



V I R T U A L
**VINTAGE
FESTIVAL**
2 0 2 1

THURSDAY 15TH APRIL

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4	6:40 PM		INSIDE THE WINERY
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8	8:10 PM		WINE TIMES
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EVENT CATEGORIES



VINTAGE FESTIVAL TIMETABLE THURSDAY 15TH APRIL



6:05 PM



FROM WINE ROUNDABOUT TO ROUTE DES VINS

Discover the magic of the Wine Route with Will Lyons as he invites you to taste along with something a little bit different.

Award winning journalist and broadcaster Will is one of the most trusted and popular voices in wine writing, thanks to his columns in the Wall Street Journal and The Sunday Times. Now he's distilling everything he's learned about wines and wine making into this event, empowering you to explore and discover new wines and varieties with the knowledge and confidence of an expert. The perfect way to begin the festival.

He'll be looking at these wines from our Vintage Festival Collection Mix. **Royal Tokaji Dry Furmint Special Reserve** is a bone dry, crisp white from one of Europe's most historic vineyards. Fermented and aged in new oak it marries the flavours of stone fruit with light spice for a perfect finish. While the Vermentino grape is rare in Australia, winemaker Bob Berton has used it to great effect in **Spotlight Vermentino**, to create a crisp, zesty white with lemon, rosemary and passion fruit notes. Count Stephan von Neipperg employed Bordeaux winemaker Marc Dworkin to create **Coline d'Enira**, a complex red from Bulgaria. A blend of Merlot, Petit Verdot and Syrah grapes produces a rich and ripe flavour with a gentle oak finish that lingers on the palate.

Like to taste along with the wines in this event?

FESTIVAL COLLECTION MIX

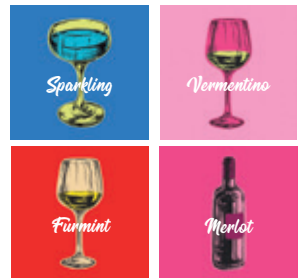
FESTIVAL COLLECTION WHITES

FESTIVAL COLLECTION REDS

SPARKLING SIX SELECTION



WILL LYONS,
 SUNDAY TIMES WINE CLUB VICE PRESIDENT



Wines featured in session



VINTAGE FESTIVAL TIMETABLE THURSDAY 15TH APRIL



6:20 PM



A CELEBRATION OF SPARKLING WINE

Unboxing the Festival Sparkling Six Selection – Part 1

Award winning presenter of HULU TV's The Wine Show, Amelia Singer is joined by Will Lyons and a panel of experts to unbox The Festival Sparkling Six Selection. This is an excellent opportunity to experience the many styles of sparkling wine.

In this first part of a two part event, our hosts will be looking at the **Il Papavero Rose Prosecco Brut** – a dry rosé from Italy, courtesy of expert winemaker Scipione Giuliani. It's gentle fizz gives it a creaminess that perfectly complements a palate of ripe berries with just a hint of lemon. **Oriol Rosell Cava Brut**, is an organic, Gold medal Cava from Spain, made with the second fermentation in the bottle, just as Champagne is. With ripe apple and peach notes and a complex toasty length it even beat Dom Perignon in a blind tasting.

They will save their in depth focus for the all-time Festival favourite – **McPherson's Full Fifteen Sparkling Red**. This versatile and delicious red hails from Southern Australia and has a rich flavours of blackberry and cherry with hints of pepper, floating on a mousse of tiny bubbles.

Serving Suggestions

We suggest you place the sparkling wines in the fridge two to three hours ahead of the event and remove fifteen minutes before drinking.

Like to taste along with the wines in this event?

VINTAGE FESTIVAL SPARKLING SIX SELECTION



AMELIA SINGER



WILL LYONS,
 SUNDAY TIMES WINE CLUB VICE PRESIDENT

Wines featured in session





6:40 PM



INSIDE THE WINERY

Take a look behind the scenes at some of the fascinating secrets of winemaking with Henry Laithwaite and Jean Marc Sauboua.

Our first visit is hosted in England by the eldest of Tony and Barbara Laithwaite's three sons, Henry discovered his passion for winemaking at a young age.

He and his wife Kaye set up Harrow and Hope winery on the rolling hills of Marlow in Buckinghamshire where they produce award winning English sparkling wines. Each glass of **Harrow and Hope** is a tribute to the traditional methods of viticulture and winemaking, expertly blended by the same team that grew and picked the grapes.

Then we'll transport you across the channel to France to join Jean Marc Sauboua our resident winemaker at Domaines Laithwaite, a collection of properties across Castillon Côtes de Bordeaux, owned and run by the Laithwaite family. Born in Bordeaux, Jean Marc also comes from a family with a long history of winemaking. He was trained at Chateau Haut-Brion and other highly acclaimed properties from all over the world.





