



Buckingham Wine Circle

December 2021

**Merry
Christmas
and a
Happy New
Year**



Waddesdon—21st October

Members of the Buckingham Wine Circle, travelled by coach to Waddesdon. Unfortunately, due to filming taking place at Waddesdon Manor we had a change of venue, the Five Arrows Hotel.

We gathered in a huge marquee with round tables, each set with place settings of ten glasses, in preparation for the evening. Also on each table, cheese, dry biscuits and bread sticks. All this made for huge expectations for the evening to follow. We were not disappointed.

Our two hosts were extremely knowledgeable, and imparted very comprehensive information on all the wines listed below:-



- Le Merle Blanc de Chateau Clarke 2919 - A.C. Bordeaux- 13.5%
- Apaltagua Coleccion Blanc 2018 - San Antonio, Chile - 2018 - 13.5%
- Avondale Anima 2017 - Paarl, South Africa-
- Chateau Duhart Milton 2005 - Grand Cru Classe Pauillac - 13%
- Blason de L'Evangile - 2016 - A.C. Pomerol - 14%



- Avondale Samsara - 2011 - Paarl - South Africa- 14.5%
- Los Vascos Le Dix - 2016 - Colchagua, Chile - 14%
- Apaltagua Coleccion Carignan - 2018 - Maule Valley - Chile - 2018 - 14% Gran Corte 2015 - Vista Flores, Argentina - 14.5%
- Picas Colheita - 1996 - Oporto, Portugal

All of the wines sampled were sold exclusively through the Waddesdon Estate. The prices ranging from £16.95p to £155. On previous visits whereby we had spent the evening in Waddesdon Manor wine cellars, and therefore in close proximity to their shop, on this occasion we did not have that opportunity.

It was, once again an extremely convivial social evening for the Wine Circle. The round tables encouraging social interaction.

Terry thanked our hosts for a most enjoyable and informative evening and for making it a very memorable experience.

Thanks once again to Terry for another interesting and well-constructed newsletter. He continues to do us proud. Thank you also to Julie for her continued informative and well-presented summaries of the events that have taken place. It is great to see an input from one of our new members, Richard Stevenson and I will be interested to learn about the dastardly deed in Monte Carlo that led to the demise of poor Mr George Mander Allender.

Maree and I were sorry to miss the Waddesdon visit and, from the feedback I have had from some of those who attended, it really was a great success. I also understand that there may have been a few fuzzy heads after the consumption of 10 wines!!

The 'Call my Bluff' evening was very well received but, sadly, I won't now be believing a single word that emits from the mouths of Keith, Viviane and Ray!!

We can now look forward to our Christmas meal at The Cote by the Woolpack in Well Street and I hope to welcome you all to the first event of 2022. Let us keep our fingers crossed in the hope that we aren't faced with similar disruptions that we endured during 2020 and 2021.

Have a Very Merry Christmas and a Happy, Healthy and Prosperous New Year

Julie

Ken



The Aylesbury Dairy Company

20 years ago I noticed in a book by Bernard Watney a picture of a champagne tap with AYLESBURY DAIRY COMPANY engraved on the handle. When Mr. Watney died his collection of corkscrews and champagne taps was sold at Christies and I was able to buy this most unusual tap.

Ever since then I have been asking the good people of Aylesbury where the Aylesbury Dairy Company used to be and nobody has been able to tell me.

NO WONDER. IT IS IN SWINDON! IN AYLESBURY STREET!!

In Victorian times, the quality of milk in London was very poor due to lax standards of hygiene and after a devastating plague in 1865 an enterprising farmer from Quanton, Mr. George Mander Allender, formed the Aylesbury Dairy Company to provide Londoners with milk of the highest quality from the healthy and well managed farms of Buckinghamshire.

In 1870 the company expanded into new premises in St. Petersburg Place, Bayswater, London. The company was so successful that new purpose built premises were built in Swindon in 1876 near the railway station so

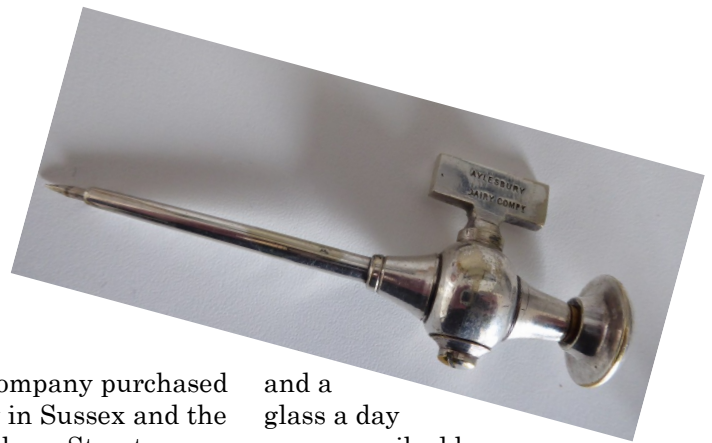
that milk and other dairy products could be delivered quickly into West London.

