

The Yorkshire Sommelier



Wine, Wit and Wisdom for Lovers of the Fermented Fruit of the Vine and Reports from around the Region.

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The Yorkshire Guild of Sommeliers

www.yorkshiresommeliers.co.uk

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The President's Column

My beloved father had a saying. If you were doing something at the very last minute, he always said "Aye, you're always at 'last push up!" and that I fear is where I am today - the last day of October and an empty page in front of me.



Where to start? Well, Hull Section held it's Garden Party early in July, in the garden of the Green's home at Goxhill - a great place to hold a party with loads of lawns and plenty of room for a marquee and a separate (much smaller) gazebo for 'The Master' (of the house), Nigel, to hold his 'after lunch' or afternoon 'tastings' for groups of guests each in

turn. We were lucky with the weather, the sun shone, Howard (over from Scarborough) poured the wines that had been expertly chosen by Michael, our Guild Treasurer, the 'ladies' had all helped to produce the excellent food and a good time was had by all - including Hull's new chairman, Steve Hussey and his wife, Helen. I had been invited



to stay the night but, in the event, chose to drive home - after SOME time lapse, as I've been in trouble all summer with a leg infection.

And so, having had to miss out on Caistor's Garden Party (because of my leg), I did hobble to York in early August to be at my York Sections party in the garden of our chairman and his lady, Mike and Linda

Harrison. Terry (Herbert) was there to present us with a selection of wines but, just as we finished enjoying a glass or two of Cremen de Limoux, the heavens opened and within minutes and despite the umbrellas our spirits were dampened - to some tune! Terry soldiered on and we tasted six wines before the 'Hog Roast' where there were two more wines on offer. My favourite was a Minervois Blanc, 2018 'La Coste', Domaine Cros. Mercifully, the storm passed and the sun came out. The pork filled

rolls were delicious as were the desserts and the wines to go with so the event ended up being the success we are used to!

Early in September, following our Management Committee Meeting, held at the home of our Chairman, Chris (Rothery) in Wrawby (over the Bridge!), we were treated to 'The Chairman's Lunch'. We all enjoyed a glass or two of Champagne in the garden, in sunshine, before enjoying a tasty lunch seated in a marquee. The highlight of the wines served was a Rasteau, truly delicious and purchased at a very good price at the local Lidl! I, for one, couldn't wait to visit my nearest outlet to purchase a supply! Our thanks to Chris for having us.



Sadly, I am running out of space to report fully on York Sommeliers October 'Italian Adventure', hosted by Paul (Tate-Smith) at 'Ashfields', York College but suffice it to say that the supper was excellent and the wines (apart from the ' pudding Wine') extremely good value - as was the presenter!



Finally, please try to support the Annual Dinner Dance at Washingborough Hall Hotel, Lincoln on Saturday, 30th November. It promises to be 'A night to remember' and with the wonderful James Long presenting the wines! What more could one wish for?

Deirdre Buchanan



Chairman's Report

The Lincolnshire Show took up much of my time in June, as many of you are aware, I



am a Trustee of the Lincs Ag Society and this year we held our 150th anniversary celebrations. The highlight of the year was our annual Show in the third week of June, which included a Grand Parade of machinery through that time, which I had the privilege to organize, with a little help from friends including Caistor Members Chris Farrow and Peter Vergette.

July was also busy as we had our New Zealand family visiting, the first time that the three granddaughters had been back to the UK for 9 years, needless to say they had a whale of a time including a weekend in Norfolk with all six grandchildren together for the first time! Then there was harvest,

which started quite well in July and then became very difficult with rain every other day, which had an effect on crops and made life difficult, to the extent that in the last week of October some farmers have still not finished Linseed and Beans! The photo shows my nephew, Tim Lamyman on the Lincolnshire Wolds, harvesting a World



Record yield of dry peas 7.48 tonnes per hectare (3.03 tons per acre).

In August I had a very convivial evening at the Wortley Arms presenting Margaret River wines to an excellent turnout of Sheffield members, the wines went down well, particularly the reds which included Robert Oatley Finistere 2014 Cab Sav, produced



in the heart of Margaret River at their very attractive vineyard. September saw a Caistor meeting where local member and Vice Chairman, John Farrow presented some excellent wines from Eastern Australia and I showed some of my Margaret River selection. The paired tasting of a 2012 Hunter Valley Semillon from Brockenwood with a 2018 MR from Moss Wood of the same grape, a really interesting differential. This was closely followed by a Committee Meeting at our house in North Lincolnshire, reckoned to be the first full Committee held in Lincolnshire. We had a

good meeting, discussing the proposed changes to the Standing Orders as well as future events. Lunch was served in a small marquee on the lawn, again I think a first!

During October, Caistor had a visit from the knowledgeable and enthusiastic Paul Tate Smith, who brought some really good wines from Portugal – see full details in Kay's section report later, we particularly enjoyed the three very different Ports! The end of October will see our next Committee Meeting to be held at Willerby Manor Hotel near Hull, where we are expecting a very good turnout from across the sections – more later.



I am very much looking forward to seeing many of you at the Annual Dinner Dance on November 30th at the marvellous Washingborough Hall Hotel, Lincoln, where I am sure we will have a fantastic night of fun, laughter (James Long will ensure this) and great wines.

Have a good winter, keep safe and enjoy trying some different wines and tell us all about them, particularly if you are visiting wineries in far flung parts of the World.

Chris Rothery



Bomber Command Memorial



Chris is planning a tour for us on the Sunday morning (after the Dinner Dance) at 10.00 am. If you would like to take this tour please let Chris know.

Bingley Section Report

July, August and September No meeting

October



The Wine Tasting, at Keighley Golf Club, was deemed a great success, was hosted and presented by Jackie Sugden.

Ten members plus one guest were in attendance to hear Jackie

decide to start the evening off introducing us to a typical Aperitif from Portugal which was White Port with a wedge of lemon (supplied by Julie the catering manager) plus a good measure of tonic water which really got the ball rolling .

This was followed by two contrasting white Wines ...The first was an interesting Vinho Verde from the Wiese & Krohn Family in the Douro which was followed by the second White which again was interesting Gray Vasco blend from the Dao region which I particularly enjoyed.

Three reds followed with the first proving to be the best value for money of the night at £8.99.. per bottle .. An interesting three grape blend from Lisbon Castelao Tinta Roriz 40%/Tempranillo 40%/Pinot Noir 20%....Number two was in a modern looking bottle ,probably with young people in mind, from Alentejo full of soft tannins and well balanced acidity .. The final Red was a classic from the Douro a bold rich looking example of black fruits being still crushed by foot which is called 'Lagares' with a smooth succulent finish.

Our Supper was served next and the new Catering People did us proud with a good tasty Lasagne accompanied with Garlic Bread with also huge applause for a generous Vegetarian meal supplied.

Mike France kindly proposed a vote of thanks to both presenter and catering staff agreeing that it had been a great night as several placed orders with Jackie who promised to fulfil as soon as possible.

