

The Yorkshire Sommelier



Yet Another Lockdown Special!

Number 69 March 21

www.yorkshiresommeliers.co.uk

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

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The President's Column

How does one write a Presidents Column when the President has been forced to shield for the best part of a year? Well, having failed to take part in my York Section's excellent Wine Quiz's despite my good intentions (I missed the first by getting the date wrong and the second by a similar mix-up) I am left with only one Zoom event to report on - so here goes.



At six o'clock on a Friday evening in late January I joined a meeting via Zoom of 'La Jurade de Saint Emilion' organised by Gerald Sacks and Tim Hartley, the Chancellors of the Southern and Northern groups (in that order) for a 'Tasting'! It was predicted to last for about an hour but it actually ran for close on two



which meant that my Friday eve delivery of a 'Scampi and Chip Supper' from The White Swan had to sit in the oven for about an hour. Fortunately, it did not suffer too badly for the wait!

The participants each had a glass of one Chateau or another to compare and chat about. Sadly, I had to keep my glass of white wine hidden as my much reduced stock of Saint Emilion is down in my cellar and I am not allowed to venture there alone these days. None of my family had visited that week so I was stuck with my glass of Soave to accompany my Scampi Supper later on. However, I really enjoyed listening to and watching the others, especially those who had been at our celebrations in Saint Emilion on past visits. Among the wines tasted were five vintages of Ch. Grand-Pontet, Grand Cru Classe, a Ch. de Fonbel, Grand Cru and (my favourite) a Ch. Corbin-Michotte, Grand Cru.



The owner of this last estate is M. Jean-Noel Boidron and I well remember our



last visit there in September, 2016, where we were to have lunch after a tasting, outside but under a roof. Unfortunately it began to rain after the tasting of five vintages (1997, 2009, 2010, 2012 and 2007). What a fantastic host! His generosity knew no bounds that day as with lunch



we drank the 2011, 2008, 2004, 2001 and, finally the 1999! And the rain fell and a sneaky wind blew and I became colder and colder. Eventually I was taken across to the kitchen and warmed up close to the range! We all felt so sorry for M. Boidron as the Jurade had demoted his Chateau from Grand Cru Classe for some 'petty' reason



and he was totally gutted. But, I digress.

As far as I remember (!), the wines tasted were all found to be drinking well and how I wished I was tasting them too. The party was wrapped up at about 8.p.m. and I was able to retrieve my supper from the oven, give it a quick blast in the microwave and 'voila'! And that, dear reader, has been the extent of my 'jollifications' to date.

I am now really looking forward to being 'allowed out' to dine with friends again but first there is the problem of my unruly locks. Roll on April and my date with my hair-dresser! I expect you are all feeling much the same way? So, stay safe and good luck with your vaccinations - I've had both of mine so I'm raring to go.



Saint Emilion
September 2016

Deirdre Buchanan



Chairman's Report

Dear Sommeliers,

As Chairman of our Guild, I would like to thank the high percentage of members who have decided to continue with your subscription to our wonderful and long-lived organisation. The year has continued to be challenging for all, I would normally be writing this at our son's house in New Zealand, so we will not be able to see him and his three children this year. Since March 23rd last year we have no actual meetings, conducting virtual Committee Meetings and numerous phone calls and emails with members, Section Chairs and fellow Committee members, this is all good for us to at least keep in touch, but will never replace the atmosphere of face to face, something I am sure we are all missing greatly in our lives.

The Committee decided in January that it would not be possible to hold our **Annual General Meeting** in April and have subsequently booked the Novotel, York for **Tuesday 6th July**, subject to it being safe and legal at that time. We are seeking nominations for the role of Vice Chairman to be received by Secretary Marjorie Gabbitas by **4th May**. Paul Donnelly is the current incumbent and he is nominated to succeed me in the chair. All other officers are happy to remain in their roles.

The timing of our **AGM** is contrary to our **Constitution** which states that the **AGM** Should be held by the end of May each year, but unavoidable this year. We will put out a formal notice and booking form once we know that it will be possible to proceed with the event and I hope to see many of you there, including those who will stay the night.

Several Sections have now participated in various firms of online tastings and indeed quizzes to test our knowledge and internet skills, I congratulate the organisers of these events, they help to keep us together in these trying times. It would have been lovely to describe visits to Sections in this report, but sadly not this year.

Kay and I have tried a few different wines – not just from Lincolnshire for those Francophiles and Italianates amongst you, here are a small selection:-



2016 **Crossing Point** (Bordeaux Blend) from Takapoto Estate, Waikato, New Zealand. A very well-made wine produced on the estate, it should keep for ten years or more, but with a mouthful of black fruits it is drinking well now, produced in a small quantity it is difficult to find in the UK.

A new favourite of ours is **Chevalier Monopole Blanc de Blanc Brut**, from our good friend Paul Tate Smith at Malton priced @ £9.50 it is a great buy. Floral bouquet with toasted aromas. Rich with a hint of fruit and spices lingering on the palate.



