

**Tasting - Thursday 12 January 2017 @ 7.15pm
Brazilian Wines**

Go Brazil Wines, founded in 2010, is the UK’s only importer and distributor working exclusively with Brazilian wines. Although acknowledging that this is still very much a niche market, company owner Nicholas Corfe has seen a steady increase in awareness and interest in the Go Brazil portfolio, with both the recent Rio Olympics and the 2014 World Cup having provided a welcome boost. With a wine-making heritage stretching back some 150 years, Nicholas points out that Brazilian wine is not really ‘new’; indeed, many of the local wineries were founded by Italian emigrant families who were producing wine even before they left their native Veneto and Trentino homelands. The tasting will comprise of 7 wines, with a Brazilian Traditional Method sparkler to start the evening. This will be followed by a selection of white and red still wines, intended to illustrate the breadth and depth of modern Brazilian wine-making.

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for the tasting and a buffet supper (note, the buffet no longer contains very spicy food). **Booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Lucy Crouch (Secretary) AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 4 in the BACS reference (e.g. Blenkinsop Event 4). Whichever method you choose, the booking and payment must arrive by noon Friday 6 January 2017. Receipt of the booking and payment will be acknowledged (please add your email address for an acknowledgement). Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

UNIVERSITY OF LEICESTER WINE CLUB
Brazilian Wines

From..... Department

Please reserve places at the tasting at £17.00 per person
Value of cheque enclosed £..... (Payable to University of Leicester Wine Club, cheques and BACS only, no cash)

Please either post this form with your cheque to Lucy Crouch by noon Friday 6 January 2017, University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, The Gateway, Leicester LE1 9BH

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>
E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

**Gourmet Dinner with Wines from Around the World
Thursday 2nd February 2017 at 6.30pm prompt**

The format of the February 2017 Wine Club event will be slightly different from the usual dinner meeting pattern. At this event, you will be served a gourmet dinner accompanied by wines chosen specifically for each course. The evening will commence at 6.30 pm with an aperitif wine then you will be invited to take your place at your table at 6.45 pm where you will be served a four course dinner with a matching wine from around the world.

Please note this dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. The closing date for this event will be noon on Thursday 19 January 2017, so please submit your booking early. As usual, those members and guests not wishing to partake of the wines will be welcome to join us for the dinner only. **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner and wines is as follows:

Aperitif:

Delfina Prosecco (white)

Starter - Choice of (to be ordered in advance):

Chicken, ham hock & pistachio terrine, toasted brioche, red onion chutney (T)

or

Mediterranean vegetable terrine, brie bon-bon, sun blushed tomato chutney (V)

Accompanying wine: Louis Guntrum Dry Riesling (white)

Intermediate

Coquilles St-Jacques (Scallops with mushrooms)

Accompanying wine: Blaston Muscadet (white)

Main Course - Choice of (to be ordered in advance):

Duo of Lamb (rump & braised shoulder), dauphinoise potato, confit garlic, redcurrant jus. (L)

Accompanying wine: Vieux Parc Selection Corbiere (red)

or

Fillet of hake served with parmentier potatoes, olive tapenade, buttered spinach, and pea velouté (H).

Accompanying wine: Pipoli Fiano/Greco (white)

or

Sweet chilli ravioli filled with a fresh pea mousse and manchego cheese sauce (R)

Accompanying wine: Pipoli Fiano/Greco (white)

Dessert - Choice of (to be ordered in advance):

Traditional vanilla pod crème brulee, homemade shortbread & strawberry compote (B)

Accompanying wine: De Krans Muscat de Frontignan (fortified white)

or

A selection of Cheese & biscuits (C)

Accompanying wine: De Krans Cape Ruby (fortified red)

Filter or de-caffeinated coffee or tea with petits fours

The choices of starter, main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

**UNIVERSITY of LEICESTER WINE CLUB
Thursday March 16th 2017 @ 7:15pm**

'WA' wines: Washington state and Western Australia

In this tasting, committee member Zoe Knox and her colleague Andrew Johnstone will introduce wines from less well-known parts of two very well-known wine producing countries. Zoe will introduce four wines from Western Australia, while Andrew will introduce four from Washington. Both Western Australia and Washington produce less than five percent of their country's wine, and those wines are not always easily found on the UK high street. However, this tasting will reveal that both states produce many excellent wines from a wide range of varieties. Come along ready to try something different!

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for the tasting and a buffet supper (note, the buffet no longer contains very spicy food). **Booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Lucy Crouch (Secretary) AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 6 in the BACS reference (e.g. Blenkinsop Event 6). Whichever method you choose, the booking and payment must arrive by noon Wednesday 1st March, 2017. Receipt of the booking and payment will be acknowledged (please add your email address for an acknowledgement). Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

UNIVERSITY OF LEICESTER WINE CLUB

'WA' wines: Washington state / Western Australia

From..... Department

Please reserve places at the tasting at £17.00 per person
Value of cheque enclosed £..... (Payable to University of Leicester Wine Club, cheques and BACS only, no cash)

Please either post this form with your cheque to Lucy Crouch by noon Wednesday 1st March, 2017. University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, the Gateway, Leicester LE1 9BH

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>
E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

Supermarket Wines Thursday 4th May 2017 at 6.30pm prompt

Welcome to this event which will feature a variety of wines for all tastes from the main popular stores and High Street retailers. Over 70 per cent of wines are now bought in our supermarkets, as they are so easily accessible, offer a great selection of wines in the aisles from around the world, and have a range of prices to suit every pocket. As we look forward to entertaining in the summer months we hope you will enjoy the wines, food, and good company. The wines for this event have been selected by Jane Welch, Jo Holland and Odette White.

