



West Suffolk Fine Wine Society

Newsletter February 2024

Dear Members,

We have just returned from sunnier climes, and I am delighted with the progress of light of an evening. Today feels almost spring like. Hope it lasts.

Not a lot of new information on events this month but there are some points for noting.

FORTHCOMING EVENTS/DATES FOR YOUR DIARY

DATES IN 2024

- **February 12th Island Wines - Great Barton Village Hall 7.30 pm**

For this tasting we welcome back as presenter Martin Higginson, qualified wine educator, writer, and member of the club. Many of you will remember his excellent tasting of Wines from Rioja last January and more recently, his kindly stepping in at the last minute for Wynn last month. This time he will present 8 wines from around the world all produced on islands. This promises to be a fascinating, varied, and perhaps surprising tasting based on its theme which takes us to some interesting places which we may not have associated with wine production.

Please book your place by paying online or by cheque **Cost £11 per person, Code IW.**

There are still some places available for this tasting

- **March 11th Preet Sahota - Monday 11th Great Barton Village Hall 7.30pm**

We look forward to the return of Preet Sahota in March, with a selection of wines from South Africa, New Zealand and Australia. His theme is yet to be announced, but judging by his very popular tasting last year I think that we can be confident that Preet will present an excellent range with his characteristic enthusiasm.

Please book your place by paying online or by cheque **Cost £11 per person, Code PS.**

Deadline for booking March 1st

- **April 17th Annual Dinner at the college (please note this is a Wednesday)- details to follow.**
- **May 13th.**

Bradley Dorrington, the owner of The Wine Cellar in Bury St Edmunds, will present 8 wines based around a theme reflecting his life in the wine and hospitality industry. Expect a great choice of wines along with some real insight into the ups and downs of his trade, and the choices he has to make.

Cost and code will be announced in a future newsletter.

MEMBERSHIP RENEWAL-

Most of you have now renewed your membership for which, thank you. I will be sending this newsletter to all last year's members but if you have not renewed by the end of this month, you will now be removed from the membership database. If you are yet to receive your membership card, they will be available at the next tasting.

FINANCE AND PAYMENT

Whilst the online payment system continues to provide a quick and convenient way to pay for our club activities there has been quite an increase in payment coming through without the correct codes, with unnecessary multiple separate payments and with other issues which cause confusion and sometimes create the need for investigation.

A helpful summary and reminder will shortly be emailed to all members; please could you read this carefully and then get in touch with any queries (wynn.rees@btinternet.com or 07580 132568). Thank you.

'LEFT OVERS' - a word from the committee

In order to minimise cost, we always work to make sure that we have the right amount of wine for our tastings, and never deliberately have an unnecessary surplus. However, there is occasionally some wine left in the bottles once everyone's tasting portions have been poured. Please could members kindly note that when there is wine left over at the end of the tasting we like to offer this to the presenter, save it for someone who was unable to attend, or as a thank you to one of the people who have put in time and effort to help arrange and set up the event. In order to avoid embarrassment please could members take note that any such wine should not be regarded as being 'up for grabs'.

AND finally, please don't forget your glasses-we did last month!

DIRECTORY OF MEMBERS' BENEFITS-please ensure you have your membership card with you at the time.

The Three Kings Fornham St Martin, Hengrave Rd, Fornham All Saints, Bury St Edmunds IP28 6LA. Tel. 01284 658866

10% discount off the final bill (food and drink) subject to availability and the following terms and conditions: Offer agreed by Chris Lee (Owner)

- *A booking must be made in advance, mentioning your membership number of the WSFWS.*
- *At least two courses of food from the restaurant's main or classics menu must be ordered.*
- *Not available on special days such as Mother's Day, Valentine's Day, Easter Sunday etc. Please check availability if in doubt.*

- *There may occasionally be other special offers/events available to members (information will be in the monthly newsletter)*
- *The offer will apply to all members in a group as long as one diner is a WSFWS member.*

Adnams, Bury St Edmunds-10% off any purchase. Offer agreed by Tom Crittenden (Manager)

The Wine Cellar, Bury St Edmunds-10% off any purchase. Offer agreed by Bradley Dorrington (Owner)

The Angel Hotel, Bury St Edmunds-20% off any bottle of wine when purchased with at least two courses from the à la carte menu. Offer agreed by Ines Pastoriza (Front of House Manager)

Please support our partner businesses and take advantage of the discounts but report any difficulty you have redeeming the discounts.

We look forward to seeing you at forthcoming events.

Kind regards

Sue

Sue Leake Secretary, WSFWS