

UNIVERSITY of LEICESTER WINE CLUB

Thursday January 28th 2016 @ 7:15pm

Italy's Lesser Known Grape Varieties; Wines from the Heel and the Island of Sicily.

The famous wine regions in Piedmont and Tuscany provide much of the wine Italy is famous for including Barolo, Chianti and Brunello di Montalcino. However wonderful wines are made in Italy's southern regions including Sicily that often provide excellent value for money. We will explore wines from the heel of Italy and Sicily to showcase what this region of Italy has to offer.

We are grateful to Erol Gaillard for organising and presenting this event.

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 (Deputy 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 12 noon on Friday 22nd January 2016. Receipt of the booking and payment will be acknowledged. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

UNIVERSITY OF LEICESTER WINE CLUB

Italy's Lesser Known Grape Varieties; Wines From The Heel And The Island Of Sicily.

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, University Wine Club, c/o XXXXX or e-mail the completed form AND complete a BACS payment, as detailed above. NOT LATER THAN Friday 22nd January 2016

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

E-mail address (Lucy Crouch): lucy_crouch@yahoo.co.uk

Tasting and Buffet – Portuguese Wines

Thursday March 17th 2016 @ 7:15pm

This evening will be presented by Mr Nelio Pinto, owner of the Candlesticks restaurant in Stamford. Originally from Madeira, Nelio is an international wine judge and a great expert on Portuguese wine. He will be presenting a range of wines from Portugal, a country which is now starting to get the greater attention it deserves from the wine drinkers of the world. Portuguese wines are generally made from indigenous grape varieties, and vary from delicious light whites to the deepest reds which can last for decades. We will have a fascinating evening.

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 (Deputy 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 12 noon on Friday 11th March 2016. Receipt of the booking and payment will be acknowledged. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time! Numbers are limited to 45 only.**

UNIVERSITY OF LEICESTER WINE CLUB Tasting and Buffet – Portuguese Wines

Please reserve places at the tasting at £17.00 per person

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

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

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, University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, The Gateway, Leicester LE1 9BH or e-mail the completed form AND complete a BACS payment, as detailed above. NOT LATER THAN 5pm Friday 11th March, 2016

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

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

**Tasting and Dinner – So You Think You Know Rioja?
Thursday 28th April 2016 @ 6.45 pm prompt**

Welcome to the seventh event of the 2015-16 season. The harvesting of wine in La Rioja has an ancient lineage with origins dating back to the Phoenicians and the Celtiberian's. Rioja is made from grapes grown not only in the Autonomous Community of La Rioja, but also in parts of Navarre and the Basque province of Álava. Rioja is further subdivided into three zones: Rioja Alta, Rioja Baja and Rioja Alavesa. Many wines have traditionally blended fruit from all three regions though there is a slow growth in single-zone wines. This evening will give us the opportunity to explore some of those excellent wines of Spain and in particular the Rioja region. We are grateful to Liz Hockey and Ray Coe 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.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £27. There is free car parking on campus.

Please note that dinner on the night is limited to 96 diners only and will be on a strictly first-come-first-served basis. Leicester College now need our final numbers earlier than previously, therefore the closing date for bookings is noon on Wednesday 13 April 2016; 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 6.45 pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which must be ordered in advance and will follow at 8.00 pm, is as follows:

Starter

Manchego and pea croquettes with a sun blush tomato, basil and garlic salsa

Main Course - Choice of

Hake fillet, butterbean and mussel stew, sautéed green beans and pine nuts, spicy paprika aioli served with warm rustic bread

or

Braised pork cheek, morcilla fritter, spinach, saffron and pimento potato gratin, Mencia wine reduction

or

Garlic and white bean stew with gremolata served with a warm rustic bread (v)

Dessert - Choice of

Dessert

Santiago tart with Seville orange scented ice cream

Or

Cheese and Biscuits

Coffee & Petit 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.

