

# winepresscadet

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24May / 2012

## Day Two



[http://winepresscadet.files.wordpress.com/2012/05/img\\_6201.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_6201.jpg)

Following the excitement of day one, it was very difficult to get up this morning. However I soldiered on as any good cadet should and met with Jane Parkinson (journalist and member of the Wine Gang) for a pre-fair coffee.

The Wine Gang are a relatively new group on the scene, however the members are all individually well respected names amongst UK wine journalism circles. Jane took some time out to explain what it is that the Wine Gang are wanting to achieve. What started out as a group of five wine journos writing wine reviews, has evolved over time into much more, including consumer and trade tastings, a coveted website, and attendance at various events such as the London International Wine Fair. Each month they review 200 wines, 40 reviews from each member. These reviews are then loaded onto the website for members to access and use as they wish.



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During my day with 'the Gang', Anthony Rose and Tom Cannavan enthusiastically led the crowd through low alcohol wines and minerality in wine. The variety was impressive, incorporating drops from France, Australia, New Zealand, Hungary, Germany and England. This line up enabled us to taste a range of styles and flavours, as well as some fairly unusual wines that many of us wouldn't be exposed to on a day to day basis.

To learn more about the Wine Gang, head along to their website – <http://www.thewinegang.com/> (<http://www.thewinegang.com/>)



[http://winepresscadet.files.wordpress.com/2012/05/img\\_6205.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_6205.jpg)

I still managed to have a bit of a walk around during the day and made it a priority to visit the Indian wine stand. Namaste Wines launched their premium wine range 'Anokhee' at this year's London International Wine Fair. I spoke with the proprietor, Barry Dass, about the wines, production, the Indian domestic market and how they are faring in the UK market. The wines are from the Nasik Valley, which is 156km east of Mumbai. The Cabernet Sauvignon and Merlot to me are characterised by smokey aromas, which follow onto the palate. Barry explained that these flavours were not so much a result of vinification, rather they were developed in the vineyard as a consequent of the environment and climate. The vines are low yielding, with the gravelly soil promoting a mineral character in the wines, which is particularly evident in the

Sauvignon Blanc and the Chenin Blanc. The Merlot is largely popular with the domestic market, while the Cabernet Sauvignon was developed more for the international market. Distribution is always a big concern, but they aim their wines at fine dining segment, and say that “We believe that in the coming years Indian wine will build a reputation for itself to be able to hold its head high and sit amongst the best wines in the world.” This is Namaste’s first visit to the LIWF and Barry says that it has been worth their while – they never would have gauged the interest that they have without attending.



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South Africa have really gone hell for leather with their stand; big, bright, spacious and teeming with producers and trade alike. There are some particularly interesting wines coming out of South Africa, including a Grenache Blanc and a Pinotage Rosé. A ‘Fairly Traded’ display caught my eye, with a Palesa Chenin Blanc in an eco-friendly wine pouch.



[http://winepresscadet.files.wordpress.com/2012/05/img\\_62121.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_62121.jpg)

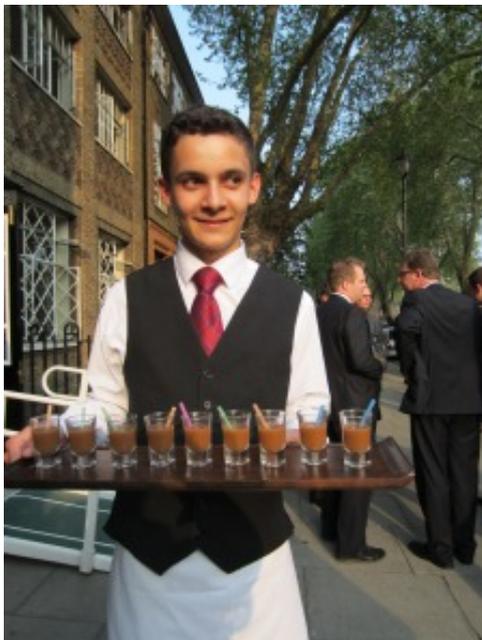
The 'Frisky Zebras' label was also intriguing, especially the descriptors, which read, 'Sensuous Sauvignon Blanc' and 'Seductive Shiraz'. A number of the South African producers look to be taking the ecologically aware and active approach. Going back to Frisky Zebra, the label states 'Carbon Neutral, lightweight bottle, Eco-friendly label. We plant trees to offset the remaining footprint. 100% earth friendly by nature. Help save our planet.' Generally the South African stand is serious, refined and well-attended. I think that they are determined to be recognised as significant players at a global level, and if their representation at the LIWF is anything to go by, they are doing a great job of it.

We finished off the day back at the Wine Australia stand with cold beers courtesy of Little Creatures. But that wasn't the end of it, no, another day, another dinner. What a treat it was too.

What: Dinner & Young Chef of the Year Awards Ceremony

When: Wednesday 23rd May 2012, 6.30p.m. Reception 7p.m. Dinner

Where: Westminster Kingsway College, St Vincent Square



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Canapés with Ancre Hill Estates 2008 Sparkling Cuvee Reception



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Carpaccio of Northumberland Roe Venison, Indian Spices  
Beetroot & Rhubarb Chutney  
Pewsey Vale Riesling 2011



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Crab, Lobster & Langoustine Roll  
Sake, Coriander & Ginger Dressing  
Heggies Eden Valley Reserve Chardonnay 2008



[http://winepresscadet.files.wordpress.com/2012/05/img\\_6246.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_6246.jpg)

Platter of Kelmscott Pork  
Belly, Fillet, Faggot & Black Pudding, Apple  
The Scribbler Barossa Cabernet Sauvignon/Shiraz 2009



[http://winepresscadet.files.wordpress.com/2012/05/img\\_6248.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_6248.jpg)

Welsh Rarebit  
Cobra Shots, Celery Shoots, Celery Salt



[http://winepresscadet.files.wordpress.com/2012/05/img\\_6249.jpg](http://winepresscadet.files.wordpress.com/2012/05/img_6249.jpg)

Dark Chocolate Mousse with soft Mango Centre, Guava & Ginger sorbet, Mango Salsa  
Yalumba Museum Reserve Muscat

The food was absolutely incredible and the wine matching was spot on. Aside from getting stuck in a 1.5 hour traffic jam in the heart of London on the way home, it was the ideal way to finish off a great day at the London International Wine Fair. Back on the Wine Australia stand tomorrow – might take in some Arnotts sustenance for the girls to enjoy with coffee!



## About WinePressCadet

Marketeer for O'Leary Walker Wines, based at Leasingham in the Clare Valley. Also fond of cooking, camping, funky beats, a good yarn and David Attenborough. Recipient of the 2011/12 Wine Media Cadetship program through the Wine Communicators of Australia (néé South Australian Wine Press Club).

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