6:55 PM



FINE WINE – BORDEAUX TASTING

It's our privilege to host Olivier Bernard, owner and manager of the Grand Cru Classé Domaine de Chevalier, who will present three of his finest wines, live from his estate in Pessac-Léognan, France, where he produces red and white wine of the highest quality. Aided by our host Will Lyons, you'll get the opportunity to taste two of the estate's second wines, which are made from young vines with a different structure and focus from the grand wines. These are the **Esprit de Chevalier Blanc 2016**, which has notes of intense white peach, nectarine and herbs rounded with a slaty finish and the **Esprit de Chevalier 2017** a rich and complex, barrel-aged red with very pure aromas.

Then comes the grand finale of the event – **Domaine de Chevalier 2018**, Olivier's top wine, from the exceptional 2018 vintage. This stunning red was awarded 99 points by James Suckling. Aged for 18 months in oak barrels, this expert blend of Cabernet Sauvignon, Merlot and Petit Verdot has a compelling bouquet and a silky smooth texture with hints of dark chocolate infusing the black cherry flavour and finishing with just a hint of spice.



OLIVIER BERNARD, DOMAINE DE CHEVALIER



WILL LYONS,
SUNDAY TIMES WINE CLUB VICE PRESIDENT

Wines featured in session

HALF
BOTTLES
AVAILABLE
FOR THIS SESSION



Like to taste along with the wines in this event?

BORDEAUX FINE WINE MINI TRIO



7:25 PM



A LIFE IN WINE

with Hugh Johnson OBE

Hugh Johnson OBE has been writing about wine since 1960, a career that now spans six decades. He is the author of *The World Atlas of Wine*, described by the Director of the INAO as “a major event in wine literature”. He also wrote *Vintage: The Story of Wine*, which was made into a thirteen part TV series for Channel 4. Hugh has been the president of the Sunday Times Wine Club since its inception in 1973. Published annually since 1977, Hugh Johnson’s *Pocket Wine Book* has become an invaluable guide to the world of wine for the expert and newcomer alike.

Hugh is one of the wine world’s most outspoken opponents of wine rating and has never given a bottle a numerical score. We invite you to join Hugh as he sits down with *The Sunday Times* wine columnist Will Lyons to discuss the past, present and future of writing about the beauty and complexity of wine.

As Hugh is a co-founder of the Royal Tokaji Wine Company and helped to rebuild the foundering Tokaji industry in Hungary, after the fall of Communism, we suggest you enjoy this event with a glass of **Royal Tokaji Furmint** from the Festival case.



Wines featured in session



Like to taste along with the wines in this event?

VINTAGE FESTIVAL COLLECTION MIX

VINTAGE FESTIVAL COLLECTION WHITES



7:40 PM



RUM! RUM! RUM!

You won't want to miss this live rum tasting event with leading rum expert and Plantation Rum Global Brand Ambassador, Paul McFadyen. Paul is an organiser and host of The Rum Experience an annual festival celebrating the culture and lifestyle of rum. Paul also runs the Appleton Bartender Challenge in which mixologists from across the UK compete to create four classic rum drinks and a cocktail that will blow the judges away. He is a much sought after speaker at cocktail festivals where he entertains packed venues with his knowledge of the rum making process and London's legendary bar culture.

This event is best enjoyed with our Vintage Plantation Rum Tasting Set, a fine selection of five artisanal Plantation rums from across the Caribbean and Pacific islands, all made with sugar cane sourced from across the Caribbean and double matured in bourbon and cognac barrels. You can learn about the craft of rum-blending, discover the distinctive style and sophistication of Plantation Rum and try your hand at rustling up a delicious rum cocktail, just like a grand master of mixology.

Each tasting kit will include a comprehensive tasting handbook, five miniature Plantation rums, and ingredients for making your very own cocktails.

Like to taste along with this event?

PLANTATION RUM TASTING SET



PAUL MCFADYEN, PLANTATION RUM



**MAKE YOUR
OWN RUM
DAIQUIRI**

**VIEW THE
RECIPE CARD
HERE**



8:10 PM 



WINE TIMES

Tales and anecdotes from the Old World

Join our producers as they share stories and seasonal updates with the grape growers, estate owners and winemakers of the Old World, and explore the burning topics that will affect them over the coming year. These will include harvesting, the growing season and how it compares to last year, as well as interesting facts and developments within the region. You'll also get the chance to learn more about the tasting notes of the wines being produced in this region and the regional foods with which they're best enjoyed.

The wines that are featured are the **Collezione di Paolo Chianti Riserva**, this Gold medal winner from a small estate has a silky texture and tasting notes of ripe plum, mellow morello cherry and bitter chocolate complexity. With aromas of black cherry and raspberry and just the subtlest hint of vanilla spice, the **Baron de Barbon Reserva** is a Rioja with all the class and distinction you'd expect from this renowned family estate. It's smooth, mellow flavour highlights the intensity of black cherry with a delicious undertone of mocha and oaky spice. For that final touch of decadence try the **Alessandro Gallici Prosecco**.



