

## LETTER FROM THE CHAIRMAN

Dear Member,

This newsletter is coming hot on the heels of the last one because there are not one but two new events to tell you about. I do hope that I will see you at one of them. The Annual Dinner will again be taking place on the Monday of the ARM, which this year is in Belfast and will be on 24th June. We have always been very well served by the Ulster Reform Club and so have decided to return there in 2024. Please book early.

The short tour this year is an autumn one and will be based in Lisbon. We are staying in a super hotel and will be exploring the Setúbal area south of the River Tagus. Some wonderful wines are produced there, including a Moscatel which is stocked by Tanners and which is becoming quite a favourite with many of us. As you will see from the report later in this newsletter, we sampled it as part of the Christmas Zoom wine tasting.

There are two events before the Dinner and short tour. The spring weekend in Dartmouth is already fully booked, so sorry if you have not booked and wanted to come. Bookings for the main tour of the Southern Rhone from 12th-19th May are theoretically closed but the hotel has indicated that they might be able to fit in another couple or two. If you are interested, please contact Stephen Millar (millarsw@btinternet.com) or Stephen Dallyn (sales@winetrails.co.uk) as soon as possible as they will not hold the rooms.

I am really looking forward to meeting you at one or more of these exciting events,

Best Wishes

  
Jane Orr

## CHWC 38TH ANNUAL DINNER, BELFAST

**Monday 24th June 2024**

This year's Charles Hastings Wine Club Annual Dinner will take place in The Ulster Reform Club, 4 Royal Avenue, Belfast, a short walk or taxi drive from the hotels and conference centre of the BMA's Annual Representative Meeting. The Charles Hastings Wine Club has dined there before, but the standard of the food, service and centrality make it such an excellent venue that we have not hesitated to book it for our 2024 Annual Dinner.



As usual, the dinner promises to be the gastronomic highlight of the year. The evening will start with an aperitif at 7.15pm before we sit down to a delicious four course meal in our private dining room. The Chef is renowned for his use of locally sourced seafood and meat, and we have been promised that the meal will end with some Irish cheese. The Club's wine merchants, Tanners of

Shrewsbury, are working with the chef to put together an exciting offering and will talk about each wine, so educating - and entertaining! - fellow diners.

Historically, this has been a sell-out evening. The cost will be £105 per head, to include food and wine. Tickets are available to doctors, our wine club members and their guests. Early booking is essential to guarantee a seat as there are limited places available. Please note that this is your ONLY notification - the event will NOT be advertised in the BMA's ARM mailing.

Tickets can be booked by emailing the Club secretary David Carter at [djcarter51@gmail.com](mailto:djcarter51@gmail.com) who will confirm availability and provide bank transfer details. Please specify the names of attendees and any dietary restrictions, together with an email address for an acknowledgement which will also act as your receipt to claim against your ARM expenses. Places are not guaranteed until payment is received.

# ONLINE FUN AT THE CHRISTMAS ZOOM TASTING

8th December 2023

Many members got into the Christmas spirit early by joining Robert Boutflower of Tanners for a seasonal Zoom wine tasting, and very merry it was too! For lots of us, it is now an essential part of the festive season and usually gives us some new ideas of liquid accompaniments to “the” meal. Some of the participants invited friends over for the evening and so there were 25 of us on ten devices.

We started the evening in the traditional way with bubbles, and those who had not tried the Ayala Brut before were blown away. We then tried two different white wines, a white Bordeaux and a white Rioja, with some discussion as to which went best with smoked salmon. The reds were a Chianti and a Douro Tinto and again led to quite a discussion as the favourite rather depended on what meat you were planning on serving on Christmas Day. The dessert wine was a Moscatel de Setúbal from one of the wineries we will be visiting in October – a perfect end to a very pleasant evening.

If you'd like to try these wines yourself, don't forget your 5% discount!

● Ayala Brut Majeur, Champagne  
Notably dry, fresh and mineral, great  
apéritif or sea-food match.  
FC043

● Bagordi Blanco, Rioja 2022 (organic)  
A lovely, clean, fresh character with ripe  
citrus notes with floral accents.  
SW10122

● Chianti Colli Senesi, Borgo Alla Terra,  
Geografico 2022  
Light and crisp with spicy cherry flavours.  
IR19522

● Château Tour de Mirambeau, Reserve  
Blanc, Bordeaux 2022  
Fresh and lively with pure, clean flavours.  
CW02322

● Manoella, Douro Tinto, Wine & Soul  
Heady aromas of black cherry, powerful  
and big but with a great degree of elegance.  
PR06721

● Moscatel de Setúbal, Bacalhõa 2018  
Unusual, complex with flavours of  
chocolate and raisins, smooth and sweet.  
VM02118

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## Build Up Your Cellar with Tanners Fine Wines

How do you fancy a chance to have sought after wines directly from the vineyards? The term ‘*En Primeur*’ refers to pre-shipment offers of wines, normally by the case and often before they are bottled.

