

BLACKHEATH WINE CLUB PROGRAMME

SCHEDULE OF SESSIONS 2023/2024

Annual membership fee £5.00 per person payable at first session attended.

Session One: Greece, and its Islands including Crete.

Greece has one of the longest winemaking and wine drinking histories in the world but has often been dogged by one word – Retsina! However a growing number of estates have improved both their viticulture and winemaking methods, and are leading a renaissance that is worthy of discovery.

Assyrtiko, Agiorgitiko, Malagousia, Savatiano, Vidiano, Xinomavro and many more varieties from regions such as Santorini, Peloponnese, Macedonia, Thessaly, Ionian & Aegean Islands and Crete.

October 5th Thursday Room 7

October 10th Tuesday Main Hall

Cost £35.00

Session Two: Finding the sweet spot in Chile.

2021 and 2022 were some of the freshest vintages of the past decade in Chile. The wines are crisper, more aromatic and achieved ripeness at lower alcohol levels than those made in warmer vintages. Chile is now producing wines with intensity and elegance rather than sheer power. Showing new areas, which are producing more refined styles, I trust this session may surprise those expecting southern hemisphere fruit bombs. Referred as the Volvo of the wine world and often pigeonholed as a producer of cheap wines, Chile's sweet spot is between £7.50 and £20 a bottle. They are often drier and a little more mineral than warm-climate Australian examples, closer in style to New Zealand and South Africa, and a little fruitier and less austere than some French wines.

November 2nd Thursday Room 7

November 7th Tuesday Main Hall

Cost £35.00

Session Three: Classic Bordeaux for Christmas

Christmas is a time when people search their cellars for something special – rubbing off the dust from prized past purchases. This often can be a disappointing exercise and so in this session I will show a selection of Bordeaux wines you can currently purchase and drink that will delight everyone. Bordeaux has improved and adapted so much over the recent years and perhaps surprisingly now represents Good Value for Money more than many new world wines. White wines have excelled and the ‘lesser’ appellations produce fruitier and more drinkable wines than in days gone by. Of course there also will be a sweet wine shown that is just the ticket for Christmas pud or cheese.

November 30th Thursday Room 7
December 5th Tuesday Main Hall
Cost £40.00

Session Four: The Old Vine Project

Old Vines have always been prized and often make premium wines The Old Vine Project is a newly founded trade movement that is promoting and raising the awareness and importance of old vines. This session will explain about their work and how it relates to the concept of terroir. It will also look at what is going in viticulture regarding combating climate change. Wines from all various countries will be shown.

January 16th Main Hall Please note there is only one session
Cost £40.00

Session Five: Regional Focus on Burgenland and specifically Neusiedlersee DAC Austria.

The Burgenland region is situated in the furthest eastern point of Austria, on the border with Hungary. This area is known as Austria’s red wine region, although white especially sweet wines are there as well. There are varying climates and terroirs within Burgenland and currently there are five named sub regions (DAC) of which Neusiedlersee is one.

Neusiedlersee is one of the newest wine regions in Europe. It became a DAC only ten years but has become one of the most versatile and dynamic areas in Austria. This is where Zweigelt holds sway, which is becoming a rising star in the world of wine grapes. Blaufrankisch too is much admired and is such a great food wine.

February 8th Thursday Room 10
February 13th Tuesday Main Hall
Cost £40.00

Session 6: Lebanon/ North Africa Too Hot or What?

Of course most wine lovers have heard of Chateau Musar, some people have been following its wines and cellaring it for years. At this session we shall see what else Lebanese wines and their producers have to offer in a land which has had to overcome such a turbulent history. We will also venture further to Morocco and perhaps Tunisia. Of course there will be a wine from Musar.

March 7th Thursday Room 10
March 12th Tuesday Main Hall
Cost £40.00

Session 7: Italian White Grapes

Hugh Johnson in his first wine atlas said of Italian white wines, the best you could hope for was that they were clean, dry, crisp and refreshing. Today we still hope for wines that reflect this description but there is a growing appreciation of white wine in Italy with some older indigenous varieties being rediscovered. Pecorrino, Favorita, Arneis, Carricante, Gargenaga, Ribolla, Grillo, Trebbiano(yes some are good!) as well as Greco, Glera(Prosecco) Fiano, Verdicchio- and so it goes on . Too many to choose from but I shall try!! Great wines to enjoy as we go forward to summer.

April 11th Thursday Room 10
April 16th Tuesday Main Hall
Cost £35.00

Please note as people drift off on holidays for the last two sessions there is only one session being offered.

Session 8: Portugal Beyond the Douro!!

I love the Douro, but there is more to the Portuguese wine offer than just the wines of the Douro. From single varieties such as white grapes, Alvarinho, Arinto, Moscatel or the red grapes Touriga Nacional, Trincadeira or Castelao. Or multi-blends from regions like Dao, Alentejo or Beira Interior. This session is an update on what is new in Portugal.

May 14th Tuesday Main Hall
Cost £35.00

Session 9: A summer tour along the Loire.

The vineyards of the Loire produce wines for every occasion and offer a choice of all styles and colours of wine. Sparkling, sweet and dry wines and fruit driven reds. It is a region where climate change is helping with the consistency of warmer temperatures. To end this year's programme we will enjoy a range of wine from along this massive river from Muscadet through to Sancerre getting us in the mood for sunshine and summer holidays.

June 18th Tuesday Main Hall
Cost £40.00

**For more information and to join contact Carolyn on:
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