Wines featured

Featuring wines from:

VINTAGE FESTIVAL COLLECTION MIX

FESTIVAL COLLECTION REDS

MINI-BOTTLES TASTER MIX





8:20 PM



PORT – NOT JUST FOR CHRISTMAS

Join our top wine buyer and dedicated port enthusiast, Samuel Fishlock in conversation with Carlos Flores dos Santos of Andresen. Founded over a century and a half ago in 1845, Andresen is one of the last family-owned port houses in the world and has won a host of awards from international competitions. Carlos also has many accolades to his name, so it's no surprise his passion for port leads him to believe it's one of the world's finest wines. In this wide ranging conversation Samuel and Carlos consider the many different styles of port and explain why this elegant wine is the perfect choice for any occasion, not just for Christmas.

We recommend three Ports to go with this event. First up is **Andresen 10 YR Old White Port** a golden coloured white Port that's been aged for ten years to give it a sweet, nutty complexity with hints of dried fruit. Then there's our **Late Bottled Vintage Port** with a deep taste of sweet bramble fruit. Finally we have **40 Year Old Tawny Port** with aromas of muscovado sugar and candied peel and flavour notes of dried figs and rich almonds. Perfect accompaniment for blue cheese and a roaring fire.



CARLOS FLORES DOS SANTOS, ANDRESEN



Wines featured in session



Like to taste along with the wines in this event?

PORT DUO

40-YEAR OLD TAWNY



8:45 PM 



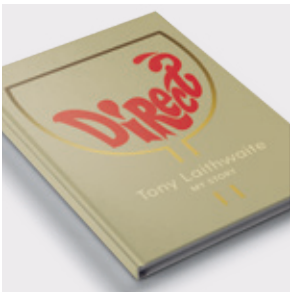
‘DIRECT’: MY STORY
with Tony Laithwaite CBE

In the 1960s, a young geography student took a job washing wine bottles in Bordeaux and fell passionately in love with the local wine and those who make it. He was so inspired, he drove a van back home stocked with his favourite wines and started selling them from a damp railway arch in Windsor. From this humble beginning, Tony Laithwaite went on to found the Sunday Times Wine Club with legendary Fleet Street editor Harry Evans and create the world’s number one home-delivery wine merchant. It sounds like the plot of a decade spanning novel, but it is in fact the subject of a very different type of book– Tony Laithwaite’s riveting memoir, *Direct: My Story*.

Join Will Lyons as he sits down with Tony to discuss his evocative memoir, sharing anecdotes and memories from along the Wine Route. And why not share a bottle of **Château La Clarière** while you do.



TONY LAITHWAITE, CBE



Serving Suggestions

This Merlot based blend is fruit rich and supple, with ripe plum and cherry aromas and a velvety texture that emphasises the flavours of fleshy dark berries and an underlying creamy spice. Decant into a jug or decanter and allow to breathe for an hour before you taste it.

Read along with a signed copy

or taste along with the wines in this event

‘DIRECT’ MY STORY

CHATEAU LA CLARIERE*









*not included in Festival cases - please purchase separately

Wines featured in session



V I R T U A L
V I N T A G E
F E S T I V A L
2 0 2 1

FRIDAY 16TH APRIL

PAGE	TIME	CATEGORY	EVENT
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14	6:50 PM		FRIDAY'S WINE KITCHEN
15	7:10 PM		WINE & CHEESE
16	7:35 PM		VINEYARD PARTNERS
17	7:50 PM		SPIRITS VAULT
18	8:15 PM		REFINE YOUR TASTING SKILLS
19	8:40 PM		SUSTAINABILITY IN WINE

EVENT CATEGORIES



HISTORY



WINEMAKING



ENTERTAINING



SPIRITS VAULT



FOOD & WINE



WORLD OF WINE



FINE WINE



CRAFT BEERS

VINTAGE FESTIVAL TIMETABLE FRIDAY 15TH APRIL



6:05 PM 



BREW REPUBLIC

Bringing the taproom to your front room

Time to get the beers in with Jared and Jules from Brew Republic, pioneers of the craft beer revolution. These passionate advocates for craft beer are joined by Orbit Beers, a top independent brewery based in London who bring a modern approach to traditional European beer and are inspired by their favourite record labels. As well as Anspach & Hobday, another London based brewery leading the new wave of craft beer with a mix of modern and classic flavours that are anything but the usual fare. You'll get the chance to see the breweries where the beer is made and even join us for a quiz. There's no better way to drink independent and support the movement for better beer.

