



# APZ *IWFS Asia Pacific Zone* Newsletter

July 2024 • Issue 8 since 2021



## *Hong Kong Festival*

*A few remaining seats left, do sign up if you haven't already done so.*

*Dear Members,*

We hope everyone is having a great summer/winter season.

In this edition, we shine the spotlight on two members—Brian Openshaw from the NSW branch who is our oldest member in the Asia Pacific, and Mickey Garcia from the Philippines branch, who is one of our younger members and a 2nd generation member. What made them join the IWFS? What are their most memorable experiences? Read the interviews with them to find out more.

Branch News—sharing your news is a great way for all our members to feel connected with each other. In this edition, we have branch news from 11 of our 31 branches within the Asia Pacific. To the branches, thank you so much for your contributions. We would love to have more contributions, so please continue to send in your news and photographs (no matter how brief and few. We just would love to hear about what you've been up to and to share updates with everyone.

Sadly, we say goodbye to Shirley Tsao who has relocated to London and thank her for her years of contribution as APZ Administrator. We welcome Elliot Miao as our new APZ Administrator.

Please continue to reach us at [apz@iwfs.org](mailto:apz@iwfs.org), send in your ideas and tell us what you'd like to see.

à votre santé,

*The APZ Editorial Team*



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## A Message from the APZ Chair

Dear members of the IWFS APZ,

What a pleasant experience it was to travel to the Philippines to celebrate with the Manilla Ladies Branch and participate in the wine crawl at the Manilla Polo Club. My sincere

appreciation goes to President Cecelia Juntreal and her Committee on hosting such a well organised and enjoyable event. It was an interesting experience to gain a better understanding of the wine and local Filipino cuisine.

I recently attended the Loire Valley Festival from 28 May to 1 June 2024 and was hosted by the IWFS Europe Africa branch which was attended by members from around the world. It was an exceptional festival where we discovered the wines, food, culture and history of the Loire Valley. It was also a real insight into the wines of the Loire Valley such as the Chenin Blanc and Cabernet Franc all matched to the local cuisine.

I'm pleased with the number of events amongst branches and those that have continued to celebrate the 90th anniversary of the Society. In August, I am looking forward to meet and greet the three Malaysian branches of Kuala Lumpur, Ipoh and Penang to further enhance our wine and food experience and camaraderie with the members.

The IWFS Triennial Hong Kong Festival is from 15 – 17

November 2024, and post tour to Macao is from 17 – 19 November. The festival has been well received and there are only a few limited places remaining. If you are interested in attending the festival, please get in touch with our APZ administrator at [apz@iwfs.org](mailto:apz@iwfs.org). I look forward to welcoming you with our host President Karen Leung and her Hong Kong Branch Committee. I'll be delighted to share wonderful wine, food and experiences with you all.

My thanks go to the APZ branches who have contributed content for the APZ Newsletter, and I encourage all branches to send their branch news to our APZ administrator at [apz@iwfs.org](mailto:apz@iwfs.org) for consideration in our next edition. It's important that we share our branch activities amongst our IWFS family.

I note that the IWFS – APZ website has been updated and I encourage members to download the webapp and take advantage of its many features. This is also a significant opportunity to regroup and grow the APZ, and I encourage members to consider inviting other like-minded people to join our IWFS family.

Kind Regards,

**Michael Tamburri**

*Chair, IWFS – APZ*

## IWFS - Celebrating Wine, Food and Friendship



IWFS Asia Pacific Zone

15-17 November 2024

# Hong Kong

Plus Macau Post-tour 17-19 November

For details and to book your attendance, visit  
[iwfs.org/festivals/hong-kong-festival-2024](http://iwfs.org/festivals/hong-kong-festival-2024)





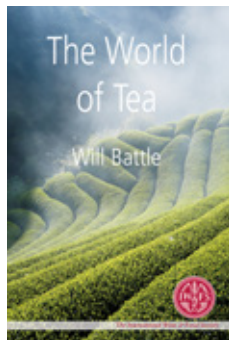
## News from the International Secretariat, London

Dear members,

Two international festivals have already been held this year with a great weekend in New Orleans, organised by the Americas, and the Loire Valley, France, led by the Europe Africa team. Looking ahead there is a trip along the Rhine journeying through Switzerland, France, Germany and finally docking in the Netherlands (Americas) in August. In September Europe Africa are running a very British event in West Yorkshire – do join them if you are visiting at that time. Then the 2024 festivals finish with our Asia Pacific festival in Hong Kong in November – it is set to be a truly memorable event with the last few places remaining. Members of the International Council of Management met online in March to discuss other plans for the year ahead which you can do more locally and which give members the opportunity to learn about the world of tea as well as wine - in print, online and in-person...

### Bringing you "the world of tea"

Our 2024 monograph is now in print and your complimentary copy of *The World of Tea*, written by tea expert Will Battle will be forwarded to you, via your branch contact, in the coming months. Will Battle is among the top experts on tea in the world. He previously wrote the award-winning *The World Tea Encyclopaedia*, which is now in its second edition. He has over twenty years of experience in tasting, blending, and sourcing tea in the UK and around the world.



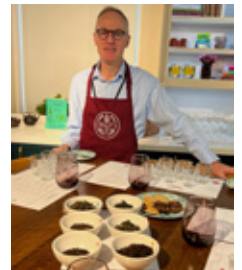
In addition, we have also produced an IWFS branded pouch of tea for you to enjoy while reading all about the world of tea. It is an English Afternoon tea, shipped from Lincolnshire, UK, made from a special blend of Assam and Darjeeling teas which replicates the gold standard prepared for London hotels and also used for the garden party season and we hope you like it. The preparation details are on the pouch itself, if needed.



