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CHAIRMAN’S REPORT

It has been another great and busy year for the Institute of Masters of Wine (IMW). Over and above our regular annual activities, the IMW held two significant and exceptional events this year.

In November 2017 the Masters of Wine Endowment Auction took place and exceeded expectations. It raised over £1 million. Thank you to the hundreds of Masters of Wine (MWs), IMW Supporters, members of the trade and wine lovers involved in donating, organising, communicating, bidding and making it such a success. Very special thanks from myself and on behalf of all MWs go to Richard Harvey MW, Patrick McGrath MW and Fiona Morrison MW, as well as Sarah Kirkpatrick and Chloe Thompson. Without their work and commitment the auction could not have happened. Following the request for nominations, four new directors have been appointed to the Masters of Wine Endowment Company Board pending your approval at the AGM, as well as a new Investment Officer.

In June the IMW’s 9th international Symposium was held in Logroño, Rioja. It attracted more than 450 participants including leading wine professionals, researchers and over 100 Masters of Wine. Held every four years, these meetings are an important activity in our mission to promote excellence, interaction and learning across the global wine community. Again, the Symposium could not have taken place without the commitment of the eleven MWs on the Symposium Steering Group and Symposium Programme Committee – thanks to you all. My particular thanks to Pedro Ballesteros MW, Sarah Jane Evans MW, Jane Hunt MW, Belinda Eaton and Sarah Kirkpatrick for the many long hours dedicated in the years running up to and during the event itself.

Common themes emerged during the Symposium – ones that are in the general ether – around the importance of diversity, adaptability, collaboration and leadership. We are a diverse group of 370 MWs, working in 29 countries around the world, across all aspects of the wine trade and one in three MWs are female. This diversity is set to increase – over 320 students attended six residential seminars this year. Collaboration is often demonstrated, not least in the exceptional events mentioned above as well as our ongoing activities. Over 150 MWs work with the Executive Team on the MW study programme. They organise and help at seminars, act as mentors, mark assignments, invigilate, or are examiners. MWs often have strong and differing opinions but they show a great sense of collaboration while working together. Challenging one another, always in a respectful way, leads to creativity and adaptation. This vibrant respect is complemented by the ethos of sharing our knowledge with others.
We should be proud of this mutual respect, and the ways in which we all honour our code of conduct, but we should not be complacent, especially at a time when reports of inequality and bullying are a regular occurrence around the world. We will all face other challenges too, not least in terms of climate change and our environment. As MWs, we have an opportunity to lead the wine trade in many ways, be it in adapting vineyard management practices, our approach to the environment, structuring our organisations and in changing our own behaviours. We will all continue to strive for excellence to ensure a healthy, sustainable and vibrant future for our global wine trade.

The last two years have gone by in a flash. During that time, I have tried to meet as many of you as possible as well as our Supporters. I would like to thank you all personally for your commitment and participation, which enables the IMW to achieve so much. We can all be proud of a unique and very special organisation. Thank you to Council for your support and encouragement and to Penny Richards and all the team for your hard work. It has been an honour to act as your Chairman – thank you for the privilege.

Jane Masters MW
Chairman
On the 2017–2018 Study Programme from 40 countries:

- **370 Masters of Wine**
- **29 Countries**
- **344 Students**

**Stage 1 Students:**
- 114 students
- 84% of stage 1 students will either progress to stage 2 or repeat stage 1

**Stage 2 Students:**
- 204 students

**RP Candidates:**
- 26 students

**MW Mentors:**
- 110 students

**RP Advisors:**
- 26 students

**Students who sat all or part of the MW examination in June 2018:**
- 160 students
EXECUTIVE DIRECTOR’S REPORT

It’s been another outstanding and vibrant year for the IMW, and we’ve had many reasons to celebrate the wonderful contribution played by Masters of Wine in making it such a successful and rewarding time.

The remarkable Endowment Auction did so much more than raise money to enhance the support we give to our Members worldwide and to encourage the Masters of Wine of the future. It helped enhance the global reputation of the IMW and will provide long-term financial security for the Institute. The ninth international Symposium in Spain also played its part in celebrating the IMW’s buoyant culture, showcasing the collective knowledge and verve shared by all MWs.

The novelty of having a purpose-built home for the IMW and its Members hasn’t worn off and we are delighted so many of you, from far and wide, are using it for tastings and meetings. We held more than 120 events in it this year, including 41 course days for students in the study programme. We have recruited a new team member to manage it, to provide you with the welcome and support you and all our guests deserve.

It seems that everything we did this year was bigger and better than before. There were more applications to the study programme, more students welcomed into the MW ‘family’, and more candidates sitting the examination than in any other year. We introduced a new seminar for theory only students, in Germany, and welcomed 300+ curious people to 24 information sessions and five introductory courses. These activities took place in 15 countries.

Despite this fruitful time, our work is not to chase ever higher numbers. The Admissions Committee was established to make sure we only accept the right students at the right time in their wine career – to give them the best chance of success. We are also investing more in wines for the study programme, to give students access to a wider variety and hopefully helping more become Members of the Institute.

We work hard to protect the trademark of the Institute, the initials ‘MW’ and other marks connected with Masters of Wine. This year we speeded up these processes, substantially increasing the reach of our international protection. Thanks to so many of you for helping with this, and for being so vigil and alerting us to any infringements.
Masters of Wine and students were also given the opportunity to go on more trips and attend more events than ever – including to Argentina, Lebanon, and Israel. We find ourselves the recipient of more scholarships and bursaries for students too. All of these, and wonderful collaborations with all our Supporters, are clear and tangible signs of how respected Masters of Wine and the Institute remains in the international wine world.

Thank you for making it so.

Penny Richards
Executive Director
THE NEW MASTERS OF WINE

In the 2017–2018 academic year, the IMW welcomed 18 new Masters of Wine to the membership.

SEPTEMBER 2017

Nova Cadamatre MW (USA)

Nova is the first female winemaker in the US to become an MW. She resides in the beautiful Finger Lakes of upstate NY with her husband, Brian, and son, Nathaniel. Currently, she is Director of Winemaking for Canandaigua Winery for whom she makes the 240 Days wines; a Riesling, dry Rose, and Cabernet Franc. She also is the owner of Trestle Thirty One, a new boutique winery making age worthy dry Riesling. In 2014 she was listed in the Wine Enthusiast’s Top 40 under 40 list and has numerous 90+ scoring wines to her credit from both California and New York. Originally from South Carolina, Nova began her career in wine after studies in horticulture. As a graduate of Cornell’s Viticulture and Enology programme, she relocated to California to assume a number of winemaking roles including with Beringer, Chateau St. Jean, Chateau Souverain, and most recently at Robert Mondavi Winery. There she was the red winemaker focusing on Cabernet Sauvignon from the iconic To Kalon Vineyard. Nova is a Wine and Spirit Education Trust (WSET) Alumni, blogger, wine writer and Ningxia Winemaker Challenge contestant.

