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ALL THE NEWS FROM HAMPSTEAD GARDEN SUBURB SYNAGOGUE

Event:

The 12th Kosher Food and Wine Experience

Simone Halfin reports



In February year, the Herzog Family and Caterer and co-founder of the KFWF, Arie Wagner, changed its format slightly, adding an expertly tutored wine tasting to kick off the evening in the plush surroundings of the refurbished Sheraton Park Lane Hotel in Piccadilly. Settling into a comfortable chair at an elegant table, the first of many glasses was poured – a Kosher dry champagne, released that week from Barons de Rothschild. At around £64 the price was high, but the taste was exceptional. With a blend of 60% Chardonnay, from the Côte des Blancs and 40% Pinot Noir, from the Montagne de Reims, brand Managing Director Frederic Mairresse told us that the entire Rothschild family had worked together on this one project.

This was followed by a selection of excellent wines from Italy, Spain, California, France, Argentina, New Zealand and, of course, Israel. I think the Cabernet Sauvignon from grapes grown in two single Napa Valley vineyards and Tribe Red, both under the Californian Covenant label, were among my favourites, closely followed by Sonoma Chardonnay, a vanilla flavoured, creamy white from the Weinstock winery, also in California. Israeli winemaker Yoram Shalom, introducing Alexander the Great Amarolo, told us that the grapes sit for six weeks in the fridge, are then dried, and crushed when the water evaporates. If organic is what you are looking for, then go no further than Clos Mesorah, the new flagship wine from Anne and Moises Cohen from their vineyard in the Montsant, Priorat. Smooth, elegant, velvety, with grapes grown in slate soil – delicious. In total 38 wineries exhibited in the main hall this year.

And then the food over 800 people steadily poured in, a mixture of old, young, chassidim, experts, novices, all eager to explore the delights on offer. For those who, as VIP's, paid more, a private dining room allowed a more leisurely tasting, but I just plunged into the foray. Sushi, salt beef and, new this year, duck pancakes and lamb tagine to name but a few delicacies. Oh, and the chocolate station! This was my downfall – so much choice! Also new this year was a whisky tasting station. This annual event is definitely not to be missed. It has given me the taste possibly to organise a mini local wine tasting evening locally.

Why not check out when the 2017 event is taking place and pay a visit