Although the IWFS is a wine and food society tea is now becoming part of the global gastronomic scene and it was thought that members would want to find out more too. If tea is not yet your drink of choice, you might be drawn in by the parallels with the world of wine. Tea has a broad history, multiple styles, and regions with widely different flavours. Tea has long been central to many cultures of the world and particularly those in our region, Asia Pacific.

### Like to run a tea tasting?

To assist you and your branch to learn more about tea, keeping in the traditions of the Society events, why not hold a tasting? Two of the Europe Africa branches in London, Capital and London, recently joined forces to successfully hold a tea tasting in conjunction with the release of our tea monograph. The event was held at the prestigious Fortnum & Mason store on Piccadilly in London and led by Will Battle. To enable all branches to run something similar, with Will running the tasting, a tea tasting video will soon be available. Will presents six very different styles of tea, plus a sparkling tea (a delicious choice when looking for a non-alcoholic reception drink) and will give members an insight into and a taste of tea. A 'shopping list' of the teas you will need to purchase along with a 'checklist' of the things that you will need to run a successful event will be made available. You might like to take a look at Chapter 7 of the monograph which lists top tea merchants within your region. The recording is just going through the final cut but will be available on the 'presentations – audio & video' page of the website.



Watch this space, or your email inbox, for more news.

If you take the plunge and run a tea tasting please do email us with photos from your event via [sec@iwfs.org](mailto:sec@iwfs.org) and we will publish them in future issues of this e-newsletter.

We hope your members will welcome this different focus and agree it is 'time for tea'.

### New benefit for members

We are pleased to announce a discount for members from, Académie du Vin Library (incorporating Classic Wine Library) - the world's most comprehensive wine publisher. Members will receive a 25% discount for a number of their titles\*. With over 50 titles from the finest wine writers, they cover wine regions on all five continents, on every subject from terroir to terraces and all points in between. For anyone, anywhere with a passion for wine.

To find out more about the titles available visit [academieduvinlibrary.com](http://academieduvinlibrary.com) and use coupon code: **IWFS25** when you checkout. You will see titles in the Classic Wine Library collection from a number of our wines consultants [academieduvinlibrary.com/pages/classic-wine-library](http://academieduvinlibrary.com/pages/classic-wine-library) including *The Wines of Piemonte* by new consultant David Way who is introduced below. A note for members joining IWFS trip along the Rhine in August – you will receive a copy of Anne Krebiehl's book *The Wines of Germany* so no need to buy a copy!



\* Exclusions apply. This offer is not valid on sale items, eBooks, *The South America Wine Guide*, Steven Spurrier's *Wine Course*, *Slow Wine Guide USA*, *Jumbo Shrimp Guide books*, *Moniker Art* and *The Australian Ark*.

## News from the International Secretariat, London (continued)

### Our wine consultants: Introducing new members of the team

Our Wine Consultants for our Vintage Guide (which is available as the printed Card or online via the Member App), provide invaluable information on the wine regions around the world. We are delighted to inform you that we have a number of new consultants who have joined us last year and this and you can now find out more about them below.

#### Lance Foyster MW – Austria

Lance, based in the UK, was seven when he first became aware of the existence of wine on family holidays to Portugal. He observed his parents' amazement and delight at the large and apparently free bottles of wine which regularly arrived on the dining table at lunch and dinner. Once he hit 18, there was no holding him back as he set off to work on the harvest in Tavel, where he discovered the romance of the vineyard. Later still, with his BA Hons (Oxon) in his back pocket, he passed over the opportunity to join the world of banking, law, teaching, academia (as if...!) and followed his growing passion in a series of menial jobs in the wine trade which eventually led him to the MW in 1991. The next 10 years saw him exploring all areas of the wine trade, from own-brand wines for supermarkets, to sourcing top Burgundy. The opportunity to set up Clark Foyster Wines came in 2002. He looks after buying and selling, in collaboration with his colleagues, and finds his enthusiasm for this endlessly fascinating subject as vivid and stimulating as he ever did.



#### David Way – Piedmont

David has been engaged with Italian wine for the last fifteen years. He writes about it extensively on his website, [winefriend.org](http://winefriend.org), which has been his platform since he began as a wine blogger in 2009. Since 2015, he has worked for Wine & Spirit Education Trust\* (WSET). He was one of the two principal writers of the new digital textbooks for the WSET Diploma in Wine, the highest level WSET qualification, first issued to students in 2019. Since then his job has been to update and improve the five books which run to 1,100 pages. In his own name he researched and wrote a comprehensive book entitled *The Wines of Piemonte*. This was published in September 2023 in the Classic Wine Library, now part of the Académie du Vin Library. More details about the book can be found here (see 'new benefit' news above to receive a 25% discount on this and other titles). The book is the first to treat all 60 of Piemonte's wine denominations with the depth usually reserved only for Barolo and Barbaresco.



\* one of the leading providers of drinks education around the world

#### Adolfo Hernandez – Sonoma

Adolfo is a Sonoma County winemaker with over 15 years of experience in the industry. California born but raised as an expat in Saudi Arabia, winemaking was a covert home family activity that was responsible for his initial wine exposure. Adolfo returned to California where he graduated in molecular biology and proceeded to work in organic pesticide production before following legitimate winemaking.



Adolfo has been a key member of winemaking teams at Eisele Vineyard (with both Araujo and Chateau Latour), Checkerboard Vineyards, Pahlmeyer, and currently with the Russian River pinot noir house Benovia.

In 2018 he launched his own brand, Monroy Wines ([monroywines.com](http://monroywines.com)), focusing on cool-climate expressions of cabernet sauvignon and fermentations only by closed-head rolling macerations which Adolfo coopers himself.

