



BUCKINGHAM WINE CIRCLE

APRIL 2022

Chairman's Column

Hi everyone and welcome to the April Newsletter and I hope this finds you well. I am aware that Covid has raised its head again amongst some of our members and I wish those of you who have been affected a speedy and full recovery. For those of us who have so far managed to avoid it, I hope that we continue to do so.

In the meantime, we can all cheer our spirits up with another great newsletter put together by Terry (Piers Morgan) Wagstaff. I have suggested to him that he might want to pursue a second career in journalism/publishing.

Thank you very much to Julie, Richard, Sue, Terry himself, Helen, Ray and Viv for submitting a really interesting mix of articles. It is really encouraging to see different members putting pen to paper (I know I am still living in the past!!) so lets hope those of you who have not yet done so send Terry something for June's newsletter.

It would be great to get some feedback from you about the Newsletter.

I look forward to welcoming you to our Aril meeting during which Sian and John will, I am sure provide a great evening's input.

Best wishes

Ken



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Madeira Wine

The ship sails up the Channel laden with Madeira wine. It has been all the way to the Orient before arriving on the Tyne.

When the ship sailed down the Channel loaded and bound for the East at last she tied up in the port of Funchal and loaded the wine, below the mast.

The wine was fortified with brandy to give it strength for the trip. After its voyage in the tropical heat it became toasted and ready to sip.

Richard

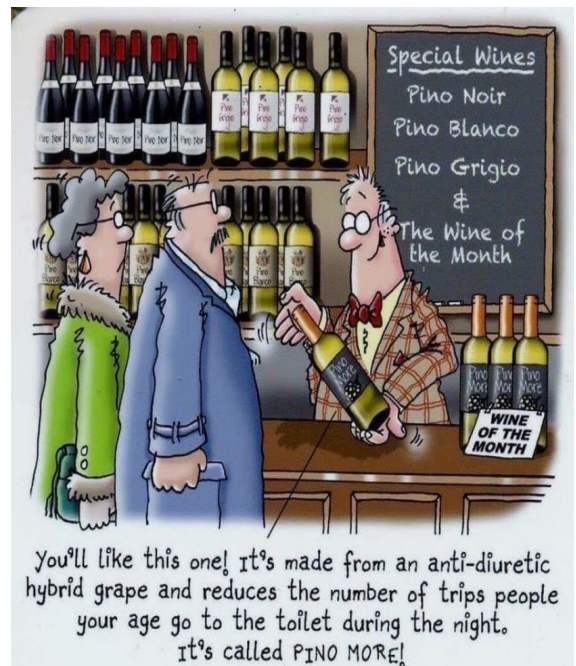
Corrections to Diary Card

Pieroth Wines

FRIDAY 20th May

Ken's telephone number is

07801 455 102

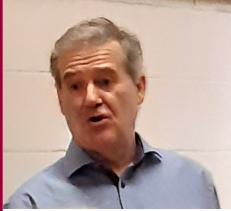


2022



See details of events on last page

Go Brazil



Ken Webster, Chairman, opened the evening by welcoming our new members, and introducing our host for the evening, Nicholas Corfe, of Go Brazil Wines.

Nicholas gave a brief introduction about his company, and with the aid of a map, pointed out the different areas where the wine was produced. We had six wines to try. Three white and three red, as listed below.

Pizzato Fausto Chardonnay 2017, 12.5%. £5.95p
 Don Guerino 'Vintage' Toronto's 2019, 12%, £10.95p
 Campos de Cima Viognier, 2018, 12.5%, Pizzato Fausto Merlot, 2016, 13%, 8.95p
 Don Guerino 'Vintage' Malbec,



2018, 13%, 12.95p
 Pizzato Reserva Cabernet Sauvignon, 2016, 13.5%,

Nicholas gave very comprehensive, interesting information about all of the wines and where they are produced.