Please note this dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. The closing date for this event is noon on Wednesday 12th April 2017, so please submit your booking early. As usual, those members and guests not wishing to partake of the wines will be welcome to join us for the dinner only (please make this clear on your form). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner and wines is as follows:

Starter:

Smoked duck salad, pickled cucumber, radish, cherry tomato, crispy fried noodles
(Vegetarian alternative available)

Main Course - Choice of (to be ordered in advance):

Blade of beef, caramelised onion, potato rosti & Diane sauce

or-

Herb crusted loin of cod, fondant potato, creamed leeks, and poached duck egg

- or -

Beetroot & chive risotto, goat's cheese bon bon (V)

Dessert - Choice of (to be ordered in advance):

Glazed chocolate tart with vanilla mascarpone & raspberry coulis (V)

- or -

Selection of cheese & biscuits (V) (GF)

Filter or de-cafeinated coffee or tea with petits fours

The choices of starter, main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any, by the deadline date of Wednesday 12th April as table plans will be submitted to the college. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

UNIVERSITY of LEICESTER WINE CLUB
Thursday 25th May 2017 @ 7:15pm
Gin Tasting

Although often associated with older ladies and golf clubs, gin is finally back where it belongs behind every bar, and in any well stocked drinks cabinet. There has been what can only be described as an explosion of interest in making, and drinking the stuff and if it feels as though there's a new gin every week, then that's because there is -over a 100 new brands hit the market in the two years between 2015 and 2016. Despite this, we're still a long way short of the excesses of the eighteenth century gin craze when so much gin was being consumed that it represented 10 litres for every man woman and child in the country. (Last year's gin sales in the U.K. roughly represented a litre per person.) Whichever way you look at it though, gin has never been more interesting, better made, or been quite so worth exploring.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£17.00** per head, including all gins for the tasting and a buffet supper (note, the buffet no longer contains very spicy food). **Booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Lucy Crouch (Secretary) AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 8 in the BACS reference (e.g. Smith - Event 8). Whichever method you choose, the booking and payment must arrive by noon Friday 12th May, 2017. Receipt of the booking and payment will be acknowledged (please add your email address for an acknowledgement). Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

UNIVERSITY OF LEICESTER WINE CLUB
Gin Tasting

From..... Department.....

Please reserve places at the tasting at £17.00 per person
 Value of cheque enclosed £..... (Payable to University of Leicester Wine Club, cheques and BACS only, no cash) **Please either post this form with your cheque to Lucy Crouch by noon Friday 12th May, 2017, University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, The Gateway, Leicester LE1 9BH**

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>
 E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

Tasting and Dinner – “Mystery Wines” - Thursday 22nd June, 2017 at 6.30pm

Welcome to the 9th and final event of the 2016-17 season. The night will consist of seven tasting wines, each of which will be a mystery. The idea will be that you are asked to identify six of the wines from a list of thirteen tasting notes provided by Ray & Liz. The seventh wine will be a total mystery for which we require the country of origin and grape variety. You will then submit your choices to the bar by the end of the first course. Ray & Liz will review and announce the winners. Answer sheets will be available.

We are grateful to Ray & Liz for choosing and organising the wines for the evening, and to Nicky Randall and her team at Taste Restaurant for compiling an appropriately themed menu.

Please note tonight’s dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. There will not therefore be a closing date for bookings, so please submit your booking early. For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 96 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at approximately 7.45 pm, is as follows:

Starter:

Smoked goats cheese mousse, beetroot puree, apple chutney & walnut toast

Main Course - Choice of (to be ordered in advance):

Fillet of sea trout, purple potatoes, buttered samphire, basil pesto (F)

or

Pan fried breast of chicken, dauphinois potato, mushroom duxelle, confit garlic & red wine jus (C)

or

Portobello mushroom moussaka, crushed new potatoes & dressed green salad (V)

Dessert - Choice of (to be ordered in advance):

Raspberry & white chocolate Pavlova (D)

or

A selection of Cheese & biscuits (C)

Filter or de-cafeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed. **Please ensure you send a booking form no bookings will be accepted unless a booking form is attached.**

Tasting and Dinner – “Volcanic Wines” Thursday 5th October 2017 at 6.30pm prompt*

