New Year Drinks Party January 18th 2020

by Ormond Smith

And now for something different.....! Traditional events have always been run along the lines of a predetermined wine selection, food content and the wearing of one's tastevin but as a means of trying something "out of the ordinary" Goustevin Scotland's new Events Committee considered the idea of an informal evening and from that, "The New Year Drinks Party" evolved.

Kindly hosted by Connetable Nicol at his home in Inverness, the theme for the members was simply to bring one's own bottle (or bottles, if one had a particular wine to share around) and some nibbles - this would significantly reduce the amount of preparation for both Nicol The format proved to be rather successful with and Beverley. copious examples of vinification being carefully opened and enjoyed and the dining table was almost groaning under the amount of "nibbles", many members seemingly sharing the maxim that "we'll just add a wee bit more.....just in case"!

Despite the eternal problem of clashing dates, twenty plus members arrived by foot and taxi on what was a somewhat chilly evening to be



The party in full swing - wine and conversation flow.



Just a few of the *nibbles*

welcomed into the warmth of the house with a glass of Ackermann Riesling Sekt from our Mosel winegrower friend, Harald Junglen.....a most convivial start to the evening. The afore mentioned chilly evening proved to be a handy ally as it suitably took the white and sparkling wines down to a "served chill" temperature without the requirement of the fridge - the wines simply being placed on a table outside the back Connetable Nicol welcomed all present from door! near and far, David McAllister and Marjory Maule travelling up from Strathaven in Lanarkshire for the Nicol then went on to briefly outline the evening. Goustevin programme for 2020 which will include some

> innovations in venues and styles of tastings. It was then just a case of "helping one's self" and the Goustevin maxim of enjoyment involving wine and food

was quickly exercised as conversations flowed, giving some of the newer members the opportunity to mingle with "more mature" members! The range of wines encompassed countries world wide and the selection of grape varieties including a Bacchus white (a hybrid Silvaner/Riesling cross with Müller-Thurgau) from Kent which was interesting and most enjoyable. The "nibbles" content was extremely varied and thanks are due to the members who took both time and effort to produce mouth watering quantities of "goodies", including a basket of Burgundian gougères (choux pastry puffs flavoured with cheese) - much appreciated Sallie!

All too soon, it seemed, the clock hands moved inexorably to indicate that it was time to "summon the carriages" and depart for home. Nicol has asked me to express his appreciation to the members for "mucking in" with supply of pre-prepared food and also to those who assisted with both organising the room for the evening and more importantly clearing up afterwards, leaving the house as it was prior to the "invasion". Verdict? A most pleasant evening and the style and format certainly worked.......perhaps something to keep in mind for future!