



CHARLES HASTINGS
WINE CLUB
www.chwineclub.org.uk

Run by Doctors for Doctors

ESTD 1842
TANNERS
WINE MERCHANTS

VIRTUAL WINE TASTING

Back by popular demand! The forthcoming Wine Tasting by Zoom evening will be on Wednesday 7th December 2022 at 7pm. Robert Boutflower from Tanners will guide you through a flight of wines suitable for Christmas drinking... not that Club members generally need much coaxing!!

Available to order from Tanners, including some halves and bottles for the smaller 'parties' who might wish to log in, the wines encompass a fizz, two whites, two reds and a 'special'. The wines can be seen on our website or the Tanners website at www.tanners-wines.co.uk/chwc

Join us by sending your request to robert.boutflower@tanners-wines.co.uk to get both the zoom link and the sample bottles/halves (mix n match to suit you).

We very much hope you can join us for another 'social but remote' evening!

Best wishes
The Committee.



SAVE THE DATE!

The CHWC Annual Dinner will be in Liverpool on 3rd July 2023.

Further information will be posted in the next newsletter but, for now, you can register your interest in attending with Davd Carter by emailing him at djcarter51@gmail.com.

LETTER FROM THE CHAIRMAN

Dear Member,

I am sorry that it so long since our last communication, but we have found that one consequence of Covid is that hotels and wineries are reluctant to confirm bookings until a few months before the trip and we wanted to give you as much information as possible about the exciting trips planned for 2023. You will find details later in this letter.

However, before the end of 2022 we have one more event where I hope to see you all, albeit virtually. The Zoom wine tastings were so popular during lockdowns that we have decided to carry on. There will be a pre-Christmas tasting on Wednesday, 7th December.

2023 will see some changes to our committee. Russell Walshaw, who came on board in the last century, has decided to step down. We are co-opting two members – Leslie Hamilton, who is a retired surgeon, and Paul Atkinson, a former BMA Industrial Relations Officer. We look forward to working with them both.

Enjoy reading the rest of this newsletter and book as many trips as you can manage next year. Do not wait too long – there were ten people on the Sicily waiting list this year. If you enjoy Tanners' wine, especially with the 5% Club discount, please note that the code has had to be changed as it had been compromised. Please contact Robert at Robert.boutflower@tanners-wines.co.uk for the new code, and then keep it to yourself!

I look forward to seeing you on 7th December.

Have a good Christmas

Jane Orr

WALKING WITH ROMANS - A WEEKEND IN CHESTER

21ST - 23RD APRIL 2023

The Charles Hastings Wine Club is delighted to host our 2023 Spring Weekend in the City declared the 'most beautiful in the world' as ranked by scientists... Chester!

The walled Roman Cathedral City in the Northwest of England sits on the River Dee. It boasts the largest Roman amphitheatre in Britain as well as the largest racecourse. Visitors are charmed by its Tudor-style half-timber buildings and city-centre Cross. As well as having so much history and heritage, Chester is a vibrant, dynamic city full of appealing attractions and an excellent food scene. It is also home to a branch of Tanners Wines!

Outline of the programme:

- 2 nights bed and breakfast at The Queen Hotel (opposite the railway station and said to be the first skyscraper of its time!)
- 4 course gourmet meal with accompanying wines at the award winning Sticky Walnut
- A fascinating walking tour of Roman Chester
- A private tour of the 1000-year-old Chester Cathedral
- Lunch at Veenoo with accompanying wine flight of 5 Sicilian wines
- Cheshire cheese and wine pairing hosted at Tanners, Chester
- 7 course meal with accompanying wines provided by Tanners, Chester with special guest Mat Evans (Manager of Tanners, Chester)
- Tour and tasting at Stone Circle Mead Company
- Sunday lunch and pudding

The price includes gratuities for all meals and transport to/from Tanners Chester. There is a charge for the hotel's car park which is not included in the price.

The price of the event is £460 per person based on two people sharing a double/twin room, with a single supplement of £38. The non-refundable and non-transferable deposit payable on booking is £150 with the balance payable by 17th March 2023.

Please contact Lottie Elliott on drclelliott@gmail.com or 07719991323 for more information.