Ben Tierney



Caistor Section Report

July

Stuart Birtles made a return visit on behalf of Louis Latour, starting with a Wakefield Riesling 2016 from west of the Barossa in South Australia, which showed a petrol nose with good fruity length and dryness. Wakefield are a driving force in carbon neutral production. A Morgenhof Sauvignon Blanc 2017 from South Africa followed, pale gold, it was oily peach on the nose and had a sharp fruity length. The next white was Tamarind Pinot Gris 2017 from Marlborough matured in French barriques, it was felt to be sweet and flat in character. The last white was Vidal Fleury 2016 Viognier from Cote Roti with 10% Grenache blanc, it showed a lemony lushness on the palate to make up for a lack of nose. The first red was Chateau Peissiers Beaujolais 2016, newest of the ten Cru Beaujolais, recently acquired by Louis Latour, a pale halo around the glass, a dark red centre, some oak on the nose and a good dry finish on the tongue. We next returned to Wakefield for Shiraz 2017 from Clare Valley, inky dark with a good deal of fruit on the nose, and oaky hints from 12 months in American oak, this was delicious with spicy flavours and a soft finish. The final red was Secrets Cabernet Sauvignon 2015 from Chile, matured in French oak, gave a red fruit and caramel nose with a long dry finish on the palate. An interesting trip around the World by Stuart.



August

August is our garden party month and although the weather wasn't as good as hoped for, the warmth of the welcome from our Chairman Anne and husband Mike to their home made up for a little rain and lack of sunshine. A day of exceptional company, good food and wine, and a taxing quiz from Robin Bell.

September

This meeting was presented by two Caistor members, John Farrow and Chris Rothery, focussing on Eastern and Western Australia respectively. Chris started with Great Southern Semillon Sauvignon Blanc 2018, pale in colour with lemongrass on the nose, fruity and a very pleasant easy drinking wine. James Halliday gave it 91 points. An interesting comparison followed with the next two very different Semillon wines which were tasted together. Moss Wood Semillon 2018, a good vintage from an excellent Margaret River vineyard. Medium straw colour, full bodied with hints of stewed pear on the nose and a burst of fruit to taste. Paired with this, John introduced Brockenwood Hunter Valley Semillon 2012. Most notable was the deep colour due to age with acidity progressing to toastiness with peaches on the nose and excellent length, this is a mature white to savour, whilst being only 10.5% ABV.

Audrey Wilkinson 2015 Hunter Valley Chardonnay was the last white and from vineyards dating back to 1866, this wine from vines 35-40 years old. Careful use of French oak gave richness and structure. Typical buttery tones but not “in your face”. Halliday gave this one 95. It is difficult to control fruit production in this hot area, so these excellent wines prove it can be done.



The first red from MR was Finisterre 2014 from the late Robert Oatley, the Rosemount Estate founder. 100% cabernet sauvignon with strong cassis on nose and elegant fruit weight, well rounded and a smoothness from age. Not heavily bodied, this is a very good wine. John then showed us Tyrrells Limestone Coast

Lost Block Merlot 2013, with musty nose with a hint of mint and good residual fruit tones, softening out and aging well for a relatively inexpensive wine. We next travelled to Canberra for Clonakilla 2017 Hilltops Shiraz, a high quality wine with dark red colour and spicy nose, the taste was quite sharp and we all felt that it would age beautifully, probably up to ten years if you can afford to keep a £22.49 wine! Lastly, one of Chris’s favourites, Moss Wood Amy’s Blend 2017 made from Cabernet Sauvignon, Merlot, Petit Verdot and Malbec. Dark red with non-aggressive dark fruits and a soft mouthful of flavours that does vary year by year. Produced to be drunk now but will keep for at least five years and probably longer. John and Chris showed us some Australian wines few had tried before and most enjoyed them all.



October

A welcome return from Paul Tate-Smith who took us on a Portuguese Adventure. As it was raining cats & dogs outside, I think we all wished we were in Portugal!! Something very different to start – Graham’s Fine White Port served on its own then with ice and tonic making an unusual aperitif for a summer evening. From the Duoro Valley, colour dictates no skin or barrel contact and worth trying. Escapada Vinho Verde followed made from 4 varieties of grape which I won’t even try to spell, very citrus and very young with a little spritz, quite acidic. Altano Douro White 2017 followed, a slight diesel nose detected, citric tones, and a lighter style as the previous wines but slightly fuller and richer. Howard’s Folly was next from 100% Alvarino, grape. A very good wine with exotic fruits and good minerality. The reds began with Escapada Vinho Tinto 2016, phenomenal value at £6.50 made from a blend including Syrah giving it spicy peppery notes, combined with jammy fruits making for easy drinking. Duas Quintas Douro Tinto 2016 followed from the Louis Roeder group and a favourite on the night. Great depth of colour and flavour, handpicked grapes during a hot year and drinking now. We progressed then to port, firstly,



Graham’s Six Grapes Reserve Port, classical Ruby. Bringing an enjoyable evening to an end was Barao de Vilar 20 Y.O. Tawny Port. Packaged in a presentation box containing an unusual square bottle, one for Christmas presents. Aged in barrels for 20 years, a different and light style of port, think raisins, excellent!

Kay Rothery

Harrogate Section Report

July

It's been a while since our local branch of Majestic Wine has run a tasting for us. So it was good, in our July meeting, to get a reminder of the wide range available there – and to be reassured that the Harrogate shop will stay open at a time of change for the business.

The current manager, Rachel Walne, presented seven wines under the theme of 'Wines for a Majestic Summer'. We started with an easy-drinking fizz – Bouvet Ladubay Saumur NV – and moved swiftly on to a The latter's name is Spanish for octopus, and intended as a food-wine pairing hint, but we agreed it would probably go with most seafood.

Keeping to the summer theme, we also tried a New Zealand Chardonnay and a Provencal Rosé. But then three reds followed, which were, perhaps, a little harder to reconcile with the season – even though it was actually quite cool and raining outside! Forgetting the weather for a moment, they turned out to be good choices. Among them, the 2014 Chateau Caronne Ste-Gemme is a great-value claret at £14.99 when you 'mix six'. More Merlot than Cabernet, it's approachable now, but will probably soften further given a few more years' bottle age.

In similar style, the final wine – the 2016 Jim Barry Cover Drive Cabernet, from Coonawarra, the 'Bordeaux of Australia' – was a revelation for those of us who thought they'd grown tired of Aussie Cabernet. Surprisingly soft and medium-bodied, it's definitely a good choice for those rare warmer days.



August



A slight change to the format of our tastings is always welcome, and Mark Chapman of Concept Fine Wines gave us this with his 'France versus South Africa' presentation. We tasted four pairs of wines, exploring how the same grape varieties give different results in France and South Africa.