Booking options: Please note your choices and post your booking form and cheque to Nick Robinson, **OR** complete the form on-line and e-mail it to Nick Robinson – nickrobinson1954@gmail.com **AND** send the appropriate payment by BACS transfer. Nick will acknowledge receipt of the booking and payment (please confirm your email address). Members will be informed when the maximum number of 96 diners has been reached, after which time no more dinner bookings can be accepted.

University of Leicester Wine Club

Tasting – Wines for Cheese and Dessert

Thursday May 26th 2016 @ 7:15pm

Cheese and wine, bangers and mash, strawberries and cream, all things that were made to go together. Both wine and cheese come in a wide variety of styles. Cheeses range from goats, soft & creamy, hard, to blue, whilst wine comes in white, red, rosé, sparkling and fortified. This evening we will be tasting 5 pairs of wine and cheese, covering a wide variety of both, and challenging the widely held view that you should have red wine with cheese. There will be a small buffet before the evening finishes with two wines paired with desserts. This is the first cheese and wine tasting in Club history. We are grateful to Juliet Bailey and Dai Davies for choosing and presenting the wines and cheeses.

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



The cost will be **£17.00** per head, including all wines and cheese. **Booking options – either complete the booking form below and send with your cheque, OR e-mail the form to Lucy Crouch (Deputy Secretary) AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UoL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 8 in the BACS reference (e.g. Blenkinsop Event 8). Whichever method you choose, the booking and payment must arrive by 5pm on Thursday 19 May 2016. 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 – Wines with cheese and dessert

Please reserve places at the tasting at £17.00 per person

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

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

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, University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, The Gateway, Leicester LE1 9BH or e-mail the completed form AND complete a BACS payment, as detailed above. NOT LATER THAN 5pm on Thursday 19 May 2016

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 – Chilean Wines
Thursday 16th June 2016 @ 6.30pm prompt**

Welcome to the ninth, and last, event of the 2015-16 season. Chile's Pacific coast stretches 2656 miles and wine growing occurs only along one third of that distance. We will sample a range of wines from grapes grown in the huge river valleys in the heart of the main wine-growing region which stretches for 300 miles south of Santiago.

For the first 300 years from 1541 Chile grew the País grape, an unremarkable black variety identical to the Mission grape of California. Modern winemaking began in the 1860's. Now, at their best, many are packed with exhilarating youthful fruit that almost kicks its way out of the bottle. Cabernet Sauvignon launched Chile's reputation in the 19th Century. The new star is Merlot, and Carmenère, the great lost grape of Bordeaux, is also taken very seriously by Chile's winemakers as is Syrah/Shiraz. Pinot Noir is also beginning to shine. The whites have only begun to come on more recently and Chardonnay is the most widely planted. John has tried, with the help of the Times Wine Club, to give you a selection of some of the best that are modestly priced.

We are grateful to John Holloway 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.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £27. There is free car parking on campus.

Please note that dinner on the night is limited to 96 diners only and will be on a strictly first-come-first-served basis. The closing date for bookings is noon on Wednesday 1st June; 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 must be ordered in advance and will follow at 7.45pm, is as follows:

Starter***Apio Palto***

(Avocado, tomato, celery & cilantro salad)

Main Course - Choice of***Caldillo de congrio con vino Blanco***

(Pan fried red snapper, prawn and mussels served with a white wine sauce on a bed of kale)

-or-

Beef Chorriollana

(Blade of beef, sous vide hen's egg, shallot onion rings, sweet potato chips & chanco croquet)

or

Chilean tortilla

(With spinach, aubergine & olives served with sweet potatoes chips & tomato and chilli salsa)

(v)

Dessert - Choice of**Semola Con leche**

Semolina caramel custard

or

Cheese and Biscuits

Coffee & Petit Fours

Tasting and Dinner – “A Different Taste of New Zealand Wines” Thursday 6th October 2016 at 6.30pm prompt*