Please book with the Club's Secretary, David Carter, at events@chwineclub.org.uk or at 11 MacKinnon Place, Dunfermline. KY11 8PW. Payment by BACS transfer is preferred and he will supply bank details to members who book; alternatively, please make cheques payable to The Charles Hastings Wine Club and post to him. Event booking terms are on the Club's website - www.chwineclub.org.uk - or available in hard copy from David Carter on request.



THANK YOU FROM THE
BORGOGNO SISTERS



Dear Mr. Robert Boutflower,

We wanted to thank you very much for recommending our cellar at Prof. Ian Ellis, member of the Committee of the Charles Hasting Wine Club. He visited us on Monday 24th of October, with 5 people.

As Prof. Ian Ellis has advised us, we send you the photo taken at the end of the tour and tasting with the group. At the end of the visit they told us that they were very enthusiastic about our reality and about the wines and this made us very satisfied.

We hope to welcome them again and of course any person on your team etc. We are very honored that our wines are in your selection and we hope in a nice partnership.

Cordial greetings
Federica and Emanuela

SICILY AT LAST!

The last of our doubly postponed events – the long waited main tour to Sicily – finally took place in September this year. There were 25 of us on the tour who all enjoyed the warmth, the people, the wine, the food and the culture of Sicily.

As it is such a large island, with several wine growing regions, we stayed in three different hotels during the trip. We started on the slopes of Mount Etna, staying at one vineyard and visiting another, as well as taking a trip to a pistachio farm near Brontë. Sadly, the weather was a bit disappointing and we saw very little of the mountain and were full of admiration for those who braved the swimming pools! After two days there, we drove across the island to Marsala where the weather was much kinder to us. We visited two Tanners' wineries, Fina and Lombardo, as well as a third with vineyards in nearly every winegrowing area of the island. The latter made an excellent conclusion to the winetasting part of the tour. Lombardo looked after us extremely well as not only did they offer us generous nibbles to accompany their fortified wine but they also took us on a tour of their private house which had once belonged to John Woodhouse, the inventor of the eponymous wine, and gave us each a bottle to take home!

Sicilian culture was not ignored. While in the Etna area, some had a cookery lesson and discovered, among other things, that making your own pasta is not too difficult. In Marsala we visited the medieval town on a rock of Erice as well as the Phoenician ruins on the island of Mothia. Our final stop was Syracuse where we stayed right in the centre of the Ortigia and were able to breathe the history of a city that had been very important to the Greeks, Romans, Normans and Muslims. The current cathedral had been used by all of them and was built around 500BC! We were also able to get a clear view of Etna at last! Our final dinner in the Square outside was very special.

Next year's main tour stays in Italy but in the north. I do hope we see you there.

Jane Orr



JOIN US IN THE PICTURESQUE MOSEL VALLEY

18th - 21st MAY 2023

Our 2023 short tour will be to the Mosel valley in Germany, specifically to the MittelMosel or Bernkastel region. “The wines of the Middle Mosel are considered the most complete examples of German wines with some of the finest examples being able to age gracefully for 50–100 years” (Francis Robinson's Wine Course 3rd Edition), but the Mosel is also renowned for its stunning scenery with the vineyards clinging to the steep sides of the river valley, and towns with evidence of civilisation dating back to the Romans.

Our formal wine tastings are at vineyards belonging to the VDP network of top German producers. These wines are top quality and difficult to source in the UK. Fortunately our visit also coincides with the annual “Open Cellar” weekend in the Mosel, when wine producers and merchants open their premises to all so there will be additional opportunities to sample and purchase more affordable wines!



We will be based in the picturesque town of Traben-Trarbach, staying in the family-run boutique Goldene Traube hotel.

On Thursday 18th we will host a Sekt tasting in the hotel, and afterwards a welcome dinner in town at a restaurant belonging to a local winery.

On Friday 19th we will travel north along the valley to visit one of the more prestigious vineyards of the MittelMosel, Heymann-Lowenstein in Winningen for a guided tour and tutored tasting. Afterwards we will visit Belstein, a beautiful town on the banks of the Mosel where participants will be able to walk around and enjoy their own lunch. Later we will visit Burg Eltz, one of three complete medieval castles in western Germany, parts of which date back to the 9th century, and with views of the steepest vineyards in Europe. We will then return to Traben-Trarbach for a very rare wine tasting from two vineyards at a location close to the hotel. The rest of the day is free to explore at leisure. Dinner will be left to your discretion.