First, two Sauvignon Blancs – the 2017 Le Potager du Sud VdP Gascogne and the 2018 Strandveld First Sighting – showed the diversity of styles this grape can give. The French wine was light and citrusy, while the South African was equally fresh, but with more of an asparagus character. Neither could be mistaken for a kiwi SB.

Next, Chenin Blanc. The 2018 Vouvray Cuvee de Silex from Domaine de Aubuisieres was slightly off-dry with gentle pear and apple flavours and a honeyed finish, while the 2018 Cederberg Cellars seemed quite harsh by comparison with higher acidity. We couldn't help thinking the latter would have fared better if we'd tasted it by itself.

For red wine comparisons, we had a pair of Bordeaux blends and a Syrah-Shiraz face-off. In the former, many of us felt the 2015 'The Ladybird' Organic Red Blend from Stellenbosch showed more fruit than the 2017 Chateau Bernot. In the latter, South

Africa probably had the edge again, with the 2017 Diemersdal Shiraz from the Coastal Region seeming more approachable than the 2018 Domaine Cavalier from the Languedoc.

From this brief experiment, South Africa seems to give better value at the £10-£15 level. It would be interesting to see how this changes at a higher price point!



September

No meeting – we always have a break in September.

October

“Wine. It’s just grape juice, isn’t it?” This was the question posed by John Hattam and Andy Clark of HC Wines for our October tasting. Of course, they proved that wine is much more than that. They talked about the growing process, what can go wrong, the choices wine producers make, and how wine (after blood) is the most complicated liquid on the planet. They did this without turning the evening into an academic presentation, using some great-value wines to illustrate their points.



The 2017 Vila Nova Vinho Verde, for instance, demonstrated how the traditional zingy spritz of this wine style can be softened by malolactic fermentation to produce floral aromas and tropical-fruit flavours. Blending was another interesting topic. In the 2016 Signos de Origen CVRM from Chile’s Casablanca Valley, Chardonnay, Viognier, Roussanne and Marsanne come together to create a creamy-textured wine with apricot flavours and a toasted-almond finish. John and Andy explained how this can be preferable to many wines that use just one of those varieties – especially at this price point (£11.95).

We also enjoyed a shining example of the wine you get when its producers really care about every step of the winemaking process. The quality of the 2016 Windows Estate Basket Pressed Cabernet Franc/Malbec/Merlot begins in the vineyard: the vines are planted in north-south rows to make the most of the sunlight and extend the ripening time, and careful cane pruning ensures

balanced crops. Hand-picking on different dates, open-tank fermentation and hand-pressing also contribute to this wine’s character, intensity and longevity. Definitely not grape juice!

Tony Gamble



WINDOWS ESTATE

MARGARET RIVER

Christmas Time,
Mistletoe and
LOTS + LOTS
of Wine.



Notice

The Annual General Meeting of The Yorkshire Guild Of Sommeliers

All members are cordially invited to attend the Annual General Meeting of The Yorkshire Guild Of Sommeliers to be held at the Mount Pleasant Hotel, Doncaster on Tuesday 28th April 2020 at 7:30pm.

There will be a Champagne reception hosted by the Chairman followed by Dinner.

Philip Laming,

Hon. Secretary

Editor's Report

Another year coming to an end, how quickly they pass!

Hull's summer party was once again a memorable occasion, enjoyed by all.



Photos
from
Garden
Party

I wish all Sommeliers a very Merry Christmas and a Happy New 2020!

Ann Johnson

Hull Section Report

July

Rather than describe our garden party it would be appropriate to list all those who contributed to making it such a success. However, they are legion and know who they are and how much they are appreciated by those attending. Mention must be given to Nigel and Andrea Green for being such accommodating hosts and to Michael and Johanne Coupland for logistics and for their “Classic Selection” of wines. Some of the highlights were:



Vignerons de Monts d'Aubune Vacqueyras 2016 powerful Grenache takes centre stage in this southern Rhone blend and it can't be called backward in coming forward and once it's had an airing, black fruits, coffee and earthy depths tumble out of the glass. Barone Ricasoli Rocca Guicciarda Chianti Classico Riserva 2015 intense ruby red in colour, on the nose, flavours of ripe red fruit, scents of cherries with delicate balsamic and vanilla notes the palate is



voluminous with a great structure. The Grand Barossa Château Tanunda Dry Riesling 2018 wafts intense tropical fruits, lychees and a hint of rose water on the



nose but the palate is dry and not as fruity as the nose though



nevertheless has a gentle crispness. Torres Floralis Moscatel Oro is a perennial favourite and for a medium sweet fortified wine it is impeccably balanced with a medium dry finish.

August

A new speaker for us was Scott Edge of Fells who has taken over the “patch” from Chris Mooney. Scott, who is from Australia, has a long history and family connection with the wine trade and proved to be a most engaging and well informed speaker and tolerated being taunted about the World Cup though he did have the consolation of the Ashes. Viognier had the tag line of being the white wine for red wine drinkers and the Yalumba Eden Valley 2017 didn't disappoint, having rich palette weight and depth making it a really adaptable “food” wine. I often think Riesling to be a great source of value in terms of bang per buck from most countries and found the Mesh Eden Valley 2017 to be an absolute delight. Its name represents the two wine makers who combine their skills to produce a wine that represents both the grape and region at its best. Full in the mouth and zesty fresh with a finish as long as a Steve Smith innings, the clear star of the night for me. Running with Bulls Tempranillo 2016 gets an honourable mention as best of the reds, direct fruit



and very smooth. Top trivia from Scott: A survey in Australia found that 80% of wine is opened within 10 minutes of getting home. Which either seems like indecent haste or makes you wonder what they are doing for 9 minutes....

September



For a meeting held in the sumptuous surroundings of the George Inn in Barton upon Humber we welcomed John Clark of the Caistor section for a wide ranging discourse on the impact of climate on wine making and how producers are responding to the changes they are faced with. As John ably illustrated, there seems to be a few notable trends, one for moving production into cooler zones, examples included Tasmania and England, and a second for changing varieties

which can cope with higher temperatures in established areas or at higher altitudes. The first trend was wonderfully illustrated with two contrasting sparkling wines, Jansz Premium Cuvee a fresh and nutty Pinot Noir from Tasmania and the Leckford Estate Brut which has traditional Champagne grapes and classic brioche flavours with a toasted nut edge far more complex than the first and a real contender to French counterparts. For novel grapes in a region we sampled the Jim Barry Assyritko taken from Greece to the Clare Valley in Southern Australia. A higher altitude wine was the De Martino Old Vine Cinsault from the Itata Valley in Chile where the vineyards are ploughed by horse, and dry-farmed 'cabeza' vines are pruned by axe. A little light in fruit it does have a very distinct earthy character. My favourite red of the night was the Mt. Difficulty Bannockburn Pinot Noir from Central Otago in New Zealand, ripe morello-cherry flavours, it also has structure and tangy acidity, not cheap at £26 a bottle but it does deliver.

