

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-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 – “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

Tasting – South American - Thursday 11th January, 2018 @ 7:15pm

Geography and climate dictate much of where good wine grapes will grow. Between the grape vines themselves, daily and yearly temperature fluctuations, the amount of rain and sunlight the grapes get, and even the amount of trace minerals in the soil, many factors determine the quality of the grape which vintners begin with, and the quality of the wine they can press and ferment from it. As a rule, grapes grow well at about 20-50 degrees north and south latitude. The climate that yields the best wine grapes is described as “Mediterranean,” with defined seasons. Majestic wines will be selecting the wines for tonight’s event. In South America, Argentina and Chile lead the pack in production, and awards, with a few other countries, such as Uruguay, producing consistently well-reviewed wines for export, while Brazil’s sparkling wines win accolades. A selection of wines, mostly reds have been chosen. With Majestic predicting 2018 to be an unusual year for wines I am sure you will be as intrigued as I am to see what their selection for this evenings event will be.

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 4 in the BACS reference (e.g. Crouch Event 4). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. 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
South American Tasting**

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 Thursday 4h January, 2018

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

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

**Join us for a Cruise Around the Mediterranean
A Gourmet Dinner with Wines on Thursday 8th February, 2018**

The format of the February 2018 Wine Club event will be slightly different from the usual dinner meeting pattern. At this event, you will be served a themed gourmet dinner accompanied by wines chosen specifically for each course, the theme being "A Cruise around the Mediterranean. 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 complementing wine.

Please note this dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. There will be no closing date, so please submit your booking early. 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:

Pescador Blanco

Starter

Heritage tomato, mozzarella, olive tapenade, basil pesto, croute

Accompanying wine: *Falanghina Beneventano*

Intermediate

Gazpacho

Accompanying wine: *Picpoul de Pinet*

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

Sous vide lamb loin, chicken and spinach mousseline, red wine jus, potato fondant, ratatouille (L)

or

Seared grey mullet, curried sweet potato puree, crispy capers, dill emulsion (M)

or

Goats cheese, mushroom and pine nut tart, smoked aubergine caviar (T)

Accompanying wines: *Chateau du Vieux Parc (white) and Doluca Kav (red)*

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

Baked Sicilian lemon cheesecake, blood orange sorbet (D)

or

A selection of Cheese & biscuits (C)

Accompanying wine: *Samos Grand Cru Muscat*

To follow

Filter or de-cafeinated coffee or tea with Turkish delight

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.

The cost for this evening will be **£39.00** per person or **£27.00** for their non-drinking partner/guest.

Tasting – Alsace - Thursday 29th March, 2018 @ 7:15pm

The region of Alsace in eastern France is little visited by the British, it produces a range of distinctive wines which do not seem to get the attention they deserve. Being close to Germany, and having been both sides of the border more than once, the wines have something in common with those produced in the Mosel a hundred miles further north. Unlike their German neighbours, the wines of Alsace are made from a broad range of grape varieties, and unlike their compatriots, the wines are often single varietals. Sunny and dry, due to its location between the hills of the Vosges and the Black Forest, the Alsace makes mostly white food-friendly and aromatic wines that can have a wonderful intensity.

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 6 in the BACS reference (e.g. Crouch Event 6). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. 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
Alsace - Thursday 29th March**

Please reserve _____ place at the tasting at £19 per person

Name: _____ Department: _____

E-mail Address / Telephone Number for Acknowledgement: _____ or _____

Value of order: _____

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 Thursday 22nd March, 2018

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

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



**Join us for a selection of Spanish Wines
on Thursday 3 May 2018**

Wines for this evening's event have been selected by Simon March of Evington Wines. You will taste a selection of white and red Spanish wines, several produced from indigenous grape varieties from vineyard areas including wines from Rias Baixas, Ribeiro, Rioja, Monterrei and Campo de Borja.

Please note this dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. There will be no closing date, so please submit your booking early. 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

Marinated artichoke heart, roast shallot puree, sun blushed chard orange & red sorrel salad, raspberry vinaigrette (V) (GF)

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

Stone bass, asparagus, new potato, chive beurre blancor (F)

or

Pan fried chicken breast, roast carrot, soused fennel, saffron potato, and mustard cream (C)

or

Miso roast cauliflower, pickled onion, rum raisins, sweet potato bhaji (GF) (V)

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

Glazed chocolate tart, vanilla mascarpone & raspberry coulis (D)

or

A selection of Cheese & biscuits (C)

To follow:

Filter or de-cafeinated coffee or tea with Petit 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.

The cost for this evening will be **£29** per person or **£19** for their non-drinking partner/guest.

Tasting – Is it worth paying more? - Thursday 31st May, 2018 @ 7:15pm

We all have different favourite styles of wine but do more expensive wines taste better than cheaper ones? The purpose of this tasting is to investigate whether we can taste the difference between similar style wines with significantly different prices, and to see which ones we prefer. Wines will be tasted in pairs, an “everyday” wine costing £7-10, and one for “special occasions” costing £12-20. Wines will be tasted blind and we will see which wine is preferred before revealing which is which. We are grateful to Juliet Bailey and Dai Davies for choosing, organising and presenting the wines.

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 8 in the BACS reference (e.g. Crouch Event 8). Whichever method you choose, the booking and payment must arrive by noon Wednesday 23rd May 2018. 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 – Is it worth paying more?**

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 23rd May 2018

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 – Wines with Altitude

Thursday 28th June at 6.30pm prompt*

The biggest difference in wines from high altitudes is the climate. It is generally cooler (especially at night) than at lower elevations. This translates to a longer growing season, allowing the grapes to ripen slowly and evenly, often at lower alcohol percentages. There is also frequently a difference in soil type - high-altitude vineyards often have poorer, rockier soils with fewer nutrients and better drainage. Together, these factors often result in smaller berries with thicker skins, thus producing lower yields and more concentrated tannic wines. Logistically, mountain vineyards can be a nightmare. Water, electricity and roads are hard to engineer. Steep terrains are difficult to develop, rocks get in the way, the wind whips around and the soil can be less fertile. It is quite an accomplishment to get a high-altitude vineyard, it could be they are simply proud of putting in the effort to cultivate one. Of course, if you go too high your grapes won't ripen properly. If you're talking about mountain or hillside it is important that some slopes get more direct sunshine than some valley floor vineyards. This evening's tasting will be presented by Ray Coe & Liz Hockey.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). **Please note that 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:

Wild mushroom arancini balls, truffle emulsion, pickled baby gem hearts

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

Fillet of hake, pea purée, new potatoes, spinach and onion broth (F)

Or

Chicken and tarragon stuffed pork fillet, wholegrain mustard cream, sweet potato fondant (CT)

Or

Confit shallot linguini, balsamic poached cherry tomatoes, cheddar croquette (V)

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

Summer fruit Pavlova (D)

or

A selection of cheeses with savoury 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.

The cost for this evening will be **£29** per person or **£19** for their non-drinking partner/guest.