



Asia Pacific Newsletter



Hong Kong Festival

15-17 November 2025
Report on Page 5

Dear Members,

Happy New Year to all!

We hope your festive season was filled with joy, wonderful moments, and, of course, great food and wine.

As we bid farewell to 2024 and welcome 2025, we want to express our sincere gratitude for your continued support of the IWFS Asia Pacific Newsletter.

In this first edition of the year, we are delighted to share recent news from our branches across the Asia Pacific and revisit the fantastic celebrations at the recent Asia Pacific Festival in Hong Kong.

Notably, the IWFS has officially moved away from the term "zone," and as a result, this publication will now be known simply as the IWFS Asia Pacific Newsletter. In this edition, we unveil the Asia Pacific "family tree." Our Chair, Michael Tamburri, has meticulously traced the evolution and expansion of our branches across the region, offering a fascinating glimpse into our shared history and growth.

Please continue sharing news from your branches—this is your newsletter! Drop us a line at editor.apz@iwfs.org.

Here's to a fantastic year ahead - cheers!

The Editorial Team



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A Message from the Asia Pacific Chair

In November 2024, what a delight to celebrate with members of the IWFS the Triennial Hong Kong / Macau Festival. After 6 years of planning, I sincerely congratulate the Hong Kong President and festival coordinator Karen Leung and her Committee in showcasing an exceptional wine and food experience in 2 major vibrant global metropolis' of the world. My sincere appreciation to the Directors and Executive members of the Asia Pacific Board who attended in person the AGM. It was also pleasing that we could conduct an in-person President and branch representatives meeting and exchange views of our future Asia Pacific branch needs. Congratulations to all the awards recipients in recognition and appreciation of their voluntary commitment to the Society.

It was pleasing to see over 130 attendees from 25 of our global branches in attendance including the IWFS Hong Kong branch members. What an honour it was to welcome Christian Seely CEO of AXA Millésimes as our guest speaker for our Saturday night dinner showcasing the Pichon Baron, Quinta Do Noval and Disznoko Tokaji wines.

I am pleased to announce that Malaysia will be our next Asia Pacific Festival destination from 3 – 9 November 2025. This includes a pre-tour to the Penang and Ipoh IWFS branches concluding in our Kuala Lumpur branch. Booking details will be out soon and for any expressions of interest please get in touch with our administrator at: apz@iwfs.org for our next edition.

Our Tea monographs and satchels have been distributed to the majority Asia Pacific branches. Any electronic copies are available on our website at iwfs.org/secretariat/iwfs-merchandise/monographs. Our editorial team is constantly refining and updating the AP e-newsletter and it's evident that it's improving members interaction with the Society. I've seen members participation increase with each edition which is pleasing for the future. I'm exploring how we can further enhance our publications to be translated in the various country languages.

Most branches are expanding their activities but unfortunately it has been a lot slower than anticipated. We have delayed the launch of the new branch in Hainan Island, China and we are still progressing the potential relaunch of branches in Thailand and Indonesia. Unfortunately, it's sad to announce that the Nagoya branch in Japan has decided to close. Overall, our membership numbers have stabilised and are showing a gradual increase over the past 5 months.

I note that the IWFS 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 and I encourage members to consider inviting other like-minded people to join our IWFS family.

Michael Tamburri
Chair, IWFS Asia Pacific

IWFS - Celebrating Wine, Food and Friendship



IWFS Asia Pacific

Malaysia Festival 2025

Penang Ipoh 3 - 7 November 2025

Kuala Lumpur 7 - 9 November 2025

Details to be advised





News from the International Secretariat, London

Dear members,

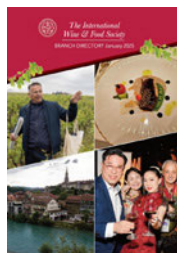
This is a bumper edition from the International Secretariat. Now is the time of year when we are able to bring you the first tranche of vintage reports to accompany the updated Vintage

Card and App for 2025. Your Card will arrive as you renew your membership so it may already be with you. If not, you can of course access all the information today by downloading the App on your phone or tablet.

Before we head into the vintage reports here is some more news from the London office.

2025 Branch Directory

Please note that the updated 2025 version is now available online via the IWFS website. There are 131 contacts for IWFS branches worldwide in 26 countries. This is an invaluable resource for you if you are planning to travel. To view go to your member App or view it on the website at iwfs.org/secretariat at **For Members > Branch Directory** (although you do have to be signed in to view this information as it is strictly for members only).



'Time for Tea' tasting video

Tea is still a 'hot' topic or maybe not so hot if talking about sparkling tea, which is best served chilled! Sparkling tea is proving very popular and is now being listed by a number of the serious vintners such as Berry Bros and Rudd in London who added it to their portfolio in 2024. Bearing this in mind please remember our **'Time for Tea' tasting video** for a 2025 event. The video is now available on the website, and features Will Battle who takes you through a tasting of six quality teas. There is also a checklist of what is needed to run a successful, educational event. Please take a look and we hope you take the plunge into the world of tea. Please send pictures if you do.



GuildSomm Discount

Looking for a one-stop resource for accurate, comprehensive beverage-related content? If yes, then you may wish to take a look at the GuildSomm offering. IWFS members can join for \$100 per year – a discount of \$20 off the regular annual membership of \$120. I was impressed at the wide range of information that the paid membership unlocks – from podcasts to producer profiles. You can find out more on this video where Jenny Hemmer, Executive Director of GSI, has recorded a special introduction for IWFS members at vimeo.com/1033151569. To sign up go to guildsomm.recurly.com/subscribe/individual-annual-membership and enter the discount code IWFS20 at checkout.