Research paper: Exploring the efficacy of different barrel cleaning procedures on Brettanomyces bruxellensis and Acetobacter spp populations and the relative financial and environmental benefits of each treatment.

Julie Chéné Nyheim MW (Norway)

Julie is originally from France, and lived in Morocco, New York, San Francisco, and Montreal before happily settling in Oslo, Norway. She holds a Bachelor degree in Economics and Political Sciences from the University of McGill in Montreal and a Master degree in Business Administration from the BI Norwegian Business School in Oslo. She worked as a business consultant for some years before following her passion for wine as a career in 2010. Julie has worked for the largest importers in Norway, and has experience across Scandinavia. Her areas of expertise include business development, brand management and new product development. She recently joined Altia Norway’s management team as Business Development Director. She has spent considerable time investigating consumer preferences and trends in order to develop and optimise a product portfolio. In her research paper, she analysed the importance of health on Norwegian women’s drinking attitudes and preferences, and what the implications are for importers and producers. When not travelling or tasting wine, she can be found boating in the Oslo fjord, or practicing the martial art Muay Thai.

Research paper: Norwegian women’s attitudes to health and alcohol: their receptivity to “healthy” wine brands.
Alistair Cooper MW (UK)

Alistair was born and raised in the UK. He holds a University degree in Modern Languages (Spanish, Portuguese and Latin American Studies). After finishing university a WSET course led him to pursue a career in wine. His passion for Latin America took him to Chile and Argentina where he worked for several years for wineries as an export manager. Returning to the UK, he managed and consulted for wine bars and retail shops, as well as working in on-trade sales for a small specialist importer. Being awarded the Derouet Jameson Scholarship for his WSET Diploma results convinced him to enrol in the MW programme. Alistair is currently consulting and working as freelance, judging, as well as writing for wine magazines and hosting private and corporate tastings and events.

Research paper: The Itata region in Chile: how have the region’s origins impacted its present? An assessment of the opportunities for development and investment in the region.

Philip Harden MW (UK)

Philip studied Economics and History at University College London (UCL) before embarking on a career in investment banking and then latterly as an investment manager for a family office. Philip then swapped the financial world for the wine world, undertaking the WSET courses and then the Master of Wine. A passion for wine morphed into a career of trading and investing in fine wine and consulting on cellar creation and wine investment portfolios. Away from the financial side, Philip’s passion is finding those wines that punch way above expectations and deliver the elegance and quality expected of expensive and famous wines but at a fraction of the price, and he believes there are plenty more out there.

Research paper: Did a bubble burst for Bordeaux Cru Classe prices in 2011? What might the future for prices hold?

Ashley Hausman MW (USA)

Ashley came into the wine industry in 2008 while completing her Masters in English and American Literature at New York University. She moved to Denver, Colorado in 2009 to manage Little’s Fine Wine & Spirits; in 2013, she took a position in import distribution for Old World Wine Imports, which she still represents. Ashley also teaches for the Wine Education Institute and conducts many private and public events through her own education/consulting business – Mistral Wine Co., which she formed in 2014. Former and present clients include Rocky Mountain PBS, Denver Museum of Nature and Science, Alliance Francaise, the Italian Institute and Liv Sotheby’s International. Recently, Ashley was awarded the Commanderie de Bordeaux aux Etats Unis Scholarship for outstanding performance by a North American student in the MW study programme. She also serves on the Colorado Wine Industry Development Board, for whom she is Chair of the Legislative and Business Development Committee as well as Secretary. When she is not teaching, selling or drinking wine, she can be found reading, writing, running, cooking or obsessing over her dog.

Sarah Heller MW (Hong Kong)

Sarah is a wine communicator, designer and consultant. Having worked in New York’s wine trade while getting her degree at Yale, Sarah was then Executive Director of Hong Kong’s Meiburg Wine Media for three years. She subsequently started her own firm through which she consults on Chinese distribution and e-commerce; Asian market-appropriate packaging design, branding and training materials; and F&B wine programme design. Sarah is also a journalist, writing for the South China Morning Post, Spirito di Vino and #legend magazines; her videos on Chinese app ShowMuse have 1 million+ views. Sarah regularly judges at competitions like the CX HKIWSC and China’s Wine100. She won the 2013 Vintners’ Cup, is a SWE CSS and CSW and a VIA Italian Wine Ambassador.

Research paper: Purchasing cues of Millennial Chinese online wine consumers.

Tim Jackson MW (UK)

Since a visit to Chablis in July 1994, Tim has been on a 20+-year journey into wine. That became formalised through WSET Advanced then WSET Diploma with Distinction, including the McNie Tasting Trophy and Hors Concours prizes in 2010. He finally joined the MW study programme in October 2013. Throughout that time, Tim has kept books of interesting labels of wines he’s drunk, with associated notes, thoughts and occasionally autographs. Up to book six, he is now progressively uploading these 1,000+ entries onto his new website, winebook.co.uk. Tim is Marketing Director for a specialist mortgage business, but outside financial services marketing. He teaches wine through corporate wine tastings and is passionate about bringing the world of wine alive for consumers. This, in part, inspired his research paper topic. Beyond wine, Tim mostly cycles up mountains when the opportunity arises, with Madeira being a particularly tough challenge, and as a retired marathon runner now only runs the Marathon du Médoc, as an efficient way to visit Bordeaux châteaux.

Research paper: Elementary consumer wine education: UK market size, characteristics and significance to the trade.

Andreas Kubach MW (Spain)

Andreas is a German-Spanish wine producer and entrepreneur. He is co-founder and managing director of Peninsula, a Madrid-based company that manages vineyards and wineries across Spain, based on the values of authenticity and sustainability. The estates managed include Fontana Bodegas & Viñedos, with 1,000 hectares of sustainably farmed vineyards in Castile. Andreas’ career in the wine industry spans over 20 years. Besides the general management of small luxury estates as well as big, volume-oriented wine companies, he has been responsible for production, quality management, sales and marketing, giving him a deep understanding of all aspects of the international wine business. In 2003, Andreas founded Vinista, a consultancy specialised in business development and turnaround management for the wine industry. Previous roles include managing director of Pagos Marqués de Griñón and the Swiss Schenk Group. Born to German
parents, Andreas has lived in Spain since his youth. He is fluent in English, Spanish, German, French and Portuguese.

Research paper: The use of long-term contracts in grape procurement – a study of current practices in the D.O. Ribera del Duero.