A real treat was a bottle of 1999 **Chateau Cheval Blanc**, Grand Cru Classe last one in my store! The blend consists of 61% Merlot, 38% Cabernet Franc, and only 1% Cabernet Sauvignon, aged in 100% new oak. It lived up to expectations with a delicious nose of truffle, forest floor and fruit in brandy, flavoursome and velvety on the palate, with plenty of fruit and a hint of cedar. This smooth, silky Cheval Blanc has great length, although without the concentration of great vintages the taste was sensational (always a concern with a bottle more than 20 years old) providing a great deal of pleasure. The last bottle always generates a mixture of emotions!

I will close by thanking our wonderful Committee for continuing to help us through this exceedingly difficult year (and more) and wish you all a safe and happy 2021.

Chris Rothery

chris.rothery@live.co.uk

THE YORKSHIRE GUILD OF SOMMELIERS
INCOME & EXPENDITURE ACCOUNT
FOR THE YEAR ENDED 31 DECEMBER 2020

	<u>2020</u>		<u>2019</u>	
	£	£	£	£
Subscriptions		8,999		9,384
Bank Interest		1		2
Surplus on A.G.M./Dinner-				68
Surplus on Annual Dinner/Dance-				143
		---		---
Total Net Income		9,000		9,597
Less: Expenditure				
Section Assistance	8,079		5,630	
News Bulletin Production & Distribution	372		1,068	
Fees to Officers	450		1,200	
Chairman's Honorarium	-		600	
Insurance	217		217	
Wine Challenge Expenses	-		38	
Website Expenses	-		244	
Officer's Chains Ribbon Bars	-		70	
Sundry/Admin. Expenses	37	9,155	35	9,102
	-----	-----	-----	-----
(DEFICIT) / EXCESS FOR THE YEAR		£ (155)		£ 495
		=====		=====

REPORT OF THE INDEPENDENT EXAMINER

I report on the accounts for the year ended 31 December 2020.

Whilst the Guild is responsible for the preparation of the accounts, I have carried out an independent examination of the financial records of the Guild and I am satisfied that these accounts provide a true and fair view of the state of the Guild's finances for the year ended 31 December 2020.

During my examination, there were no matters that came to my attention which gave me any grounds for concern either with the keeping of the records or the preparation of the accounts.

Philip Thake
21st February 2021

THE YORKSHIRE GUILD OF SOMMELIERS
BALANCE SHEET AS AT 31 DECEMBER 2020

	<u>2020</u>	<u>2019</u>
ACCUMULATED FUND	£	£
Balance at 1 January 2020	4,113	3,618
Less: Excess of Expenditure over Income for the Year	(155)	
Add: Excess of Income over Expenditure for the Year		495
	-----	-----
Balance at 31 December 2020£	£ 3,958	£ 4,113
	=====	=====
EMPLOYMENT OF FUND		
Current Assets		
Cash at Bank: Current Account	3,037	3,167
Deposit Account	1,089	1,088
Stock of Ribbon Bars	-	-
	----- 4,126	----- 4,255
Less: Current Liabilities		
Deferred Income	168	142
	--- (168)	--- (142)
	-----	-----
NET CURRENT ASSETS	£ 3,958	£ 4,113
	=====	=====

Michael Coupland
Honorary Treasurer
21st February 2021

P.T.O

NOTES ON ACCOUNTS:

An unprecedented year merits a few brief comments, as no AGM is scheduled in the short term. Subscription Income down 4%. No external events, so no surpluses/shortfalls in these areas. Only one (March) hard copy issue of the News Bulletin, remainder circulated online. Other major expenditure saving – Fees to Officers & Chairman's Honorarium. The former are a £300 honorarium offered to Guild President, Secretary, Treasurer, Subscription Secretary and Magazine Editor to cover expenses and as recognition of the work done by them. Over the past several years the Secretary has declined the offer, & this year, in addition to the Secretary, the President also declined in full. The remaining Officers declined to varying degrees, resulting in £450 being paid against the £1,500 offered. The Chairman similarly declined the Honorarium this year. There were no Website Expenses this year (these are generally biennial costs). The total resulting savings allowed Section Assistance to be increased to 90% of subscriptions received to allow Section Committees to allocate to members as they saw fit.

Editor's Report

Yet another lockdown magazine and the next edition will be one too as we are not going to meet for our section meetings until end of June at the earliest.

I think that most of us have found this third lockdown the hardest to cope with as the weather has not helped and we are all getting fed up with the situation.



To help keep myself "sane" I have been cooking special three course meals on a Saturday and Stuart & I have been dressing for dinner and eating in our silk dining room. I will not bore you with lots of details but I will mention a few highlights. I have cooked hare loins with amarena cherry and port sauce, & muntjac steaks with the same sauce. Delicious!

The last meal that I did was;

Starter; salmon fish cakes with garlic aioli.





vanilla.

We accompanied this with a 3D (no longer trading) wine **Kahurangi Estate Mount Arthur Reserve Nelson 2017 Chardonnay New Zealand wine**. 13.5% Cost about £22

This wine was just perfect for my palate and I loved it. Spicy butter and hints of papaya on the nose. The palate is lifted showing well integrated ripe stone fruit and dried apricot flavours backed by an elegant oak richness resulting in a beautifully generous, long and well -balanced wine.