Julie



Spot the Difference

“Give me books, French wine, fruit, fine weather and a little music played out of doors by somebody I do not know.”
 — John Keats



Go Brazil



Cavavin

Criollo Tannat Maldonado Uruguay

On another trip to Aldi I discovered this wine from Uruguay made from the Tannat grape. It is 14% ABV, medium full bodied from the 2019 vintage. It is recommended as an accompaniment to beef, duck and cheese.

Unfortunately when I called in recently they are no longer stocking it.

The Tannat vine creates rich, juicy dark fruit flavours with mineral notes and a full-bodied taste. Yet with the Uruguayan vineyards so close to the Atlantic Ocean, a cooling sea breeze creates a perfectly balanced and wonderfully fresh finish.

Traditionally Tannat was given a long extraction with at least a year's barrel ageing and another year in bottle, but modern styles use gentle maceration techniques and some have no oak influence at all.

Tannat found a natural affinity with the Uruguayan climate and with over 1,600 hectares dedicated to the variety around Uruguay's different wine regions, there's a huge diversity of styles of Tannat to discover. Although Tannat originates in South West France, it has unquestionably made Uruguay its home and, with some of the best single-variety Tannat wines in the world, Uruguay has mastered Tannat.

It was no coincidence that of all the vinifera varieties, it is Tannat that has emerged as Uruguay's champion. The thick skins of this variety, originally from the Basque region of France, are resistant to the humid conditions and harder to changes in vintage, delivering good quality wines year on year, suiting Uruguay's changeable coastal climate down to a tee.

Tannat's resistant nature makes it able to handle heavy rain and drought, while always delivering acidity, colour and aroma meant it survived throughout the 20th century, always adding value to a grower's vineyard, even alongside the hybrid varieties that were popular throughout much of the 20th century. It has remained a staple in Uruguay's vineyards ever since Pascual Harraigue first introduced it to the country in the 1870s (and is still often called Harraigue after its pioneer).

When Uruguay converted to quality wine production from the 1970s onwards, international consultants and flying winemakers were quick to advise the wineries to keep their Tannat vines and make it the champion of Uruguay.

Tannat isn't only a historical variety for Uruguay, it is also the most planted new variety (accounting for 28% of new vineyards under 5 years old), while also claiming the second greatest number of oldest vines (accounting for 17% of

Uruguay's vineyards over 50 years old). There's no doubt Tannat is key to both Uruguay's past and future, and there's been no lack of innovation with this traditional variety in recent years.

The modern school of Uruguayan Tannat is focused on a more youthful style with much lighter extraction and less tannin, although nonetheless Tannat always has a high level of tannins, juicier fruit and will often be

released just a year or two after vintage and quite often without any oak ageing whatsoever. This is quite a modern, vibrant and refreshing style, and shows Uruguay's affinity for the variety and mastery of what is elsewhere known as a challenging grape to work with. Included within these modern interpretations are rosé wines and even a sparkling red

“Wine is the most healthful and most hygienic of beverages.”
— Louis Pasteur

Tannat. There are plenty of these youthful and modern expressions of Tannat produced in all the traditional wine regions, but unoaked Tannat seems to work particularly well in the free-draining granite soils of coastal Maldonado. The most exciting development in Uruguayan Tannat in the past couple of years is how producers are using it as a vehicle for expressing their expanding terroir and different vineyard sites. This variety expresses itself differently in Uruguay's different terroirs from the schist hills of Mahoma to the gneiss slopes of Pan de Azúcar.

Tannat is Uruguay's heavyweight champion not because of its reputation as a 'big' wine today but because of its consistently powerful, energetic and dazzling performance in the ring.



Sue

Loire Valley Wines

For our March meeting, Jean-Francois Bisault, proprietor of the recently opened Buckingham Cavavin, presented a range of Loire



wines. He originates from Chinon which is itself a wine region in the Loire valley. The major grape varieties of the region are –

Chenin Blanc, Cabernet Franc, Sauvignon Blanc, Melon de Bourgogne and Gamay.