#### Adolfo's food and wine recommendation

"I most recently enjoyed a bottle of 2022 Matusko Grk, a native Croatian varietal. It's a beautifully tense and mineral wine, with a unique expression of tropical fruits alongside freshly savory notes and hints of pine resin. It was a lovely match for a crusty baguette, fresh brie, and local olive oil."

#### Greg Esch – New York

Greg has been growing wine grapes in the Hudson Valley of New York for 20 years. Greg (l) is pictured here alongside the late, legendary Joe Rochioli Jr – the pioneer of Pinot from the Russian River valley.



Greg's food and wine matching - He likes Pinot Noir with most foods, and Riesling (dry please!) with everything else. One of my favorite pairings is a Dijon mushroom sauce over chicken thighs with - you guessed it - a good Pinot.

## News from the International Secretariat, London (continued)

**Our wine consultants: Introducing new members of the team (continued)**

### Annette Lacey MW – Australia

Annette has extensive management and operational experience across all levels of restaurants and hospitality venues. She is currently the Group Beverage Manager for Solotel, a large and diverse hospitality group in Sydney. Annette has held similar roles developing skills as a restaurant manager and head sommelier for international hotel groups and award-winning fine dining restaurants across traditional, modern and Asian cuisines.



Annette became a Master of Wine in 2020, the highest academic accolade in wine, a globally recognised qualification that is the epitome of wine knowledge and excellence. She has also completed all levels of WSET and is a certified educator focusing on the development of the next generation through the delivery of wine courses in the Australian market.

Other accolades include the winner of the prestigious 2014 Vin de Champagne Award (Professional) and being selected for the highly prized Len Evans tutorial.

Annette also has extensive experience as a wine show judge and panel chair at numerous shows around the country and overseas, also participating in trade and educational tastings, presentations and master classes.

She is the Australasian co-coordinator for The Institute of Masters of Wine delivering a week-long educational seminars to MW students, additionally running several course days for MW students during the year.

**Annette’s recommended food and wine match** (which she enjoyed at a restaurant on Balmoral Beach in Sydney – sounds wonderful).

“A dish of snapper, cucumber, melon, wasabi – it was a delicate, pretty and refined dish with only a hint of wasabi as seasoning not flavour. It went perfectly with the 2016 Louis Roederer Blanc de Blancs. The delicacy of the dish was matched to the delicate and fine boned Champagne made from 100% Chardonnay. There was a pithy chalkiness to the Champagne that offset the sweet melon discs whilst the texture of the champagne, its vibrant bubbles and taut acid line contrasted with raw snapper softness and, a lovely foil to the dish.”



We would like to also take this opportunity to thank those consultants who have assisted us in previous years and have now handed over the baton to other experts in their field of wine expertise and they are Luzia Schrampf (Austria), Michael Garner (Piedmont), Jamie Kutch (Sonoma) and Peter Bell (New York).

### Vintage Reports

To view the 2022 and 2023 vintage reports which relate to our 2024 Vintage Card please visit:

[iwfs.org/secretariat/iwfs-merchandise/latest-vintage-card](http://iwfs.org/secretariat/iwfs-merchandise/latest-vintage-card)

There also the reports from 2021 and 2022 if these are of interest. Again we can only produce these reports through the contributions from our consultants who give this information freely and for which we are very grateful. We do hope that you find them of interest when planning wine purchases for drinking in the future. I am now working on sourcing vintage reports for the 2023 and 2024 vintages from our consultants.

Until next time.  
Andrea

**Andrea Warren**  
International Secretariat

	2001	2003	2004	2005
<b>France</b>				
<b>BORDEAUX</b>				
Graves (Red)	5A	5A	4A	7
Haut-Médoc	6A	5A	4A	
Pomerol & St-Émilion	6A	5A	4A	
Graves (White)	6Y	4Y	4Y	
Sauternes	7A	5A	4A	

## Getting to know... Brian Alan Openshaw (IWFS NSW)

Nicola Lee, Vice Chair of the APZ and Editor of the APZ Newsletter chats with Brian Alan Openshaw, the oldest member of the Sydney Branch and one of our oldest members within the Asia Pacific Zone.

**Hi Brian, can you tell us when and how you became a member of the IWFS?**

Brian: I first became aware of the Society when, I think in the 1980s, I read a newspaper report of an International IWFS Festival in Melbourne, organised by NSW Branch President Warren Mason and Max Lake.

Along with my wife, Christine, I joined the NSW Branch in the late 1980's when it was a flourishing branch with prominent members Max and Joy Lake, Len Evans, Murray Tyrrell, Brian Croser, Sir James Hardy and leading restaurateurs and winemakers.

I was invited to join the NSW Branch Committee in 1991 and I attended my first meeting as a Committee Member in October of that year. I continued as a member of the Committee until 2014, resigning 23 years after joining. I have since rejoined the Committee and continue as a member of it.

In my time on the Committee I have organised many functions and worked with other members on the planning of two Sydney International Festivals.

**Can you tell us what the dining scene was like in Australia in the 1980s?**

Brian: The dining scene in Australia at that time was relatively undeveloped and joining the Society gave the opportunity to enjoy food and wine on a more sophisticated level. The scene has developed in the passing years so that now we have gourmet chefs and restaurants with international reputations.

**What food do you enjoy and what are your favourite wines?**

Brian: While I enjoy French style food, I also like the English style food on which I was brought up – Roast Leg of lamb, Shepherd's Pie, Bread & Butter Pudding etc. Wines – Burgundies, Bordeaux, Australian Shiraz and Riesling and of course, Champagne.



**You have been a great supporter of the various IWFS festivals across the globe. Can you tell us a bit about them ?**

Brian: One of the great pleasures of being an IWFS member is to attend International Festivals, sometimes on my own and sometimes with Christine and my daughter Kim, who is now also a member.