Welcome to the first event of the 2016-17 season. Wine making and vine growing go back to colonial times in New Zealand. British Resident and keen oenologist James Busby was, as early as 1836, attempting to produce wine on his land in Waitangi. However, one of the major influences in stimulating modern day wine production in New Zealand was when Britain entered the European Economic Community in 1973, which required the ending of historic trade terms for New Zealand meat and dairy products. This led ultimately to a dramatic restructuring of the agricultural economy. New Zealand is now the 17th largest wine producing country in the world (Wikipedia, 2013 wine production by volume). Many wine lovers are already familiar with the freshness, palatability and body of New Zealand Sauvignon Blanc and Pinot Noir, however tonight we will not only taste wine made from these grapes but also explore some of the amazing wines made from other grape varieties from at least 6 of the country's 10 wine producing regions. We are grateful to Committee Member Nick Robinson and his wife Margaret for choosing and organising the wines for the evening.

***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:

Spiced avocado, orange and red onion salad with orange and black olive vinaigrette bruschetta

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

New Zealand braised lamb served with champ mash, pickled red cabbage and redcurrant jus
or

Fillet of salmon with a nam jim slaw and new potatoes

(Nam jim dressing is made from chillies, garlic, ginger, coriander, brown sugar, fish sauce & limes. This will be combined with an Asian-inspired slaw)

or

Kumara (sweet potato) rosti, with an aubergine, courgette, pepper and feta stack

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

Kiwi Pavlova with red berries and raspberry coulis

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 and Dinner – “Wines of Northwest Iberia”
Thursday 3rd November 2016 at 6.30pm prompt***

Northwest Iberia contains wide variations in climate, relief and soils. It is home to many indigenous grape varieties, and improved winemaking techniques over the past thirty years have allowed their individual qualities to find expression as never before. The damp maritime climate of Rías Baixas and Valdeorras in Galicia and Minho in Portugal, and the slightly drier Rueda, are the source of impressive fresh white wines. By contrast the reds, from the dry and harsh conditions of the valleys of the Dao and Douro/Duero, are highly distinctive, intense and complex. It is now recognised that this region offers ideal conditions for making wines of the highest quality.

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 7.45 pm, is as follows:

Starter:

Slow roast tomatoes with Iberico ham and artichokes
Vegetarian alternative available

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

Bacalhau a bras - A traditional dish of pan fried cod, served with sauté potato, egg, olives and seasonal vegetables (F)

or

Pan fried duck breast with honey and figs, served with a sweet potato puree and green beans (D)

or

Paella los posche - Saffron infused rice served with vegetables (V)

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

Pastel de nata - Served with cinnamon ice cream (P)

or

A selection of Cheese & biscuits (C)

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 – Wine & Chocolate - Thursday 15 December 2016 @ 7:15pm

The natural affinity between wine and chocolate is no secret, two of life's greatest pleasures and a match made in taste heaven. Tonight we'll be pairing wine and chocolate. Ever a popular combination, we will be tasting 6 wines, and selecting your favourite paired with chocolate. Much like the grapes of a fine wine, the cocoa's origin and percentage cocoa plays a large part in how a bar of chocolate tastes. Just as the way grapes are grown and nurtured is critical for the quality of great wine, the same is true for cocoa beans and chocolate. Soil conditions, climate and the care and attention of the farmers and chocolate makers all impact the final product. Of course, there's much more to recommending wine than asking "red or white?", and I think there's more to recommending chocolate than simply "milk or dark?". This event has been organised by Lucy Crouch with the help of Hayley Anderton (Waitrose – not attending) who has chosen the wines. Lucy will be presenting using Hayley's knowledge.

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



The cost will be **£17.00** per head, including all chocolate and wine. **Booking options – either complete the booking form below and send with your cheque, OR e-mail the form 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 3 in the BACS reference (e.g. Blenkinsop Event 3). Whichever method you choose, the booking and payment must arrive by noon Wednesday 7th December 2016. 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 – Wines with Chocolate

Please reserve places at the tasting at £17.00 per person

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

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

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, University Wine Club, c/o De Montfort University, Finance Department, JW 2.08, The Gateway, Leicester LE1 9BH or e-mail the completed form AND complete a BACS payment, as detailed above. NOT LATER THAN noon Wednesday 7th December 2016

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

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