Fernando Mora MW (Spain)

Fernando was an engineer working in the automotive and wind industry when he fell in love with wine, and did everything within his power to turn his hobby into a profession. In his quest to become a winemaker he planted 28 vines in his grandparents’ garden in Alagón, Zaragoza and bought a kit to make his own wine at home, with an ice-based temperature control set that he placed in his bathtub. His first vintage was in 2008 when he made wine with friends in Valdejalón. After leaving his job in 2013 he created Bodegas Frontonio and in 2015 he launched a new project in Campo de Borja called Cuevas de Arom. He is also involved in consultant winemaking and sales for third parties. His life is everything around Garnacha.

Research paper: Proposals for creating a revised wine quality classification in Denomination of Origin (DO) Campo de Borja, with recommendations for potential implementation in other DOs in Spain.

Aina Mee Myhre MW (Norway)

Aina is based in Oslo, Norway, where she is founder of the importing company Heyday Wines. Aina studied marketing and business at BI Norwegian Business School in Oslo and ESADE and ICADE in Spain, before starting her career in the wine business with Pernod Ricard in 2005. From 2007, Aina worked as a wine buyer for the importing companies Solera Group and Moestue Grape Selections, expanding her knowledge in both brand management and fine wines. In 2015, Aina started her own company Heyday Wines, where her portfolio particularly expresses her passion for the indigenous varieties and unique terroirs of Spain. With a keen interest in organic, biodynamic and natural wines, Aina is continuously looking for authentic and interesting wines to introduce into the Norwegian market.

Research paper: Wines in PET bottles in the Norwegian monopoly market: a study of the top-sellers and the monopoly’s role in the sales of these wines.

Billo Naravane MW (USA)

Yashodhan Naravane (‘Billo’) is the owner and winemaker of Rasa Vineyards, an artisanal, world-class winery that he founded with his brother in Walla Walla, WA. He attended UC Davis and earned an MS in Viticulture and Enology in 2008. He also loves to help other serious wine aficionados realise their artisanic visions for their wines and grapes. He provides consulting winemaking and viticulture services for the following clients: Delmas, Rivaura, Echo Ridge Cellars, Mackey Vineyards, and Sinclair Estate Vineyards. Billo is also an Adjunct Professor at Washington State University. Prior to his transition to the wine industry, Billo studied Mathematics and Computer Science at the Massachusetts Institute of Technology and Electrical
Engineering at Stanford University. He also worked as a consultant and manager at several technology companies including Oracle, Netscape, and Hewlett Packard. He is incredibly thankful that he hasn’t written a line of code in 10 years. When he is not making wine, teaching about wine, or drinking wine, he can often be found tinkering on the piano or, much to the chagrin of his wife, reading theoretical mathematics texts.

*Research paper:* Anthocyanin Sequestration: Can Sulfur Dioxide be used proactively pre-fermentation to increase polymeric pigment formation in Oregon Pinot Noir and Washington Syrah.

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Catherine Petrie MW (UK)

After studying English literature at university Catherine’s wine career began in the winery, working as a cellar hand. Starting in the Mornington Peninsula in 2010, she has gone on to work in Friuli, Martinborough, Bordeaux, Burgundy, and Sancerre. Between 2011 and 2015 she worked for small London-based Burgundy specialist, Robert Rolls, before moving to Burgundy and Bordeaux fine wine merchant Goedhuis & Co where she worked across buying and marketing for two years before moving to a full-time buying role in 2017. Alongside her job in the London wine trade she continues to return to France each year for the harvest and has spent the past two vintages in the cellar at Domaine Comte Armand in Pommard.

*Research paper:* Sancerre’s single vineyard wines versus formal cru classification systems: an investigation of Les Monts Damnés, Les Culs de Beaujeu, and Chêne Marchand.

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Nigel Sneyd MW (USA)

Nigel started working in wine at 17 and never looked back. He completed his first oenology degree at Charles Sturt University in Australia and his second at the Université de Dijon in France where he obtained his Diplôme National d’Oenologue as Dux of his year. His time in France also allowed him to complete internships at Domaine Dujac in Burgundy, Champagne Krug and INRA. He worked as winemaker for Evans and Tate in Western Australia and then managed the AWRI’s Extension and Advisory Services while simultaneously working with Tony Laithwaite’s Flying Winemakers programme in France during its nascent years. He completed his MBA from Monash University before settling in France, firstly as director of BRL Hardy’s Domaine de la Baume and later as director of a negociant business specialising in wines from the Languedoc. Twelve years ago he moved to London to join E&J Gallo’s International Winemaking group and recently relocated to California where he is currently a director of that division. His responsibilities exposed him to winemaking in Italy, Spain, Germany, South Africa, California, Argentina and New Zealand.

*Research paper:* Observations on the sensory and chemical differences in dry white and rosé wines bottled and stored in clear glass and UV-protected clear glass.
**Morgan Twain-Peterson MW (USA)**

Morgan is the winemaker and owner of Bedrock Wine Co. in Sonoma, CA – a winery dedicated to preserving and rehabilitating old vineyards across the state of California. He was exposed to wine at an early age; under the tutelage of his father, Ravenswood’s Joel Peterson, Morgan began making small lots of Pinot Noir at five from fruit given to him by the Sangiacomo family. Educated at Vassar College and Columbia University, Morgan started Bedrock Wine Co. in 2007 following stints in Australia and Bordeaux. The Bedrock Heritage Wine, which comes from the Peterson family’s 129-year-old Bedrock Vineyard, has been featured three times in Wine Spectator’s Top 100 List. The winery has received a score of 90 points or higher from Wine Spectator over 60 times. In 2014, Morgan was named The San Francisco Chronicle’s Co-Winemaker of the Year. Robert Parker stated that ‘Everybody should recognise the incredible speed at which Morgan Twain-Peterson has built his Bedrock Wine Co. into a world-class performer.’ Morgan is also co-owner of Under The Wire, a sparkling wine project dedicated to making single-vineyard, méthode Champenoise wines.

**Research paper:** A review of late 19th century planting practices in Californian vineyards and their relevance to today’s viticulture. A research paper based upon Bedrock Vineyard, planted in 1888.

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**MARCH 2018**

**Cassidy Dart MW (UK)**

Cassidy holds a BA in Social Sciences and MA in Political Philosophy, neither of which were an obvious starting point for a career in the wine trade, which he joined in 2003. Having previously worked for two traditional English wine merchants, Cassidy joined Pol Roger Portfolio in 2008 where he is currently Director of Wine. His role involves brand management, purchasing, sales and commercial strategy. In addition, he has also consulted for Mullineux and Leeu Wines in the Swartland, South Africa. Outside of wine, he counts literature, travel and sport as his other passions. Cassidy is based in the UK and is the fifth South African to pass the Master of Wine examinations.