The vineyards date back to the 4thC and they suffered greatly from phylloxera in the 19thC. Most now have become organic.

Being on the flanks of the Paris basin, there is wide variety of soil types. Also, the climate changes up the

Loire valley greatly affect the wines.

We started off with a Muscadet sur lie Domaine Royaume Philippe Chenard 2020, from the lower Loire region (Pays Nantais.) which was 100% Melon de Bourgogne. Then from the same region we sampled a Grand Braquet Guillaume Charpentier Cour 2019 (100% Sauvignon Gris.) The majority of the vineyards are found on the flat, south facing banks of the Loire, Sèvre, and Maine Rivers. The Atlantic Ocean is very close, so the climate is maritime with cold, damp, stormy winters, cool cloudy springs and warm humid summers. Moving east into the Middle Loire, our final white was a Cour Cheverny, Pascal Bellier 2020 (100% Romorantin). The ocean has less effect on the climate. This particular part of the Loire is relatively flat and is one of the warmest of the entire Loire Valley.

The first red was Collection Rouge, J Mourat 2020 – a blend of pinot noir, cabernet



franc, negrette and gamay noir.

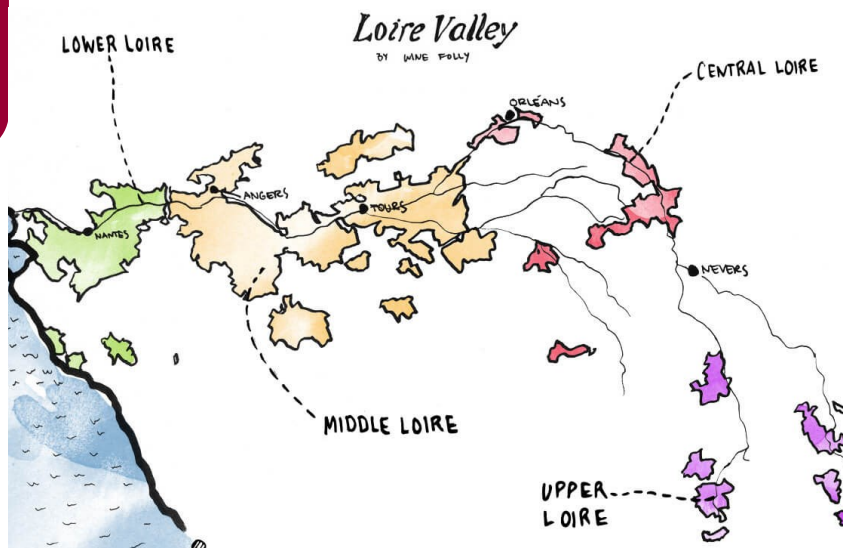
The wines in the Central Loire are probably the best known. The ocean has little effect on the climate; it is typically warm summers and cold winters. From this area, we tasted a Chinon Les Moulins du Puy Prieur 2018 (100% cabernet franc).

The last red was a bit of a surprise. While the white sparkling Crémant de Loire is well known the final offering was a red sparkling – Grenelle Demi-Sec Rouge Saumur (100% cabernet franc).

Mention Loire wines and I immediately think of the reds of Bourgueil, Chinon, St. Nicolas de Bourgueil and Saumur-Champigny, and, the whites of Sancerre and Pouilly-Fumé. Congratulations to Jean-Francois on taking us on a trip up the Loire with the opportunity to sample a wide range of some fine, interesting and, in one case unusual, wines.

Ferry

**“Let us have wine and women, mirth and laughter, sermons and soda water the day after.”
– Lord Byron**



Social Secretary Requests Your Pleasure

Having recently moved to Buckingham I was pleased to be within walking distance of the BWC meeting place. I first became interested in wines as a student at Trier University in the Mosel valley. As a business student we were invited to many businesses including wineries especially the ones making Sekt.