Tanners En Primeur offers provide a very good way to secure wines directly from the domain, which can otherwise be very hard to obtain. In addition, it is an advantageous way to buy a much larger range of mid-priced wines from Bordeaux, Burgundy, the Rhône, Germany and the Douro valley. En Primeur also allows you to secure many fine wines in large formats or halves.

There are four main offers which follow an established pattern after the vintage. Bordeaux is offered each May/June; Rhônes in November with additional wines in March; Burgundies in January the following year; then

Vintage Ports (if declared) in May. There are always exceptions! It also allows Tanners to offer exciting wines we have tasted from other regions in Europe and the New World that might not appear on our shelves.

Once the wines have been shipped, Tanners will contact you and advise of a specific delivery date. We collate orders as best we can, and there are no delivery charges for despatches to mainland UK home or work addresses.

When ordering En Primeur wines, you pay for the wine itself when you place the order and then the duty and VAT, at the prevailing rates on the whole, at the time of shipment which can be from a couple of months to a couple of years later.

You can also choose to store the wine ‘in bond’ in Tanners Customer Reserves, whereby the duty and VAT charges are deferred until removal of the wine.

If you would like to find out more about this exciting opportunity to get ahead with the best vintages, you can call the Tanners Fine Wine Team on 01743 234455 or email them at [sales@tanners-wines.co.uk](mailto:sales@tanners-wines.co.uk).





# SHORT TOUR TO LISBON

17th - 20th October 2024

I am delighted to announce that the Club's 2024 short tour is now finalised. We will be staying in the 4\* Ramada by Wyndham Hotel in Lisbon, which is conveniently placed next to a Metro station which is on the line from the International Airport. Partly for this reason, and partly because there are so many flights at varying times to Lisbon, transfer to the hotel is not included in the cost.

The tour starts with a wine tasting and dinner at the hotel on the first night and then there will be two days of winery visits, with included lunches, in the Setúbal area on the opposite side of the River Tagus. This area is particularly known for its Moscatel but, as we will discover, produces many other fine wines too. Many of the wineries have really interesting histories.



*The famous yellow Tram 28*

The tour finishes after breakfast on Sunday so you can choose to either leave then or make the most of being in such a vibrant capital city and stay on for a few hours or days.

The cost of the tour is £485 per person sharing, with a single person supplement of £155. There will also be a city tax of €2 per person per night.

Should you wish to extend your stay, the hotel has confirmed that you can do this at your own cost, on either side of the tour dates, at the group room rate of €140 for double occupancy and €130 for single. Please indicate on the booking form whether you wish to avail yourself of this as I will need to book it with the hotel.

To reserve your place, please use the booking form attached and pay the non-refundable deposit of £120 per person. Balance payments will be due by 5th August 2024

I look forward to seeing you there and discovering this beautiful and historic city with you.

*Jane Orr*



*One of Lisbon's wineries*



*Home of Pastel de Nata and local wines*



*Belem Tower*

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# THE CHARLES HASTINGS WINE CLUB

## A Wine Tour of the Setúbal area of Portugal based in Lisbon

17th – 20th October 2024

### BOOKING FORM

Please complete and return this form as soon as possible to Mr. D. Carter at [events@chwineclub.org.uk](mailto:events@chwineclub.org.uk) or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that payment is non-refundable and non-transferable and that a deposit of £120 per person is required on booking and full payment is due by 5th August 2024. CHWC event booking terms are available on the Club's website or in hard copy from the Club's Secretary, David Carter.

Full name(s):

Address:

Email:

Telephone:

Mobile:

I/we would prefer a TWIN/DOUBLE/SINGLE room.

Preference will be honoured if possible but choice between twin and double cannot be guaranteed.

I/We would like extra nights at the hotel on the following dates:

I/we have dietary restrictions:

I/we have disabilities which restrict(s) mobility:

My/our travel insurer is:

My/our travel insurer's emergency contact number is:

Next of kin name, relationship and contact 'phone number:

The full price of the event is £485.00 per person sharing, with a single supplement of £155.00. International travel is not included but please inform David Carter of your flight arrangements as soon as you have made them.

Payment by BACS transfer is preferred; please contact the Club's Treasurer at [events@chwineclub.org.uk](mailto:events@chwineclub.org.uk) for bank details. If paying by cheque please make it payable to The Charles Hastings Wine Club and send it to David Carter at 11 MacKinnon Place, Dunfermline. KY11 8PW.