**Research paper:** The Swartland in transition; obscurity to recognition 2010–2016.

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**Caroline Hermann MW (USA)**

Based in Washington D.C., Caroline is the import-export program manager for wine, beer, and spirits in the US Department of Treasury’s Alcohol and Tobacco Tax and Trade Bureau (TTB). She began her tenure with TTB as assistant director of wine labelling and has since worked regularly with producers, importers, distributors, and customs brokers to ensure compliance with US alcohol beverage law. Prior to joining TTB, Caroline was a federal enforcement attorney for over a decade in the U.S. Environmental Protection Agency’s Office of Civil Enforcement. She has also served as general counsel to an environmental non-profit organisation and worked as a litigation associate in private practice. Caroline began her wine
journey in 2005, working in retail wine sales while pursuing her studies with the (WSET). Now a certified WSET instructor, Caroline teaches wine industry professionals at the Capital Wine School. She has consulted for wineries, trained restaurant wine and beverage staff, and judged wine competitions.


Simon Milroy MW (UK)

Simon read Biochemistry at Bristol University before joining Majestic Wine on their graduate trainee management scheme. He managed various stores including one of Majestic’s flagship central London stores. During his time at Majestic, he became a certified tutor for the WSET, delivering in-house courses to Majestic Wine’s employees. He then moved to the independent sector and worked for the Sampler Wine Merchant where his role included buying Italian wines. After the Sampler, he moved to Domaine Direct to look after retail sales, where he had the opportunity to indulge in his love for the wines of Burgundy. He currently works as part of the WSET Awards team, in particular working on the development of the Diploma assessment.

**Research Paper:** What are the attitudes and perceptions of Jurançon sec within the London independent off-trade and what is the potential for this style within this channel?

Martin Reyes MW (USA)

Martin is the first Master of Wine of Mexican descent and a first-generation American. With a prolific career as a buyer, importer, educator, and more recently, winemaker, he has held influential roles in many sectors of the industry. Martin’s wine story began while studying in Paris as a Stanford undergraduate and soon he was stocking shelves at K&L Wine Merchants in California. After managing a retail shop in Napa Valley for several years, Martin was hired as the principal buyer for an importer operating prominent wine club programs for partners. In 2015, he was named one of Wine Enthusiast’s Top Forty under Forty Tastemakers. Today, Martin helms Sonoma-based Peter Paul Wines and consults for businesses across the full supply-chain. Clients have included Spottswoode Estate, Pip Imports & Domestics, and Vivino.com. He works closely with Vice Versa Wines in Napa Valley and recently launched Reyes Selections, a small portfolio of his favourite producers, singled out from years spent sourcing wines globally for the US market. In his free time, Martin teaches WSET courses, and attempts to become fluent in a fifth language.

**Research Paper:** Crowdsourced ratings for wine: exploring the rise of the consumer critic and its impact on purchasing behaviour in a USA retail environment.
MASTERS OF WINE ENDOWMENT AUCTION

16 November 2017, London

Thanks to an a line-up of amazing dinner wines, and some extraordinarily rare auction lots, the auction dinner was attended by key wine collectors and connoisseurs from across the world. The Masters of Wine Endowment Auction raised over £1 million.
Bidders competed for 18 Super Lots, once-in-a-lifetime experiences from the great wine regions of the world at a dinner and live auction. The gala evening held at Bonhams Auction House in London embodied the best in the wine world. The guests were treated to wines such as Chateau Mouton Rothschild 1996, Bollinger La Grande Année 2007 and Kumeu River Hunting Hill Chardonnay 2013, before bidding on some exceptional wine lots. These included one-off opportunities from Screaming Eagle; Le Pin, Petrus, Lafleur, Cheval Blanc and Ausone; top estates in the Douro and Jackson Family Wines, as well as many others.

A spontaneous additional Super Lot of a private dinner featuring the gala dinner wines was added on the night from IMW Supporter Berry Bros. & Rudd. The Super Lots on the night raised an incredible £1,007,500.

In addition to the Super Lots, there were over 100 lots available online, also hosted by Bonhams. These lots raised £121,370. They included: a private dinner for six with Jancis Robinson MW and the Lander family at one of their award-winning London restaurants; one bottle of the 2014 vintage from every Grand Cru Classé en 1855 (Médoc & Sauternes) property; a collection of wines from all the Istituto Grandi Marchi producers; and many other wine adventures across the world.

The auction was the brainchild of Patrick McGrath MW and Fiona Morrison MW (Directors of the Masters of Wine Endowment Company) and instigated with the great cooperation of Richard Harvey MW (Wine Director of Bonhams). The auction did much to enhance the global reputation of the IMW and the money raised is for the Endowment Fund, which will enable the IMW to enhance the support it gives to Members worldwide and encourage the Masters of Wine of the future.

Fiona Morrison MW
When we debated the bids for the 2018 Symposium way back in 2015, Logroño’s came out on top. We were confident that Spain could lay on great hospitality and fine wines, and in the RiojaForum we knew we had an excellent venue.
All we needed were the MWs, the MW students and the world of wine to make the event special. As it happened, the event was a sell-out, with delegates attending from all over the world.

Now that the IMW has MWs worldwide, the Symposium has proved it is the perfect way to meet and spend time together over a long weekend. The opening tasting of wines made by MW winemakers, an idea that originated in 2014 in Florence, has proved itself an essential feature. Throughout, whether in formal sessions, or in evening partying, the Symposium lived up to its slogan: ‘Living Wine’.

In Spain we were assisted by our friends at the Fundación para la Cultura del Vino. In London the Executive Team worked intensively. I’d particularly like to thank Sarah Kirkpatrick, for all the communications activity, Belinda Eaton, the events dynamo, and her counterpart from the FCV, Maria Gasca. Many Masters of Wine worked together to build the programme, and to deliver it. Two in particular made an exceptional contribution: Jane Hunt MW, who worked tirelessly behind the scenes to manage the wines; and Pedro Ballesteros MW, whose networking and diplomatic skills opened many doors (and private cellars).

It was a real privilege on Sunday morning to be able to announce the venue of the next Symposium, and to hand on the baton to Australia’s representative Brian Croser, a longstanding friend of the IMW. Put the date in your diaries now: 21–24 June 2022, in Adelaide. You can be sure that Australia will give us a terrific welcome.

