

NATIONAL ASSOCIATION OF WINE AND BEER MAKERS.

NEWS AND VIEWS.

SEPTEMBER 1982.

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33, Heworth Road,
York, YO3 0AA.

Here we are again. Autumn has really come now and with it, at least this year, one of the best crops of apples for many a long day. We shall expect a record entry for the apple wine classes at Southampton next March, just half a year away.

We do seem to be having problems with getting your copies of News and Views to you on time but dare I blame the computer? I am certain that Roy and Jim have now done their stuff and Dave will have all the names and addresses ready to stick on the envelopes. All we need now is for the carriers to lose one of the boxes and you'll all be a page short. This would appear to have happened to some of you this last time but I have now printed the whole issue again so hope you will all receive both complete copies. Sorry about all this - I know you all wait for each publication with bated breath - or do you?

Thanks for the letters received and straight away can I put right some murmurs of concern regarding our venue at Southampton University next year. Everything is under control. Lenn Drysdale has been to Southampton and finalised all arrangements and is very happy with it all. The Saturday Night of course, we shall have a Civic Reception at the invitation of His Worship The Mayor and will be held in the Town Hall. A fleet of buses will convey you all there and back so you should have no problems. There is ample space for bottles and the living accommodation is good. Applications for this should be made to May Drysdale. Details will be in the schedule due out with the next issue.

Did anyone lose a gold necklace with a stone pendant at the Scarborough National? Details of same to me and I will send it on to you.

Things are looking up, I have received five letters this time. The first one is anonymous but you silly billy you put your address on the top. I won't tell though.

Dear Marjorie,

I understand you welcome letters from readers and I have a delicate personal problem you may be able to advise me about. Or have I got the wrong Marjorie? Oops? Proops? Nevertheless I am sure your warm hearted nature will prompt you to help me if you can.

At Scarborough for the National '82 I dozed off after dinner and burned and blistered my shoulder on an over-efficient central heating radiator. (The gravy with the meal had been rather strong and I suspect I was drugged in some way!)

The injury has healed but left me with a two inch scar. My wife did not accompany me to the National and I now have great difficulty in convincing her that the burn was not due to some kinky rite of initiation for NAWB members, nor to any exotic orgy. Please can you help me?

'Worried of Formby'

P.S. Interested parties may inspect the scar by arrangement.

Whoops! Not as warm hearted as all that sunshine, I thought your wife was with you at Scarborough.

Second letter from Backwell, Bristol.

Dear Marjorie,

Having received News and Views this morning I am so intrigued by two things that I am compelled to write to you by return post.

What a clever ploy to ensure that some people actually write to you - for to receive pages 3 and 4 only I found most tormenting. Please, please may I have pages 1 and 2 of the N and V, I enclose a stamp to assist you.

I am glad that a reminder for subs has been circulated. I have often thought that it is a pity our NAWB year couldn't be changed to April 1st. so that many of us would settle at each A.G.M.

Oh, the other thing that intrigued me - how come that the envelope bore

SMLEY, KENT Post mark when your address is YORK?

Roy Palfrey, NGWBJ, NAWB.

A full copy of the last News and Views is on the way to you from YORK. When you have a nationwide organisation like the NAWB the committee themselves live in various places, north, south east and west. We have to have a central point where all the items for posting to our members is collated and this year that happens to be the job of Dave Pulley and guess where he lives?

A letter from Roy Brown of the Liphook Circle, Hants., regarding the lack of facilities at Southampton. I hope I have answered your letter in my opening remarks but anything else worrying you please give me a ring.

From Farnham, Surrey.

Dear Mrs. Ives,

Regarding your comments in News and Views about the lack of Stewards at Scarborough.

My husband and I offered our services to steward on Saturday morning, understanding from friends who had stewarded in previous years that one is notified if needed.

As we received no such notification, we assumed that you had enough stewards and that therefore we would not be needed. A slip up in communications perhaps! To save misunderstandings and postage in the future, perhaps a note could be added to the stewards application form that all volunteers would be required unless notified to the contrary. I hope this explains why two disappointed, but keen 'earner' stewards were not present.

