



West Suffolk Fine Wine Society

Newsletter March 2026

Dear Members,

This month brings just reminders about the two forthcoming tastings and then news about our annual dinner. If, like me, you found our presenter in February both passionate as well as rather zany, I think we can look forward to more passion this month. Wynn has done well to secure new presenters, so it is important to support these events.

I am making a plea for you all to heed my reminders detailed below!

- **Monday 9 March Great Barton Village Hall 7.30pm- Wines from Germany**

We are extremely pleased to have found an enthusiastic young German presenter, Jana Schaffner, for this tasting, who will take us through a selection of high-quality wines and try to dispel any doubts.

Jana writes: "Join me in March for an introduction to German Wines. I had the privilege of growing up in Germany where I developed a deep appreciation for the country's rich wine culture. Since moving to England my career has taken me from pairing wines at a four-star hotel to working at Virgin Wines, completing my WSET qualifications, and now at Corney & Barrow, where I continue to explore the world's finest wines.

German wines are often underestimated and are still tainted by a bad reputation, yet they offer an incredible range of styles - from vibrant zesty Rieslings to elegant nuanced Spatburgunders (Pinot Noirs). At this tasting we'll explore these wines in order, learning how terroir, vineyard ages and winemaking choices shape their character. From vibrant youthful wines to mature complex examples, you'll discover the depth and elegance that make German wines among the finest in the world."

The code for this event is JS, and the cost is £12 per member.

Please book and pay as soon as possible and definitely by 5th March.

Monday 13th April Great Barton Village Hall 7.30pm Martin's Choice

This tasting will be presented by our very own Martin Higginson and promises to introduce us to a varied and interesting selection of wines which have impressed and stood out in the last few months. Martin is a qualified and experienced wine educator, writer and presenter, well-known on the local wine scene. Now he is not only a member of the society, but he has also joined the committee and brings some new perspectives and ideas. His previous tastings for the society have been both popular and well-received. Martin's brief is to select eight wines from around the world that represent diversity and good value but may well have not yet been discovered by members.

The code for this event is MH and the cost is £12 per member

If you would like to bring one or more guests to any of our events, please get in touch with Wynn (wynn.rees@btinternet.com or 07580 132568)

Tuesday May 5th Annual Dinner at Edmunds Restaurant, West Suffolk College.

Our great friend and supporter Ed Keith from Hallgarten Wines has agreed to present wines he has specially selected to complement the food. This promises to be an excellent occasion in every respect and we hope that as many of you as possible will be able to come.

MENU

- Starter - Asparagus with Cheddar brulee (sorrel pesto)
- Fish course - Sea Trout, samphire, Jersey royals, lemon and caper beurre blanc
- Main - Roast Gressingham duck breast, pea puree, braised baby gem, pickled cherry, duck jus
- Dessert - Lemon verbena set cream, English strawberries, elderflower

Allergies and other dietary requirements can be catered for but must be notified to Wynn (wynn.rees@btinternet.com) at the time of booking.

The cost for the four-course meal and all wines is just £48 per person. Please secure your places as soon as possible by paying either the full amount (**£48, code AD**) or by paying a deposit (£24, code DD) with the balance being requested nearer the time.

REMINDERS

- **Please remember to bring your glasses to all tastings**
- **Payments- it saves us costs if payment is made for more than one event at the same time (please detail each payment code). However, some members continue to make separate payments for each event but at the same time. As a result, our banking costs have quadrupled recently.**

Future Dates for your Diary

- 8th June
- 13th July
- 12th October
- 9th November AGM
- 14th December

DIRECTORY OF MEMBERS' BENEFITS-please ensure you have your membership card with you at the time.

- **Adnams, Bury St Edmunds-10% off any purchase. Offer agreed by Tom Crittenden (Manager)**

- **The Wine Cellar, Bury St Edmunds**-10% off any purchase. Offer agreed by Bradley Dorrington (Owner)
- **Corney and Barrow, 1 Rous Road, Newmarket CB8 8DH-Tel:01638 600000** 10% off almost all wines on production of a valid WSFWS membership card. Authorised by Rob Gow, Regional Sales Executive newmarket@corneyandbarrow.com

The more observant amongst you will note that I have deleted the Angel Hotel. This is purely because Wynn is currently firming up the arrangements as some of our members have experienced difficulties. I will let you know the outcome as soon as possible.

Please support our partner businesses and take advantage of the discounts but report any difficulty you have redeeming the discounts

We look forward to seeing you all at future events

Kind regards

Sue

Sue Leake

Secretary

WSFWS