an intense and fruity sweet wine from the Loire Valley.

Nick Tilley

Cleaning Decanters

I have spent a small fortune over the years on brushes which all looked perfect for the job in hand, the problem is all the decanters are different so one brush will not fit all. The only “brush” I haven’t tried is the one that looks like a white fluffy Cumberland sausage on a stick.

The internet has various suggestions for cleaning such as vinegar and rice, salt and ice, or vinegar and water. Although not specified I presume the vinegar is the white distilled variety not malt.

Drink all the wine then fill with warm water overnight until one has time to focus on the job.

I prefer a denture cleansing tablet dissolved in warm water and leave to soak for a couple of hours depending on the staining if it’s a jug you might be able to pop one’s dentures in at the same time saving a tablet or 2. Seriously this is not recommended.

Use a brush if required for the neck then gently put the cleaning beads in and give it a good swirl around.

I pour the liquid out through a sieve to catch the beads, rinse and dry them for next time.

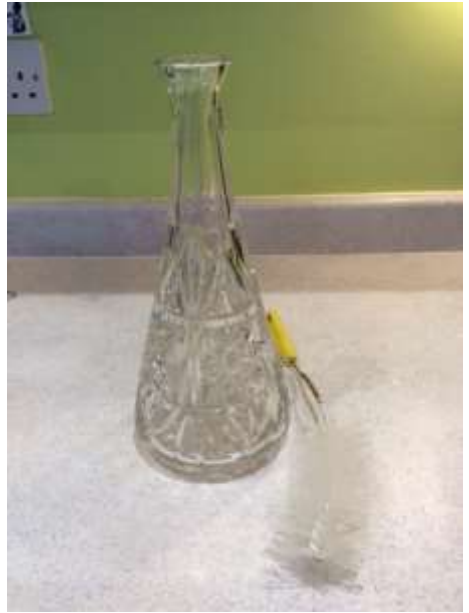
Rinse the decanter out with hot water several times and drain.

Its best to clean decanters on a regular basis so stains do not build up and become difficult to remove.

These pictures show which brushes work in each style of decanter; my favourite combination last.

Happy cleaning!





Molly Eastwood

Editor's Report



Birthday Wine Tasting



- | | |
|--|-----|
| 1. Louis Delaunay Brut Rosé Champagne | 12% |
| 2. Les Caillottes Sancerre | 13% |
| 3. Les Charmes Macon Lugny Chardonnay | 13% |
| 4. Vendemmia Langhe Nebbiolo 2019 | 14% |
| 5. La Petit Agnes Priorat 2017 | 15% |
| 6. Chateau La Lagune Haut Medoc 2010 | |
| 7. Heaven on Earth Muscat d’Alexandrie | 11% |





I had a delightful wine tasting on my birthday and would recommend any of the wines that we tasted.

I am hoping that someone will come forward to become the editor of the magazine.

Ann Johnson

Norfolk

VINEYARDS of NORFOLK



Three girls (???) had a few days in Norfolk recently, prompted by the Winbirri Vineyard winning a Platinum award at the Decanter International Wine Competition. Apart from the horrendous rain on the first day – we were wet to our underwear – despite having umbrellas, the rest of the time was warm and sunny.

We visited three wineries, unfortunately some had already closed down in preparation for the harvest. They were all different! The first winery we visited was Chet Valley. We got hopelessly lost

– well it was difficult to find – but it didn't matter that we were late, they waited for us! This was medium sized for Norfolk and we had a very good tasting, with a charcuterie and cheese lunch. Baccus, Seyval Blanc, Phoenix, Dornfelder were all on offer to us. As Hazel was our driver she asked if we could only do one winery a day, which we were happy to along with as we did other local things also.

The following day we went to one of the smallest wineries we have been to – Babu's Vineyard. Peter, on his retirement planted some vines about 7 or 8 years ago on a spare plot of land about an acre in size. Virtually all Solaris. The winery was in a garden shed, everything in miniature – the vat (only one) came up to my shoulder, the

A green rectangular logo with the text 'CHET VALLEY VINEYARD' in white, bold, sans-serif capital letters. Below the text are several white diagonal lines radiating outwards from the bottom center.



crusher and destemmer and bottling arrangement etc. didn't look like what they were – if you know what I mean! We tasted 4 wines, not because they were mean, that is all they had! Two different years, one oaked and one not! Sat in the garden on straw bales, it was very pleasant, so were the wines. One had even

won a silver medal at the East Anglian Wine Growers Association. (Don't ask how

many members it has).

The next day was our visit to Winbirri – a far bigger set up, more commercialised and less friendly – not unfriendly, just more formal and regimented. We joined a group of about 40 people, and had to listen to all the basics of vine growing, winemaking etc.



The speaker geared his comments to the lowest common denominator. Not that I am a “know it all” far from it, but I do know what a grape looks like. The tasting was quite interesting, with several wines of various sorts, but nearly all in the new breed of grapes, Solaris, Baccus, Seyval Blanc, Phoenix, Regent, Rondo and Dornfelder plus of course the Pinot Noir. Naturally we had to buy some of the various bottles!!

English wines are more expensive than the majority of those offered in the local supermarket, but when you think about the size of vineyards, even what is considered large in this country, is still small. Not enough can be made to sell them at a cheap price, but give them a try, you may not be disappointed.

We have a problem – where do we go next year?

Marjorie Gabbitas



York Section Report

September

Garden Party – Chairman's Garden.

York's first event after the restrictions re the pandemic were lifted – was held in Mike & Linda Harrison's garden. Fortunately all our prayers were answered and we had sunshine!! All the wines were sourced from the Wine Society and were chosen to give unusual grape varieties, not the usual Chardonnay and Merlot! The idea was that it would get the tastebuds going again – although listening to some of the comments made throughout the afternoon this was not a problem. We tasted “Glera”, Moschofilero, Vigna Corvino, Okuzgozu Vinkara, Gaglioppo. Highly unpronounceable. Canopies were provided by the old favourite – Marks & Sparks!! It was a good afternoon, renewing old friendships, however our next meeting is not due until 6th December, when we hope to push to boat out!



Marjorie Gabbittas

Future Programmes

Bingley

Caistor

Harrogate

16th November

14th December

10th January

8th February

Hull

9th November

7th December

10th January (prov.)

Leeds

29th November

James Long of Corney & Barrow

Festive supper

Speaker to be confirmed

John Pickersgill of Corelli Wine Company

James Long Christmas Selection

HC Wines

Chairman's Night & AGM

Christmas tasting An evening with James Long,
presenting Corney and Barrow wines. Weetwood Hall,
Otley road. LS16 5PS

Scarborough

8th November

18th November

6th December

13th January 2022

(Thursday)

7th February

7th March

Chris Rothery Margaret River, W. Australia

Provisional date Tate smith charity tasting Malton

Paul Tate-Smith Sparkling/ Christmas selection

1909 New Year Party

York Wines

Richard Goodacre

Sheffield

Whitby

York





- Text in Calibri is attributed to various authors
 - All Text in Comic Sans MS is by the Editor.
- The magazine is also available on the Guilds Website.
The webmaster is **David Robinson**,
98a, Tadcaster Road,
YORK, YO24 1LT
Tel: 01904 702808
e-mail: webmaster@yorkshiresommeliers.co.uk