The main course was;

Escalopes of pork with emmental, parmesan & marsala, duchess potatoes, & parmesan broccoli.

This was accompanied by a wine that Molly mentioned last issue. **Louis Jadot 2013 Beaune Premier Cru**.

13% Cost about £35 Waitrose.

This wine also suited my palate and it did drink well and stand up to the pork. It had a red fruit nose (cherry, strawberry, raspberry).

It was smooth with hints of oak and



The dessert was;

Blackberry fool with hazelnut biscuits.

We continued to drink the Chardonnay with the dessert and it tasted good with this too.

We had a joint of Wagu beef on Sunday and we drank a **Corney & Barrow Belezos Rioja Crianza 2016**.

13.5% Cost about £11.95

It was a classically structured wine which combines fresh cherry plum fruit characters with core mineral freshness and ripe tannins.



I am hopeful that I will be able to see some of you in York at the Novotel on Tuesday July 6th for the AGM.

Ann Johnson

Bingley Section Report

December

This was our second zoom meeting and the aim was to find a white and a red burgundy costing as near £10 a bottle as we could. By fair means or foul most people came quite close, generally by purchasing alongside others.

The whites.



Majestic provided a **Carteluni** reserve. It was not oaked nor was it particularly enjoyed. M&S gave us a **Macon Cartel...** £14.99 less 25% if bought as a box of six. This was described as a new chardonnay and definitely would be bought again. Sainsbury's sold us a **Montagny Premier Cru** for £10. This came from a sustainable wine growing group and was found to be very, easy drinking.

The reds.

From Majestic a Nicholas Patel pinot noir **Louis St Georges** with grapes gathered from different vineyards which tasted of cherries but lacked spice. At £12 it was light wine, perhaps a little too thin, nothing exciting. M&S provided a classic **Bourgogne** for £12 and again was not recommended. Majestic also sold us a **Louis Jadot**, a gamay and pinot mix with subtle hints of redcurrant and raspberry which we enjoyed very well. It was a light wine best drunk young.



The evening culminated with a conversation about other wines we had recently drunk and gave rise to the subject of our January tasting.

January

Surprising Wines- wines that had surprised for one reason or another.



Firstly, Champagne from Aldi, at £9.95 (bought before Christmas), a **Nicolas de Monbart** – Brut was an excellent easy-drinking Champagne that went really well with the Christmas dinner. Another excellent Champagne was the **Louis Delaunay** Brut IWSC bronze medal at £10 (again bought before Christmas). A fresh lemony wine with white peach flavours, it had more depth than the Aldi one and went down well after Christmas with tapas.

Moving on to the whites from Macedonia a **Tikves Smederevka** purchased from a local wine merchant in Skipton at £8.50 had tropical and stone fruit aromas with a clean finish. Grown in the centre of Macedonia and produced using the latest technology it was a wine of good character despite a low harvest in 2017 due to a lot of frost.





A real bargain at £10 was a **Domaine Zind Humbrecht** from Alsace (price from most wine merchants at £21 plus) it proved to be a tremendous wine with lots of depth. The family has been producing wine since 1658 and their vineyards are situated among the best Grand Cru appellations in Alsace. Next

from one of the leading wine regions of the world a **Domaine Wachau** Riesling Federspiel Austria was a lovely wine with peach and apricot aromas. Priced at £11 a bottle although our expert bargain hunting member paid a lot less. But it was a **Duro** from Aldi at a surprising £5.49, a mixture of muscat and other grapes tasting of apple, melon and lemon which certainly improved with opening, that was well worth the money.

The last white that was chosen was an **Albarino Bouza do Rei** 2019 bought from Vinoseleccion for £7. The Albarino grape produces an elegant fruit-perfumed aristocrat of Spanish wine. The grapes are harvested by hand, resulting in this elegant wine, with aromas of apricot, honeysuckle and notes of fresh grapefruit and mandarin that was very pleasant drinking.



Lastly the reds, beginning with a **St Nicholas de Bourgeil** Domaine Olivier 2013. It is not often found outside the Loire area (the only one I found listed was in the Whisky Exchange at £19.95), this one was bought from the local cave in Loudon. It has aromas of red fruits and a brilliant red colour. Second was a **Reserva de la Comtesse** 2013 from the region of Pauillac, a tremendous Bordeaux which complimented our lamb pie very well.



Finally, a **Solomonar Reserve** from Romania at £8.99 from Majestic with its aromas of mulled wine proved perfect for the Christmas period. A rich red but not needing food, it was a good social drink... pity we are all in lockdown.

February

Our third zoom meeting commenced with the usual Covid chat and check on who has had their jabs and how everyone is coping with the latest lockdown. But we swiftly moved on to the subject of wine.

We had decided for this month to each choose a wine from South or Central America but excluding the already familiar Chile and Argentina regions. This proved too difficult for most of us with limited shopping access at the present time, so Honor chose a Chilean red wine that was easily available for us all to purchase and then we each chose a white wine. However, Peter did manage to find that a selection of wines from Uruguay from Chez Vin at Otley. So, the moral is that small local wine merchants have a much more interesting range than the supermarkets so come the end of lockdown we know where we are heading. (David Lawson is keen and willing to do an online tasting for us.)