We have six beers to try with this event, **The Pale** from A&G is a fruity pale ale with a delicious malty finish. **The Ordinary Bitter**, made from American and British hops, is anything but ordinary. Orbit tempt us with **Dead Wax**, their take on a dark London Porter, **Nico**, a German style lager, and finally there's **IVO Pale Ale**. Completing the collection is a one-off exclusive Vintage Festival collaboration between Brew Republic, A&H and Orbit.

Like to taste along with the beers in this event?

BREW REPUBLIC BEER SIX



Beers featured in session





6:35 PM



WINE TIMES

Tales and anecdotes from the New World

Join our producers as they share stories and seasonal updates with the grape growers, estate owners and winemakers of the Southern Hemisphere, and explore the burning topics that affect them over the coming year. These will include harvesting, the growing season and how it compares to last year, as well as interesting facts and developments within the region. You'll also get the chance to learn more about the tasting notes of the wines being produced in this region and what regional foods they're best paired with.

The wines that will be featured are **Hunter's Sauvignon Blanc**, one of New Zealand's finest Sauvignons, a crisp, vibrant white with gooseberry and melon flavours that regularly wins Gold medals. As well as a **Don Cayetano Chardonnay**, a sumptuous Chilean wine with creamy pineapple, peach and citrus tasting notes from a 'Chilean Winery of the Year' holder. You really can't miss the **HJ Fabre Reservado Malbec Cabernet Franc**, a stunning old vine Malbec with flavours of ripe blackberries and velvety tannins, this wine won Best Red of Mendoza and Best Red of Argentina. Finally, we also recommend **Spotlight Vermentino** and **Queen Bee Viognier**.



Wines featured

Featuring wines from:

VINTAGE FESTIVAL MIX, REDS & WHITES

VINTAGE FESTIVAL MINI BOTTLES TASTER MIX



VINTAGE FESTIVAL TIMETABLE FRIDAY 15TH APRIL

VIRTUAL
VINTAGE
FESTIVAL
2021



PASTA
EVANGELISTS

6:50 PM



FRIDAY'S WINE KITCHEN

with Pasta Evangelists

Ready to try something delicious? Then don your apron, prep your kitchen and sharpen your knives, because we have a real treat for you. It's time for a live cook-a-long demonstration with Pasta Evangelists, a meal delivery specialist who bring five star Italian meals direct to your door. Pasta Evangelists are on a mission to bring 'Italianita', which means Italian-ness, to everyone in the UK. Each delivery they make is full of the freshest, sustainably sourced ingredients, from all over Italy and contains everything you'll need to prepare a restaurant quality meal, in your own kitchen, in five minutes or less.

Of course, it wouldn't be an authentic Italian feast without lots of wine and great conversation. That's why Tom Laithwaite will be talking us through the ideal wine pairings for every meal, these will be selected from the Vintage Festival Collection and Mini Taster Mix every one guaranteed to enhance each of the recipes on offer.



TOM LAITHWAITE



ROBERTA D'ELIA,
HEAD CHEF, PASTA EVANGELISTS

Order your Pasta Evangelist recipe box to taste along and take advantage of a £10 discount. The dish being prepared is Fettuccine with spicy 'nduja sausage. [Order here.](#)

Wines featured in session



Like to taste along with the wines in this event?

VINTAGE FESTIVAL COLLECTION MIX

FESTIVAL COLLECTION REDS

MINI-BOTTLES TASTER MIX



7:10 PM



WINE & CHEESE

Is there anything in the world of food and drink that goes together better than wine and cheese? If there's a more perfect pairing then we've certainly never heard of it. Which is why we're devoting a whole event to our favourite partnership. Bert Blaize and Claire Strickett, authors of *Which Wine When*, will join Dan Bliss from Britain's leading cheesemonger Paxton & Whitfield, who have been sourcing and maturing artisan cheeses for over two hundred years. Starting as a cheese stall on Aldwych Market in 1742 and opening their first shop in Jermyn Street in Soho in 1797, Paxton and Whitfield have been selling the finest cheeses ever since. In 1850 they were appointed cheesemongers to HM Queen Victoria and, some hundred years later, no less a figure than Winston Churchill observed: "a gentleman only buys his cheese at Paxton & Whitfield".

So why not join our small cast of cheese aficionados and make this the biggest ever wine and cheese gathering. We'll be exploring classic pairings and surprising you with unexpected combinations that taste heavenly.



Order your Paxton and Whitfield Cheese Box to taste along. [Order here.](#)

Take a look at the wine and cheese pairings [here](#)

Like to taste along with the wines in this event?