2025 Monograph

We are sticking with the traditional method...

This year's focus is on quality sparkling wine and only those made using the traditional method. There are now a number of delicious, top quality sparkling wines being produced from many different countries. This monograph will set out to feature and guide you to those that you should certainly try. You are in good hands as this is being written by one of the best in this field – Essi Avellan MW. Essi is Finland's first Master of Wine and is a renowned champagne and sparkling wine specialist. She is the author of several wine book and has revised an extended the 3rd and 4th edition of Tom Stevenson's award-winning Christies' World Encyclopedia of Champagne and Sparkling Wine. In the words of Tom Stevenson "Essi is the best and most consistent taster I have encountered, and I have tasted thousands of Champagnes with her, so that is no throwaway statement." We are very excited about our 2025 project and hope you are too.



New merchandise for 2025 – IWFS Apron

We are in the process of ordering IWFS branded aprons, similar to the one worn by Will Battle in our Time for Tea tasting video (as mentioned above). Watch this space for more details but we think they will make a nice gift to pass onto restaurant staff, maybe use for your branch events or even buy one for yourself to don when prepping in the kitchen. We think they will be a smart way to further spread the word about the IWFS.



2023 Vintage Reports - Europe

Now, back to the Vintage Reports which can be found at iwfs.org/secretariat at **For Members > Vintage Card Information > 2023 Vintage Report 1** for you to read and digest at your leisure.

These vintage reports cover the 2023 vintage for all the European countries and regions featured in the Guide. When reading through the reports the words 'rigour', 'vigilance', 'patience' and 'care' are repeated across the continent. What a challenge 2023 has been, once again. The reports have once again been kindly provided freely by our treasured wine consultants and we are very grateful.

See our next issue for reports from the 2023/2024 vintage for the countries/regions outside Europe. Please note that these reports back to 2021 are also available to download from the Vintage Card Information section of the website.

Until next time.

Andrea

Andrea Warren

International Secretariat



THE BRANCHES OF ASIA PACIFIC

IWFS EST. IN LONDON ON 20TH OCTOBER 1933

1930'S -1950'S

VICTORIA
5TH AUGUST 1936

KUALA LUMPUR
21ST JANUARY 1954

AUCKLAND
8TH FEBRUARY 1954

TOKYO
31ST MARCH 1956

1960'S - 1990'S

PHILIPPINES
20TH OCTOBER 1982

NSW
14TH NOVEMBER 1983

HONG KONG
30TH MARCH 1984

PENANG
8TH SEPT 1996

IPOH
15TH FEB 1997

TAIPEI
12TH MAY 1997

2000'S

TOKYO BAY
26TH JULY 2001

MANILA LADIES
29TH SEPT 2001

SINGAPORE
6TH JUNE 2003

BOMBAY
25TH JULY 2006

CEBU
5TH SEPT 2008

SAIGON
7TH NOV 2008

2010'S

SHANGHAI
19TH JAN 2011

SEOUL
20TH SEPT 2011

WESTERN AUSTRALIA
20TH OCT 2011

CHAOYANG DISTRICT
27TH APRIL 2012

ROPPONGI
20TH JUNE 2013

BEIJING CITY
20TH OCT 2012

TAICHUNG
28TH JUNE 2014

DELHI
2ND AUG 2015

KAOHSIUNG
12TH JUNE 2016

DECANTING SOUL
17TH NOV 2016

TAIWAN BELLE
5TH JAN 2016

HUANGPU
16TH APRIL 2019

CHUNGNAN
12TH MAY 2019

EDO
17TH SEPT 2019

2020'S

TAOCHUMIAO
14TH JAN 2023

Hong Kong Festival, 15-17 November 2025

IWFS Hong Kong hosts the 2024 Annual General Meeting and Festival in Grand Style

The Hong Kong branch welcomed members to the 2024 Annual General Meeting and Festival with a spectacular three day celebration of fine food, exceptional wines and warm friendship. Staying at the luxurious Regent Hotel in Tsim Tsai Tsui, attendees explored some of Hong Kong's finest restaurants and iconic landmarks, forging and renewing friendships along the way.

A Stunning Start on Victoria Harbour

Despite less-than-ideal weather conditions, the festival kicked off with a Victoria harbour cruise onboard the beautifully restored Chinese junk boat – the Aqua Luna. From the water, the iconic skyline of the city set the tone for a wonderful weekend.

Dinner that evening took place at Hutong, a Chinese restaurant boasting panoramic views of the harbour. Wines from Links Concept Family Wine Merchants accompanied an exquisite menu which included Abalone with Black Truffle, Steamed Cod with Sichuan Green Peppercorn, and Double Happiness Roasted Suckling Pig. The evening began with Champagne Louis Roederer Collection 244 en magnum followed by Domaine Bachelet-Monnot Bourgogne Blanc Cote d'Or 2021 and Chateau Villa Bel Air Graves 2021.

During dinner, members got to enjoy a performance of Bian Lian (face changing), a treasured element of Sichuan Opera, where the performer seamlessly switches masks in the blink of an eye.



Hong Kong Festival, 15-17 November 2025

A Cultural morning followed by a tasting with Grace Vineyards

On Saturday, members visited the Hong Kong Palace Museum located in the West Kowloon Cultural District. Showcasing the museum's artefacts (there are over 900), members also learnt about the history of porcelain making. Lunch was at the charming art deco inspired China Club located in Central district on Hong Kong island. IWFS members were given access to the members-only club which offers beautiful art and antiquities from 1930's.