It has also allowed me to make many friendships with members from around the Globe.

My favourite Festival remains the Diamond Jubilee in London in 1993, where we ate in the city's top restaurants, enjoyed a night dining in Embassies of wine-producing countries and attended a final black-tie dinner at the Guildhall, entertained by the Royal Marine Band, in the presence of the Lord Mayor of London.

Others that I have particularly enjoyed include the Rhone River Cruise, Tokyo/Kyoto, CapeTown/Johannesburg and the Perth/Margaret River festival.

**Do you have a favourite wine quote to share with us?**

Brian: My favourite wine quote is by James Thurber, American Humourist:

*“This is a naïve domestic Burgundy of little breeding but I think that you will be amused by its presumption”*

**In closing what would be your wish for the Society?**

Brian: I wish for the Society to continue to grow with new branches and for international festivals to grow with it.

**Brian Openshaw celebrated his 90th birthday in March. He continues to participate actively in the IWFS. On behalf of the IWFS family we wish Brian a very happy 90th year ahead. Congratulations Brian and thank you for your strong support these 40 years!**

## Getting to know... Primitivo “Mickey” Garcia IV *(IWFS Philippines)*

*You probably have met the Garcia’s at one of our festivals, and they are very much a part of the IWFS family. Primitivo “Sonny” Garcia III, together with his lovely wife, Aurora “Boots” Geotina-Garcia have been active in attending festivals within the APZ and internationally. For years, Sonny has also been very kind in providing the individual branch banners, many times bringing them with him to APZ festivals so that branches can collect them.*

*The APZ Editorial team caught up with Sonny’s and Aurora’s elder son Primitivo “Mickey” IV. Mickey is 41 and is a restaurant consultant focusing on Research & Development. Let’s find out more about this wine and food loving family.*

*Hi Mickey, thanks for speaking with us. Can you share with us how you got involved with the IWFS Philippines?*

Mickey: My dad, Sonny Garcia, joined the Society in 1997. He was introduced, and then invited by Bonnie Fuentes to become a member. Growing up, my brother Alphonso and I were occasionally invited to Society events by my dad. I believe this was to further expose us to one of his passions—that of good food, and wine collecting. We eventually became official members in 2019.

*You are a Director of the Philippines branch of IWFS. Tell us more about your role.*

Mickey: As the youngest board member of the Philippines’ branch, I am tasked, together with the other directors, with looking for new restaurants or venues to hold our Branch’s monthly events; and of course to try to expand membership by inviting younger and potential members to events.

*You are a Chef as well—what kind of cuisine do you enjoy cooking?*

Mickey: It leans towards very European flavours—I have a background in classical French cuisine, having trained at the Institut Paul Bocuse. However, the way I cook also has Spanish and Italian influences!

I really enjoy preparing traditional stews for family and friends. Bœuf Bourguignon, Blanquette de veau, and sometimes Spanish-style tripe or Callos.



*Sonny and Aurora Garcia with Michael and Grace Tamburri and Ian and Chris Nicol*



*Mickey’s brother Alfie with their father Sonny Garcia*

*What are your favourite eats in Manila?*

Mickey: Amongst the local chefs, I enjoy the cooking of Miko Calo (formerly of Metronome), Josh Boutwood (Helm), and Patrick Go (Black Sheep, Guchugang, Drupp).

When friends from abroad come to visit, and request for Filipino fare, I take them to any of the LJC Group of restaurants, Manam of the Moment Group, or Milky Way on Pasay Road. Grace Park of Margarita Forès is always another go to for a farm to table experience, Italo-Filipino meal. For Chinese fare with excellent seafood, you cannot beat East Ocean Palace Restaurant.

*What makes IWFS special to you? Why do you enjoy attending our events?*

Mickey: Aside from the camaraderie and the social aspects, it is a wonderful opportunity to sample new restaurants and wines. I also get to experience food and wine pairings prepared by our Branch President / Wine Master.

## Branch News

### India

India is home to two branches, Bombay (founded in 2006) and Delhi (founded in 2015).



### IWFS Bombay

**The Annual 18th President's Dinner,  
12th April 2024, Ode**

Deviating from tradition, the IWFS Bombay branch commenced the Annual President's event with some special cocktails made with Cognac Tesson followed by six wines from Chateau Pontet Canet to end the meal with two very old rare Cognacs.

The event was hosted at Chef Rahul Akerkar's newest venture, "Ode".

Matthieu Chapoutier, an illustrious French wine producer, merchant and distributor of Tesson in Asia presented six wines and three cognacs over hor d'oeuvres, main courses and dessert.

In 2004, 10 years after Alfred Tesson took over the reins at Fifth Growth Pontet Canet, the wine produced was organic. Since then, Pontet Canet has only gone from strength to strength, gaining recognition on par with his more illustrious First Growth neighbours.

The Tesson family originates from Cognac, where they have had an even more phenomenal presence for two centuries. Over this period, they have amassed the largest reserves of aged Cognac in the world.

The line up for the evening was as follows:

*Cognac Tesson Composition*

*Chateau Pontet Canet 2019*

*Chateau Pontet Canet 2017*

*Chateau Pontet Canet 2015*

*Chateau Pontet Canet 2009*

*Chateau Pontet Canet 2008*

*Chateau Pontet Canet 2003*

*Cognac Tesson Lot No. 76 XO Tradition*

*Cognac Tesson Lot No. 29 XO Exception*

**Course 1:** Braised celeriac | braised pork belly, roasted cauliflower purée, pickled walnut  
**Wine:** Château Pontet Canet 2003

**Course 2:** Raddichio, turnip & radish | duck breast, garlic purée, charred Iranian cherry stew, fried sage  
**Wine:** Château Pontet Canet 2008.

