

UNIVERSITY of LEICESTER WINE CLUB
TASTING WINES FROM SPAIN AND PORTUGAL
THURSDAY 29 OCTOBER 2009

Welcome to the start of a new academic year! We would like to offer a warm invitation to members and their friends to the first Wine Club event of the new season. The University Wine Club provides an opportunity for colleagues and friends to meet socially and enjoy good food and wine together.

The number of Tasting events for 2009/10 has been increased. These offer members and guests the opportunity to sample and learn about wines, presented by experienced and knowledgeable tutors. The tasting events are an economical, informal and enjoyable way of learning more about your favourite wines, and an introduction to some new wines.

There will be three dinner evenings in 2009/10, held on Thursdays or Fridays. These will start with a tasting of several wines on a particular theme, often with a mystery wine competition with a prize for the closest entry. Members and guests then enjoy a dinner with a menu on the same theme, accompanied by further wines.

As a result of a survey undertaken by the Committee, several changes have been made to Wine Club events to reflect the views of those who responded, including:

- An initial tasting event at a reduced price to encourage additional attendance and new members
- One dinner, two tastings per term (there will not be a gourmet dinner in 2009/10 as this was not well supported last year)
- Some events to start earlier (6.30pm to allow some attendees to come straight from work)
- Different food and buffet options to be offered

The first event in the Club's 2009-10 season will be held in the Café Piazza, Charles Wilson Building. The wines will be presented by Simon March, proprietor of Evington's Wine merchants, a wine expert and an experienced presenter of wines. He will present a range of ten Spanish and Portuguese wines. Those of us who have attended previous tastings given by Simon will remember that he is most informative and entertaining. In order to encourage a good attendance, the cost to members and guests is only £8 per head. Numbers are limited to 60.

The tasting will start at 7.00 pm but a range of tasty hot and cold food will be available for purchase at reasonable prices from 6.30pm. To assist with catering arrangements, please send your booking forms and cheque (£8.00 pp) to the Catering Office, Charles Wilson Building, University of Leicester, University Road, Leicester, LE1 7RH as soon as possible and in any case **no later than 12 noon on Friday 23 October.**

Annual General Meeting

There will be an Annual General Meeting held at 5.30 pm on Thursday 29 October in the Woodhouse Room, 4th Floor, Charles Wilson Building. All those on the Club's

mailing list are encouraged to attend. We need to elect a new committee for the year 2009/10, and new committee members are most welcome. The current committee members are listed on the website. Any proposals for new committee members (with the person's permission) should be sent by e-mail only to Mr N Robinson, the current secretary at nick.robinson3@ntlworld.com The agenda is available on the Club's website - <http://www.le.ac.uk/scr/wine/>.

2009 / 10 Calendar

The dates (for your diaries) and themes for future meetings are as follows:

Friday 20 November	Tasting and Dinner – Italian Theme
Friday 4 December	Tasting in Café Piazza – Wines for Christmas

2010

Thursday 29 January	Tasting in Café Piazza – theme to be confirmed
Thursday 25 February	Tasting and Dinner – theme to be confirmed
Friday 19 March	Tasting in Café Piazza – theme to be confirmed
Thursday 27 May	Tasting and Dinner – Wines from South America
Monday 5 July	Summer Tasting in Café Piazza

Suggestions from members for future themes and events are always welcome. The Wine Club Web pages carry details of our programme and other related, hopefully interesting, material. We look forward to seeing you at our future meetings.

Web address: <http://www.le.ac.uk/scr/wine>

E-mail address (Nick Robinson): nick.robinson3@ntlworld.com

UNIVERSITY OF LEICESTER WINE CLUB SPANISH AND PORTUGUESE WINE TASTING, 29 October 2009

From Department

Please reserve places at the tasting at £8.00 per person.

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to University of Leicester Catering Services by **12 noon on Friday 23 October**.

UNIVERSITY of LEICESTER WINE CLUB

Comparing Wines From Southern France and California

Friday 29 January 2010 at 7.15 pm

Fourth Floor, Charles Wilson Building

The next University Wine Club tasting evening will be introduced by Dai Davies and Erol Gaillard, two committee members. We will explore some mid-priced wines (mostly £6.50 - £12) from Southern France and contrast them with similarly priced wines from California.