Accompanying the fine dim sum lunch were wines from China's Grace Vineyard. CEO Judy Chen flew in specifically for this event. She introduced her winery located in the province of Shanxi, North China. Members were introduced the Marselan varietal (cabernet sauvignon x grenache) which has become synonymous with Chinese wine with many Chinese winemakers producing 100% Marselan wine such as Grace Vineyard's Tasya's Reserve Marselan. Judy also shared with members the current trends in the Chinese wine industry.

The afternoon offered two difference experiences : a ride on the historic funicular railway to Victoria Peak, offering panoramic views of the city and the harbour, or a visit to Chatham Maison Gallery for an art and tea experience in a preserved 1927 heritage building.

A Grand Gala with the wines of AXA Millesimes

The IWFS was honoured to welcome guest of honour Mr. Christian Seely, Managing Director of AXA Millésimes and owner of English sparkling wine Coates & Seely to the gala dinner.

The eight-course menu featured a stunning selection of dishes, including Bluefin Tuna, Organic Avocado with Salmon Roe, Golden Sea Cucumber, and Almond Panna Cotta with Assorted Berries. Each course was impeccably paired with wines from the portfolios of AXA Millésimes and Coates & Seely.

Wines enjoyed at the dinner:

- Coates & Seely Brut Reserve NV
- Lions de Suduiraut Blanc Sec 2023
- Pauillac de Château Pichon Baron 2020
- Les Tourelles de Longueville 2019
- Château Pichon Baron 2006
- Disznókő Tokaji Aszú 5 Puttonyos 2013

During dinner, André Simon Bronze and Silver Medallions, as well as the White and Blue Medallions, were presented to members across the Asia Pacific. A huge thank you to all recipients for their contributions to the Society.



A Bubbly Toast to a Magnificent Festival

On the final day, branch representatives came together for a morning meeting with Asia Pacific Chair Michael Tamburri. This was followed by the Annual General Meeting.

The festival ended with an elegant Champagne lunch at the renowned Japanese restaurant, Nobu. Members savoured a selection of exquisite Champagnes from the prestigious house of Taittinger.

The IWFS Hong Kong festival was a celebration of new friendships forged and cherished bonds strengthened, all united by a shared passion for fine food and wine.



Hong Kong Festival, Macau Post-Tour, 17-19 November 2025

The Post Tour to Macau - known in the 1600's as the 'Vatican of the East' involved travelling by road through reclaimed crane strewn land, through an undersea tunnel and over a 55km bridge.

Dinner was at two Michelin star restaurant Alain Ducasse at the Morpheus hotel. With glasses of Dom Perignon, guests enjoyed their meal with exquisite dishes created by Chef Cedric Satabin.

Monday's morning activity was a tour of the Historic Centre of Macau – a UNESCO World Heritage Site which included Leal Senado Building, the seat of Portuguese Macau's government. The tour was followed by lunch at the Palace Garden Restaurant at the Grand Lisboa. Members were treated to a tasting from baijiu maker Baojun. Provided with three different styles of baijiu, members created their own blend to bring home. The restaurant with its spectacular 35 metre Suzhou embroidery of chrysanthemums with its exquisite Cantonese cuisine made for a memorable experience.



Team Lab, an immersive experience that combines art and technology was the afternoon activity before dinner at Guincho a Galera – the first Michelin starred restaurant from Portugal to open a branch abroad. Fine Portuguese cuisine was paired with Justerini & Brooks 250th Anniversary Cuvee Champagne and their 2022 White Burgundy. Also served at dinner was 1989 Chateau Pichon-Longueville Baron, Penfold's RWT 2001 and of course from Portugal the 2009 Fonseca Vintage Port.

Thank you to Karen Leung, Hong Kong branch President, the organising committee and Eddie Hu for producing an exceptional Festival and Post Tour.

Thank you to Graeme Sassella-Otley, Branch Secretary of the Western Australia Branch, for providing his insight for this story.



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 Victoria

As the festive season fades and the new year unfolds, we take a moment to reflect and express our gratitude for 2024. From intimate small-format dinners and quarterly functions to food and wine masterclasses and vibrant festivals, each event was joyous with some unforgettable experiences for our members.

Last year brought us so many delicious foods and amazing wines that marked the 88th year of the IWFS Vic branch. We celebrated our 4th quarter function at Castlerose, a standout event of the year, complete with an exceptional menu and expertly curated food and wine pairings.

A group of our members recently attended the IWFS Asia Pacific Festival in Hong Kong, where they immersed themselves in the vibrant culture and savoured the city's world-renowned cuisine. The experience was a delightful celebration of flavours and traditions, leaving everyone with cherished memories of Hong Kong's unique culinary and cultural offerings.



Dinner at Castlerose, Tuesday November 26, 2024

Chef: David Yuan / **Organisers:** Tim Probert & Tracy Dillon

Canapes: King Fish Taco, ceviche, salsa, crispy tortilla / Duck 'Oreo' Parfait, rilette, balsamic cookie.

Wine: NV Benoit Lahaye Champagne Naturessence (Champagne, France)

First Entree: House made Tortellini, ricotta, broad bean, morel, asparagus & Parmesan broth.

Wine: 2014 Leroy Bourgogne Blanc (Burgundy, France) / 2015 Vasse Felix Heytesbury Chardonnay (Margaret River, Australia).

Second Entree: Steak Tartare, wagyu beef, egg yolk, potato crisps.

Wine: NV J.L. Vergnon 'Rosemotion' Grand Cru Extra Brut Rose (Champagne, France) / NV Paul Bara Grand Brut Rose (Champagne, France).

Third Entree: 'Cigar' - confit duck, orange zest, aoli, olive dust.

Wine: 2010 Bindi Block Five Pinot Noir (Macedon Ranges, Australia) / 2010 Oliver Bernstein Les Cazetiers, Gevrey-Chambertin Premier Cru (France)

Main: Wagyu Eye Fillet, Yorkshire pudding, bordelaise sauce.