VINTAGE FESTIVAL COLLECTION MIX

FESTIVAL COLLECTION REDS

FESTIVAL COLLECTION WHITES

MINI-BOTTLES TASTER MIX

PORT DUO

Wines featured in session



VINTAGE FESTIVAL TIMETABLE FRIDAY 15TH APRIL



7:35 PM



VINEYARD *Partners* Château La Clarière

An introduction to our exciting Vineyard Partnership programme, where we partner exceptional winemakers and their wines with customers who love them. These are small-grower winemakers, who really benefit from your support. Signing up for a case of a wine you love every year, always at a very special Partners-only price, gives them the security to make investments and craft even better wines, while Partners get to hear all about what's going on in the vineyard. You can even go and visit.

We have 14 Vineyard Partnerships around the world so far and the family is growing ... from Windsor, England, to Italy, Spain, France, South Africa, Argentina and Australia. However, our very first partnership project started back in 1984 when Tony Laithwaite began to recruit *Confrères* (French for friend or Partner) for his Bordeaux estate, Château La Clarière. He needed to make investment and his special customers, now numbering 7000, helped him do that. Four Trophies and 79 Golds later he feels he's on his way!

This event centres around an in-depth Q&A with Chief Winemaker Jean-Marc Sauboua. Bordeaux-born, Jean-Marc has a long history in winemaking. He started out his training at Premier Grand Cru Classé Château Haut-Brion and along the Trophy-winning way, has made wine in South Africa, Australia, Chile, Italy, Spain (where his own bodega lies), Morocco, Moldova and all over France. A Frenchman of many stories and charm.



CHATEAU LA CLARIERE
CONFRÈRE



Find out more and sign up today

DISCOVER MORE



7:50 PM



VIRTUAL GIN & VODKA TASTING AND COCKTAIL MASTERCLASS

There has never been a better time to be a spirit lover, especially as we're seeing the rise of so many artisan British producers who excel in making premium spirits through time-honoured and traditional methods. Better spirits make for better cocktails and many mixologists are passionate about artisan British spirits. If you've ever fancied trying your hand at making a cocktail or two, or if you'd like to improve your mixology, then this is the event for you.

Amelia Singer, award winning presenter of HULU TV's The Wine Show, will be talking us through the finer points of cocktail making. For this masterclass Amelia will be concentrating on two leading lights of the spirit world. The first of these is the Vintage Festival favourite **Sipsmith Gin**, made by a pioneer of the current British Gin renaissance. This London Dry gin uses 10 carefully chosen botanicals to deliver a gin that is bold, complex and super smooth. **Chase English Potato Vodka** comes from a distillery that's based in a family farm in Herefordshire. It was once voted '**World's Best Vodka**', so you can see why we're so excited about this event. Have those cocktail shakers at the ready for a masterclass in creating the classic Dry Martini with Sipsmith Gin and a Honey and Ginger Collins from Chase.



AMELIA SINGER



Spirits featured in session



Like to taste along with this event?

SPIRIT TASTING DUO



8:15 PM



REFINE YOUR TASTING SKILLS

A beginners guide to wine tasting.

If you've ever wanted to learn more about wine tasting but weren't sure where to start, then this is the event for you. Our host Grant Hedley will take you through the finer points of wine tasting, covering all the basics. From what to look for when you pour a glass of wine, how to enjoy the aromas it gives off and how to sip wine so that the taste receptors in your mouth can go to work identifying all those elusive flavour notes wine writers are so keen to tell us about.

Grant Hedley is our resident event expert. He's spent over twenty years helping customers get the most from their wine, guiding them to the bottles that best suit their taste. Because he believes that no two people have the same taste in wine. Grant has hosted thousands of events for the Wine Club from 'The Palate MOT' and 'Tasting in the Dark' to wowing Sunday Times editors with Irish Wine and even appearing on the QVC Shopping Channel.



GRANT HEDLEY



Wines featured in session

Like to taste along with the wines in this event?

VINTAGE FESTIVAL COLLECTION MIX

VINTAGE FESTIVAL WHITES

VINTAGE FESTIVAL MINI BOTTLES TASTER MIX



OR

VINTAGE FESTIVAL TIMETABLE FRIDAY 15TH APRIL



8:40 PM 



SUSTAINABILITY IN WINE

with our award-winning eco-winery RedHeads

Sustainability has never been more relevant to the world of wine. It's a principle ethos for award winning eco-winery RedHeads, whose roots are planted firmly in the Barossa. When they built and renovated their new winery, sustainability was at the core of their plans. They got the Environmental Protection Agency involved so they could become a model for other wineries to follow. In 2019 they won the 'Drinks Business Green Award' for their Water Management. In 2020 they were given a special mention and commendation for their work in renewable energy, for managing to be 97% powered by renewable energy from solar and storage batteries, leading to a saving of 22 tonnes of carbon dioxide a year. Their environmental pact, as part of the Greenhead movement they created, sees them focus on smart irrigation, protecting bees, using manageable tanks and keeping all produce local.