Southern France is generally not as well known for such high quality wine as Bordeaux, Burgundy and parts of the Loire and as a result the prices are not inflated by reputation and there is good value for money available. This region generally makes wines containing more than one grape variety whereas California were world leaders in promoting single varietal wines, providing a contrast of styles and something for everyone.

This informal event will take place on the Fourth Floor, Charles Wilson Building. The tasting will start promptly at 7.15 pm. Please arrive 5-10 minutes beforehand if possible.

The cost will be **only £15.00** per head, including 10 wines for tasting and accompanying notes, and a buffet supper which will include a variety of cheeses, fresh bread, patés, etc. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Friday 22 January**. (Numbers will be limited to 56 so please book early to avoid disappointment)

Email: Nick Robinson: nick.robinson3@ntlworld.com

Web site: <http://www.le.ac.uk/scr/wine/>

UNIVERSITY of LEICESTER WINE CLUB

Mid Range Wines From Southern France and California

Friday 29 January 2010 at 7.15 pm

From Department

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form, **with your cheque**, to Leicester University Catering Services, **to arrive by 12 noon on Friday 22nd January**.

University of Leicester Wine Club

Tasting and Dinner – Unusual Wines from Unusual Places

Thursday 25th February 2010

The second dinner event of the season has a slightly different flavour. All of the wines are from European (or almost European) countries other than France, Italy, Spain and Portugal. We have chosen countries that have developed their wine making skills to world-class standards and tonight will offer the opportunity to taste an interesting variety of wines from Luxembourg, Greece (Santorini and Halkidiki), Hungary, Romania and Israel that may otherwise be overlooked. Some of the wines are produced with indigenous or unusual grape varieties. Several of the wines are medal-winners, or organically produced.

The University Catering Department have provided an excellent complementary menu, as shown below, which will be accompanied by table wines. Please note that this event is the first dinner to be at the reduced price of only £26 per head, yet will still offer 7 tasting wines and 2 dinner wines.

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. The evening will begin promptly at 7.15 pm with the wines presented for tasting. The menu for the dinner, which will follow at about 8.30 pm, is as follows:

Beef Goulash and Potato Gnocchi
(Braised Beef in a Rich Paprika Sauce)

or

Chicken Paprika with Dumplings
*(Pan-fried Chicken Breasts, with Mushrooms,
Tomato, Garlic and Spices)*

or

Hungarian Stuffed Peppers
*(Peppers filled with Rice, Peas, Tomato, Spices
and served with a Tomato sauce)*

Served with:

Spicy Potatoes

Cauliflower Breadcrumbs and Sour Cream

Red Cabbage

Bugac Peasant Salad

*(Green Peppers, Tomato, Cucumber, Onion,
Hard Cheese, Herbs and Vinaigrette)*

Dobos Torta

*(Several layers of sponge filled with
Rich Chocolate Butter Cream and topped with Caramel)*

or

Fresh Fruit Salad

Coffee or Tea

The choice of main course, and dessert or cheese, should be indicated on the booking form, which must **arrive by 12 noon on Wednesday, 17 February**. 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 note the change of address to where booking forms should be sent.

The next Wine Club event will be a tasting on Friday 19 March presented by Sue Lobb, and we hope to see everyone again then. To assist us in future planning, we would welcome any suggestions by email to Nick Robinson at nick.robinson3@ntlworld.com.

University of Leicester Wine Club
Tasting and Dinner – Unusual Wines from Unusual Places
Thursday 25th February 2010
BOOKING FORM

FROM..... Department

Please reserve for me/us.....places at the Tasting **only** @ £8.50 each
 Please reserve for me/us.....places at the Tasting and dinner @ £26.00 each
 (a deduction of £5 will be accepted if **no** wine is to be consumed)

TOTAL VALUE OF CHEQUE ENCLOSED £.....
 (made payable to University of Leicester Wine Club)

MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. 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.