We began with Peter and Jane's wine from Uruguay Pisano – the label meant The River of painted birds. At £12.99 made from the Terrantez grape it was quite a mouthful; tasting better than it looked. It was very yellowy and oily, with flavours of lemon and apricots. The label says it smells like a sweet but tastes like a dry wine. Following on with an Austrian Grunewald wine – Felsner which is usually around £11 and goes really well with fish and spicy foods. Next an Italian white from the Sunday Times Christmas recommendations list a Castellore Falanghina bought for £5.50 at Aldi it was indeed a crisp and refreshing wine with a herby, almondy finish and "cracking value".



Daniel, Gustavo and Eduardo
Pisano

Read more at: <https://southamericawineguide.com/winery/pisano-winery/>



Moving on to the reds, we started with Honor's choice from Chile, a Root:1 from the Colchagua Valley in the foothills of the Andes made from the Carmenere grape. It was a young wine with plenty about it, lots of fruit and tannin, which we felt would improve with age. Micheal had decanted his and after 4 hours it was really soft with a nice after taste.

Peter and Jane had a Pisano chimichurri from the same makers in Uruguay as the white. Made from 100% Tannat grape which is the same grape the Madiran is made from. It was slightly oaked and metallic with flavours of vanilla and cherry and brown sugar on the nose. It was enjoyed by both and although nothing like,

would be interested to compare it with a Madiran.



Honor finished with a Glau Glau from Romania, which translates as Glug Glug. Made from 76% Merlot and 24% Cabernet Franc, it is a natural wine made with minimum intervention and purchased from Wright wines. It was a wine served fresh and not designed to be aged and was thought to be ok but wouldn't necessarily buy again.

For our next tasting on 1st of March Peter is going to choose a wine which we can all purchase easily and then we will all choose one which has a nice label which we haven't tried before. (Zoom means we do spend time admiring each other's labels) **Honor Tierney** (report continued on page 26)



HULL'S ROLE IN THE WINE IMPORT TRADE

Sometimes the smallest clue can lead to a much bigger story, and so it is with a pretty unprepossessing business card held by Hull Museums. It's a printed card, carrying the name Richard Cattley and tells us that he was a wine merchant at 160 High St. It's



undated, but we know from Pigot's Directory of 1829 that Cattley was in business at that time. Pigot's appears to be the 19th Century equivalent of Yellow Pages, although unlike the latter it starts with a listing of 'gentry and clergy!' He was one of 37 wine merchants in Hull listed in Pigot's, and although we don't have an exact population figure for the city in 1829, we do know that the 1831 census

recorded 46,246 people in 'Town and Sculcoates' – an impressive rate of one merchant for every 1250 or thereabouts men, women and children in the City!

Cattley, who was born in 1789, was continuing a long Hull tradition that had its origins some 600 years earlier. It was then that ships carrying wine from the Bordeaux area first started coming to Hull despite the fact that Hull's first dock – on the site now occupied by Queen's Gardens didn't open until as late as 1778. For hundreds of years Hull had been a city walled on three sides – the fourth was the bank of the River Hull running parallel with the High Street, and it was here that the early port was to be found. It must have been a bustling, chaotic area choked with sailing ships on the river and wharves, warehouses, workshops, houses, inns, horses, carts, dogs and heaven knows what else on land. Like many cargoes, wine would arrive in larger seagoing ships and be transhipped in Hull into smaller vessels for onward delivery to customers, including some of the Archbishops of York. Henry III – the boy king who reigned for well over 50 years in the thirteenth century - soon saw an opportunity here, appointing an official to enforce his rights over the trade, including 'prisage' – his right to take a proportion of every ship's cargo.



By the early 16th Century Hull ships taking wool to Calais frequently detoured to Gascony, Bordeaux, Spain and Portugal to pick up wine for the voyage home. For a long time Hull was second only to London for wine imports. There is a map of much of Europe in the maritime museum showing details of trade in and out of Hull over many years – one detail showing wine being carried from Bordeaux to Hull in the 15th and 16th Centuries. To the untutored eye the

vessel shown looks a bit inadequate for such a valuable cargo! By 1792 when George III was on the throne Hull was handling about 7% of the country's total trade in wine. His hugely extravagant and heavy-drinking son, then Prince of Wales (known irreverently as Prince of Whales because of his size, although we may guess not to his face) would have enjoyed the prisage on that!



The maritime museum also has a number of stoneware jugs or amphoras, mostly dating from the 18th Century. These would have been used for storing wine, olive oil or other liquids. Most have some small decoration such as the grey jug with the blue vine shown here. Also shown is one that has been inadvertently decorated – look closely at the brown jug and you can make out some barnacles adhering to it, suggesting that it was perhaps snared in a trawler catch.



And Richard Cattley's address? 160 High Street? You may know it better as Maister House!



Don Knibb

Much of this article was originally written for the Hull : Yorkshire's Maritime City project, which is restoring six of the City's most important maritime sites to place them at the heart of what Hull can offer visitors. Pictures are reproduced with their permission. You can find out much more about the project at

<https://maritimehull.co.uk/>

Leeds

Life during Lockdown!

