



Buckingham Wine Circle

October 2021

Chafor—16th September

My thanks once again to Terry for putting together a very well laid out newsletter and to Julie, Mary and Richard who have contributed a selection of very interesting, varied and thought-provoking articles. I hope that those who attended the Chafor event enjoyed the ambience and derived great pleasure from seeing friends again.

Maree and I hope, as we sail the seven seas (well at least the eastern Atlantic Ocean), that our members who will be attending the Waddesdon tasting at the Old Coach House have a great time sampling 10 wines and manage to wend their way home safely and in a straight line!!

Best wishes to you all
Ken

At the beginning of lockdown we could have been forgiven for singing the iconic 'We'll meet again don't know where don't know when...'. This war was against an invisible enemy. However, with patience



and determination, eventually the 'C' day did arrive. On the 16th September, 2021, all hail our first event in over 19 months. The 'Chafor Vineyard' at Gawcott.

Weatherwise we could not have wished for a more perfect evening. Mary who was responsible for organising this event, did inform us, the perfect weather was due to her having had a word with above.

Our group congregated at the edge of the vines, where we were given a very informative talk by the owner of Chafor. Explaining the origins of Chafor from 2005 to the present day. The first wines from this estate were produced in 2016.

We then proceeded into the marquee where we began our wine tasting of 3 wines. The first a white wine blend 'Elegance'. The second a Chardonnay and



the third a sparkling wine.

This was a perfect vehicle to bring the Wine Circle together after such a long break. Chatting over a glass or two of wine and paella. It seemed as though no time at all had elapsed since we had all last met. Although we all



had our individual experiences to relate from the past 19 months.

We are now looking forward to our next event, 'Wine Tasting at Waddesdon Manor!!!'.

Julie



Wisdom from Literature

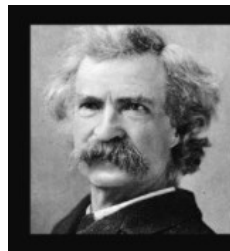
I was recently bequeathed A Handbook of Wine by W M J Todd, published in 1922. I thought I would share a few paragraphs.

From Chapter 1 - Introducing wine

'There are sensitive people who do distinctly object to tobacco smoke when drinking fine wine, and it is a courtesy in the smoker-drinker to abstain when sitting at Wine with such an one. And I venture to think that such self-denial will be rewarded by the hero coming to the tasting of his wine with a palate not rasped and deadened. A little abstinence for a few hours before an expected treat of this kind will be well rewarded not only in the fuller appreciation of the fine wine, but of the, I hope, admirable cigar which is to follow it. It is, by the way, commonly said that it was the fashion of the long cigar, set by King Edward, that gradually led to a decline in the consumption of the finer Clarets. As a factor on the other side, one may note that the war gathered into various regimental messes many youngsters who had grown up in a too exclusively whisky-and-soda age, and introduced them to the solemnity of the mess Port. The two most severe handicaps to the wine industry are unwise and excessive taxation (unwise because the excess leads to reduction of net return as was proved in the instance of cigars) and Prohibition in America.

From Chapter 2 - On Wine in General

'It is a tragic thing, in view of the brave hopes of the generous soul who laid down good wines, for his sons



High and fine literature is wine,
and mine is only water; but
everybody likes water.

~ Mark Twain

to go down to some prized and ancient bin and bring forth with pride a wine that has passed its period and lost all its character and charm. This, of course, apart from any such disaster as the perishing of corks. An occasional bottle should be taken from the noble hoard and sampled to see if all be well. And if the condition be such as to delight the heart, then by all means consume the generous fluid that has waited so long for its hour, and do not risk disappointing it by keeping it imprisoned until its character deteriorates.'

From Chapter 4 - Spain and Portugal

'Port is now defined, by formal agreement incorporated into a treaty of 1916, as 'a fortified wine produced in the Douro region and exported through the bar of Oporto'. No wine not answering to this exact description can be sold now as Port, even with a qualifying name such as 'Tarragona Port'... It is a curious fact that whereas Sherries were formerly largely shipped to India - a hot country - on account of the benefits that accrued to the wine either through the motion of the boat or the effects of the change of temperature, Ports are sometimes shipped to cold countries, such as Newfoundland, and stored there for several winters in the very cold and bracing climate. They thus become extremely soft and free from such qualities as are supposed to be conducive to gout, etc.

Richard

At Last.....

After almost 2 years of going nowhere I finally filled in all the forms, booked all the tests and packed my bags to take off to sunnier climes. As we all know, and to quote from a certain film, there is nothing us wine connoisseurs like more than sitting in a little bar in the sunshine and drinking a glass of wine made from grapes grown in that country – and yes if you know the film I'm referring to there have many occasions over the past few months when I've had a scintillating conversation with my kitchen wall!

So on arrival in Lanzarote our first stop was to a little bar to sample the local brew. Some were not wonderful but still very drinkable but luckily we found the best fairly early on in our trip – Vulcano de Lanzarote Tinto 2018 a delicious ruby red wine

made by the Bodega Vulcano in Tias. The Bodega was founded in 2009 with the aim of producing small quantities of young wines where quality prevails over quantity, which of course is reflected in the price – you can buy it from specialist UK suppliers for about £20 a bottle.



Despite being a member of the wine circle for a few years now my palate is still useless so I either like a wine or I don't so....