October



A welcome return for David Lawson from Chez Vin in sunny Otley who presented us with an evening of South American wines. The "twist" here being that rather than Argentina and Chile the main sources were Brazil and Uruguay. So here goes: the wines as football players, it had to happen one day...

Miolo Cuvée Tradition Brut NV from Serra Gaúcha, sparkly bright, entertaining and with enough fizz to please the crowd: Ronaldinho Gúacho. Alisios Pinot Grigio-Riesling 2018 from Campanha, oily richness upfront but sharp at the back end, a truly unusual combination: Carlos "Dunga" Verri. From the same producer Tempranillo-Touriga 2015 polished, smooth with a ripe cherry and berry flavour: Leonardo Araújo. Garzón Estate Viognier 2018 from Maldonado a solid performer with a striking peachy freshness and a terrific finish Edinson Cavani. From the same producer Cabernet Franc-Tannat 2017 full of fruit but lacking a real cutting edge: Diego Forlan. Altos Jose Ignacio Reserva Albarino 2018 also from Maldonado a true star, perhaps underappreciated by many but finely balanced and effective: Diego Godin. Pisano Chimichurri Tannat Canelones (admit it you thought of Dick Van Dyke didn't you?) very controversial full of attractive features but the tannic edge giving it too much bite for some people: Luisito Suarez.

Stephen Hussey

Leeds Section Report

July



Our July meeting was held at La Cour Brasserie in Horsforth, where we welcomed back Marta Vine with a Portuguese tasting in association with Once Upon a Vine a new wine and tasting shop also in Horsforth. Once upon a vine offered 10% discount on mixed cases ordered on the night.

Starting with a UIVO Moscatel White from the high slopes of the Duro Valley. This was fresh and clean with Lemon balm on the nose, 100% muscatel. A popular wine well received by members. price £15. The other popular choices were;

the Azulejo red 20% pinot noir an easy drinking wine from the Lisbon area. Well structured with fruit, balance and elegance. Price £10.95

Grous Moon Harvest Red 14% this was a premium wine from Alentejo. A world recognised oenologist makes this wine and it conjures up thoughts of red fruits, spices and complexity with well combined tannins, this is a soft approach to biodynamic wine making. Price £35

Marta showed us a diverse selection of predominantly young wines which proved to be an interesting tasting, she also gave us a lesson in crowd control by using a whistle to draw attention to the start of the presentation..... something we might adopt for the future!



August



Rob Hault was our speaker and Host at his newly opened tasting rooms in Huddersfield for the August tasting with cheese and Charcuterie. Rob presented a tasting around his memories growing up and working in his father's corner shop and how they slowly branched out and diversified into selling wine. This brought back memories to many of us including re living the taste of Lambrusco with Cantine di Soliera Lambrusco Gasparossa £12 (£9.50)

We started with a lovely mellow Sauvignon Blanc Honore de Berticot- France £10 (£8) inexpensive a great easy drinking aperitif wine.

This was followed by Guigal Cotes du Rhone Blanc France £14 (£11) and an Italian Valpolicella Pra Morandina £20 (£16)

Valenciso Rioja Reserva – Spain £26 (£20). This was probably the star of the evening 100% Tempranillo aged in French oak. Red fruits and soft cherry flavours with a hint of wood, elegant and silky.



Becky Feldman with our latest recruit Isaac and a doting Val Carr our treasurer.

September

The Wine Gang Event – Autumn Fest Leeds

We were invited as a group to attend this event and take a table to promote Yorkshire Sommeliers along with 15 suppliers of wine and related products, pop ups and master classes.

I have to say it was a wild card and honestly, I've done more promotional events that have been a waste of time and considerable effort so initially the enthusiasm just wasn't there. An invitation for drinks at John and Becky's brought me, Trevor, Kenny and Janine together and quite a few beverages later, I mentioned the Wine Gang event, John was immediately hooked and had enough enthusiasm for all of us, he also roped in Zander to assist on the day and baby Isaac came to pull the crowds in. So, there we were with 5 days to go arranging business cards, posters etc. the big question why would people come and talk to us when we had no

wine? Answer: we offered to man a stand and front up the Wine Gangs presentation wines, talk about the wines and by the way have you heard of the Yorkshire Sommeliers..... we had a great day with 40+ signing up to our emails and from that a slow drip of potential new members getting in touch to find out more. We are of course, ready on 'stand by' for the next Wine Gang event in Leeds.

Molly Eastwood



September



An additional meeting in September saw us gathered at a new venue, Once upon a Vine in Horsforth. We were comfortably and informally accommodated in the wine shop itself surrounded by some very unusual wines indeed. The wine shop and deli are owned and run by Simon Cox who is a wine educator and sommelier at the hotel du vin in Harrogate and Richard who looks after the day to day running of the shop.

The subject was high quality wines from South Africa and Simon began by outlining some points of the wine making in the country. Post-apartheid, the export market opened up and wine making improved, particularly chenin blanc which had previously been used for distillation.

We started with a sauvignon blanc, Oyster Catcher 2017 from Cape Agulhas. The cape doctor wind which blows in this region enables Sauvignon to be grown successfully with minerality and freshness, somewhere between France and New Zealand in style.

Wine number two was a Riesling from Elgin, Oak Valley Stone and Steel 2018, again a cooler climate perfect for Riesling. Typical slight petrol on the nose and presented in a traditional Alsace bottle. Excellent.

Third was a chenin blanc, Carl Everson single estate 2016, oaked, deep yellow and rich in taste. Very complex wine, toasty, vanilla very good. From the Slanghoek area. Expensive at £24.50 but very worth it.

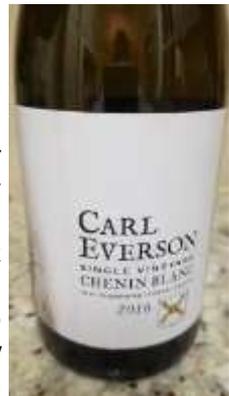
Next, we tasted an Oak Valley Sound of Silence pinot noir 2017 from Elgin. In some parts of SA, it can be too hot for pinot but this wine is from cooler areas up a mountain and facing away from the sun. Light colour, low tannin slight oak and lots of fruit. Well liked.

Then we tasted a merlot/cabernet franc blend. Superb blackcurrant nose, very dense – a big powerful wine very French in style. From Franschhoek (French corner) and again a cooler climate

Our last wine was a Syrah 2016 Boschkloof from Stellenbosch. Very much like a northern Rhône in style with good acidity, a complex wine for keeping.

A wonderful tasting accompanied by cheeses and charcuterie, very informal and great fun. Simon was a very knowledgeable presenter and allowed us to talk about the wines in a very relaxed manner. Not a venue for lots of people as it is quite small but a very good one at that. We enjoyed perusing the shelves and many purchases were made!