NAMES	Beef (B) Chicken (C) or Peppers (P)	Torta (T), or Fruit (F)

Other names for seating

Please return this form with your cheque to Jim Whait, University Wine Club, c/o Estates Office, University of Leicester, University Road, Leicester, LE1 7RH
 (Can be taken in person to Jim Whait's 'in tray' in Fielding Johnson Building FJB 0.14)

NOT LATER THAN 12 noon on WEDNESDAY 17th FEBRUARY 2010.

We regret that no cancellations can be accepted after this deadline.

Please note the change of address to where booking forms should be sent.

University Wine Club web address: <http://www.le.ac.uk/scr/wine>

UNIVERSITY of LEICESTER WINE CLUB

Wines from the Cape and Beyond

Friday 19 March 2010 at 7.15 pm

Fourth Floor, Charles Wilson Building

The wines will be presented by Sue Lobb AIWS, wine expert and an experienced presenter of wines. She will be selecting a range of wines from South Africa. Those of us who have attended previous tastings given by Sue will remember that she is most informative and entertaining.

These days, South Africa boasts just about every grape variety there is. This evening's selection will showcase just some of these with wines which have been made using a variety of techniques and from many different regions and districts. The wines to be tasted should give you a good idea of what is available from this intriguing and interesting wine producing country, as well as encourage you to go out and try more wines from this part of the world.

This informal event will take place on the Fourth Floor, Charles Wilson Building. The tasting will start promptly at 7.15 pm. Please arrive 5-10 minutes beforehand if possible.

The cost will be **only £15.00** per head, including 8 wines for tasting and accompanying notes, and a buffet supper which will include a variety of cheeses, fresh bread, patés, etc. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Wednesday 10 March**. (Numbers will be limited to 56 so please book early to avoid disappointment)

Please note the change of address to where booking forms should be sent.

Email: Nick Robinson: nick.robinson3@ntlworld.com

Web site: <http://www.le.ac.uk/scr/wine/>

UNIVERSITY of LEICESTER WINE CLUB

Wines from the Cape and Beyond

Friday 19 March 2010 at 7.15 pm

From Department

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Jim Whit, University Wine Club, c/o Estates Office, University of Leicester, University Road, Leicester, LE1 7RH
(Can be taken in person to Jim Whit's 'in tray' in Fielding Johnson Building FJB 0.14)

NOT LATER THAN 12 noon on WEDNESDAY 10th MARCH 2010.

We regret that no cancellations can be accepted after this deadline.

University of Leicester Wine Club

Tasting and Dinner – Duncan Cloud’s South American Evening

Thursday 27th May 2010

The next dinner event of the season has been organised by Duncan Cloud, who, as many members will know, was a Founder Member of the Wine Club inaugurated in 1958 and continues to be an active life-member of the Committee and supporter of the club. Since December, Duncan, Jean and friends have been sampling the Wine Society's South American Wines and by general agreement the Chilean reds, even the cheap reds, are quite exceptional. This emphasis on Chile will be reflected in the tasting, particularly as the earthquake in Chile did a great deal of damage to its vineyards and this will have to be reflected in both quantity and cost of future vintages: members should enjoy the wines while they are available at present prices and quality.

The University Catering Department have provided an excellent complementary menu, as shown below, which will be accompanied by table wines.