Eventually the company purchased a farm and dairy in Sussex and the building in Aylesbury Street became redundant. It was used by the Paragon Steam Laundry until 2005 and it is now used as a garage.

The only evidence of the Aylesbury Dairy Company in St. Petersburg Place are the plaster cow's heads built into the corner walls above the windows but the building in Aylesbury Street, Swindon, which is grade 2 listed, is still very clear to see.

BUT WHY THE AYLESBURY DAIRY COMPANY CHAMPAGNE TAP?

A champagne tap is a device that was developed in Victorian and Edwardian times to allow a glass of champagne to be released from a bottle without having to remove the cork thus retaining the fizz over a period of many days. Champagne was thought to have medicinal qualities



and a glass a day was prescribed by doctors for their patients.

Champagne taps were also used to dispense the very fashionable Koumiss which was described as "a spirituous liquor made by Tartars from fermented mare's milk"! It was expensive and an alternative made from cow's milk was developed and made by the Aylesbury Dairy Company. It was know as Galazyene.

So the champagne tap was used to dispense a type of Koumiss!

"I can certainly see that you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret"
Basil Fawley, "Fawley Towers"

And what of the enterprising Buckinghamshire farmer Mr. George Mander Allender from Quanton?

He was born in Quanton in 1831, was married in London in 1860 and was murdered in Monte Carlo in 1893, but that is another story!

Richard S

To mull over with a mince pie and glass of wine

I walk one mile south, then one mile west. Finally, when I walk one mile north I am back where I started.

If I am not at the north pole, where am I?



A somewhat eccentric wholesale wine merchant decided to give his three children his excess stock as a Christmas present. Being a wholesaler the wine was unbottled. He had 7 full barrels of wine, 7 half-full barrels of wine, and 7 empty wine barrels. Each child was to receive the same number of full barrels, half-full barrels, and empty barrels. How was he going to achieve this?



Call My Bluff—18th November

HALLELUJAH, we are back. Our first event after 20 months away from our familiar base the Buckingham Community Centre, and what better way than the ever popular CALL MY BLUFF, a light hearted take on the TV quiz.

Our Chairman, Ken, opened the meeting by welcoming continuing members, and introduced seven new members, and mentioned 2 other new members who unfortunately could not attend.

did not rest on the results of the wines, but, additionally on a quiz whereby teams had to say whether names listed were either cheese or a variety of grape.

As is customary, after the results of the quiz, the results of the Tombola were given.



The wines in order were -
 2019 South African Chenin Blanc
 2019 Valle Antique Sauvignon Blanc
 Chilean Pedro Jimenez
 2019 Argentinian Tempranillo
 South African Shiraz and Grenache blend
 2018 Chilean Merlot



Ken, our Chairman, closed the meeting, thanking the panel, and thanking all members for continuing to support The Buckingham Wine Circle. Our next event the annual Christmas Meal which this year is to be held in The Cote, which is part of The Woolpack, Buckingham.

Julie

The panel consisted of: Viv, Ray and Keith, who gave exemplary accounts of their wines, to which members in teams of four, attempted to decide whether the accounts were true or false.

With much deliberation from all teams, the winning team was declared to be The Three Stooges + 1. I must mention the result



Is it the wine or the label you buy?

I really liked the colourful labels on my recent Laithwaites delivery so thought I would share them. I always find that the wines they deliver are very varied, and nearly always have



"something about them", and it's a great way of me tasting different wines rather than buying my favourites all of the time. For that reason I would recommend a Laithwaites subscription to anyone. I only get 6 bottles every 2 months so it isn't expensive. Cheers

Kevin J



2022 Diary Cards

available at January meeting

Buckingham Wine Circle

2022 Subscriptions

are due 1st January, you should have received an email about them

Programme 2022
8.00pm Buckingham Community Centre

Thursday 27th January
Presentation by Go Brazil

Thursday 17th February
Social and AGM

Thursday 17th March
Local retailer presentation

Thursday 21st April
Italian wines John and Sian

Thursday 19th May
Pieroth Wines



“Because you look like a cabernet snowcone - that’s how I know you’ve been at the wine again.”

Go Brazil

Go Brazil, which was established in 2010, is an independent importer of Brazilian wines. Based in Ipswich, they have a wide range of wines from various producers and regions. Their aim is to offer good value wines.

Italian Wine

Every Italian region produces wine. Italy has some of the oldest wine-producing regions in the world, and, is the world’s largest wine producer. It accounts for some 19% of the global production (for comparison, France 17% and Spain 15%). With an annual consumption of 42 litres/capita, Italy ranks fifth in world wine consumption league table.

John will present a selection of his favourite wines matched with some nibbles.

Pieroth Wines

With many countries/regions, grapes and labels to choose from, Pieroth Wines 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.

Articles and Comments



your contribution would be welcome so please email it to

terry.wagstaff@live.co.uk

by **25th January** for the February issue

Looking forward to hearing from you