Lorraine Collett



October



Steve Nuttall from Wayward wines in Chapel Allerton The Olive Mediterranean bar and grill, Chapel Allerton presented some of his "Alternative Loire and Ardeche wines"

Before I talk about the wines a short word about Wayward, this is a small shop specialising in authentic wine

from independent producers, who use natural wine making techniques, working organically often bio-dynamically and with minimal intervention. Wines are available from a daily changing list by the glass, as well as cheese and charcuterie from local providers to snack on. Steve was a very knowledgeable and interesting presenter.

Mikael Bouges 'La Pente DE Chavigny' 2018 sauvignon Blanc/ Touraine, Loire 13.5% was a light crisp and clean with a hint of lemon balm, a steal at £16

A definite alternative wine was Noella Morantin 'LBL' 2016 Sauvignon Blanc, Touraine, Loire 13.5%.

This was orange in colour naturally produced by the fermentation process, with hints of a marsala and sherry, I would describe it as a 'marmite' wine you just love it or hate it. Price£31

Le Mazel 'Cuvee Briand' 2015 Grenache/ Valvinières, Ardeche, 12.3% price £19.50 [Fermented with native yeasts, unfiltered & unrefined with no additional sulphites.](#) the fruit is spicy with a delicate floral nose along with allspice and cloves. It was recommended to accompany rillettes and pate.

Mikael Bouges 'La Pointe' 2017 Gamay/ Touraine, Loire 13% price £25

Fermented with native yeasts, unfiltered & unrefined with minimal additional sulphites. La Pointe is from 80-year-old vines. The grapes undergo traditional press and maceration which gives lots of peppery red fruit, also structure and depth. The wine is racked off to spend 12 months in old barrels before bottling and shows great purity and minerality.

Noella Morantin 'Cot a Cot' 2017 Malbec/ Touraine, Loire 13% price £25

Fermented with native yeasts, unfiltered & unrefined with minimal additional sulphites from 60-year-old vines. Fermentation is in fibreglass vats with alternate layers of de-stemmed and whole bunch grapes which yields measured levels of tannin before 12months in old barrels. The result is a smooth soft texture to this wine with lots of dark forests fruits and notes of cacao. We were advised to give it time on opening to allow its generous, rounded and stable qualities to develop.



Molly Eastwood

Scarborough Section Report

July

We were joined for the first time by Scott Edge of Fells Wines, who brought along our old friend Chris Mooney who had come for the cricket! As an Australian himself, Scott was keen to show us the direction in which new Australian wines are travelling.

We began the evening with a meal of sea bass and ratatouille with a very pleasant Sicilian Pinot Grigio from Sainsburys.

Our tasting consisted of a sparkling wine, 3 whites, 3 reds and a dessert wine.

A number, including the excellent Jansz Cuvee were from Tasmania, a region of increasing importance in Australia. The pick of the whites was a Hill Smith Estate Eden Valley chardonnay, with very little of the characteristic oak. I preferred a Viognier from the same area. The Mesh Eden Valley Riesling was very powerful. The was very powerful. A wag described it as having a 4* nose. The pick of the reds was Cabernet Sauvignon / Shiraz from Yalumba. There was also a very pleasant Tempranillo called Running with the Bulls from the Barossa Valley in South Australia. This had spent some time in Hungarian oak barrels. These are becoming increasingly popular in Australia.

The dessert wine was Yalumba late harvest Viognier.

All the wines were, I thought, very restrained for New World. The aim is to produce wines comparable to the best from Europe. My thought was why? Why not try to be more different?

This might just be for the export market. Scott told us that 98% of wine in Australia is opened within 10 minutes of it getting through the door. He also said that the most popular wines there were from New Zealand!

A super evening from Scott and we hope to have him back again soon. Chris is always welcome.

August

We met again at the Scalby Village Hall for a Hog Roast and plenty of wine. The afternoon passed in a very pleasant manner and we even had some sunshine. Well done to all the committee for organizing everything so well.

September

This evening was devoted to favourite wines from members. We started with a pleasant Sauvignon Blanc and Scarborough fish and chips.

Our tasting consisted of 2 whites, a rose, 3 reds and a dessert wine. All were well presented by members.

John Atkinson presented a Muscadet from Sevre et Maine – not one of his Beaujolais reds. This was followed by Simon who presented an excellent Villa Wolf Pinot Gris from Germany.

A Hopley rose from Austria was presented by Howard. You may know that he is not usually a fan of rose wines, and so it was proved, as ne changed his mend when he tasted it again!



Mark presented a Bardolino in memory of his Italian father. I was a little disappointed in this particular bottle as it is usually a favourite of mine. Maybe it just tastes better when you are sitting by Lake Garda.

Our Chair, Bob, presented an excellent Cederberg Shiraz from South Africa. He had come across the vineyard whilst cycling through South Africa. It is available from Waitrose, and it was pointed out that this is a Vegetarian Friendly wine. Quite a rarity I have found.

The star wine of the night was The Full Fifteen, an Australian big red from Laithwaites, presented by Philip who was given a bottle of wine as a prize. It was full bodied, and yet very fresh and smooth.

However, the best wine, in my opinion, as I presented it, was a Bon Courage Late Harvest Gewurztraminer. Not over sweet, but a great delight and a reminder to me of many tastings with Tony Fox. Interestingly, this was the only wine of the evening which needed a corkscrew!

Many thanks again to all the members who stood up in front of everybody to talk about a wine they enjoyed. I look forward to a similar evening next year.



October

For our October meeting we returned, after an absence of a few years, to our local Wm Morrisons supermarket to taste a sample of their wines. They were introduced by Matt Canton from Morrisons.

We started the evening with excellent fish and chips at their café.

All the wines were Morrison own label wines, and all were excellent examples of the type. We started with a Cava and a Champagne, both very pleasant, and the latter was perhaps my favourite wine of the evening. We had excellent Chablis and white Burgundy and an unusual Italian Torre di Chieti Pecorino. These were enjoyed by all. They were followed by a Pinot Grigio rose, which was not to my taste; it was a little sweet. However, it was an interesting colour. The grape is grey/blue, rather than red, but does transfer colour if the juice is left in contact with the skin.



This left us with a group of excellent reds. We started with a Toscana 2017. I enjoyed this very much, but we all preferred their Marques des Los Rios Rioja Crianza 2016. This was a steal at less than £7 a bottle.

The star wine of the evening, just, was a Gran Montana Malbec Reserve 2017. Described as full bodied and tasting of Blueberry and Bramble.

Matt arranged for us to have a 10% discount on wines, and there were many takers. I bought some rioja myself.

The only disappointment was that we did not learn too much about how Morrisons purchases wines, or their relationship with winemakers. Similarly, we did not discover whether they have grades of wine.

A very enjoyable evening. Wm Morrisons will be added to my list of places to go for wines and spirits on the evidence of this evening.