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. The evening will begin promptly at 7.15 pm with the wines presented for tasting. The menu for the dinner, which will follow at about 8.30 pm, is as follows:

~~~~~  
Rooz con Pollo Verde  
(Green Chicken with Rice)  
or  
Corvina con Pimienta Molle  
(Chilean-style Sea bass with Pink Peppercorn Sauce)  
or  
Papas Chorreadas  
(Colombian-style Potatoes with Cheese Sauce)  
  
servido con (served with)  
Esparrago con salsa de la Pimienta Roja  
(Asparagus with Red Pepper Salsa)  
and  
Potatoes del Dulce de la Carne Asada  
(Roast Sweet Potatoes)  
and  
Ceviche de Verduras  
(Red Onion, Lime, Red Pepper, Sweetcorn, Avocado,  
Chilli Pepper, Mozzarella Cheese and Mixed Leaves)  
\*\*\*\*  
Mil Hojas De Manjar  
(Caramel Mille Feuille)  
or  
Selección de Quesos  
Selection of Cheeses  
\*\*\*\*  
Café  
Coffee, Tea and Mints

The choice of main course, and dessert or cheese, should be indicated on the booking form, which must **arrive by 12 noon on Wednesday, 19 May**. 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 note the change of address to where booking forms should be sent.**

The next Wine Club event will be a tasting on Monday 5 July presented by Aldeby Wines Ltd, and we hope to see everyone again then. To assist us in future planning, we would welcome any suggestions by email to Nick Robinson at [nick.robinson3@ntlworld.com](mailto:nick.robinson3@ntlworld.com)

# University of Leicester Wine Club

## Tasting and Dinner – Duncan Cloud’s South American Evening

Thursday 27<sup>th</sup> May 2010; 4<sup>th</sup> Floor Charles Wilson Building

### BOOKING FORM

FROM ..... Department .....

Please reserve for me/us.....places at the Tasting **only** @ £8.50 each

Please reserve for me/us.....places at the Tasting and dinner @ £26.00 each

(a deduction of £5 will be accepted if **no** wine is to be consumed)

TOTAL VALUE OF CHEQUE ENCLOSED £.....

(made payable to University of Leicester Wine Club, cheques and postal orders only, no cash)

### MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. 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.

| NAMES | Chicken (C) or Fish (F)<br>or Potatoes (P) | Dessert (D), or<br>Cheese (C) |
|-------|--------------------------------------------|-------------------------------|
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |
|       |                                            |                               |

Other names for seating

Please return this form with your cheque to Jim Whit, University Wine Club, c/o Estates Office, University of Leicester, University Road, Leicester, LE1 7RH

(Can be taken in person to Jim Whit’s ‘in tray’ in Fielding Johnson Building FJB 0.14)

**NOT LATER THAN 12 noon on WEDNESDAY 19<sup>th</sup> MAY 2010.**

We regret that no cancellations can be accepted after this deadline.

**Please note the change of address to where booking forms should be sent.**

University Wine Club web address: <http://www.le.ac.uk/scr/wine>

**UNIVERSITY of LEICESTER WINE CLUB**

“Hidden Gems” – Fine Wines from the South of France

**Monday 5 July 2010 at 7.15 pm**

The Wedgwood Room, Beaumont Hall, Stoughton Drive South

The wines will be presented by Ian Webb, Director of Aldeby Wines. An experienced presenter of wines, he will be opening a range of wines from Languedoc, to illustrate the great diversity this region has to offer, from fascinating dry whites, to rosé and red wines made in both the traditional and modern styles.

Ian discovered many of these wines in the year he spent working for a wine producer in the Pic Saint Loup. During this period, a desire to change career led to the launch of Aldeby Wines in 2008, with the intention of importing the best wines of this underappreciated region.

This informal event will take place in the Wedgwood Room, Beaumont Hall, Stoughton Drive South. The tasting will start promptly at 7.15 pm. Please arrive 5-10 minutes beforehand if possible.

The cost will be **only £15.00** per head, including all wines for tasting and accompanying notes, and a buffet supper which will include a variety of cheeses, fresh bread, patés, and strawberries. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Friday 25 June.**

**Please note the change of address to where booking forms should be sent.**

Email: Nick Robinson: [nick.robinson3@ntlworld.com](mailto:nick.robinson3@ntlworld.com)

Web site: <http://www.le.ac.uk/scr/wine/>

**UNIVERSITY of LEICESTER WINE CLUB**

“Hidden Gems” – Fine Wines from the South of France

**Monday 5 July 2010 at 7.15 pm**

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

Please reserve ..... places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Jim Whit, University Wine Club, c/o Estates Office, University of Leicester, University Road, Leicester, LE1 7RH (Can be taken in person to Jim Whit’s ‘in tray’ in Fielding Johnson Building FJB 0.14)

**NOT LATER THAN 12 noon on FRIDAY 25<sup>th</sup> JUNE 2010.**

We regret that no cancellations can be accepted after this deadline.