**Course 3:** Saffron cavatelli, banana flower Genovese, Parmesan  
**Wine:** Château Pontet Canet 2009.

**Course 4:** Mushroom carpaccio | Australian lamb chop, seared enoki, smoked eggplant, morel puy lentil hash, walnut chutney  
**Wine:** Château Pontet Canet 2015 & 2017

**Course 5:** Assortment of cheese (30mo Comté, 22mo Mimolette, 18mo Beaufort), grilled figs & chutney  
**Wine:** Château Pontet Canet 2019





## Branch News

### Seoul, South Korea

Seoul is home to two branches, Seoul (founded in 2011) and Decanting Seoul (founded in 2016).



### *IWFS Decanting Seoul*

Decanting Seoul has had a busy start to the year with two official events and one impromptu event.

#### *Dinner with the wines of Tuscany, 7th March 2024*

To celebrate the coming of Spring, members held a small concert and enjoyed French songs that celebrated the season.

The members of Decanting Seoul also enjoyed art works on display at an art gallery owned by one of the members, which is located in the same building.

#### *Dinner with the wines of Veneto & Alto Adige, 9th May 2024*

The focus on wines from the regions of Veneto and Alto Adige that lie in the northeastern corner of Italy. Veneto produces more wine by volume than any other region in Italy. This area is home to the classic Italian Soave and Valpolicella. Following the Adige River, north of Trentino, is the Alto Adige also known as the Sud Tirol.

#### *Dinner with the wines of Tuscany, 28th June 2024*

This was an impromptu gathering with members heading to the rooftop of the Gayarang Building, where the branch is located, to enjoy the early summer. It was a BYOB event and members shared their wines and stories whilst admiring the sunset. The members of Decanting Seoul also enjoyed art works on display at an art gallery owned by one of the members, which is located in the same building.

The next event will be held in August on the beautiful island of Jeju. We look forward to sharing photographs with our IWFS friends in the next edition of the APZ Newsletter.



BYOB on the rooftop.



President Dr JJ Song speech at the event.

## Branch News

### IWFS Hong Kong

The Hong Kong branch is preparing to welcome our members from all over the world in November. If you haven't already signed up, there are a few places left. Headed by the President Karen Leung, an exciting programme has been planned for us all. We will cover this event extensively in the next edition of the newsletter. Meanwhile the branch continues with its events. The most recent dinner was held at restaurant Chinesology located at the IFC Mall in Central. The dinner was paired with the Chinese beverage baijiu from the number two maker in China – ZhenJiu.

#### Zhenfusiology Dinner, 5th April 2024, Chinesology

The Hong Kong Branch decided to invent a new word to show how we celebrated 2024. Zhenfusiology simply refers to “a ZhenJiu paired dinner at Hong Kong’s latest Chinese restaurant *Chinesology*, with dishes infused with the Baijiu”.

What a mouthful! ZhenJiu, is a baijiu maker who ranks 2nd behind its more famous cousin Maotai. It is famed for its aroma derived from precise fermentation. The evening started with a tutored tasting. Our private dining room was filled with an intoxicating aroma that is signature to Chinese baijius.

The dinner was presented by Chef Saito Chau and his team at Chinesology restaurant. Chinesology’s menu features familiar yet unexpected Chinese dishes surprising diners with new encounters. This was a truly unique Chinese menu that was, at the suggestion of IWFS, creatively infused with baijiu from Zhenjiu, to create an unforgettable experience – just for the members of the IWFS.

#### What is Baiju?

*Baiju is a drinks category that encompasses all traditional Chinese grain spirits. It is made across China. It is usually distilled from fermented sorghum, though other grains may be used. The most famous Baiju producer is Maotai with ZhenJiu coming in a close 2nd.*

#### Midsummer party with Chef Eddy, 22nd June 2024

Chef Eddy of Chef Studio by Eddy is a Hong Kong celebrity chef who has his own food show, and counts silver screen legends such as Aaron Kwok, Tony Leung and the late Leslie Cheung among his fans and patrons.

When the IWFS learnt that he had an opening at his private restaurant – a beautiful spot with a majestic view of the sea – the Society decided it would be the ideal spot to throw the annual IWFS Summer Party!

Chef Eddy prepared an enticing menu using ingredients sourced from within a 5km radius of the restaurant. The evening began with a seafood platter – freshly caught and sold at the boutique fish market just down the street. A threadfin fish, prepared using a drying method that Chef learnt from fishermen based at the nearby port of Aberdeen followed. A pleasant surprise further awaited us at the end of the evening, as one of the members, Michelle, shared two bottles of an award-winning bourbon with everyone. Sharing is caring!



The Zhenjiu Baijiu tasting-kit which was given to each member



Left: Dinner at Chinesology. Right: Pork Belly prepared in a millefeuille technique, then flamed in front of guests with Zhenjiu Baijiu.



IWFS Summer in lights to celebrate the annual IWFS Summer Party.



Left: Chef Eddy with his beautiful seafood platter, freshly caught from the local waters. Right: IWFS Hong Kong at Chef Studio by Eddy.

## Branch News

### Malaysia

Malaysia is home to 3 branches: Kuala Lumpur (founded in 1952), Penang (founded in 1996) and Ipoh (founded in 1997).



### IWFS Ipoh

The Ipoh branch has had a busy 2024. President Dr. Yong Yew Kay and his committee have organised 3 events focusing of fabulous food at the latest spots in town.

#### **New Year Party, January 2024, The Deck Rooftop Gastro Bar at the Weil Hotel**

The Ipoh members welcomed 2024 at the Rooftop of the Weil Hotel. Under the night sky with fabulous views of the city lights, members came together for a dinner and dance that including a live jazz band. With a glass in one hand and the other with a plate of canapes, the event was one of fun and laughter. The evening ended with a karaoke session that showed the amazing talent of the Ipoh members.