Well I don't think that any one of us would have believed what has happened over the past 10 months or so – this time last year I was in the full flow of annual



tasting events, including our own Portfolio tasting at Langans Brasserie in London (now sadly closed and not to re-open) the SITT tastings in Manchester and London and M7 events in Bristol and Manchester. My final event last year was in Edinburgh on March 10th – a huge event with winemakers flying in from all around the world and I remember very clearly

the conversation at dinner the evening before the event, when I got together with a number of people (all from the UK), and the conversation was pretty normal, we were all looking forward to the event the following day as around 700 people were expected and it was sure to be busy. Indeed over 500 people did attend the event, but the conversation at dinner (just one day later) was only about COVID19. It seemed that our friends from Europe were much more aware of what was happening than we were. Yes, we had all heard something about it but not on the scale of our friends from Spain, France, Portugal and Italy. Most of them left immediately after the tasting event, texts were being received from Portugal that the country was going into Lockdown that weekend and all the schools were being closed. I was on the train back to Leeds on 12th March and the train was almost empty. Every station we pulled into was eerily quiet. Within a week all hotels, bars, restaurants were closed and we were starting the first lockdown.

This meant I was immediately furloughed – most of my customers are large regional wholesalers, regional brewers, hotel chains, and some independent wine merchants. For three months there was really nothing to do, all trade had ceased, my sales dropped significantly for obvious reasons. I was allowed to keep up with emails for a couple of hours per week only. Then came July – things started to open up again, it looked as if business was almost back to 'normal'. Then Scotland (where I do a lot of business) went back into Lockdown closely followed by Wales, then the regional tiers in England came into effect and again business ground to a halt just as it had started to pick up. Back on furlough. January is still busy, Hayward Bros have three new agencies on board and more to follow in March, we live in the eternal hope that business WILL begin to open up, some by Easter and the remainder of the country by Summer at the latest. I am still working on pricing schedules for all my customers, looking at promotions and new listings. I can only

work for a few hours each week as I am still furloughed – not as much fun as it may seem to some people and unlike lots of other people I am not on full pay either – it is not getting any easier to survive this.

It is highly unlikely that there will be any winery visits this year – most wineries do not want to take the chance that one person with COVID visits and they will have to shut down the whole winery. Seems very strange as for the past 40 years I have visited around 5/6 wineries around the world each year, run incentives with sales team, visited new wineries, looked for potential wines around the world, organized so many winemaker dinner and events that I have lost count. When I think of some of the amazing Chateaus I have stayed in and the events (being flown by private jet several times, flying by helicopter to the Isle of Capri for a 16 course dinner being amongst the most memorable) I wonder if things like that will happen again!!!



I have managed to have lots of winemaker tastings on Zoom during the past year, just this last week we tasted 10 of the Hesketh wines with Jonathan Hesketh, we have tasted Von Buhl, new vintages of Loron and Jaffelin, new wines from Groote Post, Domaine Nizas, Chateau Unang among others. Have spent lots of time trying new recipes – I am a great believer in food and wine matching/combining and have tried lots of new recipes and tasted wines along with them. I

had to fill my time somehow – recent faves have been duck ravioli with a duck ragu served with a Puglian Appassimento, Chicken Laksa with Eden Valley Riesling, Fillet Steak with Sacred Hill Riflemans Bordeaux Blend, Morel Champagne (made by a friend of mine) with Croissants for breakfast, Kopke Port with Chocolates, Pouilly Fuisse with Scallop Risotto, Beaujolais with cheeses, Morgan with Duck Leg, Seasalter Sauvignon with seafood crepes. Missing going out to restaurants as you can probably tell!!!



Janet Guest who also represents Hayward brothers.

Sheffield Section Report

November

Another thank you James for presenting four lovely wines on Monday 30th November 2020. It was an experiment that turned out to be a very successful evening. Thank you Mathew & Joanne for all the hard work you both put in. Measuring the wines out into 50cl containers and distributing to all the members attending the meeting the night before we tasted it. The wines held up really well. And a thank you to all you members who attended, It was really good to get together again.

There were four wines we tasted and four more James presented, eight in all.

Wines attached:

James talked about the Tannat grape being used to produce Madiran wine produced in the southwest of France and is now one of the most prominent grapes in Uruguay where it is considered the; national grape;

Peter Airey asked a question concerning Uruguay.



Sheffield Sommeliers had a wine tasting on 29th July 2013 Presented by Carla Bertellotti from Uruguay.

The young lady presented an excellent selection of Uruguayan wines along with plenty of informative video clips of the winemakers.

Wines attached.

James phoned me this morning and asked me to pass on his Email address where you can get in touch with him if you would like to order wines from Corney & Barrow.

