

May Newsletter 2024

Upcoming Meetings

Tuesday 7th May: 8:00pm Village Hall: 7 of the 'most 100 awesome wines'

From Kirsten TD

For this month's meeting we will be tasting 7 of the Association of Wine Educators "100 Awesome Wines" of 2024 (<https://100wines.wineeducators.com>). Presenting the wines to us will be a well known friend of the club Vivienne Franks.

Vivienne has an MA in French and German. Her background in food buying for a major retailer, led her to develop an interest in wine. This interest grew into what has now become her passion. She has an enthusiastic approach to organising informative tastings for wine clubs, members of the Trade, restaurants and retailers as well as running informal events for private and corporate clients.

Vivienne has travelled extensively throughout the world's wine regions, recent trips include North and South America, South Africa, Italy and France. Vivienne is a CIVB International Bordeaux Wine Educator, and is a member of the Confrerie des Chevaliers du Tastevin at the Clos de Vougeot in Burgundy, and a member of the Confrerie St Etienne in Alsace. She is a Senior Judge for The International Wine Challenge (IWC) She is a Panel Chair and Jury Member for various Concours in Europe, including Strasbourg, Sierre, Frankfurt and Berlin.

Vivienne is a Director and Wine Guide for Good Wine Tours Ltd and regularly leads trips for consumers and private clients, and is also a WSET Certified Educator and an Approved Programme Provider for the Wine and Spirit Education Trust. She works with restaurant and retail staff and private clients to help them achieve trade qualifications.

Vivienne will be presenting the following wine flight for the May meeting:

- **Susana Balbo Crios Torrontes 2022, Uco Valley, Argentina**
"This white wine from Argentina's signature white grape has a wonderful nose of lychees, apricot, passionfruit and citrus. These all come though on the palate with a touch of cream and a long lingering finish. This is the benchmark for all Torrontes wines, perfected by the Queen of Torrontes, Susana Balbo, after many years of working with this grape." **Carole Hazlehurst**
- **Sturmwolken Riesling 2022, Pfalz, Germany**
"This wine is named after the winemaker's close encounter with a lightning storm in the vineyards. A zingy, off-dry Riesling with lovely ripe citrus and stone fruit character. A great introduction to the grape variety for newcomers at a low-risk price." **John Callow**



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- **Morandé One to One Gewürztraminer 2022, Casablanca Valley, Chile**
*“Gewürztraminer is quite rare in Chile but this sustainable beauty is a great example. Made from old vines and from one vine per bottle (as per the name), it offers so much for your money and oozes exotic flavours that will match perfectly with Asian cuisine.” **Tor Reynolds***
- **Furleigh Estate Dorset Coast Special Reserve English Brut NV, Dorset, England**
*“This atypical sparkling wine blend of 60% Chardonnay, 35% Pinot noir and 5% Meunier has a deliciously creamy texture with a biscuity brioche flavour. It is very delicately structured and has an intense complex mouthfeel. A bubbly wine which is so enjoyable to share with friends.” **Vivienne Franks***
- **Albert Road Pinot Noir 2021, Western Cape, South Africa**
*“Inexpensive good Pinot is a bit of a Holy Grail but such is my love for the grape and my belief in South Africa’s potential - not to mention that two of the country’s most highly regarded winemakers (Thys Louw and Duncan Savage) collaborated to make this wine - I felt I might be onto a winner. I was! It is light with red fruit flavours, the merest hint of oak giving a more weighty balance and adding complexity to the juicy fruit.” **Laura Clay***
- **Santa Tresa Frappato, Vittoria, Sicily, Italy**
*“Santa Tresa Frappato is an organic red from Sicily, made from the indigenous Frappato grape variety of the south-eastern region of Vittoria. Suitable for vegetarians and vegans, it can be served slightly chilled and pairs well with grilled tuna or grilled summer vegetables with pine nuts and feta. Elegantly fruity with flavours of wild strawberries, fresh raspberries and hints of herbs – light but with bags of flavour.” **Richard Esling***
- **Porta 6 2021, Lisbon, Portugal**
*“Made from Tempranillo, Castelão and Touriga Nacional, this medium-bodied red wine has soft red and black berry fruits supported by fresh acidity and supple tannins. Excellent balance and good length; suggest pairing with Chinese dishes, or chicken with spicy red pepper sauce. The label is an original painting by German artist Hauke Vagt, who spends his summers lolling around the streets of Lisboa.” **Patricia Stefanowicz MW***

Raffle

There is the chance this month to win one of 11 bottles of wine from the Club’s reserve stocks. Tickets are priced at £5 per ticket with all proceeds going to either Workaid or the Chiltern Foodbank (there will be a vote on this during the May meeting).