On Saturday 20th we will travel south via Bernkastel-Kues to an amazing winery in Wiltingen in the Saar region for a tutored tasting and tour. We will then travel to the ancient city of Trier, famous for its surviving Roman and Renaissance buildings. We will have time for lunch of your own choosing before a guided walking tour. We then return to Bernkastel-Kues where there will be time for some afternoon “Kaffee und Kuchen” or wine tasting before cruising back to Traben-Trarbach on the River Mosel, arriving in time for a little further independent exploration of the town and dinner of your choice.

Departure will be after breakfast on Sunday 21st.

The tour is priced at £475.00 per person, based on sharing a double/twin room. There will be a supplement of £125.00 for single use of a room. This includes accommodation, a healthy breakfast, all activities described, coach and river cruise travel. International flights are not included, but advice on

travel arrangements can be provided.

To book, please contact David Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline KY11 8PW. A non-refundable and non-transferable deposit of £75 per head is required to confirm booking.



A FEAST AT TOTTINGHAM - THE 2022 ANNUAL DINNER

On the 27th June 2022 we dined at Tottington Manor for our Annual Dinner. It was great to finally meet again for the Annual Dinner after a pause of a few years!

Tottington Manor put together an excellent menu of locally sourced ingredients and hosted us in a gorgeous room, providing excellent service.

As ever, we were joined by Robert Boutflower, Private Sales Director of Tanners Wines, who chose the delightful wines and talked us through each one.

Pre-dinner, we enjoyed a glass or two of Michel Arnould and Fils Rose Brut Champagne, delighting in the stunning views of the South Downs from the Manor's patio.

For starter we enjoyed a delicious home cured beetroot salmon gravadlax, washed down with a stylish Riesling Trocken (Rings, Pfalz). Our main course was Sussex rolled port tenderloin in loose tea stuffed with spinach and cream cheese. In homage to the Club's upcoming trip to Sicily this was paired

with a delightful Etno Rosso from Fattorie Romeo del Castello. Good volume, richness and moreish! A firm favourite of the night, the dessert wine, was an elegant Chenin Blanc from the Loire Valley. The Quarts de Chaume complimented the apple jelly and vanilla bean panacotta. A selection of Sussex cheeses finished our wonderful meal enjoyed with a perfect glass of Kopke 10-year-old tawny port.

In all we had a fabulous meal. Thank you to Tottington Manor for being amazing hosts and thank you to Robert for another wine masterclass! *Lottie Elliott*



FORTHCOMING TOUR TO PIEDMONT, ITALY

26th September - 2nd October 2023

The region of Piedmont is to be found in the foothills of the Alps in north western Italy. It is one of Italy's most acclaimed wine growing regions, producing some of the greatest wines in the world. Best-known wines from the area range from fine reds like Barolo and Barbaresco to delicate, high-volume, sweet white wines like Asti Spumante and Moscato d'Asti. The region produces more DOCG - Denominazione di Origine Controllata e Garantita, (Italy's top wine classification) - designated wines by volume than any other area of Italy. Piedmont is renowned for its quaint vineyards and delicious local products, such as wine, cheese and truffles.

We will be met at Turin airport on 26th September and transferred to our hotel, Albergo Cantine Ascheri in Bra, for the duration of our visit.



Highlights of the tour include:

- Exploring the Barolo region, several tastings & a tasting lunch at Marchesi di Barolo
- Exploring the Barbera and surrounding regions, tastings and lunches
- Black truffle hunt with a guide followed by a truffle lunch and cheese tasting
- Evening dinners on days 1 and 6; Lunches on day 2, 3 and 4 .
- Day 5 is a free day in Bra to explore independently.
- Private chauffeured transport throughout.

The price is £1675 per person sharing a double/twin room, or £2,015 per person for a single room occupancy. The deposit of £320 per person sharing or £390 per person single occupancy is non-refundable and non-transferable, with balance payments due by 15th July 2023. Payment by BACS transfer is preferred; bank details will be provided on request to those who book. Flights to and from Turin are not included. To book please contact David Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW.