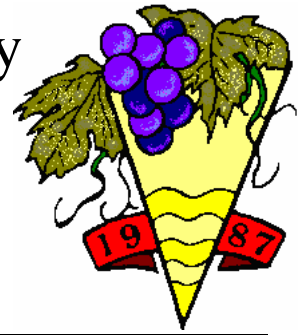


Whitewater Valley Wine Society



*Tasting venue:
The Raven Hotel, Hook, RG27 9HS*

Secretary: Keith Cooper, 07976 272822

Wednesday 9th June 2010

**Sergio De Luca & Victor Chapman
of Enotria - Wines of Italy**

Venue: The Raven Hotel, Hook, RG27 9HS

Welcome drink from 7.45pm.

Tasting starts 8.00pm.

Cost £12 members, £15 non-members.

Book early for this month's tasting, as this promises to be a very special tasting indeed!

We are delighted to be able to welcome both Sergio De Luca and Victor Chapman of Enotria, one of the UK's leading wine importers and distributors.

Founded in 1972, Enotria quickly established a reputation as the UK's leading importer of Italian wines, a reputation it still enjoys today. Since then, Enotria has greatly expanded its portfolio and now features over 200 producers and 1,500 wines from most of the world's leading wine areas. In terms of volume, they sell over 100,000 bottles of wine every day.

Sergio De Luca is one of the UK's leading experts on Italian wine. We are indeed privileged that he has arranged his schedule to be in the UK and will therefore be able to share his vast experience with us. Sergio trained as a winemaker in his native

Italy. For the past 25 years he has been responsible for buying Italian wine for Enotria, and is widely regarded as the pre-eminent Italian authority in the UK wine trade.

Victor Chapman trained in hotel management here in the UK. He worked for many years as a sommelier and General Manager in restaurants and hotels in Canada, the USA, Australia and the UK, including De Vere, Marriott, Fairmont, Loch Fyne and Itsu Sushi Restaurants.

Victor commented to me: "With a healthy addiction to wine, I'm fortunate and always keen to source the best wines for my customers. Enotria has a very strong and passionate team who offer particular strength in Italy as well as many other regions."

Together, Sergio and Victor make a great team. They've put their heads together to assemble what they believe is an especially good flight of wines, including some of the best gems that Enotria has to offer from several of Italy's leading regions.

Tastings of Italian wines are always the most popular with our Society. This month's should be no exception!

Please book in advance for the June tasting, by calling Secretary Keith Cooper on 07976 272822 or e-mailing him at kcooper.medlar@btinternet.com

Bookings are open to fully paid up members only until Saturday 5th June, on a first come, first served basis. Bookings will be accepted from both members and guests from Sunday 6th June onwards, assuming places remain available.

And members please remember to bring your glasses!

Book now for the Society's BBQ on 2nd July – see separate flyer!

Tasting Report: Simon Taylor, Stone Vine & Sun – report by Barbara Jones

Simon Taylor first presented to our Society in 2006 and it was a pleasure to welcome him back last month. Simon set up Stone, Vine & Sun with a commitment to selling wines that truly reflect the land they are grown on. They endeavour to buy directly from independent, family-owned producers who have a genuine passion for the wines they produce and whose wines are rarely available through larger suppliers.

Our starter wine – **Badenhost, Secateurs Chenin Blanc, Swartland, 2009** [14%, £7.65] was a typical South African chenin blanc, honeyed on the nose with flavours of pineapple and marzipan; it had good texture and weight and was reasonably priced for quality. Then came the first of the eight wines selected for the evening – a **Fryer's Cove, Sauvignon Blanc, Bamboes Bay, 2009** [13.55, £9.45]. Pale lemon in colour, this wine had a light, floral nose with typical sauvignon 'greens' – apples, gooseberries and grass and made definitely in the French, rather than New Zealand style. It was crisp and had a spiky acidity, mineral elements and a long finish. Our next white - a **David Niewoudt, Ghost Corner Semillon, Elim 2007** [14%, £12.15] had a strange initial nose [wet stones?] with hints of unripe fig on the palate. Simon suggested that it might go well with asparagus! The oak was subdued; there was a stony minerality and long length – reminiscent perhaps of a Hunter Valley Semillon – a serious food wine! Our last white wine was an **Ataraxia, Chardonnay, Western Cape, 2008** [14%, £12.15]. This was full of honey and butter on the nose, with pineapple and butterscotch on the palate; clean with enticing hints of vanilla. Apparently it was one of thirty five star wines of its year and according to our presenter by far 'the best of its type at this price in the UK' [prices quoted include a Society discount].

Our first red was a **Spookfontein, Merlot, Upper Hemel and Aarde Valley, 2006** [13.5%, £8.55]. Whilst cherry red in colour, this wine was not deemed typical of its grape, but typical of South African estates; the tannins were softening on this robust fully ripe wine – good with food! This was followed by a wine from one of the top five estates – **Cape Chamonix, Pinot Noir Reserve, Franschoek, 2008** [13.5%, £11.66]. Lighter in colour than the previous wine, it had typically French nuances, with flavours of coffee and tasty red fruits – definitely understated! The next wine was South Africa's own creation – an organically grown **Bon Cap, Pinotage, Eilandia, 2006** [14%, £8.55]. It had soft tannins and was a big and robust wine, far better than many suspicious of the blend of pinot noir and cinsault would believe! Our penultimate wine was another blend [of five varieties] – a **Solms, Hiervandaan, Western Cape 2005** [13.5%, £11.93] - that worked harmoniously together to make a well balanced wine that was smooth, soft and mellow, with a dry finish. It will age well! Our final wine was a Bordeaux blend, a **Creation, Cabernet Sauvignon/Merlot/Petit Verdot, Walker Bay, 2007** [14.5%,£13.5], the most expensive wine of the tasting. This had a dense blackcurrant colour and a 'veggy' nose; it was a cool, fresh and elegant wine with well integrated tannins. It is still young and will get even better!

Our thanks go to Simon for a superb selection of wines not available in major supermarkets. His passion for wine was clearly evident and those present certainly had their knowledge of South African wines enhanced.

Future Programme for 2010 – all at The Raven Hotel unless stated

Friday 2 nd July 2010	Society BBQ at The Phoenix Inn, Hartley Wintney – <i>book now!</i>
Wednesday 14 th July 2010	Favourite wine selections, presented by Society members
Sunday 15 th August 2010	Society Garden Party at Winchfield House, Hartley Wintney
Wednesday 8 th September 2010	Alun Griffiths from Berry Brothers & Rudd – Rhone
Wednesday 13 th October 2010	Sarah Ahmed " <i>The Wine Detective</i> " – Australian Regional Heroes
Wednesday 10 th November 2010	Anne Linder, Laithwaites
Wednesday 8 th December 2010	Christmas tasting

***Please don't forget to book for this month's tasting!
To book, please call Keith Cooper on 07976 272822
or e-mail him at kcooper.medlar@btinternet.com***

And members please remember to bring your glasses!