Sarah Jane Evans MW
SHERRY TASTING
24 July 2017, Los Angeles
Building on the success of the June 2016 Syrah tasting, the IMW Sherry tasting was held at The Wine House. Ten wines were featured in the well-received sold out seated panel moderated by Amy Christine MW, with panel speakers Peter Koff MW and Jennifer Simonetti-Bryan MW. Jennifer gave an in-depth presentation on Jerez viticulture and vinification, providing a valuable educational event in support of IMW theory exams and WSET diploma students, as well as offering the opportunity to taste all styles of Sherry, from Fino to Cream. The ten wine seated tasting featured classics from producers including Gonzales Byass, Bodegas Yuste and Toro Albala. The following walk-around portion of the tasting featured 53 Sherry selections in ten different styles. The tasting was the second IMW event in Los Angeles, and we look forward to continuing to raise awareness of the IMW in Southern California!

Amy Christine MW

VDP.GROSSE GEWÄCHSE TASTING (THE NEW RELEASES)
6 September 2017, London
Setting a very refreshing tone for the 2017 AGM, the tasting that started this important day was of the latest Grosses Gewächs Riesling releases from the 2016 vintage. The VDP kindly provided samples that we had chosen to represent ‘classic’ German Riesling. We thus had 56 Rieslings on show, 49 from the 2016 vintage and seven from the riper 2015 vintage. Of course the very well-known regions of Mosel, Rheingau and Pfalz featured – and storied vineyards at that – but we took care to include Mittelrhein, with slopes just as steep as those of Mosel and Saar as well as Franken – some of whose Rieslings duly came in Bocksbeutel. We also tried to give a good overview of the very different aspects of Rheinhessen and the geological diversity of the Nahe. The wines showed beautifully and we achieved what we wanted: the diversity in styles and winemaking approaches between estates, regions and sites was evident. Everyone seemed to fall in love with a different style or region – the room was full of smiles: for wines that are made to age these samples showed at their youthful, seductive best. Hilke Nagel, director of the VDP was in attendance too, let me express our gratitude to her for making such a splendid tasting possible.

Anne Krebiehl MW

XIII ANNUAL CHAMPAGNE TASTING
25 September 2017, San Francisco
Nearly 300 people attended the XIII Annual Champagne tasting, held at the Hyatt Centric Fisherman’s Wharf, San Francisco. The annual event is one of the largest and most prestigious tastings of top quality Champagne in North America. Charles Curtis MW and Peter Marks MW presented the seated prestige tasting of 18 selections of 2006 Tête de Cuvée/vintage to a brimming room of eager champagne-ophiles. The two evening walk-around tasting sessions featured over 80 exceptional champagnes, both vintage and non-vintage, organised by style: non-dosé, brut, dosé, blanc de blancs/noirs, rosé, etc. The annual event is a prelude to the busy holiday season and sells out quickly each year. The XIV Champagne tasting on 24 September 2018 in San Francisco will feature two prestige panel tastings of the 2008 vintage and two walk-around tastings of vintage and non-vintage Champagnes.

Tim Marson MW

CURLY FLAT PINOT NOIR TECHNICAL TASTING SEMINAR
16 October 2017, London
Curly Flat was founded by Jennifer Kolka and Philip Moraghan in 1991. It isn’t unusual for people to enter the wine world with sky high
hopes, but it is unusual to have them realised so unambiguously. Jancis Robinson MW wrote Curly Flat 2004 was her favourite Pinot from that year, globally. Even though we didn’t taste as far back as 2004, Curly Flat 2012 appears to be in prime shape to see off international all-comers too. Who cares if Burgundy isn’t the doomed place in 2012 that it was in 2004? The message from this tasting was ‘bring it on’!

The estate is planted in the cool Macedon Ranges, on deep, Ordovician basalt soils. Clones are mixed – 114,115, MV6, D5V12 – predominantly trained as lyre, with a little Geneva double curtain. The vines are irrigated – ‘judiciously’ – and biodynamic methods and principles are followed, though a last resort option of synthetic fungicides is available.

Over recent years, the estate has fallen into the virtuous habit of running trials and bottling the results separately for future evaluation. We compared the role of clones, oak and stems on wines from 2010, 2012 and 2013. Additionally, we tried finished wines from 2010, 2012, 2013, 2014, and two 2017 barrel samples.

Matt Harrop, Curly Flat’s newly appointed winemaker, John Atkinson MW, Miles Corish MW and Jenifer Kolka presented the wines. Judging by 2010 and 2012, Curly Flat is that rare thing: an Australian Pinot that, over a decade or so, can reassemble its elements into a more flattering form. 2012 Curly Flat really is a magnificent wine, with 2010 not far behind.

This was an excellent event, well-attended and well-organised. A big thank you to the speakers for their generosity and time, and to Sally Easton MW for her help in organising the event.

**John Atkinson MW**

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**IV ANNUAL CABERNET FROM THE AMERICAS TASTING**

**30 October 2017, San Francisco**

For the first time, the IV Annual American Cabernet tasting included Cabernet Franc as well as Cabernet Sauvignon, and encompassed wines from the length of the Americas, from Canada and Washington State to Chile and Argentina.

The afternoon began with a seated tasting of wines presented by a panel of highly illustrious Californian winemakers moderated by Mary Margaret McCamic MW. The attendees were led through nine hand-picked selections by Matt Dees (Jonata), Delia Viader (Viader), Andy Erickson (Favia), and Philippe Melka (Melka). Vintages offered ranged from 2008 to 2015 and compared Cabernet Franc and Cabernet Sauvignon wines with several examples of blends of the two. The lively and enlightening discussion covered such topics as: clones; viticultural challenges; use of whole clusters; co-fermentation; maceration times; and Cabernet Franc’s role in a blend. Tasters left with a clear impression of how Cabernet Franc can provide enchanting aromatics, freshness, lift, and finesse to the tannins, when grown in the right areas to appropriate clones and husbanded correctly.

The walk-around tasting which followed presented no fewer than 95 selections of Cabernet Sauvignon and Cabernet Franc wines (as both varietal expressions and blends) from regions ordered as follows: Niagara Peninsula; Columbia Valley (including Red Mountain and Walla Walla); Paso Robles; Santa Cruz Mountains; Napa Valley (with almost all of its sub-AVAs represented); Sonoma County (including Alexander Valley, Knights Valley, and Sonoma Mountain); Sierra Foothills; Finger Lakes; Virginia; Chile (including Colchagua and Maipo Valley); Argentina (featuring several of Mendoza’s sub-regions).

Most significantly, the IMW(NA) decided to donate 100 percent of the value of ticket sales from this event to support victims of the Californian wildfires. We are delighted to have raised just over $10,000 shared between the Napa Valley Community Foundation and the Sonoma County Resilience Fund.