Email jablong51@gmail.com

Michael France

Sheffield Wine Tasting Monday 30th November 2020

Wines to Taste

Bourgogne Chardonnay Domaine Francois Carillon 2017 £22.06 inc. VAT



Saint-Peray Vieilles Vignes Tardieu-Laurent 2017 £26.60 inc. VAT



Chateau du Grand Chambellan

2012 £16.15 inc. VAT



Chateau de Crouseilles AOC Madiran

2013 £17.96 inc. VAT



Wines To Discuss

Corney & Barrow Sparkling Blanc de Blancs Methode Traditionelle NV – £12.16 inc. VAT

Corney & Barrow Sloe Gin - £26.95 inc. VAT

Soraie Veneto Rosso IGT Cecilia Beretta 2017 - £11.03 inc. VAT

Soave Classico DOC Brognoligo Cecilia Beretta 2019 - £11.48 inc. VAT

Uruguay Wine Tasting 29th July 2013

Wines from Uruguay

71 Townmead Road, Fulham.

London SW6 2SJ

Phone 02076 228 219

Carla Bertellotti of Wines of Uruguay presented an excellent selection of Uruguayan wines along with plenty of informative video clips of the winemakers and of Uruguay. The export of Uruguayan wine is growing although they still only export as much as Conchaytoro does in one year!

Wines

Cuvee Castelar Extra Brut £11.00

Bodegones Viognier Reserve 2011 £9.00

Bodegones Fume Blanc 2010 £12.00

De Lucca Tannat Libero 2010 £12.00

Marichal Reserve Collection Tannat 2013 £13.00

VDV Catarsis 2008 £12.00

De Lucca Rio Colorado 2008 £19.00

VifiedoDe Los Vientos Alcyone Tannat Dessert Wine £19.00

Michael France

The Age of Zoom

Back in September the Sheffield section held a Zoom committee meeting to explore the possibility of doing virtual tastings during the uncertain times brought about by the coronavirus pandemic. With a few phone calls and some logistical jiggery-pokery our first Zoom wine tasting was organised and not only was it our first but it was James Long of Corney and Barrow's first experience of delivering a Zoom tasting too.



We invested in lots of 50ml plastic pots and recruited Matthew Swallow to be designated pourer to decant the 4 wines we were due to taste. So on Monday 30th November a select 15 sat down for the first Zoom tasting. It was a great success, James guided us through a tasting of some great classic French wines in his usual brilliant style. The 4 wines travelled well in the little pots and so it was decided that we should try a second tasting. So for our December tasting we

invited regulars Andy Clarke and John Hattam from HC Wines. John and Andy seemed very experienced at Zoom meetings and in their usual way lead us through the tasting of 4 wines, including a lovely Vinho Verde and a great value Carignan from Chile, sharing information about the wines via a PowerPoint presentation which included festive cracker jokes - Thankfully the wines were better than the jokes!

So into the New Year and with no prospect of face-to-face tastings resuming any time soon we decided to go ahead with another Zoom tasting but up the number of wines from 4 to 6. This time it was the turn of David Lawson of Chez Vin who presented 3 whites and 3 reds including a fab, fresh French Riesling, a Passerina from Italy and my favourite on the night a Saperavi from Georgia. David always presents interesting wines when he visits us in person and this virtual tasting was no different, a great evening.

With the continued success of our Zoom tastings we decided to invite Leon Stolarski to present some wines from his collection of new classic wines of regional France for our February tasting. Leon did not disappoint – difficult to choose a favourite here as he presented such a range of different tastes and styles. If pushed I would say my favourite red was from Saint-Chinian in the Languedoc-Roussillon region. Wonderfully complex with good blend of fruit and tannin giving a pleasant smoothness on the palate.



To finish Leon treated us to a sweet wine called Grappe d'Or from the Jurançon region. Delicate sweetness matched with a lasting acidity that keeps this wine good for drinking for many years – if it lasts that long!

Although nowhere near as nice as spending the evening together in the Wortley Arms drinking wine and eating chips - in these uncertain times Zoom tastings are the next best thing, giving our members the opportunity to taste wines but perhaps more importantly to keep connected with friends who share a common interest and it is the social side of our little wine group that I know a lot of us have missed over the months we have been keeping ourselves safe.

For good wine, good food and good friends to share it with. We give thanks. Amen.

Thomas Darby

Sheffield Section Zoom wine tasting 21st December 2020 HC Wines

WINES TO BE TASTED

Villa Nova Vinho Verde

£9.33

Floral, citrus, and gentle tropical aromas lead onto a palate that is deliciously off-dry with flavours of ripe melon and sherbet lemon acidity. The finish is refreshing with a classic



Campo Fiorito Chardonnay 75cl

£7.95

A classic, textural Chardonnay from the Campo Fiorito vineyard, a 5-hectare north-east facing plot on the stunning Il Cascinone estate. A delicate nose of ripe stone fruit and a hint of creamy oak.

Casa Santos Lima - Azulejo - Red - 750ml

£8.99

Azulejo - Red - 750ml - The world's best wines and spirits delivered to your home, office, or as a gift.

