

Kiwi Revisited

Thursday 28th April

Back in 2008 we enjoyed a tasting of wines from Australia & New Zealand. This time I thought we would concentrate on one particular country.

New Zealand has long been famed for its stunning unspoiled landscape (still after recent floods ?). New Zealand Sauvignon Blanc is rated internationally as **the** definitive style for this varietal. The growing recognition for New Zealand Pinot Noir, Chardonnay, Riesling, Pinot Gris, Syrah, Merlot/Cabernet Sauvignon is helping to improve New Zealand's position as a world-class producer of good quality wines.

To this end, I will select white wines from the North & South islands that show some of the flavours available from this country.

Our wines tonight are likely to include:

[2008 Pinot Gris, Waipara, Thornbury,](#)
[2009 Sauvignon Blanc, Uralar,](#)
[2009 Pinot Gris, Quartz Reef,](#)

but the final choices will include a selection of **nine white wines from the North and South islands.**

Following members requests, a selection of hot and cold canapés will be provided to fend off the hunger pangs. Canapés offered by The Lansdowne include such delicacies as Teriyake Duck Spoons with Crispy Spring Onion, Sesame Seed Crusted or Seared Tuna with a Mango and Wasabi Compote.

Lansdowne Dress Code:

The Club Dress Code must be adhered to by all guests at all times. Men must wear collared shirts and jackets (no ties required) and women must be smartly dressed.

Venue:	The Lansdowne Club, Findlay Room, 9 Fitzmaurice Place	
Nearest tube:	Green Park	Mobility Rating: 2
Time:	7.00pm prompt (timing for hot canapés later)	
Dress:	Lounge Suit	
Price:	Members and first guest £34.00	Additional Guests £36.00
Organiser:	Keith Ellis	Tel: 01344 751374 / 07730 434198
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