Canapes were served together with a chocolate fountain bar. Wines enjoyed included Cava, Domaine Fournier Pere et Fils Sauvignon Blanc, Joseph Drouhin Laforet Bourgogne Pinot Noir, Trapiche Expedicion Sur Malbec, Martel Cordon Bleu and Johnny Walker XR21.

#### **AGM Dinner, March 2024, Mun Choong Restaurant**

The Annual General Meeting (AGM) for 2024 was held at Mun Choong Restaurant. Members enjoyed :

**Giant freshwater big headed prawns (from Tanjung Tualang).** These prawns are full of roe and stir fried with premium soya sauce.

**Smoked Free Range Chicken (Kampung Chicken).** The high heat and smoking method seals in the juices and adds a lovely smokey flavour to the chicken whilst still retaining its juicy and tender texture. This was paired with Tombacco Origine Bianco IGT Terre Siciliane which displayed hints of dehydrated fruits (apricot) tamarind, light vanilla notes, raw sugar and aged tabacco.

Other wines served included El Miracle No. 1 and Neleman 50 Reasons Sauvignon Blanc.

#### **June 2024, Atapas Dining**

In June, members gathered to enjoy a relaxing evening at a colonial bungalow in the heart of Ipoh. Serving a mix of tapas, western and local delicacies the food was paired with Domaine Fournier Pere et Fils Sauvignon Blanc 2022, Angelique De Monbousquet St. Emilion Grand Cru 2019 and Catena Zapata Malbec Argentino 2019 and 2020.



AGM at Mun Choong Restaurant, March 2024



Members at Atapas Dining – June 2024

## Branch News

### Malaysia



#### IWFS Kuala Lumpur

We started our events this year in January at The Regent Chinese Cuisine with good Chinese food and the requisite lo hei, also known as yee sang or “prosperity toss”. Best described as a raw fish salad, this is eaten during Chinese New Year among the Chinese communities in Malaysia and Singapore. It is hard to imagine a Chinese New Year celebration without the ubiquitous lo hei.

In February, we decided to explore Middle Eastern food at SAJ Bistronomy by Leen’s. Helmed by Syrian-born Chef Ameer Alzalek, SAJ showcases the Chef’s modern interpretation of Middle Eastern fare, championing bold and robust flavours – the charred chilli hummus is a classic case in point.

It proved to be a good change in palate when we indulged in some French food. Les Bouchon, a Parisian-style Bristo was perfect for a fine evening of good food and great wines.

From Les Bouchons, we ventured to Le Sense. Despite its French-sounding name, Le Sense offers Modern Cantonese Cuisine providing a unique fine dining experience. Many diners had commented that it serves high end Dim Sum which are individually handmade assuring quality ingredients and fresh natural flavours. Our members certainly had an exuberant afternoon as this was a lunch event on a Sunday.

Our mandatory AGM took place in May at Sunway Resort Hotel – a swift and non-contentious meeting where all proposed resolutions were passed and new Committee Members were efficiently voted in. Thereafter, we proceeded to the Gordon Ramsay Bar & Grill for lunch. Our lunch attendance was a record 74 pax. Needless to say, it was a fun-filled lunch where our members are able to savour excellent wines from our cellar.



Les Bouchons



Le Sense



Lunch at Gordon Ramsay



AGM at Sunway Resort Hotel

Our theme for events moving forward for the reporting period from May 2024 to May 2025 is “Old & New”, i.e. to seek out Old and Tested restaurants as well as New and Contemporary restaurants. The first restaurant we selected under this theme is Cassis, a newish restaurant serving French-Japanese inspired cuisine with an emphasis on seafood. The ambience at Cassis is best described as understated elegance, setting the mood for a memorable culinary journey.



Cassis



In July, we managed to edge in a Kiwi Sojourn Masterclass featuring exclusively New Zealand wines from both the North and South Islands. Held at Mazi Greek Taverna, this tasting was led by our IWFSKL Committee Member, Wong Yin-How; and by Dr Stephen Hall, a Kiwi native and our regular Wine Auctioneer at our President’s Charity Dinner. Mazi in the Greek language means “together” and it was most appropriate that IWFSKL members were able to spend a pleasant and enjoyable afternoon tasting fine wines from New Zealand and sharing tasty Greek food together.



Wine Master Class



A sojourn to New Zealand... Wine Master Class!

## Branch News

### Taiwan R.O.C.

Taiwan is home to 6 IWFS branches: Chungnan (founded in 2019), Kaohsiung (founded in 2016), Taichung (founded in 2014), Taipei (founded in 1997), Taiwan Belle (founded in 2016) and the newest branch Taochumiao (founded in 2023). There are a total of 119 members.



### IWFS Taiwan Belle

#### Spring Gathering, 24 June 2024

Held at the home of past President Wendy Lee, a pot luck party was organised with members bringing their favourite dishes from famous restaurants in Taipei. This included delicious canapes by Bleu Blanc Rouge (BBR) and special bento boxes by Japanese restaurant Itamae Zonzen. Members enjoyed two bento boxes, the Healing Daily Beef Bento which consisted of grilled USDA prime black Angus with crisp and sweet alpine cabbage and special Nanyang-style hot sauce and the Daily Seafood Bento Box which included Norwegian salmon, Hokkaido dried scallops and Shrimp from Yilan. These were grilled at high heat resulting in a sweet and aromatic flavour.

#### Summer Gathering, 24 June 2024, Ye Shanghai

The Summer gathering was held at popular restaurant Ye Shanghai with the theme of “Blossoms Shanghai” echoing a popular Chinese TV drama of the same name. The dinner featured Shanghainese favourites. This Summer Gathering was organised by member Irene Lin.