Wines featured in session

Wine featured in this event:

VINTAGE FESTIVAL COLLECTION MIX

VINTAGE FESTIVAL WHITES



V I R T U A L
**VINTAGE
 FESTIVAL**
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SATURDAY 17TH APRIL

PAGE	TIME	CATEGORY	EVENT
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22	5:25 PM		FINE WINE
23	5:55 PM		THE FUTURE OF ENGLISH SPARKLING WINE
24	6:25 PM		WINE TIMES
25	6:40 PM		TOM KERRIDGE: COOKING WITH WINE
26	7:05 PM		PICNIC PERFECT THIS SPRING
27	7:25 PM		A SENSORY EXPERIENCE WITH THE MINISTRY OF TASTE
28	7:55 PM		TURN A HOME WINE TASTING EVENT INTO A GOURMET’S DELIGHT
29	8:25 PM		THE SPIRITS VAULT
	8:55 PM		FESTIVAL FINALE

EVENT CATEGORIES





5:05 PM



A CELEBRATION OF SPARKLING WINE

Unboxing the Festival Sparkling Six Selection – Part 2

The second of our two part celebration of fabulous fizz. Presenter of HULU TV's *The Wine Show*, Amelia Singer is joined by award winning journalist and broadcaster Will Lyons and a panel of experts to unbox the Festival Sparkling Six Selection. This is another excellent opportunity to experience the many styles of sparkling wine.

Amelia, Will and the panel will focus in-depth on the **Wyfold Vineyard Brut** created to celebrate the 50th Anniversary of Laithwaite's Wine. Winner of a trophy and eleven Golds, this Brut was created by Barbara Laithwaite from her two hectare Oxfordshire estate. It has tasting notes of crisp summer fruits and zesty lemons floating on a creamy mousse of light bubbles. With toasty aromas of citrus, ripe apple and dry complex tasting notes, **Hunter's Miru Miru Brut** proves New Zealand can produce sparkling wine that matches the best. Made in the same way as top Champagne, **Roche Lacour Cuvée de Reserve** has notes of brioche, peach and apple with a delicious long vanilla finish, perfectly complementing the other two bottles in our trio.

Serving Suggestions

Place the sparkling wines in the fridge for two to three hours ahead of the event and then remove 15 minutes before.

Like to taste along with the wines in this event?

VINTAGE FESTIVAL SPARKLING SIX SELECTION



AMELIA SINGER



WILL LYONS,
SUNDAY TIMES WINE CLUB VICE PRESIDENT

Wines featured in session





5:25 PM



FINE WINE – CHAMPAGNE TASTING

Will Lyons is joined by Ethan Boroian, the youngest Champagne Brand Ambassador for Moët Hennessy in the history of the company, looking after the revered labels of Krug, Dom Pérignon, Ruinart, Veuve Clicquot and Moët & Chandon. Will and Ethan will discuss three signature cuvées from three iconic Champagne houses, focusing on the heritage of each special Champagne so you can delight even further in their individual characteristics and unique qualities.

The first bottle from our Vintage Festival Champagne Mini Trio, to be considered for a personal tasting by Ethan and Will is the **Ruinart Blanc de Blancs** from the oldest house in Champagne so it's easy to understand why it's pale yellow colour and dry, nuanced flavours embody the sophistication wine lovers have come to expect from this region. Next up is the classic **Moët & Chandon Brut**, an expert blend of three luscious Champagne grapes – Pinot Noir, Pinot Meunier and Chardonnay, that's renowned for its bright fruity palate and elegant finish. **Veuve Clicquot Yellow Label** whose iconic label, rich, complex flavour and satisfying bubbles have been guarantees of quality for centuries.

Serving Suggestions

Place the sparkling wines in the fridge for two to three hours ahead of the event and then remove 15 minutes before.

Like to taste along with the wines in this event?

CHAMPAGNE FINE WINE MINI TRIO



ETHAN BOROIAN,
BRAND AMBASSADOR MOËT HENNESSY UK



WILL LYONS,
SUNDAY TIMES WINE CLUB VICE PRESIDENT

Wines featured in session



HALF BOTTLES
AVAILABLE FOR
THIS SESSION

VINTAGE FESTIVAL TIMETABLE SATURDAY 17TH APRIL



5:55 PM



THE FUTURE OF ENGLISH SPARKLING WINE *with Oz Clarke, OBE*

Tony Laithwaite was a believer in the future of English wines when they were little more than a national joke. He was selling wines from the Isle of Wight and from Kent before the first Australian Chardonnay or New Zealand Sauvignon had even arrived on our shores. The enthusiasm Tony displayed for English Sparkling Wine is now commonplace across our nation, but barely a generation ago it was regarded as eccentric, to say the least. Being called eccentric has never worried Tony. The English Sparkling Wine bug has spread through the whole Laithwaite family. Barbara grows the memorable **Wyfold** Sparkling Wine in Oxfordshire. Henry creates the thrilling **Harrow & Hope** from a beautiful flinty slope above the Thames at Marlow. And Tony? Well, working closely with The Crown Estate at Windsor, he now has his own vineyard in the heart of majestic **Windsor Great Park**. The family are now a driving force in English Sparkling Wine. Growing the grapes, making the wine, selling it - and drinking it!



