

BLACKHEATH WINE CLUB PROGRAMME

SCHEDULE OF SESSIONS 2025-26

Annual membership fee £15.00 per person payable at first session attended.

Session One: The Comeback Kid? Chardonnay.

Now the most planted white grape variety, Chardonnay never went away. However, the 'ABC' movement and the Bridget Jones slurping image did its best to damage its reputation for some years, and also sadly distracted people from its undoubted class as a noble grape variety. Chardonnay's differing styles too have come and gone, and here we will explore what this makes this variety the most sought after grape and why its popularity is once again growing and being planted far and wide.

Tuesday 30th September - Main Hall

Thursday 9th October - Room 7 (1st floor)

Cost £35.00

Session Two: Regional Focus. Victoria, Australia.

Victoria, Australia has six geographical indication (GI) wine zones, which are broad designations that encompass multiple distinct wine regions. These zones are Central Victoria, Gippsland, North East Victoria, North West Victoria, Port Phillip, and Western Victoria. Within these zones, there are 20 official GI wine regions, such as the Yarra Valley, Mornington Peninsula, and Grampians. Victoria is also a place steeped in history and tradition, being one of the pioneering winemaking regions on the continent. Plus, it is the heart of Australia's fortified wine tradition with its celebrated Rutherglen Muscats, which we will be sampling to finish the session.

Tuesday 4th November – Main Hall

Thursday 6th November - large Room 7 (1st floor)

Cost £35.00

Session Three: Finding an affordable Pinot Noir for Christmas!

Finding affordable or good value Pinot Noir from Burgundy requires a bit of left field knowledge and I will hopefully guide you to some lesser known appellations, there, and elsewhere in France. Also with other examples from some surprising locations around the world with price tags that won't cause you too much indigestion!

Thursday 4th December - large Room 10

Tuesday 9th December - Main Hall

Cost £40.00

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Session Four: Demystifying Italy's 'Monte's' . A tour of Central Italy's wines.

Central Italian red wines and their nomenclatures are confusing. Is it a grape or a place? This session will unravel the wines behind the names and I will try to make things less opaque! Sangiovese, Sagrantino, and Montepulciano will be highlighted with at least one white from the region.

Thursday 22nd January Room 10

Tuesday 27th January Hall

Cost £40.00

Session Five: The best of Eastern European Grape varieties.

The names of their grapes and places do not roll off the tongue easily and often that is a problem in embracing Eastern European wines, but we should be brave and explore them more. The potential has already been discovered, but still we needed to be persuaded to be more adventurous. I hope to convince you here in this session and I will have a classic sweetie to finish the evening.

Thursday 19th February Room 10

Tuesday 24th February Hall

Cost £35.00

Session Six. Is Galicia and Bierzo the future of Spain's Fine Wine?

Rioja, Ribera del Duero and Priorat have dominated the space in Spain's Fine Wine scene over the years. Critics and buyers are now hailing wines coming from Galicia and Bierzo in the North West as the best region in which to seek out wines which are bidding to take over the fine wine mantle from the more traditional sources. Come and taste a selection of red and white wines from this dynamic region of Spain.

Thursday 19th March Room 10

Tuesday 24th March Hall

Cost £40.00

Session Seven: France's Country cousins. A tour of the lesser known Appellations of France.

As prices soar in the classic regions of France, people are looking for value for money when purchasing their wines. France's SW, Languedoc, along with less prominent appellations in the Rhone & Loire, are producing high quality wines that don't have the cache of their famous neighbours and are most certainly good hunting grounds for wines for not just everyday drinking.

Thursday 23rd April Room 10

Tuesday 28th April Hall.

Cost £35.00