Paul McCabe

Sheffield Section Report

August

Wines of Margaret River – Chris Rothery

Back in August, Sheffield welcomed the Chairman of the Yorkshire Sommeliers, Chris Rothery, to present wines from the Margaret River region of Western Australia. The Margaret River region has a reputation for producing some of the best wines in the world, although it only accounts for 3% of the total wine production of Australia it does occupy 20% of the premium wine market. Chris brought some great wines and gave a fab tasting filled with first hand anecdotes of some of the wineries from which the wines presented were made. And so to the wines and we kicked off with a delicious 2018 Semillon. The grapes for this wine are hand harvested and the fermentation is temperature controlled to a maximum of 30°C. Very pale in colour with some apple and pear on the nose. On the palate, very fresh with good acid and length. A lovely starter for £16.99. England cricket legend Sir Ian Botham launched the first vintage of his wine in 2001 after 17 years of trial and error with wine maker Geoff Merrill. We tasted the 2017 76 Series Chardonnay. Creamy in colour with a touch of vanilla on the nose and a nice creamy mouth feel again with vanilla on the palate – a perfectly drinkable chardonnay at £10.99. My final pick of Chris's wines was the 2016 Cabernet Merlot made by Vasse Felix, the first established winery in Margaret River. The winery was established in 1967 with the first vintage released in 1971. The wine has a ruby red colour with plenty of oak on the nose. To taste? Rustic with a drying finish and available for £12.99 a bottle. A great tasting from Chris and we hope to welcome you to the Sheffield section again soon. All of the wines presented were sourced from either Marks and Spencer, Waitrose or through Sandhams.



September

Spanish Wines from Lesser Known Grape Varieties – Richard Goodacre

Fellow Yorkshire Sommeliers member Richard Goodacre returned to the Sheffield section to present wines made from lesser none Spanish grape varieties. A fantastic tasting from Richard with some great wines and stories. And so to my top picks from the tasting and first a white wine named O Luar do Sil made at Pago de los Capellanes. This 2018 wine made from the Godello grape is pale gold in colour and has peaches and mango on the nose. On the palate it has excellent length with plenty of fruit and an acidic finish. The Godello grape for this wine, which is thin skinned and prone to rot, is grown on granitic soils and benefits from a microclimate, which helps maintain a constant warm temperature. The first wine I've seen with a glass stopper! Next to 2 red wines and first a 2015 Rioja from Sierra Cantabria made from the Garnacha grape and aged in French oak. Plum red in colour with red and blackcurrant on the nose and in the mouth smooth and spicy with good fruit and acid balance. A delicious wine and interesting with it being a Rioja made from a sing grape variety and one which is usually used for blending and to add alcohol. Finally to Priorat and a 2015 wine named Humilitat made by Frank Massard



from the Carifena (Carignon) grape. This deep plum coloured wine has an intense sour cherry nose and is complex on the palate, but it is well balanced and has a good length. Again the soils are granitic and the grapes are grown on terraced vineyards but are at altitude so exposed to a cooler climate. The wine is fermented in French and Slovenian oak which accounts for its complexity. Thanks again Richard for a great tasting – you are welcome back anytime.

Thomas Darby

October

The Sheffield Section held what is becoming an annual event for them, a dinner cooked by the catering students of Barnsley College in their restaurant The Open Kitchen. The evening started with a champagne reception accompanied by canapes and followed by a 5-course dinner of wonderful and unusual dishes accompanied by wines served by the students but chosen and bought by the Section Chairman, Mick France. The result was a lovely evening of superb food,

wonderful wines and good company, well worth repeating every autumn.”

Sarah Whale

Sheffield Section continued on page 30

Whitby Section Report

July



Sanders Yard, lovely as always and seeing as I missed the May meeting it is so good for me at least that it is here so soon after. Richard Goodacre was our presenter for the evening presenting his selection of Italian wines on what has been a lovely sunny day and still is this evening here in Whitby. Our menu for this evening following the Italian theme was Canapés on arrival always very

welcome, followed by the starter which was Caponata which consisted of a warm aubergine olive and tomato salad served with toasted ciabatta. The main course was Lasagne al Forno made from locally produced beef accompanied by a dressed green salad and garlic bread. Pudding was a peach and almond crostata served with delicious vanilla mascarpone cream followed by tea or coffee.





Our first wine was entitled Guess The Wine, now there was a challenge after Richard had discussed the delightful (not) Lambrusco that we all drank years ago and much to our surprise there is life with Lambrusco instead of life since Lambrusco !! Sure enough the welcome wine was a pink Lambrusco and very nice it was too. It was 11% strength and retailed at £14 per bottle. Apparently aubergine is a

difficult food to match wine with but the Villa Mura Malvasia 2018 IGT Veneto went superbly with our starter course. In all we tasted 7 wines the dearest being the pudding wine at £22 which was a Recioto di Soave 2010 DOCG. All the others we tried were of an average price of £11 per bottle, so very good value for money and all went well with the menu. Sanders Yard always do us proud and make us so welcome too.

We always enjoy Richard's talks as he is a wine educator and certainly is very knowledgeable with humour too. The evening ended with the usual raffle of two prizes which I didn't win again. I feel I need to tell you all when I don't win as the Whitby section think I win every time, so just for the record you understand !! It's all good fun and long may it continue.

Sue Canty

August



The Whitby section were delighted to return to Lythe Village Hall for their August meeting. It is always pleasant to go out to Lythe on a summer evening. John Atkinson of the Scarborough Section shared with us his love of wines from Beaujolais. Having said that all his wines were from different regions but Beaujolais wines were his great love. We started with a Cremant, a beautiful summer drink and one which was enjoyed by everyone. The intermediate wine was a Macon Villages from 2017. This proved a little acid for our palette's. The smoked mackerel starter was accompanied by a Vine Classe, this was an excellent pairing. We then moved on to the main event, the Beaujolais. First a Beaujolais Chiroubles from the central massif. Low in tannin, light and very drinkable. This was followed by 2018 vintage and then a Bertrand from Moulin –a-Vent a cru village in the region.



Beaujolais is definitely not my taste but all around me there was great appreciation for the wines and for the enthusiasm of the presenter and his knowledgeable, unpretentious, manner. We ended with a 2016 Muscat which proved even too sweet for my love of dessert wines. An enjoyable evening was shared by all.

Janet Peake

September

As John Heywood said (as long ago as 1546) "It's an ill wind that blows no good" .

Our "ill wind" experience was being let down at very short notice by our presenter - through no fault of his own.

Faced with this dilemma and the prospect of having to do an improvised presentation himself, our venerable Meetings Organiser (and Secretary) Colin Livsey had a brainwave!

With the help of Stuart Vass of York Wines Colin entertained us with a lovely selection of Italian wines suggested and supplied by Stuart to complement our (vaguely) Italian cuisine at the Sanders Yard Bistro.

Our welcome wine of Rosa Croina Spumante from the Valpolicella region was a perfect match for our canapes, followed by a Friuliano (a variety of sauvignon) from the Petrucco family near Verona. They produce, on average, only 100,000 bottles - and we had three of them!