So I'm going to be hosting a roundtable discussion with Tony, Barbara and Henry Laithwaite. We'll be talking about all the exciting aspects of English Sparkling Wines, we'll be asking - what does the future hold? Join us. Open a bottle and get involved!

Like to taste along with the wines in this event?

SPARKLING SIX SELECTION

HARROW AND HOPE BRUT RESERVE*

Wines associated with this event



*not included in Festival cases - please purchase separately

Order now: **03330 142 776** | sundaytimeswineclub.co.uk/virtualvintagefestival 23

VINTAGE FESTIVAL TIMETABLE SATURDAY 17TH APRIL



6:25 PM

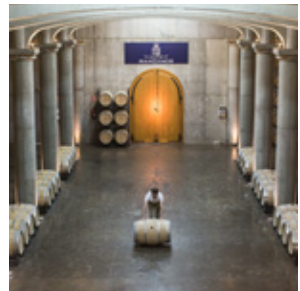


WINE TIMES

Tales and anecdotes from the Old World

Estate owners and wine makers from the Northern Hemisphere share tales, anecdotes and seasonal updates in this fascinating glimpse into the lives of those who've made wine their way of life. Their wide ranging conversation will cover many topics, including how the weather might have affected winemaking in the region and what the impact will be on the growing season and harvest, comparing this year with last. They will also consider any developments or progress in the region of particular interest to winemaking and look at what's coming up on the horizon. Finally, they'll use their expert knowledge to discuss tasting notes and what regional foods are best paired with the wines they produce.

To complement this event, we recommend **Fortissimo**, a rich, full bodied red from the Casa Santos Lima estate in Portugal, with notes of blackberry and spice, a velvety smooth finish and rounded tannins. You should also consider **Didier Chopin Brut Champagne** from artisan growers Didier and Karine Chopin. This Brut is a classic, full bodied Champagne that hits such flavour highlights as ripe peach, apple and even brioche with tiny bubbles and a floral aroma.



Wines featured

Featuring wines from:

FESTIVAL COLLECTION MIX

FESTIVAL COLLECTION WHITES

FESTIVAL COLLECTION REDS

MINI-BOTTLES TASTER MIX





6:40 PM



TOM KERRIDGE: COOKING WITH WINE

Tom Kerridge is the extremely popular and much loved chef patron of the two Michelin-starred **The Hand & Flowers** pub in Marlow, which he opened with his wife, Beth, in 2005. Tom's winning presence and infectious laugh made him a natural for TV, his first show Proper Pub Food was an overnight success. Tom's latest programme Saving Britain's Pubs sees Tom set out on a mission to revive struggling pubs, investigating industry challenges and the impact of Covid-19. Tom is also a successful author of cookbooks, many of which have tied in with his TV series, his latest being The Hand & Flowers Cookbook from Bloomsbury. If that wasn't enough, Tom has also created cookware, homeware and a range of sauces including a black garlic ketchup.

In this masterclass Tom welcomes us to Marlow and takes us on a winery tour before introducing the wines he'll be cooking with. Tom's is keen to bust the myth of 'cooking wines' and believes you should cook with the best wine you can afford. Tom will be sharing two mouth-watering recipes one made with red wine and one with white. Tom Laithwaite will also be on hand to advise us on the best wines to pair with these dishes.

Like to taste along with the wines in this event?

FESTIVAL COLLECTION MIX

FESTIVAL COLLECTION WHITES

FESTIVAL COLLECTION REDS

HARROW AND HOPE BLANC DE NOIRS*

*not included in Festival cases - please purchase separately



Wines featured in session



VINTAGE FESTIVAL TIMETABLE SATURDAY 17TH APRIL



7:05 PM 

PICNIC PERFECT THIS SPRING

with special guests

What could be more perfect on a sunny, spring day than a proper English picnic? Who doesn't love an overflowing hamper, stocked with culinary treats and delightful things to drink? Our host Elliot Awin believes picnics can be both a wonderful way to bring families together in the great outdoors, or a romantic retreat for two on a riverbank. Elliot has worked across a number of sectors in the wine trade, including a stint as a winemaker's assistant in Australia. He now runs Awin Barratt Siegel Wine Agencies with his father. In March this year, Elliot started a series of tasting events on Social Media, bringing winemakers from all over the world into the homes of hundreds of people.