Wine: 2005 Vasse Felix Estate Cabernet Sauvignon (Margaret River, Australia) / 2010 Chateau Les Ormes-de-Pez (Saint-Estephe, France)

Dessert: Selection of cheeses with accompaniments.

Wine: 2002 Domaine des Baumard Coteaux du Layon Clos de Sainte Catherine



Duck cigars



House made Tortellini, ricotta, broad bean, morel, asparagus & parmesan broth.

Branch News

IWFS Hong Kong

We've all experienced wine-pairing dinners—but how about a whisky pairing dinner? In the hands of a true whisky master, expect a wonderful experience.

Enter the Keeper of the Quaich (pronounced “quake”), an esteemed title awarded to individuals who have made exceptional contributions to the Scotch whisky industry. In July, the IWFS Hong Kong branch partnered with Keeper Kelvin Tam and the Michelin-starred restaurant Hoi King Heen located at the InterContinental Grand Stanford in Tsim Sha Tsui to take members on an extraordinary culinary and whisky journey.

Kelvin collaborated with the restaurant’s culinary team led by Executive Chinese Chef Yu Chiu Kwan to curate a lineup of five limited-edition Scotch whiskies, each masterfully paired with Cantonese dishes infused with the same aqua vitae. The results was a seamless fusion of national treasures—where the delicate artistry of Cantonese cuisine met the bold, time-honored spirit of Scotland, elevating flavours, senses, and traditions in perfect harmony.



A Line-Up of limited edition Scotch Whiskies



Mr. Kelvin Tam (far left), Keeper of the Quaich, introduced our Members to the full versatility of whisky.



For one evening in Hong Kong, the W in IWFS stood for Whisky! Slainte!

Branch News

India

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



IWFS Bombay

The Bombay branch has a very active 2024 with 4 events held from July to December.

Dinner with Castello di Ama, 6 September 2024

Dinner with the wines of Castello di Ama was held on 6th September. Lorenza Sebasti, owner of the winery specially came over to Bombay for the event and brought with her a selection of their best wines. The event was hosted at Gustoso, whose consulting Chef Adriano Baldassarre from Rome put together a special meal for the event.

The line up of wines for the evening was as follows:

Purple Rose Toscana IGT 2019

Il Chiuso Pinot Nero di Toscana IGT 2018

Montebuoni Chianti Classico Riserva DOCG 2020

San Lorenzo Chianti Classic Gran Selezione DOCG 2020

Vigneto La Casuccia Chianti Gran Selezione DOCG 2011

L'Apparita Toscana IGT 2008

Vinsanto Del Chianti Classico DOC 2016

Each wine was a reflection of its terroir, meticulously crafted to embody the essence of its region, and paired beautifully with a menu designed to accentuate their character.



The wines of Castello di Ama

Chateau Cos d'Estournel dinner, 17 October 2024

We had the pleasure of experiencing an exceptional selection of wines from Bordeaux's illustrious Château, a house distinguished by its remarkable historical connection to India, tracing back to the early 19th century—predating even the legendary Medoc Classification of 1855.

The event unfolded at Americano, where the culinary maestro, Chef Alex Sanchez, crafted exquisite pairings of food and wine to elevate the dining experience



The line up from dinner. This included Chateau Cos d'Estournel 2010, 2005, 2000 and Champagne Michel Reybier NV.

Bourgogne Old Vintage Journey, 17 December 2024

The "Bourgogne Old Vintage Journey: 1er Cru Volnay Caillerets vs Vosne-Romanée" event unfolded on Tuesday, 17th December 2024.

The evening began with an artisanal champagne reception of Champagne Bérèche et Fils Brut Réserve. The event paid homage to Burgundy's timeless elegance, a region defined by its mosaic of vineyard parcels and the capricious yet exquisite Pinot Noir. Attendees were invited to savour the artistry of Domaine Bouchard Père & Fils, whose wines encapsulate decades of patient aging in the historic Beaune du Château. These vintages, carefully curated and preserved under the care of Artémis Domaines, presented a rare opportunity to taste Burgundy in its most authentic and unadulterated form.

The evening's selection showcased six iconic vintages, each a testament to the region's storied history and unparalleled viticultural heritage:

Volnay 1er Cru Les Caillerets: 1990, 1999, 2009

Vosne-Romanée 1er Cru Les Suchots: 2002, 2005, 2009

Each pour revealed layers of complexity and nuance, reflecting the interplay of meticulous craftsmanship and the inimitable character of Burgundy's terroir.

The evening's gastronomic experience was masterfully curated at the restaurant Americano. Renowned for their meticulous attention to detail, the menu paired seamlessly with the wines to provide a perfect setting for this symphony of flavours.



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

Annual Christmas / Year End Dinner, 3 December 2024

The Tokyo Branch, one of the oldest in the Asia Pacific region with its founding dating back to 1956, hosted its annual Christmas and Year-End Dinner on December 3rd at the renowned Okura Hotel located in Toranomon, Tokyo.



True to tradition, the event was a black-tie affair, attended by twenty members and guests, all of whom enjoyed a delightful evening. As in previous years, the night featured an exquisite multi-course meal accompanied by thoughtfully paired wines. A highlight of the evening was the captivating tableside flambé presentation of crêpes Suzette, adding a touch of spectacle and nostalgia to the celebration. It was, as always, a memorable and joyous occasion for all.

The Okura Hotel Tokyo, founded in 1962 and designed by renown architect Yoshiro Taniguchi hosted the Asia Pacific Japan festival in 2016. Following an extensive renovation which was led by Taniguchi's son Yoshio, it continues to be renowned for its timeless elegance and exceptional service.