Taiwan Belle members at Restaurant Ye Shanghai dressed to the theme of “Blossoms Shanghai”



Wendy Lee and the ladies from Taiwan Belle celebrating the coming of Spring with canapes from Bleu Blanc Rouge (BBR)

## Branch News

### Taiwan R.O.C.

#### IWFS Taipei

##### Spring Gathering, 24 June 2024

The International Wine & Food Society (IWFS) Taipei celebrated its third dinner of the year with an exceptional and historic event.

For the first time in the history of the Taipei Society, the dinner was graced by the presence of estates owners: Celine Villars-Foubet of Chateau Chasse-Spleen in Moulis-en-Medoc and Jean-Pierre Foubet of Chateau de Camensac, a distinguished Fifth Growth from the 1855 Classification of Haut-Medoc.

We were honored to have Professor Chen Hsin-Min - a former Grand Judge of the Constitutional Court of Taiwan, R.O.C. present at the event. He is also a respected wine connoisseur and writer.

This elegant event was hosted at the Michelin one starred Mountains & Seas House Restaurant - renowned for its 1930s glamour -which was reflected in both its sumptuous interior and exquisite cuisine.

The evening started with a delightful Champagne Philipponnat Blanc de Blancs 2013, followed by a selection of exceptional wines: 2012 and 2016 Chateau de Camensac, alongside 2014 and 2020 Chateau Chasse-Spleen. These wines offered a unique gustatory pleasure to the guests.

To conclude the meal, two surprises were unveiled. First, the world-renowned Vin de Constance from Klein Constantia in South Africa, a sweet wine with over 300 years of history . This wine was mentioned in the writings of 19th-century French poet Charles Baudelaire, who in his main work “Les Fleurs du Mal (The Flowers of Evil)” mentions “spleen” thus linking Chateau Chasse Spleen and Vin de Constance.

The final delight was a blind tasting of Calvados from Chateau du Breuil, which all the guests enjoyed.

This extraordinary dinner was a testimony to the dedication and passion of IWFS Taipei, leaving a long-term impression on all who attended.



## Branch News

### Japan

Japan is home to 4 IWFS branches: Tokyo (founded in 1959), Tokyo Bay (founded in 2001), Roppongi (founded in 2013), and Edo (founded in 2019). Sadly, the 5th branch - Nagoya, which was founded in 2019 - recently closed. There are a total of 139 members from Japan.

### IWFS Tokyo Bay

**A Celebration of Caviar & South African Wines**  
16 June 2024, *Maison de Caviar Beluga*

21 members of the Tokyo Bay branch gathered for their second event of the year at *Maison de Caviar Beluga*. Opened in Tokyo in 1988, *Maison de Caviar Beluga* is Japan's first caviar specialty restaurant. Members enjoyed fresh *Yosakoi Caviar* with a shot of vodka. The perfect pairing.

This was followed by Lightly Grilled Trout, Cold Corn Soup, Cold Cappellini (with caviar of course) and a choice of main course (Beef Tenderloin, Roasted Duck Breast, Grilled Japanese Mackerel with Clam Sauce).

The menu was paired with wines from South Africa, namely *Simonsig Estate* and *Mooiplaas Wine Estate* both located in Stellenbosch, *La Vierge* in Hemel-en-Aarde and *De Krans Wines* from the Gamka River Valley.

#### The Wine List

- 2018 *Simonsig Method Cap Classique (MCC)*, Stellenbosch
- 2020 *La Vierge Riesling*, Hemel-en-Aarde Valley
- 2023 *Mooiplaas Chenin Blanc*, Stellenbosch
- 2021 *La Vierge Seduction Pinot Noir*, Hemel-en-Aarde Valley
- 2021 *De Krans Twist of Fate*, Gamka River Valley, Western Cap



### IWFS Roppongi

16 June 2024, *MIYABI*

*MIYABI* serves some of the finest *yakiniku* in Tokyo. 17 members which included Kuala Lumpur's *Tony Narisawa* gathered to enjoy a fine selection of sake that included *Junmai*, *Ginjo* and *Daijinjo*.



## Branch News

### Singapore

In 1965, a branch was opened. Members decided to cease affiliation with IWFS in 2006. The existing branch started in 2003 and remains active with 27 members.



### IWFS Singapore

#### AGM Dinner, March 2024, Buko Nero

Members of the Singapore branch gathered for their Annual General Meeting at Italian restaurant Buko Nero. Run by Oscar and Tracy Pasinato and listed in the Michelin Singapore Guide, their service member Lufianti “Fifi” Susetyo was recently awarded the Michelin Guide Service Award. This award is presented to those who enhance the customer’s dining experience. The IWFS members toasted to Fifi and enjoyed the culinary excellence of Chef Oscar Pasinato.

#### The Menu

Steamed Lobster and Ikura Tart with Apple & Oxtail Leaves  
Homemade Mezzi Rigatoni Pasta tossed with Amatriciana « Sbagliata »  
Boneless French Duck Leg with Plums & Crispy Sage  
My Grandmother’s Cake, homemade Raspberry Gelato, toasted almonds & crushed meringue

#### The Wines

Champagne Laurent Perrier 2006  
Chateau Palmer Blanc, Margaux 2009  
Sottimano Barbaresco Fausoni 2014  
Chateau Batailley, Pauillac 2010





## Branch News

### Australia

Australia is home to 3 IWFS branches. Victoria (founded in 1936), New South Wales (founded in 1983) and Western Australia (founded in 2011).