Elliot is dedicated to the pursuit of the perfect picnic and the banning of soggy sarnies. This means preparing the right foods with the freshest ingredients and choosing the perfect bottle to complement them. Something he's learned from the many successful online events he's run. In this picnic masterclass Elliot, along with Will and Amelia, will be looking at classic picnic food as well as some exciting new ideas for eating alfresco and the perfect wines to enjoy with them all.

Wines featured in this event:

VINTAGE FESTIVAL COLLECTION MIX

VINTAGE FESTIVAL SPARKLING SIX SELECTION



AMELIA SINGER



WILL LYONS,
 SUNDAY TIMES WINE CLUB VICE PRESIDENT



ELLIOT AWIN

Wines featured in session





7:25 PM



A SENSORY EXPERIENCE WITH THE MINISTRY OF TASTE

Time for a bit of fun with the Ministry of Taste. Who says wine tastings have to be staid and formal affairs with middle-aged men in tuxes gargling and spitting into buckets? We believe it can engage and delight all five of your senses which is why we're hosting this thought-provoking, interactive wine tasting. Our hosts, Grant Hedley and Justin Howard Sneyd, MW have something really special planned for this early evening event.

Grant is our resident event expert. He's hosted thousands of event for us, from 'The Palate MOT' and 'Tasting in the Dark' to wowing Sunday Times editors with Irish Wine and even appearing on the QVC Shopping Channel. Justin was formally Global Wine Director at Laithwaites, for three years, before starting his own consultancy. Since 2007, Justin has produced his own wine from 4 hectares of vines in the Roussillon region of the South of France, near the village of Maury. They'll be guiding you through the finer points of the Vintage Festival Mini Bottles Taster Mix, taking you on a intriguing and exciting tasting journey using all five of your senses.



Wines featured in session

Like to taste along with the wines in this event?

VINTAGE FESTIVAL MINI-BOTTLES TASTER MIX





7:55 PM



TURN A HOME WINE TASTING EVENT INTO A GOURMET'S DELIGHT

At the Wine Club we love entertaining, it's one of the things we missed most in lock down. There is simply nothing better than spending an evening with close friends and like-minded people, unwinding from a busy day and setting the world to rights. How do you improve on an evening like that? For our host Elliot Awin, the answer is simple – you add wine. Elliot runs Awin Barratt Siegel Wine Agencies with his father. In March this year, Elliot started a series of tasting events on Social Media, bringing winemakers from all over the world into the homes of hundreds of people. So, if you're on the look-out for exciting new ideas for entertaining friends and family, then this is the event for you. Elliot, accompanied by Amelia Singer and Will Lyons, are on hand with a host of ingenious and innovative suggestions on how you can turn an evening with friends into an unforgettable celebration of wine and gourmet food. We'll be looking at the finer points of our Vintage Festival Collection, Mini Bottles Taster and Sparkling Six collection and suggesting a host of talking points and things to look out for, from tasting notes and aromas, to the ideal dish with which to serve them all.



ELLIOT AWIN



AMELIA SINGER



WILL LYONS,
SUNDAY TIMES WINE CLUB VICE PRESIDENT

Wines featured in session

Like to taste along with the wines in this event?

VINTAGE FESTIVAL COLLECTION MIX

VILLA WOLF PINOT NOIR PFALZ*

MINI-BOTTLES TASTER MIX



*not included in Festival cases - please purchase separately



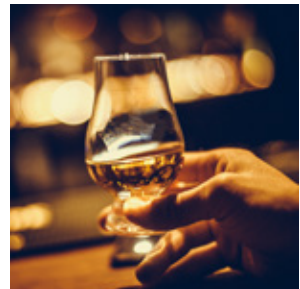
8:25 PM



AGED WHISKY - A TASTING THROUGH TIME

Founded in 1836 by cattle breeder, John Grant, Glenfarclas distillery is still owned by the same family and is proud to continue making Highland Single Malt Whisky in the traditional Speyside way. Glenfarclas is Gaelic for 'valley of the green grass' and in 2006 the company was named 'Distiller of the Year' by Whisky Magazine and in 2011 their 40 year old whisky was named 'Single Malt of the Year' in the 17th Annual Malt Advocate Whisky Awards.

George S. Grant is John Grant's great, great, great grandson, and he will be joining us live from the distillery to walk us through the five whiskies in the Vintage Festival **Glenfarclas Single Malt Whisky Tasting Set**. Explaining the unique flavour profiles of the five whiskies, which range in age from ten years old to twenty five years old and also include the 105 Cask Strength whisky. Though strong, this last whisky holds all the flavours of the Glenfarclas whiskies in one glass and it's pure smoothness makes it extremely drinkable. If you've ever wanted to tour a distillery, or increase your knowledge of whisky and its production, then this is an event you cannot afford to miss.



Like to taste along with this event?

GLENFARCLAS WHISKY TASTING SET