A true icon, the Okura Tokyo was featured in the James Bond film *You Only Live Twice* (1967). The hotel has stayed true to its commitment to preserving its historical and cultural heritage - seamlessly blending tradition with contemporary luxury. It is especially celebrated for its omotenashi - the spirit of Japanese hospitality.



IWFS Roppongi

New Year Dinner at MIYABI Restaurant, 22 January 2025

The Roppongi branch had a New Year's gathering at Japanese restaurant MIYABI.

Members started the dinner with a toast to the new year and to everyone's good health with Moët & Chandon Rose Brut Imperial.

MIYABI is an authentic Japanese restaurant in both cuisine and Japanese Sake located in Shimbashi, Tokyo. Members had many a "Kanpai" (the traditional Japanese toast) with a wide selection of Daiginjo and Junmai-ginjo sake.

It was a fantastic time for everyone and the next gathering will be in March to celebrate the cherry blossom season!

IWFS Roppongi branch President Mr. Masatoshi Takekawa wishes all IWFS members a very Happy New Year.



Branch News

Japan



IWFS Tokyo Bay

***An Enchanting Evening on Tokyo Bay,
21 December 2024***

Once a year, the iconic Rainbow Bridge lights up in stunning rainbow colors, marking a special season in Tokyo Bay. To celebrate, we hosted a black-tie dinner cruise, offering breathtaking views of Tokyo's dynamic skyline from the water.

Our venue, the elegant Moderna ship, exuded the ambiance of a luxurious cruise liner. Inside, the sophisticated and moody atmosphere set the tone for a truly unforgettable evening. Thanks to the captain's gracious hospitality, Tokyo Bay members were granted exclusive access to the ship's wheelhouse, making the experience even more memorable.

Heidsieck & Co. Monopole Gout American Extra Dry was served alongside Crusoe Treasure Sea Soul No. 7. We enjoyed the experience of tasting undersea aging which is what Crusoe is famous for (versus cellar aging).

Dressed to the nines, our members enjoyed a spectacular evening cruising through Tokyo Bay, with the city's glittering skyscrapers as a cinematic backdrop. The shimmering reflections on the water and the magical scenery made everyone feel like a part of a dreamlike movie scene. This extraordinary night will undoubtedly remain etched in our hearts as a cherished memory.



Welcoming the New Year with Sushi and Sake; A New Year's Party with a Sushi Chef, 12 January 2025

12 January 2025, we hosted a New Year's party featuring sushi and sake in the view lounge of our President's residence. The celebration began with a toast of several bottles of champagne, followed by a selection of sake personally curated by the President, who is also a certified sake taster.

In the intimate setting, guests enjoyed sushi freshly prepared by a skilled sushi chef right before their eyes. This private atmosphere created a truly exceptional experience, bringing everyone closer together and fostering deeper connections among attendees. It was a casual yet special way to ring in the New Year, shared in great company.



Branch News

Malaysia

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



IWFS Kuala Lumpur

Penang Trip, 26-28 July 2024

In July 2024, IWFSKL travelled north for our weekend culinary adventure in George Town, Penang. We stayed at the Eastern & Oriental Hotel (popularly known as E&O Hotel), a British colonial-style luxury hotel with an all-white façade. The Heritage Wing where we stayed has an outdoor saltwater pool which looks out to the Andaman Sea.

It was a great weekend getaway – tasting good Peranakan food at Winns Café, modern fusion food at Communal Table and enjoying fine dining at its best at Au Jardin, a one Michelin star restaurant. We also did a half-day tour visiting the Chew Clan Jetty, the Peranakan Museum, Cheong Fatt Tze Mansion and appreciating the murals and street art found in Armenian Street and the surrounding area. On the last day before we depart for Kuala Lumpur, we savoured the local durians from Balik Pulau – namely Black Thorn, Raja Kunyit and Hundred Year Old Tree. Though we did not go to a durian orchard, eating it at a durian stall along Burma Road was an effortless endeavor as the stall guaranteed us that all the durians are good.



KL Members at the Chew Clan Jetty



At the Cheong Fatt Tze Blue Mansion



Members : Chan May Peng, Wong Yin How & CJ Yong



Dinner at Communal Table by GEN



The E&O Hotel, Georgetown



Dinner at Au Jardin with Chef Su Kim Hock

President's Charity Dinner, 7 December 2024

Our annual affair is the year end President's Charity Dinner where members gathered to attend a Gala Black-tie Dinner to raise funds for causes we support. This year it was held at the Sage Restaurant & Wine Bar which reopened after a period of refurbishment. The two primary charities we had earmarked to support are the Lost Food Project and the Kechara Soup Kitchen. Both are engaged in the feeding of the poor which seemed quite fitting given that we are all blessed with ample abundance to be able to provide aid to the less fortunate. We are grateful to our members who contributed generously to the Wine Auction event, raising a of RM226,000 in December 2024.



Winning bid at President's Charity Dinner by members Roy & Rena Chok with Honorary Secretary CJ Yong and Vice President Yasuhari Suzuki



Members all decked up for the annual President's Charity Dinner



Branch President Ajeet Ahluwalia giving the opening address



Members at the Sage Restaurant & Wine Bar

Branch News

Phillipines

The Phillipines are home to 3 branches: Phillipines (founded in 1982), Manila Ladies (founded in 2001) and Cebu (founded in 2008).



IWFS Phillipines

The President's Dinner, 28 October 2024

The Phillipines branch gathered at L'Opera Ristorante Italiano for the annual President's Dinner, a highly anticipated evening featuring the exquisite white truffles of Alba.

