



Quaffing



www.portsmouthwinesociety.org.uk

February 2010

March means the Annual General Meeting is upon us once again. This is your chance to comment on any aspect of the Society and how it is run. Please use the enclosed papers to submit any motions you wish to raise at the meeting and propose anyone you know who would be interested and willing to be nominated to join the Committee.

Immediately following the A.G.M. will be the usual fun of a blind tasting challenge.

Beyond March, we have a great line up of tastings starting with New Zealand presented by David Cox, Director Europe of the New Zealand Wine Growers. In May we welcome Bush Vines back with more interesting choices from their favourite Spain.

As the January tasting of Fine Wine with David Dickinson was affected by the atrocious snow, we have re-arranged it for June. Additional places will be available this time. July sees our second annual Hog Roast - an event that was much enjoyed by all who attended last year. Once again it will be hosted by our Treasurer and his wife in Droxford.

Bob Hawthorne

Forthcoming Events

All tastings are held at the Mountbatten Centre, Portsmouth at 7pm unless otherwise stated.

Tuesday 2 nd March	A.G.M. followed by Blind Tasting Challenge
Tuesday 6 th April	New Zealand - David Cox
Tuesday 4 th May	Bush Vines
Tuesday 1 st June	Fine Wines with David Dickinson
Friday 9 th July	Hog Roast

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Mylor House, Swanmore Road, Droxford, Hampshire SO32 3PT

PWS A.G.M. & Blind Tasting Fun Challenge

Our Annual General Meeting is a requisite part of the Society's constitution. This is the member's chance to voice an opinion and elect those who make the decisions. Hitherto, the Committee has always enjoyed your full support of its efforts to arrange interesting and informative events.



Immediately following the (usually) brief formalities the mood lightens with our Blind Tasting Challenge. This is meant to be fun and approachable for all whether you really know your wine or are still trying to work it out!

Don't drink the label, drink the wine. Among the many (unwritten) rules of wine appreciation, this is easily the most important. It's also the hardest one to follow. Even the most discriminating oenophiles find it difficult not to be influenced by the name

on the bottle, particularly if the name is a hallowed one. For this reason, many people believe that the only reliable way to judge wines is to taste them blind—that is, to taste them without knowing who made them. Indeed, a blind tasting is the one occasion when drinking out of a brown paper bag is not only respectable but a sign of intellectual rigor!



The tasting protocol is really only a two step process: swirl and smell; taste and taste again. Each step, however, has different parts which, when all taken together, lead you to examine appearance, aroma, flavor, body, texture, finish and overall impression.

Swirl and Smell

Pour a small amount of the wine into a large wine glass and swirl it around. Note whether a glycerin like residue coats the side of the glass. Known as "legs" or "tears," a noticeable amount of residue suggests body and richness, which will be confirmed later by the taste. Continuing to swirl, smell the fragrance of the wine. Note the amount or intensity of the bouquet and try to determine what it is you are smelling. Is there more than one fragrance component? If so, does the bouquet progress or evolve from one to another? And, if there are numerous elements, are they harmonious or do they clash? When a wine has multiple flavor or aroma components, it is said to have "complexity." Complexity prolongs interest in a wine.

Take plenty of time in smelling the bouquet, or "nose." Note the bouquet in detail before tasting. Once tasted, the olfactory senses diminish so do a thorough analysis of the wine's bouquet before tasting. Some wines have very little bouquet but redeem themselves by having great flavor and finish.

Taste and Taste Again

Sip a tiny amount of the wine. Concentrate because things happen fast. Swirl the wine around in your mouth. Note the flavors. They can evolve, particularly as the wine flows over the tongue. The start, or "attack," is the first impression. The flavors progress to mid-palate, and after you swallow or spit, you are left with the "finish," a residual of flavors that remain after the wine is no longer in your mouth.