**Tim Marson MW**
ANNUAL CLARET TASTINGS (2013 VINTAGE)

7 November 2017, London
30 January 2018, San Francisco
8 April 2018, Sydney

The Annual Claret tastings showcased wines from the 2013 vintage of the Grands Crus Classés properties of the Médoc, including First Growths and their right bank equivalents.
It must be admitted that there was a touch of apprehension in advance as to whether there was an appetite to taste the 2013 Bordeaux vintage, but our doubts were unfounded. At the first tasting in London we had an excellent attendance, bolstered by a healthy crop of new MWs in town for the awards ceremony that evening. Indeed it became clear that every year there seems to be a good reason to taste the vintage of the day – in this case probably that 2013 is the least expensive (as opposed to cheap) vintage on the market and so might present some interesting buys. Mind you, there is apparently very little stock of 2013 left on La Place and it was noticeable that, unusually, hardly any of the London brokers attended the event.

As for the wines, there were mixed feelings. Some felt that the wines lacked the intensity and energy expected at this level but on the plus side at least they were relatively easy to taste. Others certainly found some good things and it sounds as if there was approval for Pessac-Léognan, Saint-Julien, Saint Emilion and Pomerol in particular. There was also an excellent representation of Sauternes and Barsac, and these showed especially well.

With many thanks as ever to the châteaux and to the Conseil des Grands Crus Classés for their help in assembling such a wonderful range of wines to taste. To Bordeaux producer Dourthe for collating and shipping the wines from Bordeaux to London, San Francisco and Sydney. To the MWs and MW students who help on the morning of each tasting and to those MWs who kindly offered to write up the wines so that we can offer full feedback to the producers.

Richard Bampfield MW
NEW RIOJA TASTING
29 November 2017, London

Avowed hispanophile Tim Atkin MW moderated this insight into the current direction of travel of Spain’s most famous wine region. There is an increasing focus on terroir and site specific wines in Rioja from vineyard owning winemakers, as a foil to the more traditional intra-regional blends of fruit from a myriad of contracted growers. These wines, almost without exception, eschewed the traditional age related quality hierarchy, instead using an aging regime designed to express the quality of the site and fruit, rather than put it in a prescriptive oak strait jacket. All the wines exhibited a freshness and clarity of fruit expression that was in contrast to many of Rioja’s offerings.

The producers on the panel included Sandra Bravo, one of the leading lights of Rioja Roll, whose Nahi 2016 had remarkable texture for a non-skin contact white, complemented by her two single vineyard and savoury reds. David Sampredo showcased his blended 2013 Phincas red, his single vineyard Tempranillo, and a magnificent, unashamedly oxidative white. Luis C. Valentin González of Valenciso, accountant turned winemaker, shared with us his 70% Viura, 30% Garnacha blanca white, and two expressions of Tempranillo.

Miguel Merino Navajas gave us a lovely floral 2016 white blend of Viura and Garnacha blanca, a modern take on a reserva from 2010 and an intriguing 2014 Mazuelo that delighted on the evening. The panel concluded with winemaker and wine academic Juan Carlos Sancha whose enthusiasm for the region’s more esoteric and forgotten grapes shone through both in his presentation and in the glass. The 2016 Maturana Blanca being a new grape to most in the room, and the two 2015 Peña El Gato Garnachas having all the savoury spiciness and heft one would wish for, but with a lovely balancing acidity.

This enlightening evening concluded with a walk-around tasting with a further twelve wines from the panellists.

Martin Hudson MW

IX ANNUAL CABERNET FROM THE AMERICAS TASTING
29 January 2018, London

As Masters of Wine (and students, current or eternal), we are privileged to attend many outstanding tastings. However, I honestly think this is one of the best – not least because those nice MWs in North America have done all the hard work for us! An astonishing line-up of top North American Cabernet-based wines, mainly from California and Washington State, this year showcasing the 2014 vintage – which, on this showing, may be even better suited to European palates than the wonderful, powerful 2013 vintage. With the California Wine Institute now becoming more active in the UK again, this is not the only chance to try such wines – but it is certainly the most focussed and most manageable.

This year, the tasting was enhanced by an extremely well chosen selection of Cabernet-based wines from Argentina and Chile. These proved a fascinating contrast, not least because the oak regime (or, in some cases, apparent lack of it) produced very different expressions of the grape.

Just one further reflection. As prices of top European wines escalate, with many likely to be pushed even higher by the short 2017 vintage, the prices of the majority of these North American wines look lighter on European wallets than they did a few years ago. I hope that in 12 months’ time far more of these wines will be linked to stockists in the UK and Europe.

Richard Bampfield MW
THE GREAT DRY WHITE WINES OF BORDEAUX
6 March 2018, London

The fashion for the great châteaux to produce white wines as well as red has been growing along with the Sauternois increasing production of dry wines. We were delighted to welcome winemakers and managers of First Growths from the Médoc, St Emilion and Sauternes to speak at this seminar.

Philippe Dhalluin (Ch. Mouton Rothschild), Pierre-Olivier Clouet (Ch. Cheval Blanc), Christian Seely (Ch. Suduiraut) and Thibault Pontallier (Ch. Margaux) presented their dry white wines and discussed a series of topics exploring future trends for Bordeaux’s white wines.

Topics included viticultural challenges of choosing varieties and suitable locations for planting.

We moved on to winemaking alternatives and styles of wines made and finished with the commercial opportunities that these dry white wines represent for Bordeaux’s top estates.

Mark Bingley MW

LALLEMAND SEMINAR: BIOLOGICAL STRATEGIES TO REDUCE CHEMICAL INPUTS DURING WINEMAKING
21 March 2018, London

One of the hot topics in the wine industry is how to preserve or increase the quality of wine, at all price points, whilst reducing the levels of chemical inputs. This question arises out of the desire to reduce the potential or perceived risks to the health of drinkers, to create a more ‘natural’ product and to save costs in the winery. The seminar offered those attending a fascinating insight into the world of microbiology and the uses of yeasts, bacteria and their bi-products in the production of wine and how such organisms can replace chemical intervention in winemaking.

The presentation focused on the ability of yeasts etc. to not only transform sugars into alcohol but also to affect the aromatics, texture and structure of wines to achieve a desired style of wine. In addition, it was explained how bi-products of these organisms could replace non-biological chemicals to achieve a reduction in volatile acidity, control of dissolved Oxygen and Brettanomyces as well as the use of SO2.

The research was led by Anthony Silvano, Ing. Oenologue, and Ann Dumont MSc with support from Sam Harrop MW and Dirceu Vianna Junior MW. The results of the research were brought to life through the tasting of four flights. Each flight explored the impact of microorganism on the same must (a different must in each flight). For most experiences in life it is said that ‘seeing is believing’ but in this case it should be ‘tasting is believing.’ The impact of the various products upon the nose and palate of the wines was significant and many wines showed a qualitative improvement through the use of the products.