Guests were welcomed with Champagne Legras & Haas before the dinner commenced promptly at 7pm. The first course - fresh white truffle-scented eggs with asparagus, Parmesan, and Alba's prized white truffles - was beautifully complemented by Champagne Duval-Leroy's prestige cuvée Femme 2000. Remarkably fresh for a 24-year-old vintage, the wine set the tone for an exceptional evening.

Next came a delicate serving of thinly sliced raw beef carpaccio with white truffles, paired with Domaine Marc Colin et Fils St. Aubin En Remilly 2010. This was followed by the crowd favourite: Tajarin, the rich and silky Piedmontese pasta made with 28 egg yolks, served with yet more white truffle. Domaine de Chevalier Blanc 2018 was chosen for this dish, its intensity and roundness providing a worthy match for the luxurious pasta.

For the main course, guests had a choice between two equally enticing dishes: de-boned quail filled with lobster in crispy pastry with white truffles or pan-roasted Black Angus beef tenderloin with foie gras and white truffles. Both proved excellent. The wines selected for this course were Brovia Villero Barolo 2013 and Dominus 2004. While the Barolo, with its youthful tannic structure, showed promise for further aging, the Dominus 2004 was the wine of the night - with soft tannins, sweet fruit, and a lingering finish, yet still holding plenty of life this was a delicious sip.

Dessert featured a generous portion of panna cotta with honey and truffles, perfectly matched with Domaine Huet Vouvray Cuvée Constance 2009, a wine bursting with notes of honey, peach, and mango.

To close the evening, guests enjoyed Domaine de Joutmaou Armagnac 1974, a fitting end to an unforgettable President's dinner.



Menu

Legras & Haas Champagne

2 fresh and 48 hours white truffle shented eggs, asparagus, parmesan and Alba's white truffles.

Wine: Duval-Leroy Femme de Champagne Grand Cru 2000

Thinly sliced dry aged Chianina beef with white Alba truffles

Wine: Marc Colin St. Aubin en Remilly 1er Cru 2010

Tajarin 28 egg yolk square spaghetti with white Alba truffles

Wine: Domaine de Chevalier Blanc 2018

De-boned quail filled with Lobster in crispy pastry with white Alba truffles

OR

Pan roasted black Angus beef tenderloin with sliver of foie gras and white Alba truffles

Wine: Brovia Barolo Cru Villero 2013 / Dominus 2004

Panna cotta with truffled honey, aged balsamic cream and white Alba truffles

Wine: Huet Cuvee Constance 2009

Gourmet Age d'Epices

Armagnac Joutmaou



Fresh White Truffles from Alba



The popular Tajarin made from 28 egg yolks



Celebrating the President's Dinner with White Truffles

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

Tambi, 10 September 2024

Members gathered at Tambi for an exclusive dinner featuring a wonderful blend of Indian and Korean cuisine created by Michelin starred Chefs Sun Kim of Meta and Mano Thevar of Thevar.

The Society booked out the ground floor and enjoyed an interactive evening with the wonderful kitchen and service team. Led by Chef Syahril Sani, the members were treated to gastronomic experience with wines from the Society cellar.

The Menu

Tambi's Bimbiyeon (Korean Cold Noodles with Kimchi, Somen, mentaiko & Tobiko)
Eggplant Pakora with Tomato Kimchi Munchin
Tambi's Fried Chicken with sweet & spicy glaze
Grilled cabbage with spiced yogurt & Doenjang butter
Hamachi Collar Biryani
Tambi's Fried Noodle
Banana & Coconut Tart

The Wines

Champagne Ayala Blanc de Blancs 2008
Domaine Louis Jadot Meursault 2009
Chateau Lalande Borie, St. Julien 2009
Chateau Quinault L'Enclos, St. Emilion 2006



Dinner with Tenuta Luce, 12 January 2025

The Society ushered in the new year with an exclusive dinner featuring the renowned Italian winery, Tenuta Luce. Named after the Italian word for "light" Tenuta Luce is a celebrated estate under the Frescobaldi family, born from a historic collaboration between the Mondavi and Frescobaldi families. Nestled in the picturesque hills southwest of Montalcino in Tuscany, the winery is known for the use of Sangiovese and Merlot in their wines.

The evening took place at the Raffles Hotel's Butcher's Block, where guests were treated to a specially curated menu by Chef Jordan Keao who hails from Hawaii. Adding to the occasion was the presence of Tenuta Luce's Asia Estate Ambassador, Miss Minah Kim, who shared insights into the winery's legacy and craftsmanship. It was a truly memorable evening, blending fine wines, exquisite cuisine, and warm camaraderie.

The Menu & Wines

Devaux Coeur des Bar Blanc de Noirs

Appetisers: Yellowfin Tuna Poke / Tartlet / N25 Caviar / Wagyu Beef Pipikaula Farmed by Butcher's Block Wasabina / Beef Fat Fried Rice / Grilled "Yaki" doughnut / White Alba Truffle / Roasted Delica Pumpkins / Grilled Normandy Oyster / Lap Cheong XO

Lomi Lomi: Japanese Hamachi / Tomato Sorbet / Aguachile / Jerusalem Artichoke

Dell'Ornellaia, Poggio alle Gazze 2020

Western Plains Kalua Pork Ravioli / Taro Leaf / Coconut / Fermented Red Cabbage

Lucente 2018

Huli-Huli Dry-aged Duck / Portuguese Duck Sausage / Dry-aged Duck Breast / Confit Duck Leg / Burnt Leek Puree / Farmed by Butcher's Block Tats