Lucha Rocosa Carignan 75cl - ND John Wines

£6.95

Dry farmed Carignan from vineyards nestled into Curico's coastal mountains. Lucha Rocosa means rocky struggle and refers to the vine's struggle to find water and minerals in dry conditions. Edgy, with good acidity and tannins but also a lovely purity of blackberry and mulberry fruit and a long, fresh finish



Total Price

£33.32

Wines to be presented but not tasted

Fontinino Resiling 2107	£9.45
Domaine de Terres de Chatenay AOC Vire-Clesse-Chazelle 2016	£15.75
Savoir-Faire de Autr efias Mour Vedre Pays d Oc 2017	£9.95
Chateau Crabitan Belleue ste-Croix-du mont 2013	£11.75

An excellent wine tasting on Zoom by John and Andy from HC wines.

Thanking them for all their effort in helping with our Zoom tasting

Email john@hcwines.co.uk

Web Site www.hcwines.co.uk

Sheffield Zoom Report for Monday February 22nd 2021

Leon Stolarski Fine Wines

32 Nottingham Road.

Hucknall.

Nottingham.

NG15 7QE

Phone 01159 529387

Mobile 07941 850 178

Email leon@leonstolarskiwines.co.uk

Wines Tasted

1. Domaine Combe Blanche Four A Chaux 2016 IGP l'Hérault



2. Domaine Piétri-Géraud Blanc l'Écume 2018 Collioure



3. Domaine de Ravanès L'Ibis Rouge 2018 Coteaux de Murviel



4. Domaine d'Archimbaud Tradition 2017 Saint-Saturnin



5. Chateau La Dournie Elise 2016 Saint-Chinian



6. Domaine de Montesquiou Grappe d'Or 2016 Jurançon



Leon gave a very good tasting. All the wines were from Languedoc , very good and interesting but the star was the pudding wine, it was tremendous.

Thank you Leon **Michael France**

Bingley Section (continued)

March



It was a welcome to six groups this evening with a return of more of our members and a Happy Birthday to Mick! Peter and Jane had chosen tonight's wine from the Stellenbosch, South Africa. Stellenbosch is the second oldest settlement in S.A., named after Stellenbosch and in the Boar War was a British Military Base. Several of our members have visited it and say it is a pretty city and a very, attractive place to be.

We started with a white Chardonnay Reserve 2020 Limited Edition (14%), chosen because we all say we don't like Chardonnay yet this looked interesting (and cheap- from Aldi). It was said to have aromas of buttered toast and crème brûlée with an elegant finish of citrus, treacle toffee and melon. We all agreed the melon came through, it was more fruity than expected for a Chardonnay but had the Chardonnay smell. It went very well the prawns that two had had for their evening meal and we all agreed it was good value and most would buy it again. It said "Cambalala" across the label which is Zulu for "chilled".



Moving on to the red, again a Stellenbosch Original Series (Special Selection of Wines from the most renowned wine regions of the world), a Cabernet Sauvignon and Merlot Mix -13.5%. It said it was a deep rich, red wine combining vanilla, oak and dark plum flavours with a sophisticated taste that lingers on the palate. Our opinions were very mixed, some thought it well-balanced, others a bit thin, others that it was improving over time. Most thought it ok but wouldn't necessarily buy it again. It did, however, have a lovely "pencil drawing" label and a very heavy bottle with an unusual wax topped cork.

As usual the meeting finished with much talk about "whisky" and other things best left unreported here and it was agreed that Mick and Val will choose a couple of wines for our next months meeting while we all continue to encourage others to join us.

Honor Tierney



“ According to the Constitution of the Guild an Annual General Meeting should be held by the 31st May each year. Due to the restrictions imposed by the Government this has not been possible. However the Government hopes to be in a position to remove all legal limits on social contact on 21st June. Consequently an AGM and Dinner has been booked at the Novotel York for 7pm on 6th July 2021. a resolution to this effect was passed at the Committee Meeting of the Guild held by Zoom on 17th March 2021. Papers giving full notification of the AGM will be sent to all members (via email) 5th - 7th May “

Marjorie Gabbitas





CORNEY & BARROW FRENCH MIXED CASE OFFER

£100 inc. VAT + free delivery

Dear Yorkshire Sommeliers,

A number of you may recall the days when the regional wines of Southern France were generally of a mixed quality. This month's selection I trust clearly demonstrates the significant improvement made over the last few years. They may all be enjoyed with or without food, so no need to cook.

A case will shortly be delivered to my home and I would like to thank yours too!

I look forward to seeing you all again. In the meantime, very best wishes,

James Long

CORNEY & BARROW FRENCH MIXED CASE

2 x Picpoul de Pinet Domaine Morin Langaran 2019

Picpoul is an old Languedoc grape variety and it has grown here on the banks of Lake Thau, in sight of the famous oyster-beds of Bouzigues, for generations. Produced from vines that are aired by the salty sea breeze, this wine is unmistakably Mediterranean. Delicate and refreshing, floral and perfectly balanced with hints of citrus and exotic fruits.

“A crisp white with huge appeal. A nose of white flowers, and honey, then a palate of green apple, lemon and a touch of exotic pineapple and salty minerality all underpinned by the grape's zingy acidity. A quaffable wine with structure and freshness.”

-2018 vintage, Georgina Hindle (Decanter) - August 2020

2 x Terre de Lumiere Viognier Celliers Jean d'Alibert IGP Pays d'Oc 2018

Celliers Jean d'Alibert is one of the oldest established wineries in the ancient Minervois region. The unique mix of terrains here makes for an extensive array of wines, all boasting a trademark freshness and juicy fruit. This elegant Viognier is no exception, with orange blossom notes and ripe, orchard fruit flavours. Outstanding value!