Mrs. Jean Cate.

Sorry about that Mrs. Cate - hope you apply again next year.

We are progressing- first Dear Marjorie, then Dear Mrs. Ives and now --

Dear Editor,

The letter in the last News and Views from T.H. Beck was interesting, especially in respect of the views of more than one National Judge and their conclusions that the term medium is incorrect for dessert style wines and that they would downpoint dessert wines if they were only medium sweet. This viewpoint is difficult to understand as I sit composing this letter enjoying a tawny port which is decidedly on the drier side of medium sweet. Dessert wines cover a wide range of styles in the commercial world and I would not dispute that table desserts i.e. those accompanying the dessert course of a meal are invariably white and sweet, examples being Chauternes, Barsac, Eiswein, Trockenbeerenauslese, Beerenauslese, Muscat de Baume et Venise, Tokay etc. The drier styles of white wine of higher alcohol, flavour and body are invariably called aperitifs. The other styles of so called desserts should properly be called 'after dinner wines' and the white commercial examples here are Madeira (both Bual and Malmsey), Sherry (Brown, Cream, Sweet, Oloroso, PX) Malaga, Marsala etc. These are usually sweet but where different degrees of sweetness are encountered can be said to range from medium to sweet - e.g. Bual compared to Malmsey. With red desserts there is only one and that is Port, whether it be Ruby, Tawny or Vintage. Depending on the age and degree of maturity and method of maturing, ports can range from medium to very sweet and this is borne out on the palate where there can be a distinctly drier finish in some wines which have a richer sweeter nose which has replaced the fruitiness encountered in younger wines.

The problem often encountered in judging amateur desserts is whether or not the wine being assessed is, in fact, a dessert. Invariably they are sweetened table wines or at best social wines without the full body, full flavour, high alcohol and balancing sweetness needed to fulfil the intended purpose. This does not preclude the fact that medium sweetness is often sufficient to balance a dessert wine especially the after dinner variety, therefore I would dispute the apparent arbitrary view that 'medium sweetness' cannot be applied to dessert wines.

In a period when the NGWBJ is trying to standardise judging procedures and promote consistent practices at the show bench I find it difficult to justify any divergence by Guild members from definitions laid down in the current hand book.

Yours sincerely, Tony Nicholls.

Yet another letter from our old friend Frank Scholes from Wakefield. Frank never misses a National and I hope he never will for many years to come.

Dear Editor,

I received the newsletter on the 23rd. August after weeks of wondering if the Editorial Staff had gone on strike. However better late than none at all. I was disappointed in the numbers of letters.

I was interested in the letter by Stan Baker but I do not know what his aim is. I hope he is not finding the stewards a bit more work in removing corks a few hours before the judging and then having to replace them.

I also understand that white wines are better slightly chilled and red wines should be opened and left in the room where it is to be served to get to the room temperature before drinking. To adopt this procedure at the National is going to cause a few headaches.

All kind regards, still a learner,

Yours fraternally,

Frank Scholes.

Thanks Frank. The Editorial Staff you mention consists of me, just me. Sorry about the late delivery. Will try to do better in future. As you say to present all the wines in the absolute ideal conditions at the National would not only cause a few headaches, it is absolutely impossible.

Through the letter box this week we recieved a brochure about winter breaks in Czechoslovakia. Travel is by British Airways or C.S.A. (Czechoslovakia Airlines). There are long week-ends or full weeks including a tour of the oldest brewhouse in Prague (Pilsner), and a chance to sample Czech. wines. You can book through your local ABTA Travel Agent or I will send details through the post on receipt of a stamped addressed envelope.

Brian Cross of Nottingham Winemakers' Association was one of the finalists in the Co-op Winemaker of the Year Competition held at the World Wine Fair in Bristol. He came in third and we congratulate you on a very fine effort. You can of course go on to greater things in the President's Wine Tasting at Southampton next year.

Well, once again time has won and I must close. The apples are just about crawling out of the kitchen so I must get them chopped up and into the tub.

Till next time;

Mayorie Jewell