Welcome to the first event of the 2017-18 season. As well as being one of nature's most impressive phenomena, volcanoes contribute to the making of some stunning and very distinctive wines, combining fresh, mouthwatering acidity, saline or flinty-peppery 'minerality' and remarkable longevity. Rich volcanic soil with its high concentration of sand proved to be highly resistant to the phylloxera root pest that decimated other European vineyards in the late 1800's. Vineyards throughout Europe were wiped out for an extended period by the phylloxera root louse but many volcanic vineyards with their volcanic, sandy soil were spared. The result is that some grape vines are well over a century old with some reaching the two century mark. While these ancient vines may be gnarly and fragile, they produce some amazing wine grapes. We are grateful to Nick and Margaret Robinson for choosing and organising the wines for the evening. Their original theme choice of the Wines of the Canary Islands was inspired by several holidays and their enjoyment of wines made with indigenous grapes such as Malvasia Volcanica, however the difficulty and cost of buying Canarian wines in the UK led them to change their original theme to Volcanic Wines. With the considerable help of Nick and Duncan at Duncan Murray Wines, a very interesting range of tasting wines is being presented tonight. Visit <http://www.duncanmurraywines.co.uk> for details of Duncan's free Saturday tastings, his monthly Masterclass, the shop's 'pop-up wine bar' and their amazing shop and its range of wines and spirits.

***The tasting will be preceded by the AGM at 5.30pm, to which you are invited to attend. (Please see the agenda on the last page of this newsletter).** The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event remains at £27, with a reduction of £9 if no wine is to be consumed. There is free car parking on campus. **Please note that as this is the first dinner of the new college year, tonight's dinner is limited to 80 diners only and will be on a strictly first-come-first-served basis. There will not therefore be a closing date for bookings, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 80 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Slow braised lamb taco, roasted pepper, pickled fennel & mint aioli
(Vegetarian alternative available)

Main Course - Choice of (to be ordered in advance):

Miso grilled cod, butterbean purée, sweetcorn salsa & crispy fried lotus root
or

Pan fried chicken breast, root vegetable pave, braised peas, pancetta crisp, red wine jus
or

Piquillo pepper filled with candied pecan and goats cheese, spiced lentils, chimichurri sauce

Dessert - Choice of (to be ordered in advance):

Salted caramel cheese cake & banana ice cream (V)

or

A selection of cheeses with savoury biscuits

Filter or de-cafeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

**Tasting and Dinner – “Committee Favourites”
Thursday 2nd November 2017 at 6.30pm prompt***

Welcome to the second event of the 2017-18 season. Have you ever wondered what wines your Committee like to drink in the comfort of their own homes after a hard day at work? Now is your chance to find out. Six members of the Committee have chosen a ‘favourite’ wine to present at this evening’s tasting, and a seventh has selected two favourite table wines to go with dinner. The tasting wines, including a mystery wine, will cover a range of grapes, styles, countries and suppliers, all at affordable prices.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman’s Park Campus). The cost of the event is £29.00, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight’s dinner is limited to 90 diners only and will be on a strictly first-come-first-served basis. There will not therefore be a closing date for bookings, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 90 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Ham hock terrine, Piccalilli and toasted sourdough
or
Butternut squash gnocchi, sage and tomato pesto, watercress (V)

Main Course - Choice of (to be ordered in advance):

Slow booked blade of beef, horseradish mash and buttered kale
or
Pan fried sea bream, crispy kale, roast squash, shallot and new potato fricassee
or
Mushroom and squash Wellington, creamed leeks, carrot and watercress salad (V)

Dessert - Choice of (to be ordered in advance):

Vanilla frangipane with poached pear and crème anglaise
or
A selection of cheeses with savoury biscuits

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Tasting – Christmas Sparkle - Thursday 7th December, 2017 @ 7:15pm

With Christmas just around the corner the party season is officially upon us, and with it a great opportunity to wow your guests with a range of delicious drinks. Almost every country makes sparkling wine: there are English examples, Spanish cava and many new world options. Last year, surprisingly, for the first time more prosecco was sold than champagne. So join organisers Lucy Crouch and Juliet Bailey to get your taste buds tingling with familiar, and unexpected, sparkling wines from around the world.

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£19** per head, including all wine, and food from the Phoenix's new buffet menu.

Booking options – either complete the booking form below and post with your cheque, OR e-mail the form to Lucy Crouch AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 3 in the BACS reference (e.g. Crouch Event 3). Whichever method you choose, the booking and payment must arrive by noon Wednesday 29 November, 2017. Receipt of the booking and payment will be acknowledged. Note, no late bookings can be accepted. The event starts at 7.15pm prompt.

**UNIVERSITY OF LEICESTER WINE CLUB
Tasting – Christmas Sparkle**

Please reserve places at the tasting at £19 per person

Name:..... Department:.....

E-mail Address / Telephone Number for Acknowledgement:.....

Value of order £..... (payable to University of Leicester Wine Club, cheques and BACS only, no cash)

Please either post this form with your cheque to Lucy Crouch, University Wine Club, 34 Gooding Avenue, Leicester LE3 1BQ, OR e-mail the completed form AND make a BACS payment, as detailed above. NOT LATER THAN noon Wednesday 29th November 2017

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>

E-mail address (Lucy Crouch): lucy.crouch1@outlook.com