### IWFS Western Australia

Greetings from Beautiful Western Australia

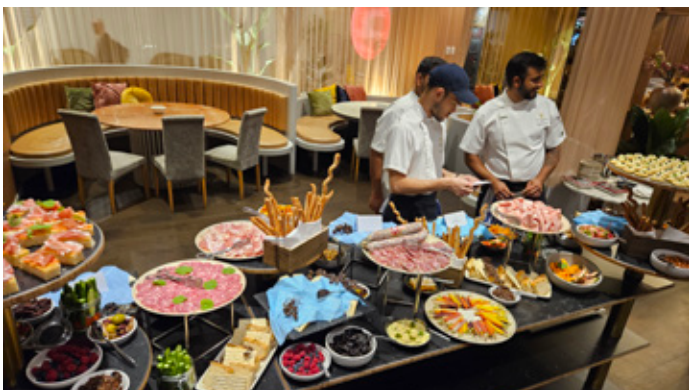
Our last three months have been busy and seen us enjoy a diversity of cuisines and entertainment

In April we dined at Jawhara, a Moroccan restaurant. Members and guests were welcomed with a refreshing Vigna Rosa Amorina followed by the Starters and a wonderful Mediterranean line-up of unknown wines and grape varieties. From Morocco to Italy to Hungary, Croatia, to Macedonia and Türkiye.

Between the main and dessert, we were entertained by a belly dancer who managed to have many diners join her and try their skills. Our founding President, Ulrich Kunzmann, was first up showing off his unique Swiss dance style. Great fun for all who joined in.

In April we enjoyed a cocktail event at Mas Vino a new tapas bar in the Pan Pacific. This was Spanish tapas style with a central grazing table filled with delectable delights and paired with outstanding Spanish wines. We also enjoyed some hot dishes at tables. It was great to see some new faces as well known ones.

Our May event was a sumptuous seven (7) course omakase evening at Ichirin. We started with a Japanese rice beer and sake followed by a cracker of a German Riesling. These were paired with two delightful dishes as follows:



**Course 1:** Aburi Sashimi of the Day with Salad Tosazu Gelee  
**Wine:** Beer-Echigo Koshihikari Rice Lager, Japan Or Sake-Kizakura Tokusen Hana Kizakura Junmai Ginjo 300ml

**Course 2:** White Fish, Scallop, Zucchini Chicken Mince Ankake in Bonito Broth

**Wine:** 2021 Robert Weil Kiedricher Riesling Trocken, Rheingau, Germany. Bright, lively fruit, well integrated, balanced acidity, and a stately Baroque body. Classic stone fruit aromas, and lush citrus flavours are woven into a refined minerality.

**Course 3:** White Fish Karaage, Aonori Crumb

**Wine:** 2019 The Starting Point Riesling, Ningxia Mengyuan, PRC. Smells of sweet stone fruit and honeydew melon, with a whiff of that tell-tale Riesling diesel aroma. It is smooth, with pleasant acidity and a hint of pepper.

**Course 4:** Teriyaki Kingfish, Mandarin, Tosa Eggplant

**Wine:** 2021 Bogle Pinot Noir, California Bright with cherry notes, floral aromatics, hints of sweet herbs and an elegant finish

**Course 5:** Margaret River Wagyu MB8/9 with kakiage Onion

**Wine:** 2021 Rockford Moppa Springs GSM, Barossa Valley. Dark fruit, barrel spice, medium bodied, easy drinking but with enough body to stand up to a hearty meal

**Course 6:** Temaki Eel with Cucumber

**Wine:** 2021 Rockford Moppa Springs GSM, Barossa Valley. Dark fruit, barrel spice, medium bodied, easy drinking but with enough guts to stand up to a hearty meal

**Course 7:** Walnut Ice cream

**Wine:** Cascina Barisel l'Avija Late Harvest Dessert Wine, Italy

Chef Shiro is a whizz to watch as he cleverly prepares and plates the dishes. Ichirin can seat 22 only inside with room for a further 12 on the veranda outside. It is not licenced and does takeaway.

Our last event was our annual Winemaker's Dinner where we enjoyed the wines of Juniper Estate Winery of Margaret River. Juniper Estate provided eleven wines to showcase their extensive range of varietals and styles. CEO and owner, Tom Hill, provided a very good overview of Juniper Estate and their winemaking processes. Members took advantage of the wine promotion on the night.

Coming up is a French experience to celebrate Bastille Day. This will be at Lulu's Little Bistro. Then onto our AGM for 2024/25 on 31st July at the RAC Arena.



# Cognac offer

## Cognac bottling, *Trilogie Vol.3*, exclusively for IWFS members

For lovers of Cognac this is a great opportunity. *Trilogie Vol. 3* is a Cognac bottled exclusively for members of the IWFS and produced in collaboration with an online retailer in France, Cognac Expert. As the name suggests, this is the third edition of an annual bottling initiated by the Americas' members and now made available to all members.

Details have already been emailed to all members but to find out more, or place an order, visit [www.cognac-expert.com/iwfs-meets-grateaud/](http://www.cognac-expert.com/iwfs-meets-grateaud/)



## APZ Board

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*Tokyo Bay*

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*Victoria*

## APZ Executive Committee Members

**Eddie Hu**

*Taipei*

**Karen Leung**

*Hong Kong*

**David Teh**

*Kuala Lumpur*

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**Decanting Seoul**

*Hye Jin Park*

**Tokyo Bay**

*Dennis Tanaka*

**Hong Kong**

*Fritz Chen, Renate Boerner*

**Taiwan Belle**

*Veronica Hsiung*

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*If you have any questions please feel free to contact  
Elliot Miao, APZ Administrator [apz@iwfs.org](mailto:apz@iwfs.org)*

We say goodbye and a huge thank you to Shirley Tsao who is now based in the UK and sadly is unable to continue as our Administrator. We are happy to introduce our new APZ Administrator Elliot Miao. Elliot is a member of the Victoria branch. We will find out more about him in the next edition of our newsletter.