The two starter wines - a Pinot Grigio from Verona (with delicate lemon flavours) and a Pecorino from Abruzzo (dry flavours of oranges and bananas) were perfection in a glass with our roasted butternut squash, caramelized onion and feta tart.

Our main course of salmon in watercress sauce with all the trimmings was a challenge for the red wines. However, a Montepulciano d'Abruzzo (from vineyards stretching back to Roman times) and a Zinfandel (aka primitivo) both did the trick - especially the latter.

We concluded with a pleasant surprise of a lovely sweet Soave (hints of apples and pears) and an ideal companion to the blackcurrant sorbet in brandy snap baskets with tropical fruits. Voila!

A truly serendipitous evening, thanks to Colin and that "ill wind".

Fred Richardson

October

Some 32 of us congregated at The Stables at Cross Butts, on the edge of Whitby,



where we were presented with a selection of wines from Eastern Europe and the Eastern Mediterranean, by William Tilling, of Firth & Co, Wine Merchants of Northallerton (<http://www.firhandco.com>). Will, a geographer in an earlier life, provided us with an informative guide to the areas from which the wines came, together with their long and sometimes turbulent viticultural histories. The wines we tasted

came from Romania, Hungary, Bulgaria, Lebanon and Italy. They had been chosen by Will to fit well with the menu (locally shot wood pigeon, farmers' chicken with smoked bacon, and chocolate and maple mousse with raspberry).

It was an interesting evening, most of the wines being unfamiliar to most of us and some quite challenging.

We were all impressed by Astoria's Bianco Fashion Victim Spumante, which was a good quality prosecco in all but name (and price). For me the pick of the rest was the Domaine des Tourelles 2015 from Lebanon's Bekaa valley. The low point in the evening came during the taxi ride home. The driver told us that Whitby Town had lost its replay against Stourbridge that evening, bringing to an end a promising possible FA Cup run. No amount of wine, however good, could quite compensate!

Nick Tilley

York Section Report

July



Unfortunately, York Section was let down for the 1st July meeting by the both the venue and the presenter - not planned, but it did give us a headache at the time! To the rescue, The Pavillion Hotel and David Lawson of Chez Vin in Otley. David gave us a selection of Moldovan wines, with one or two Romanian samples thrown into the mix. What a surprise it was - not knowing what to expect, but as

Sommeliers we were up to trying anything and everything! We weren't disappointed.

Moldova has been making wine for centuries, although having Russia as a ready market (not forgetting their sanctions) not much wine came our way. David told us how he was approached by a Romanian who offered to sell him some wine. "Dodgy deal" springs to mind, but no, all above board and David has been buying from him ever since. Nearly all the wines were in the £10 to £12 region and they can't have been too bad because David took £800 worth of orders!

We started with a refreshing Bostavan DOR Rosé Brut (Pinot Meunier & Pinot Noir). Two whites, one a fresh, well defined Sauvignon Blanc from the same winery (Château Purcari) as an intense ruby coloured, full and fruity red called "Freedom" made from three indigenous grape varieties, which commemorates Moldovan freedom from communism. This was a little more at £18.99 but worth every penny.



We tasted two more blended wines from the Moldovan Bostavan vineyard: a complex Traminer-Chardonnay and a Rara Neagră-Cabernet Sauvignon with good length. To complete a set of six award winners, we enjoyed a nod to the 15th-century Transylvanian Count with a Legend of Dracula Fetească Neagră. Now the market is opening up, we could be hearing much more from Moldova and

Romania in the future with their offering of fascinating and authentic wine styles based on a long-established history.

Marjorie Gabbitas

August

Linda Harrison very graciously hosted this event at her beautiful home, assisted, occasionally, by our Chair Mike.

The scene was set, the chairs in the garden, the hog roast almost ready, and we waited for Terry Herbert to regale us with his stories and tempt us with his wines.

At the very moment that Terry stood before us and opened the first still wine the rain came, it persisted for the next hour as he valiantly continued his presentation, ending only as he finished his last. I understand that Terry can now be found touring the Middle East where his rain making talents are in great demand.

Reception :



Cremant de Limoux 2013 Blanc de Blancs Brut, La Matte, Domaine J.Laurens. 60% Chardonnay, 30% Chenin, 10% Mauzac, aged sur lies for 30 months, zero dosage.

Whites :

Chrome Yellow Semillon 2017, Coastal Region, South Africa, Strange Kompanjie. 100% unfiltered Semillon from old bush vines, first planted in 1930.

Minervois Blanc 2018, La Coste, Domaine Cros.

Intriguing blend of Grenache Blanc, Grenache Gris and a soupçon of Muscat a Petit Grains.

Rose :



Clos Bagatelle St. Chinian Rose 2018, Le Secret.

50% Mourvèdre, 40% Cinsault, 10% Grenache. Food friendly, exclusive here but seen in top French restaurants, unusually this has barrel fermented and vinified for 5 months.

Red :

Minervois 2018 Vieilles Vignes, Domaine Pierre Cros.

100% old Carignan, which is against local protocol and tradition as befits this Vignerons Militant, oak aged for a smoother flavour and rounder finish.

Chateau Raissac Cuvee Gustave Fayet 2012, Pays D'Oc. Languedoc goes Bordeaux blend, 70% Cabernet Sauvignon, 30% Merlot, aged in new oak barriques for 12 months.



As Terry hurried away to dry his clothes the sun crept out, and we enjoyed our hog roast accompanied by copious Muscat Blanc Sec 2016, Pays D'Oc, Clos Bagatelle (100% Muscat a Petit Grains) and Percheron Shiraz/Mourvèdre 2017, Western Cape, South Africa (70% Shiraz, 27% Mourvèdre, 3% Viognier).



September



Marjorie Gabbitas ran a Call My Bluff night at Middletons Hotel, asking “can you tell your Auslese from your Ella Valley?” Last years challenge was won by a single point (seriously the winner scored one point!) and this year saw a sudden death tie break, which went to 3 questions before the teams could be separated.

We were teased by three descriptions of the wines before us from Marjorie, Mike Harrison and Jason Valentine (who treated us to a display of his thespian abilities during his Australian Shiraz), of course only one could be true, but all seemed equally plausible. We inspected, we swirled, we sniffed, we gargled, a few even spat (but only a few); then we deliberated in our teams, sometimes with three different opinions for the one wine.

Our sparkling pink reception wine proved to be **Cava**, not Champagne, Prosecco (which only this year has been reclassified to permit Rose), or Cremant. The still wines were all single varieties, allegedly this made it easier; fruity, smokey **Picpoul**; that chameleon of grapes, **Chenin**, lanolin and ripe pears from South Africa; a Spanish **Grenache** rose that crackled with pomegranate and cranberry; a light fruited, earthy **Brouilly** from Beaujolais; Chilean **Cabernet**, meaty with deep dark damson fruits; finally a spicy Californian **Zinfandel** with lingering chocolate notes. Obvious in hindsight! All the wines were sourced from the Wine Society.