My parents were always living in strange places and with an international career I have found wine to be a safe bet compared to some of the dubious looking drinks I've been offered.

I am excited to take in the role of Social Secretary on the Committee and hope to my previous committee experience and event planning will come to good use. I look forward to putting proposals together for new events for next year and would love to hear from anyone who remembers some of the great events of the past 50 years or suggestions for something new. My email is

Helen.Forder@gmail.com and WhatsApp or mobile is 07779 589590

Helen

From Acorns

Back in the early seventies a group of friends got together to form the Buckingham Wine Circle making homemade wine, they were all associated with the countryside, Len Head was a Gardner at Stowe Gardens. Jim Dancer was a farmer living at Upper Farm in Maids Moreton, Brenda Aries worked for Buckingham Council and owned a small holding in Gawcot, and, Ron Whatmore.

They initially met in a room in the Woolpack Inn on West Street, where they discussed recipes and had home made wine tastings. The meetings moved to Brenda Aries's barn in Gawcott where it remained for a couple of years until due to increasing numbers it moved to the Buckingham Community Centre.



We joined the Wine Circle in early 1984, we had always made home made wine before we moved to Germany due to the lack of good wine's that were available at a reasonable cost, when we came back Viviane was baby sitting for Tony & Liz Maston (former members), she commented they were in a jovial mood and asked where they had been, they replied The Buckingham Wine Circle, the rest is history, we joined next month.

We used to have meetings once a month with wine tastings including a visit by the Chief Vinter of Tesco which for sleepy Buckingham was quite a coup, we had a social once a month where a member would offer their house for the evening and other

members would prepare and bring Starters, Main Courses and Desserts, sometimes the social would have a theme such as Tipple & Taste where you had to match a wine to a food, Vicars & Tarts where you would expect to dress up accordingly.

Once a year we would have a competition and members would enter their wines to be judged by a invited judge, trophies and certificates were presented to the winners, we also used to go to the Bletchley Wine Circle and judge their homemade wines which used to total nearly a hundred which was quite an ordeal as some of their wines were quite challenging.

**“Wine can be a better teacher than ink, and banter is often better than books”
— Stephen Fry**

Ray & Viu

Programme

Thursday 21st April
Northern Italian wines
John and Sian
With nibbles
8.00pm
Buckingham Community Centre

Friday 20th May
Pieroth Wines
8.00pm
Buckingham Community Centre

Wednesday 15th June
Summer Meal
Venue and Time
To be confirmed

Thursday 21st July
Visit to
Majestic, Bicester
7.30pm
£5 charge (in advance)
Refundable against any purchase



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Northern Italian Wine

Every Italian region produces wine. Northern Italian wines are by world standards, excellent. In the northwest, Piedmont has over 50 zones (the most in Italy) and is home to Italy's most respected wine, Barolo. In the northeast, the region of the Veneto, produces the most wine in Italy. The trio of Soave, Bardolino and Valpolicella are notable.

John and Sian will introduce a selection of their favourite wines matched with some nibbles.

Please note: To facilitate sufficient 'nibbles', members were asked to inform the Membership Secretary if they plan to attend this meeting by Friday 25th March. Should you plan to attend and have not yet informed Mary, please do so without delay.

Pieroth Wines

Please note: This is a Friday meeting With many countries/regions, grapes and labels to choose from, the Pieroth goal is to find the ones you like. They focus on the customer's personal preferences so that there is a perfect match whatever the occasion. Courtney Brickstock will be leading the presentation.

Majestic

Majestic Wine was originally founded as 'Majestic Vintners' by Sheldon Graner in 1980. Its first warehouse was opened in Harringay, North London. Now it is the UK's largest specialist wine retailer, with over 200 stores.

Please note: Details will follow, but, to attend members will need to book and pay the £5 fee in advance

Articles and Comments

your contribution would be welcome so please email it to

terry.wagstaff@live.co.uk

by **25th May** for the June issue

Looking forward to hearing from you