One question raised by one attendee, ‘How can the impact or use of such inputs truly reflect terroir or the ‘natural’ element of the wine?’ brought about a wide-ranging discussion and one which will probably never be answered to the satisfaction of all. However, without doubt, the research and the tasting flights proved a point that biological methods could be used to achieve desired physiological results in the wine, with an increase in the organoleptic quality of the wine.

Clive Barlow MW
TARANSAUD SEMINAR: BARRELS, HOW DO THEY HELP TO REVEAL WINE IDENTITIES?
22 March 2018, London

The IMW was delighted to welcome a team from the tonnellerie, including Henri de Pracomtal, Vincent Renouf, Jacquelin de Pracomtal and Jean-Pierre Giraud. They were joined by Christian Seely (AXA Millésimes), Fabrice Bacquey (Château Phélan-Ségur) and panel chair Anthony Hanson MW. The sessions concentrated on the effects of barrel ageing and impact of barrel selection.

Attendees tasted three blind samples from Château Moulin Saint-Georges 2017 that had each spent four months in barrels subjected to different lengths of seasoning, namely 12, 24 and 36 months. Differences between the samples were evident, however, opinions about which sample showed best at the tasting were mixed.

The workshops investigated two of Taransaud’s more specialised barrels, the Pure T® and the T5. Domaine François Lumpp’s Givry Premier Cru 2017 was tasted from a ‘standard’ 228 litre barrel (from another cooperage) and a Taransaud Pure T® barrel (designed specifically for white wines), with attendees finding astonishing differences between the two.

Attendees also tasted two samples of Château Pichon Baron 2015, the typical final blend (from a range of different barrels) and the other exclusively from the T5 barrel (Taransaud’s luxury barrel). The sample of the typical blend tasted more open, with less intensity but also more elegance, whereas the T5 sample tasted younger, tighter and denser, the fruit seeming more overt and ripe. It was fascinating to see the contribution that T5 would make to a final blend.

This workshop made clear that the skill with which new barrels are utilised is at least equally as important as the percentage of new oak used. In these times, when the mention of ‘concrete egg’ is decidedly more hip than ‘oak barrel’, Tonnellerie Taransaud reminded us that oak, when used thoughtfully and successfully, can indeed be a good friend to wine style and identity.

Vicky Burt MW

‘HALF-BLIND’ TASTING SERIES
23 April 2018 and 9 July 2018, New York

The IMW North American Events Committee has launched a new initiative in New York, the ‘Half-Blind’ tasting series. This consists of a themed tasting where the participants know the theme but not the identities of the wines. Exam-style questions are set, and the tasting is followed by a debrief.

April featured a tasting of six wines from the Jura and a July instalment featured six Rieslings from around the world. A tasting of six Beaujolais wines is planned for September 2018, and six Sherry wines for the following month. Wines are chosen to represent the highest possible quality across a range of styles. The goals include not only sharpening blind tasting and exam skills, but also providing students with the opportunity to taste a range of references from the selected categories.

Roger Bohmrich MW has referred to these as micro-marketing events, as each tasting can only accommodate 20 tasters. The tastings are open to anyone—not only Masters of Wine and their students, but also to WSET students, people preparing for the Master Sommelier exam, interested members of the wine trade and private collectors. The panel for the second debrief featured two MWs and one MS, and the format of the debrief was a blend of these traditions. This inclusive element is intended to provide students with additional perspective and to attract interest in the MW study programme, from quarters that may have traditionally overlooked it.

Charles Curtis MW
MEMBER EVENTS

21 CLUB LUNCH
2 October 2017, London

Twenty-eight MWs sat down for the fifth 21 Club lunch at The Oxford & Cambridge Club in Pall Mall. Three new Members from 1996 joined the lunch for the first time, Nicola Arcedeckne-Butler MW, Matthew Stubbs MW and Beverley Tabbron MW. Colin Anderson MW, Michael Broadbent MW, John Brownsdon MW and David Burns MW represented the more senior members of the IMW. Bollinger Special Cuvee was served as an apéritif.

As ever there was an eclectic collection of wines brought to the table covering trophy winners, first vintages and some relics. They included a Chablis Vaillons 1968 from Simmonet-Fevre which still had signs of life while an experimental bottle of Chardonnay Vendange Tardive 1993 from Fortant de France was still drinkable. Riesling was represented by a Wagner Stempel 2014, Brian Croser’s Petaluma 2002 and by a Falkenstein Hofberg Riesling Spatlese 1990. A magnum of Vigneti Massa Timorasso Cuvee Sterpi 2009 was the most unusual white wine while Suduiraut 2006 and a Gewürztraminer Selection de Grains Nobles 1997 showed their sweeter side.


We will be welcoming the MWs who passed in 1997 to their first 21 Club lunch in October 2018.

John Casson MW
MW GET TOGETHER
TEXSOM, 12 August 2017, Texas

The IMW organised a casual MW get together at TEXSOM 2017, the annual sommelier conference in Texas. Members enjoyed nibbles, Bollinger and their own BYO bottles.

MW GET TOGETHER AND THE NEW MW PIN
3 May 2018, London

The IMW took advantage of so many MWs being in London for judging duties in May and hosted a get together at the office headquarters. There was Bollinger, finger food and many more MW BYO bottles. It was the first time Members were able to collect the new MW pin, a 24k gold symbol of a truly unique membership.
Jean-Claude Berrouet, the former winemaker at Château Petrus, was named as the 2018 recipient of the Winemakers’ Winemaker award at a ceremony during ProWein. More than 100 distinguished members of the wine trade gathered to celebrate his achievement.
The honour, which has been given annually since 2011 by the IMW and the drinks business, recognises outstanding achievement in the field of winemaking. The winner is chosen each year by MW winemakers and previous winners of the award.

Jean-Claude made his name working at Établissements Jean-Pierre Moueix, where he was the head winemaker at estates such as Trotanoy, Petrus and also Dominus in California. Born into the world of wine (Château Samion in Lalande-de-Pomerol is the family estate), as a child Berrouet remembers always being given a small drop of wine in his soup by his grandfather, who was doubtless keen to ensure that the young Jean-Claude would grow up loving wine.

Berrouet joined Établissements Jean-Pierre Moueix in 1964, working at Château Magdelaine (an estate he greatly misses since it was merged with Belair-Monange) Trotanoy and Petrus, where he would remain for the next 44 years.

Renowned for his handling of Merlot in particular, Berrouet was also called into to help launch the Moueix family’s Californian venture, Dominus, in 1982, helping to produce its first vintage in 1983.

Although he officially retired in 2007, Berrouet has not stopped making wine by any means. One of his sons, Olivier, has taken over his mantle as director of winemaking at Château Petrus, but with his other son, Jean-François, he not only manages Samion and Montagne-St-Emilion estate Vieux Château St-André, but has been consulting at various properties around the world including in Israel, Argentina, Spain, Portugal and China.