Technical blurb – stolen from a supplier website:

Located in the heart of the island of Lanzarote, this winery works the vineyard in a way that is classic in the area. The vine is cultivated in a deep hole in the form of an inverted cone covered with volcanic sand,

which protects the plant from the wind and provides it with moisture. Thereby obtaining a grape of great quality for producing all its wines. Another characteristic of the winery is cold-preserving the musts in order to carry out different fermentations throughout the year.

Once they have been manually harvested, they are fermented with their skins in stainless steel vats at a controlled temperature. When the fermentation is complete, the wine it is aged for 3 months in French oak barrels.

Hopefully we'll all get to sample wines in their country of origin next year but in the meantime I'll be enjoying a few glasses of this lovely wine as I'm sure it will go down just as well on a cold dark night with the curtains drawn and the fire ablaze maybe watching Shirley Valentine – again!

Chris

Wine Pairing with a Twist!

During our recent tasting at Chafor Vineyard a comment was made about the background music that started me thinking, and I then saw this BBC article, from a few years ago! I haven't seen any music suggestions on wine bottles as Professor North predicts but why not try out the recommendations shown below – better still send us your own play list!

Music “can enhance wine taste”

Playing a certain type of music can enhance the way wine tastes, research by psychologists suggests.

The Heriot Watt University study found people rated the change in taste by up to 60% depending on the melody heard. The researchers said cabernet sauvignon was most affected by "powerful and heavy" music, and chardonnay by "zingy and refreshing" sounds.

Professor Adrian North said the study could lead retailers to put music recommendations on their wine bottles.

The research involved 250

students at the university who were offered a free glass of wine in exchange for their views.

Brain theory

Four types of music were played - Carmina Burana by Orff ("powerful and heavy"), Waltz of the Flowers from The Nutcracker by

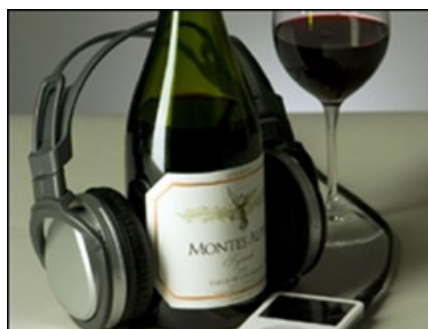
Tchaikovsky ("subtle and refined"), Just Can't Get Enough by Nouvelle Vague ("zingy and

refreshing") and Slow Breakdown by Michael Brook ("mellow and soft") The white wine was rated 40% more zingy and refreshing when that music was played, but only 26% more mellow and soft when music in that category was heard.

The red was altered 25% by mellow and fresh music, yet 60% by powerful and heavy music.

The results were put down to "cognitive priming theory", where the music sets up the brain to respond to the wine in a certain way. "Wine manufacturers could recommend that while drinking a certain wine, you should listen to a certain sort of music," Prof North said.

The research was carried



out for Chilean winemaker Aurelio Montes, who plays monastic chants to his maturing wines.

Mr Montes said: "It was therefore

a natural extension to link with Heriot Watt and to scientifically determine the impact that music

"In victory, you deserve Champagne. In defeat you need it!"

Napoleon Bonaparte

MUSIC RECOMMENDATIONS

Cabernet Sauvignon: All Along The Watchtower (Jimi Hendrix), Honky Tonk Woman (Rolling Stones), Live And Let Die (Paul McCartney and Wings), Won't Get Fooled Again (The Who)

Chardonnay: Atomic (Blondie), Rock DJ (Robbie Williams), What's Love Got To Do With It (Tina Turner), Spinning Around (Kylie Minogue)

Syrah: Nessun Dorma (Puccini), Orinoco Flow (Enya), Chariots Of Fire (Vangelis), Canon (Johann Pachelbel)

Merlot: Sitting On The Dock Of The Bay (Otis Redding), Easy (Lionel Ritchie), Over The Rainbow (Eva Cassidy), Heartbeats (Jose Gonzalez)

Source: Montes wines

has on how wine tastes."

Previously, Professor North conducted supermarket research which suggested people were five times more likely to buy French wine than German wine if accordion music was played in the background.

If an oompah band was played, the German product outsold the French by two to one.

Mary



Buckingham Wine Circle

Programme 2021
Thursday 21st October
Waddesdon Wine Cellars
Thursday 18 November
"Call My Bluff"
December (date to be confirmed)
Christmas Dinner



Waddesdon Manor is being used as the location for the filming of a TV series which means that the Wine Cellars are not available for our tasting. The tasting will now be in the Old Coach House at the Five Arrows hotel. To compensate, there will now be ten wines to taste.

Those who are attending this event will receive an email confirming coach departure times.



Do you remember a BBC game show called 'Call My Bluff'? Basically, it was played by two teams of three celebrity contestants. One team gave three definitions of an obscure word, and the other team tried to guess which one was correct and which two were bluffs. Our meeting in the Community Centre on Thursday 18th November (8.00pm

start) is the Circle's wine version. The evening will be hosted by Keith and Valerie who have press-ganged a celebrity team of members as one team.

We will taste six wines blind. For each, the three 'celebrities' will bamboozle us with a description of the wine that we are tasting.

Only one will be correct. In teams of 3 or 4, we will attempt to identify the bluffs and the correct description. There is a cup for the winning team. [Would the member who currently has the cup bring it along to the meeting? Thanks!]. Keith has said "Some knowledge of cheese may also be helpful."

The Wine Bluffs
by Mike Payne



Articles and Comments

your contribution would be welcome so please email it to

terry.wagstaff@live.co.uk

by **25th November** for the December issue

Looking forward to hearing from you