To purchase your tickets, please browse to the ‘raffle tickets’ section in the website shop area and add these into your basket when booking your meeting tickets.



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AGM

From David

Dear members, and your occasional guests,

Since April 2023, the ten diverse events in the club's tasting calendar have proven popular with you and your friends, which has in turn helped to keep going a lively and engaged community keen on returning each month.

In the viticultural context, our three Rethian objectives are to inform, to entertain and to educate, which during 23/24 seemed to make the positive impact your committee always hopes to achieve. Entertainment is expensive to hire, so my somewhat specific sense of humour will need to substitute.

Your CAWC committee members volunteer their time between meetings to make each event run smoothly. At our AGM on May 7th, I'd like to pay formal tribute to their work behind the scenes which is often done at the expense of life's competing priorities!

As a reminder, your committee consists of:

- **Kirsten Stein**, who manages our membership list, keeps meeting operations efficient from the kitchen, and recently met with the Parish Council to resolve some operational issues.
- **Robert Stein**, organises our external events, and keeps you informed of what's upcoming, with Waddesdon tastings being very popular.
- **Alex Margerison** makes the website run smoothly, and keeps our meeting income flowing through Stripe.
- **Richard Margerison** organises the catering to make possible food and wine matching.
- **Marion Smart** keeps the club cash flow positive, preparing the annual accounts we will review before the AGM, and ensures that we stay within budget.
- **Kirsten Tolfree-Dart**, arguably with the most demanding position on the committee, organises the speakers and publishes newsletter content to keep you informed of what's upcoming. Having done this for seven years, I'm clear on the challenges this presents!
- **Steve Viney** is our club president, in charge of technical matters, where I understand he has made a small fortune on bitcoin options, with a sideline specialism in deploying ChatGPT solutions into the Hedge Fund sector. Perhaps a speaking invitation to eulogise on AI would be appropriate, to allow us to appreciate wine presentations all the more.



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The speaker in May will be friend of the club Vivienne Franks, presenting 7 of the top 100 wines falling within our meeting budget. I will briefly interrupt proceedings to complete the AGM, with the following agenda items, on which your vote will be counted on items 2-5.

1. Notification that all members of your committee are prepared to continue in post for a further twelve months unless objection is raised
2. Vote on the proposal to increase the monthly attendance fee from £20 to £22 (£25 to £27 for Christmas) which will be used to increase the food budget. This is in response to member feedback during the year to improve the variety and quantity of our food supply, after substantial recent price increases.
3. Discuss the financial position prepared by Marion and then vote on whether to accept the accounts for the 12 months to 31st of March 24
4. Vote on the charity to which raffle proceeds will be donated. I have received two nominations, Workaid or the Chiltern Foodbank.
5. Discuss and vote on a proposal to cancel (with notice) club membership for anyone not having attended for the past two years, who has not responded to two requests from our membership secretary to confirm whether they would like to continue. Our current waiting list is effectively blocked by non attenders, and former members would be allowed to return via the waiting list, but not pay the membership fee.



Later in the May meeting, I will interrupt proceedings (again briefly) to draw the raffle prizes, with all proceeds being donated to the charity you've nominated in item 4.

All the surplus stock accumulated from club meetings will be up for grabs, plenty of desirable bottles will be raffled.

Finally, and well done if you've made it this far through the letter, CAWC is your club, and your committee is collectively motivated to keep it interesting and well attended. The current meeting format has evolved over several years based on adopting constructive feedback from our members. Whether this is about topics you'd like to sample, speakers you can introduce, or anything you feel might help keep things fresh, we are listening! Please either reply to me directly or speak to any committee member when we meet, if you have ideas to contribute.

May the hinges of friendship never rust.



Website Booking

Booking: All booking must be done via the website in order to secure your place. The number of tables (and therefore the number of tickets available on sale) will be reduced depending on the number of bookings on the Sunday just before the event - so please book early to ensure you secure your places. This is to prevent purchasing too much food for the night. There will be some residual places available and these will be on sale right until the evening itself for any last minute bookings. **If the event is sold out, please do check back nearer the time** as we will release tickets back for sale in the event someone is unable to attend.



Guests: In the final week before an event, members can book additional places to bring guests (subject to there being spaces remaining!). Please do not book for guests before this time as earlier bookings are for members only – any guests booked before this time will be removed from the booking.

Refunds: Refunds/credit notes can be issued if members (or their guests) become unable to attend due to unforeseen circumstances. This applies right up to the evening itself. As issuing refunds to cards costs the club money, we kindly ask that if possible, a credit note is issued in preference to a full refund.

If there are any problems accessing the website or completing a booking, please email me at webmaster@chalfamwineclub.org.uk and I will do everything I can to assist.