Luce 2019

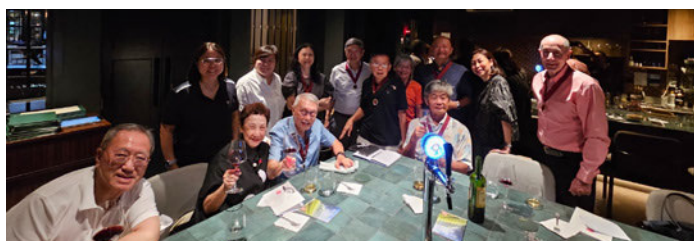
Grilled Jeju Island Abalone / Koshihikari Congee / Potato Koji / Smoked Trout Roe / Wakame Seaweed / Crispy Rice

Luce 2015 in magnum

Blackmore Farms Trio / Grilled Wagyu Beef | Koji Slow-roasted Wagyu Beef / Korean BBQ Parsnip Puree / Parsnip Praline / Farmed by Butcher's Block Chimichurri

Luce Brunello 2017

Haupia / Fermented Ichigo Strawberry / Macadamia Nut Crumble / Gula Melaka Ice Cream



Members at Tambi – a restaurant that features Indian and Korean dishes.

President's Dinner, 28 November 2024

Members came together at the Singapore Island Country Club to celebrate the highly anticipated return of the President's Dinner to the Society's calendar. Featuring an exquisite selection of wines from Champagne, Bordeaux, and Burgundy, the evening provided a perfect and elegant conclusion to the year.



President Lau Huan Yuan giving the opening address

Wines served:

Champagne Duval Leroy Brut Grand Cru
Domaine de Chevalier Blanc 2011
Jean Louis Amiot Morey St Denis
Les Ruchots 2006
JF Mugnier Nuits St George Clos de la Marechale 2007
Chateau Coutet 2004



Asia Estate Ambassador Minah Kim led the tasting



Chef Jordan Keao with Sommeliers Louis and Issac

Branch News

Seoul, South Korea

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



IWFS Decanting Seoul

An Evening with Makgeolli, 14 December 2024

On 14 December, Decanting Seoul organised a K-wine tasting event, featuring a special treat—fresh makgeolli, Korea’s iconic traditional liquor—courtesy of a member who works for the country’s largest makgeolli company.

To complement the makgeolli, members prepared and served a variety of perfectly paired dishes, including bossam (boiled pork), jeon (Korean pancakes), and an assortment of fresh seafood. The table overflowed with an abundance of flavours, creating a feast that embodied the spirit of Korean cuisine.

The event became a celebration of Korean culture, where the joy of sharing food and drink brought people together in a warm and convivial atmosphere.



Year End Gala Dinner with Miss Suh Hai-Kyung, 19 December 2024

Rounding off the year on a high note, Decanting Seoul hosted its final event of 2024—a Gala Dinner on 19 December. This enchanting evening seamlessly blended wine, art, and camaraderie, with a black-tie affair celebrating New World wines. Guests shared memorable moments, and took part in a lucky draw featuring gifts generously donated by members.

The highlight of the evening came from world-renowned Korean pianist Miss Suh Hai-Kyung (the first Korean to win first prize at the Busoni International Competition in Italy). Currently based in New York she so kindly made an unexpected appearance. Despite her demanding performance schedule in Korea, she graciously attended the evening and treated guests to an impromptu performance of Sergei Rachmaninoff’s most beautiful compositions. Her performance left many spellbound, making the night truly unforgettable.



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

A Japanese evening at Galerie Shina Omakase, 8 September 2024

Members of Taiwan Belle gathered for a Japanese-themed dinner at Galerie Shina Omakase, a contemporary Japanese restaurant located in Taipei's Hsin Yi district.

Both an art gallery and a fine dining venue, the space offered guests the chance to savour the exceptional dishes crafted by Chef Nobuhisa Morita, while surrounded by a elegant artistic atmosphere. With over 30 years of dedication to Taiwanese-Japanese cuisine, Chef Morita's expertise and deep knowledge of ingredients came together to create an extraordinary menu, beautifully complemented by a carefully curated selection of fine sake.

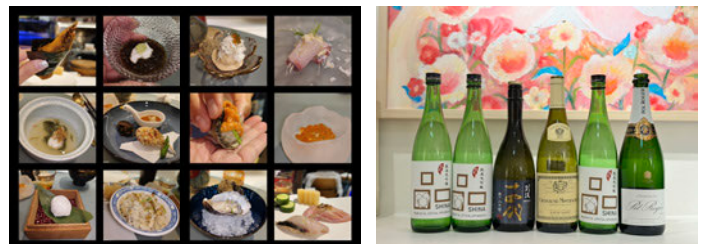
In celebration of the autumn season, the gallery showcased works by emerging Taiwanese artist Ziyun Wang. Entitled Autumn Fairy Tale, Bear's Love Letter, the exhibition featured charming, bear-themed oil paintings that added a touch of color to the evening. The playful artwork resonated with the guests, many of whom embraced the Japanese dress code. It was an unforgettable night, blending the pleasures of art, food, and culture.

Hong Kong Festival, November 2024

To close out the year, six members represented the Taiwan Belle branch at the Asia Pacific Festival in Hong Kong.



Ziyun Wang's Autumn Fairy Tale, Bear's Love Letter (Source: Galerie Shina Omakase, Facebook)





Awards

The following members were awarded IWFS medallions at the recent Asia Pacific Festival in Hong Kong on Saturday 16 November 2024 at the Regent Hotel.