2 x Hommage a Colette Grenache Blanc IGP Pays d'Oc 2019

This is a vibrant blend of floral, citrusy Grenache Blanc grapes, enhanced by the gently creamy, exotic characters of Marsanne, Roussanne and Vermentino. A homage to the Mediterranean and to Colette: octogenarian and champion of local heritage, a heroine in her native Rieux-Minervois, one of the Languedoc's historic medieval winemaking villages.

2 x Famille Maurel Cuvee Tradition Cabardes 2017

The sun kissed vineyards of Cabardès lie in the foothills of the 'Black Mountain', near Carcassonne in the Languedoc-Roussillon. Alain Maurel established his winery here in 1973, blending classic Bordeaux varieties with their Mediterranean cousins, Syrah and Grenache. Here, a firm, ripe structure underpins spicy, plum fruit - think Bordeaux on holiday in the Med!

2 x L'Ostal del Souquet Carignan Vieilles Vignes IGP Coteaux de Peyriac 2017

L'Ostal del Souquet is an 100% Carignan made from low-yielding and gnarled old vines planted in a remote field of the sunny Languedoc. Deep in flavours with notes of ripe blackberries, wild Mediterranean herbs and savoury liquorice, this wine is smooth in texture and long on the finish. The perfect accompaniment to any roast meal or barbecue!

2 x La Curiosite Minervois 2017

La Curiosité Syrah, which means “the Oddity” in French, invites you on a winding journey to a secret corner of the sunny Languedoc where grapes ripen to perfection. The name refers to a spot in the hills of the Minervois where the lie of the land gives rise to an unusual trompe l’oeil. One of France’s insider secrets, the best wines of the Minervois offers succulent, savoury dark fruit, velvet-smooth tannins and a signature sense of freshness.

If you’d like to place an order or have any questions, please contact Kate in our North Yorkshire Office:

kate.mothersill@corneyandbarrow.com

Follow our new North of England Facebook page

@corneyandbarrownorthofengland to keep up to date on all future offers and events!

Its not about wine but this could be marmite

Scotch single malt whisky

In Scotland there are five separate areas for the production of Whisky.

Speyside having the most distilleries followed by The highland area including the Islands then The Lowlands, The Island of Islay & last but not least the smallest area having the least Distilleries is Campbeltown on Kintyre, a peninsula on the west coast. More distilleries are appearing every year but generally there a just over 130 malt and grain distilleries

The most approachable single malt whiskies are from speyside having around 50 plus distilleries, Highlands around 40 and lowland around 18. Islay 8 & Campbeltown 3.

The least approachable single malts are the peated ones from Islay.

If you are a peated whisky drinker like me you are said to come from the dark side.

The prominent distilleries on Islay that produce peated whisky are on the east coast.

The most southerly is Laphroaig then going north Lagavulin, Ardbeg & Carol Ila. Bowmore is smokier than peaty as is Kilchoman. The two Islay distilleries generally not peaty are Bunnahabhain & Bruichladdich although these two distilleries do make a couple of peaty ones, Bruichladdich producing the highest peated one in the world Octomore. The most approachable single malt whiskies to start on in my opinion are Highland Park from Orkney, Arran 10 year old from the Isle with the same name, Oban 14 year old & maybe Glenfiddich.

Aran & Oban can be purchased from Master of Malt.

Highland Park Viking Honour & Glenfiddich can be purchased from most local supermarkets.



The Barlows Rustenberg

Simon and Rozanne's son, Murray, farms full time with his parents, having returned in 2012 from completing his Masters in Oenology from The University of Adelaide in Australia. Murray has brought a renewed passion and modern outlook to the operations of the business and primarily oversees the winemaking and marketing on the property. Murray has also been awarded the Diner's Club Young Winemaker of the Year Award twice (the only person to win it twice), and has been involved in the judging at various wine competitions globally. Murray's wife, Tammy, also joined the family business in 2015, and is involved in various aspects of the business, making it a fully family-run affair. Murray and Tammy's son, Thomas, was born in 2018, and already shows a great interest and love for all things tractors, harvest, cows, and the farm in general, perhaps one day making it four generations of Barlows to run the estate...

The Barlows have been at Rustenberg for almost 80 years: the longest period any one family has owned the farm.

Rustenberg wine can be bought locally from any Waitrose stores or have it delivered online.

The prices are very reasonable for the quality and two or three times a year the super market does a deal of 25% off all their wines making it even taste better.

The choice

Rustenberg Chardonnay £10.99

Rustenberg Grenache Blanc £9.99

Rustenberg Straw Wine £13.49

Rustenberg John x Merrimen £11.99

Rustenberg Malbec £11.99

The star wine in my opinion is Rustenberg Grenache Blanc £9.99



Michael France

The average person walks
913 miles per year, and
drinks 556 glasses (27.8 gallons)
of wine per year.



Which is 33 miles to the
gallon; which is pretty good.

- 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.

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