Along with the flavors, note the body and texture of the wine. The body is the weight of the wine in your mouth. To use an analogy, skim milk is like water and has a light body. Whole milk is not watery and leaves a residue in your mouth, and has a medium body. Cream is very heavy and possesses a full body. Only, we are talking wine, not milk.

Also, consider texture. A wine can feel soft and velvety or crisp and steely, or something in between. It can have a chalky impression from the presence of tannins. Harsh tannins are not good.

Finally, there is finish. Some wines "finish long," some are short. Short is almost nothing while great wines have a finish that goes on and on. Sometimes new flavors occur after the wine leaves the mouth, usually in the form of suggestion or nuance. Intensity and length of finish need to be considered. The longer and more intense, the better.

So, to totally evaluate the taste, consider the amount, or concentration, of flavor, the progression or evolution of flavors and their compatibility, the length and intensity of the finish, the body of the wine and its texture. That's a lot and that's why you need to taste again. And, make notes. There's just too much to commit to memory.

March A.G.M & Tasting - Book Now!

Tuesday 2nd March 2010 Mountbatten Centre 7.00pm

PWS A.G.M. & Blind Tasting Fun Challenge

I/We would like to attend the A.G.M & Blind Tasting. **Members Only.**

Please reserve member's places at **£5.00** per head

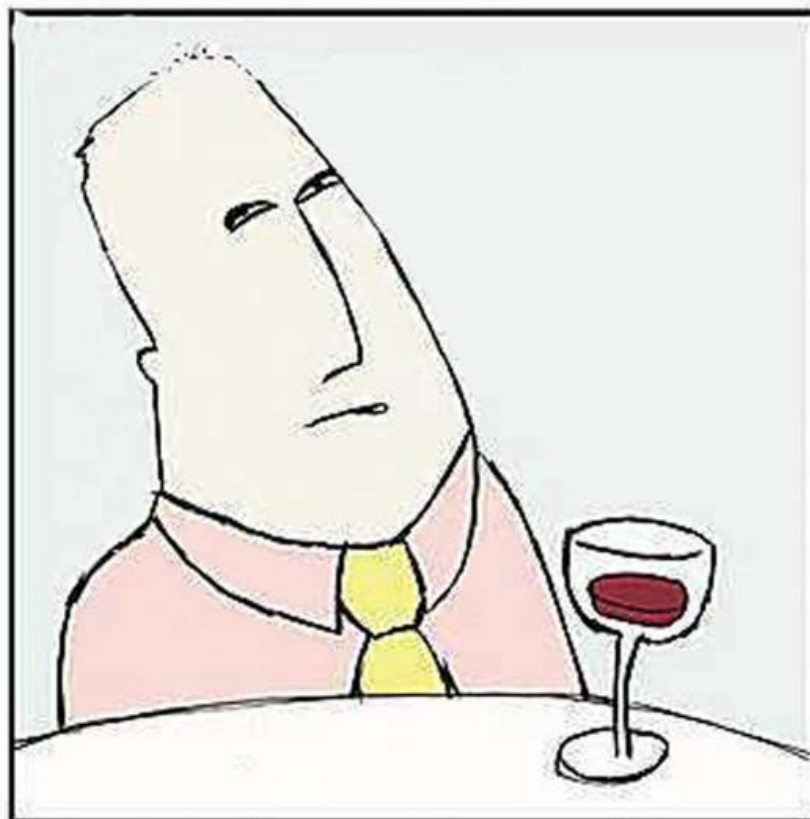
Name:.....Telephone:.....

Send cheques payable to "**Portsmouth Wine Society**" to:

Roger Foster, Mylor House, Swanmore Road,

Droxford, Hampshire SO32 3PT

By Tuesday 23rd February 2010



“Don't tell me, I know this one.
Is it wine?”

Tuesday 2nd March 2010 Mountbatten Centre 7.00pm

PWS A.G.M. & Blind Tasting

Please complete the booking form on the other side
and return to:

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By Tuesday 23rd February 2010