A chance to flex the tasting faculties, logic versus gut instinct, cajoling your team members to your view or being persuaded to theirs, with a smile at the end, and a general call that we do it all again next year.

Larry Murray



A surprise tasting experience!

We were nearing the end of an epic 3 week cycling trip in Southern Africa taking in Botswana, Namibia and South Africa and had just had breakfast at a campsite in the Cederberg Wilderness area 250km North of Cape Town. The baboons were circling hoping to get some of our breakfast but were unlucky as Andy, our big African driver, cook, tent pitcher and all round fun guy managed to frighten them off by making weird baboon type noises. Andy had endeared himself to all of us by his great driving, wonderful food, hard work, and laidback African style with his catchphrase 'Relax, no problem, this is Africa'



We prepared our bikes and set off along dusty gravel road to climb over the Uikyk pass and descended into the Dwarsrivier valley, a popular walking and climbing area when we came across something unexpected, a vineyard. Having an interest in wine and with my son Ollie, 2 Austrians and a few Americans and Canadians we insisted on a visit and Bevan, the guide duly organised it for us. The Cederberg winery is the highest vineyard in South

Africa at over 1000m and some distance north of the famous areas of Stellenbosch, Paarl and Franschhoek. They grow Cabernet Sauvignon, Syrah, Chenin Blanc and Chardonnay grapes, we tasted all 4 and a blend of Cab Sauvignon and Syrah which were all excellent and good value. Bevan got in touch with Andy to fetch the truck so we didn't have to cycle back but unfortunately I could only purchase a couple of bottles as we were due to fly back home 3 days later.

For those interested, this is a unique virus free environment due to the cold winter winds from the North West, the climate is cool Mediterranean type, there is some winter rainfall but no coastal influence and the soil is sandstone and granite with a high acid content. The wind direction is important and the vines are planted in rows to reflect this, this keeps viruses down and the cool dry summer controls fungus. They use guinea fowl to control insects but they do



have some problems with Baboons as we did! The grower is David Niewoudt.

Having drunk the 2 bottles in the months after my return I searched for this wine on line but found it quite expensive, however then by chance on a visit to a Waitrose branch (there isn't one in Scarborough) I came across it again. The Waitrose version is not quite the same but is 2017 Shiraz which is young fruity with a hint of spice and is available at £8.99 so very reasonable for an unusual wine.



Those who know me know that I am a keen cyclist and have visited many parts of the world with my bike and I have done presentations for the Scarborough branch on 'wines from places I have cycled through' Cycling is a lovely way of seeing a country and certainly gives you a thirst and appetite to taste the local food and wine.

Bob Heaps

Sheffield Section Report (continued)

October

The interesting tasting was presented by John Atkinson of Scarborough who mostly used wines which he and his wife had brought from France. The tasting focussed on two wine regions of France – Bourgogne (white wines) and Bordeaux (red wines). All 5 of the red wines were cru drawn from the 10 crus. The wines were as follows;

Wine	Maker/Merchant	Grape	Abv %	Approx. Price
Crémant de Bourgogne	LIDL Supermarket	Chardonnay 94% Gamay 6%	12.5	£7.99
Mâcon Villages 2018	Élodie Duprés	Chardonnay	13.0	£9.99
Bourgogne 2016	Nicolas Potel (was exclusive to Majestic Wines)	Chardonnay	12.5	£14.00
Saint Amour 2016	Domaine des Vignes du Paradis.	Gamay	13.0	£9.50
Fleurie 2012	Chateau de Beauregard (Joseph Burrier)	Gamay	13.0	£12.50
Julienas 2017	Domaine Bertrand. Les Fouillouses	Gamay	12.5	£10.50
Morgon 2017	Chateau de Grand Pre.	Gamay	13.0	£10.50
Moulin au Vent 2015	Chateau de Chenas. Thesaurus	Gamay	14.0	£13.00

Of the white wines the 2016 seemed to be the one preferred by attendees. Of the red wines opinion was somewhat divided between the Sant Amour 2016 and the Moulin au Vent 2015 with the latter just winning the vote by attendees.

Keith Harrison & Steve Beatson.

Future Programmes

Bingley

15th October **Jackie Sugden** Grassington Wine Shop Iberian Peninsular Wine Spain & Portugal

Caistor

11th November Our retiring Chair, Anne will present a tasting of some of her own favourite wines.
Stallingborough Grange Hotel

7th December tbc

13th January AGM Stallingborough Grange Hotel

Harrogate

19th November **Amanda Sutcliffe** Corney and Barrow

3rd December **Festive Supper**

14th January Speaker to be confirmed

11th February **Ben Robson** of Bat & Bottle

Hull

12th November **Adam Ketteringham** Corney and Barrow A selection of pre Christmas Wines

9th December **HC Wines.**

13th January 2020 (**provisional**) - AGM and Chairman's night

11th February **Emily Rowe**, Majestic – trends in the wine industry for 2020

All at Kingston Theatre Hotel

Leeds

11th November **David Lawson** Chez Vin Roming through Romania Almathea, Greek restaurant, Adel

9th December **Paul Tate-Smith** Derventio wines Weetwood Hall Headingley LS16 5PS

14th January The Wine Society Walk around tasting 'the joy of wine' Venue Leeds Town Hall
Please note no meal on this occasion

10th February **Gill Young** member Grapes grown in places we don't expect. The Manor Golf club, Drighlington BD11 1AB

9th March **Amanda Sutcliffe** Corney & Barrow To be confirmed

Scarborough

4th November Tapas Evening Boston Hotel

2nd December **Paul Tate-Smith** Champagne tasting

Sheffield

25th November **James Grant** Birkman Cellars

December Event **Gin Tasting**

20th January **Keith Harrison** Sheffield Member

24th February **John Clark** Caistor Member

Whitby

18th November **Geoff Walker** Geoff Walker Wines The Ellerby Hotel

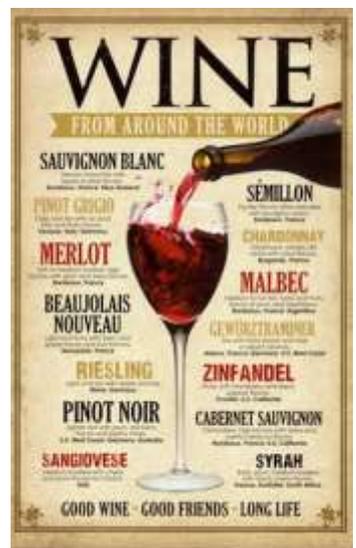
16th December **Nigel Green** Black Tie The Saxonville Hotel

York

9th January No Meeting

3rd February **Stuart Calder** Latest French Wine Trip York College Dringhouses

2nd March **Paul Tate-Smith** South America AGM at The Grange Hotel Bootham





- 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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