Asia Pacific White Medallion:
 Ajeet Ahluwalia (Kuala Lumpur)
 Tracy Dillon (Victoria)
 Ada Yip (Hong Kong)
 Renate Boerner (Hong Kong)
 Fritz Chen (Hong Kong)
 Pansy Ho (Hong Kong)
 Ching Man Wong (Hong Kong)
 Ricky Hung (Hong Kong)

Asia Pacific Blue Medallion:
 Rachel Whellham (Victoria)
 Steve Newlan (Western Australia)

Andre Simon Silver Medallion:
 Eddie Hu (Taipei)
 Erik Lehnacker (Victoria)

Andre Simon Bronze Medallion:
 Nirmal Bhogilal (Bombay)
 Chan May Peng (Kuala Lumpur)
 Primitivo Garcia III (Philippines)
 Karen Leung (Hong Kong)



Asia Pacific Board

Chairman: Michael Tamburri (Western Australia)
Vice Chairman: Nicola Lee (Singapore)
Junior Vice Chairman: Dennis Tanaka (Tokyo Bay)
Treasure/Secretary: Erik Lehnacker (Victoria)

Asia Pacific Executive Committee Members

Eddie Hu (Taipei)
Karen Leung (Hong Kong)
David Teh (Kuala Lumpur)

Acknowledgements *We couldn't have done it without you*

Bombay: Sameer Hiremath	Roppongi: Masatokshi Takekawa
Decanting Seoul: Hye Jin Park	Tokyo Bay: Hideyuki Kyle Kaizuka
Hong Kong: Renate Boerner & Fritz Chen	Tokyo: Allan Smith
Kuala Lumpur: Ajeet Ahluwalia	Taiwan Belle: Veronica Hsiung
Phillipines: Jay Labrador	Victoria: Tracy Dillon
Singapore: Nicola Lee	<i>Newsletter designed by Entity design studio, Australia</i>



If you have any questions please feel free to contact Elliot Miao, Asia Pacific Administrator apz@iwfs.org





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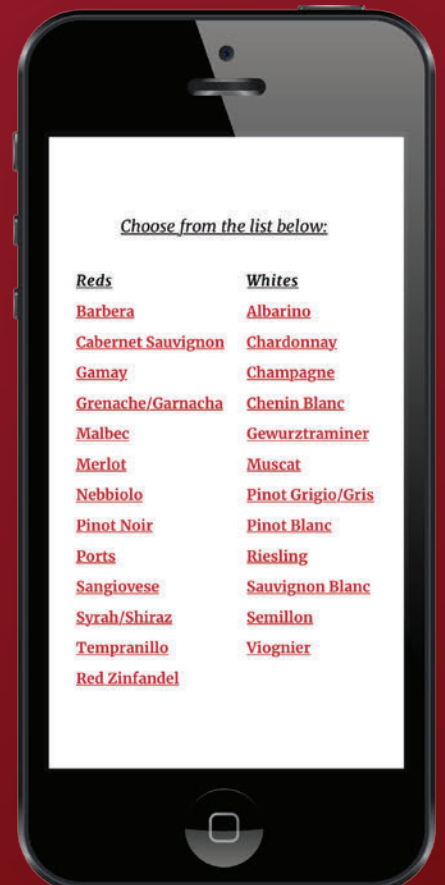
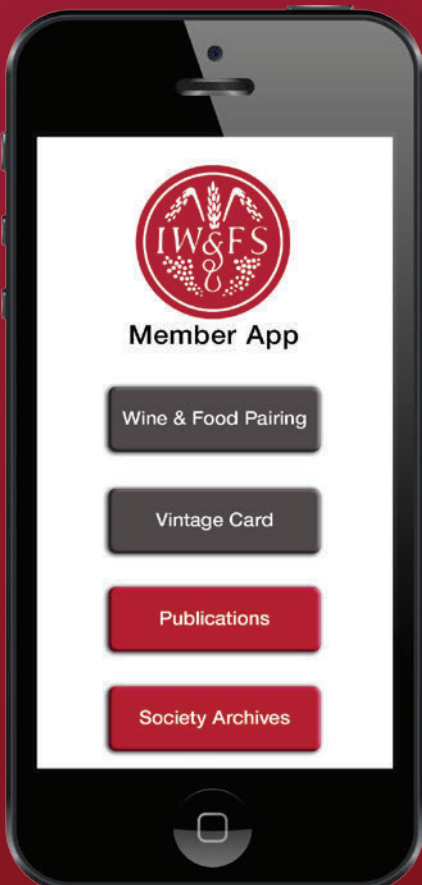
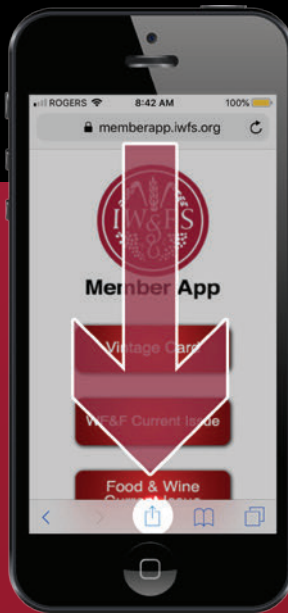
Free Wine & Food Pairing APP

The IWFS introduces the latest member benefit—the Wine & Food Pairing App. Available on your smartphone using the IWFS Member App.



iwfs.org/membersapp

Use the QR code or the link provided above to download the APP onto your smartphone.



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| Gamay | Champagne |
| Grenache/Garnacha | Chenin Blanc |
| Malbec | Gewurztraminer |
| Merlot | Muscat |
| Nebbiolo | Pinot Grigio/Gris |
| Pinot Noir | Pinot Blanc |
| Ports | Riesling |
| Sangiovese | Sauvignon Blanc |
| Syrah/Shiraz | Semillon |
| Tempranillo | Viognier |
| Red Zinfandel | |