In 2012 he was hired as the consultant winemaker at Twomey Cellars in California, where he was reunited with an old colleague from his days at Établissements Jean-Pierre Moueix, Daniel Baron.

Berrouet was recognised as the 2018 winner as he has acted as an inspiration and mentor to many MW winemakers and previous winners of the award. They have benefited from his expertise through apprenticeships or working the harvest with him, before going to forge their own careers in winemaking.

Unable to collect his award at the ceremony Berrouet nonetheless commented: “To be recognised by the Institute of Masters of Wine and MWs known across the world for their expertise, is a wonderful tribute. I take great satisfaction from my philosophy of producing classic, traditional wines which have played a major part in the story of the wine regions themselves. Without my wines I am nothing, which is why I am so grateful they too are being recognised.”

MW TRIPS

Throughout the year Members have had the opportunity to participate in educational trips to wine regions all over the world.

SWITZERLAND
8–13 September 2017

22 Masters of Wine were hosted by Swiss Wine Promotion in Switzerland. The goal of the trip was to show the quality and diversity of Swiss wines and culture, as well as its unique Alpine micro-climates and the viticultural issues that accompany them within its three distinctive regions.

Each day included at least one walk-around tasting of 18–20 producers showing two or three wines and lectures with highly knowledgeable professionals. The first official stop was east of Geneva in Nyon at Ecole de Changins, Switzerland’s viticulture and Oenology University. MWs were introduced to the research that is creating hardier crossings in order to achieve better ripeness in their marginal climates and to treat less. The use of drones as a tool used in precision viticulture was also discussed. The day finished with a walk-around tasting showing the diversity of grapes planted in Geneva, La Côte and Neuchatel/Trois Lacs.

The second day was spent mostly in the Vaud focusing on the history, terroir and ageability of Chasselas, Switzerland’s most planted variety, while the third day focused solely on the Valais, Switzerland’s largest wine producing region, and home to most of Switzerland’s indigenous varieties.

The group also visited Ticino, the country’s Italian-speaking canton. Although it only produces around seven percent of the country’s wines, its Merlot creates some of the most famous and expensive bottles in the country. We spent the last day in the Graubünden, Switzerland’s most renowned Pinot Noir area and in Zürich to taste a number of wines from the smaller wine producing areas of Aargau and Schaffhausen. But before we could tuck into some extraordinary Completer and Pinot Noir clones with Martin Donatsch and Georg Fromm, our bus was pulled over by the polizei! Apparently our driver had overtaken trucks illegally and so our bus was weighed and searched for over an hour. In the end, our cultural discoveries were not just vinous ones.

Overall, it was an exciting trip that showed Switzerland’s beauty and diversity, and also provided a laugh or two.

Robin Kick MW

ALTO ADIGE, ITALY
21–24 September 2017

Though somewhat ignorant of the Südtirol region before the trip, I knew the essence of it, where it lies geographically and that it presents itself as an amalgam of the best of two cultures: Austrian and Italian. What I wasn’t prepared for was the delightful epiphany that I was to experience.

The Dolomites came as a wonderful surprise. Great slabs of towering white rock shot up vertically all around us, many of them surmounted by implausibly situated trees and the looming skeletons of long-abandoned fortifications; ever-alert sentinels to the presence of any would-be invader. Alto Adige comes as a great big surprise that ejects any ambivalence one might previously have held concerning this wonderful, colourful and dynamic wine region.

Our trip coincided with the Südtirol wine summit, and we mingled freely on a number of occasions with trade members, wine writers and journalists from all over the world; some of them Members of our very own Institute. What struck us most was the consistently high base quality
of wines. I don’t remember once tasting anything that wasn’t at least pleasant and palatable. I was also struck by a willingness to experiment, learn and improve.

As well as enlightening us with a variety of producer visits in surroundings ranging from vertiginous vineyards to centuries-old wine cellars, we were also treated to walk-around wine tastings courtesy of the summit. These provided an invaluable comparison between producers’ styles, inherent site quality, and grape varieties being produced in the region today. The trip wasn’t without its eccentricity either...following a cable car ascent and taxing hike, we were guests at a remarkably scenic tasting inside an open-sided tent atop a mountain meadow high in the Dolomites. This latter experience was gilded by three Loden-clad musicians playing Tyrolean long horns. Dinner in a lodge resembling Heidi’s house topped-off the day.

What a wonderful place. I shall definitely return. In short, though a little more detail might have been required of me, I might have distilled this article into four words: go to Alto Adige.

Demetri Walters MW

ARGENTINA
17–24 February 2018

Well Argentina – excellent wine country. Just so contrasting to a man from another vast land of deserts, wild kangaroos and excellent sunshine.

A contrast greater than the vineyard vista is a wine producing country of hundreds of thousands of hectares. Spanish speaking, it shines on many Italian family business names with strong connections to Italia, growing French-imported grape varieties. It’s the total rainbow culture. Wines of Argentina chair Alberto Arizu sums up further: partly European, partly Latin and historic.

The grape. Malbec. So true. But MWs wanted more than monovarietal wine. We investigated what makes the soul of Argentina, rode the Malbec wave as this grape occupies all regions, climates and sites. Go beyond that as the huge vine evacuation project of the 80s re-aligned the industry towards premiumisation. This dry and thirsty country drinks the 70 percent that it makes. Greater export options were proposed to the MW party.

This variety performs well in all arenas; tastes good, fills the mouth on the plain, streams across the tongue when made by the old ways. Or it tackles the mouth with tannin linearity and acidic coil at elevations beyond 1500 metres. Yes, that high, and higher, and the wines are not herbal.

Is there life after Malbec? MWs were seeking it. The ancient pergola-grown Criolla introduced by the Jesuits was an enlightening light red, and of national significance. Too little is left. Bonarda grows well, makes fine wine. Locals have underestimated their local hybrid white-Torrontes, when grown and made well it gives heavenly aromatic, light crispy-fresh whites.

Mendoza remains the vineyard engine room. And the Los Compuertas region looks a star; ample old vines, sympathetic vinification in old or large oak, or in eggs, or in low tech natural states which teases out local rustic aromas and vine age concentrates. And Malbec keeps its deep colours all round in all the regions inspected. Nearby Uco Valley is supporting new Sauvignon, Chardonnay, Viognier, Riesling and Pinot Noir reflections. These have linearity and ultra-level acidities in the world style.

To the north high elevations in Calchaqui are pushing the ripeness boundaries with ease; to the south in Patagonia, lower elevations and cooler maritime conditions are the cradle of modest, restrained, acid-fresh Sauvignons, Pinots and Rieslings.

A vote of thanks to Wines of Argentina: MWs were hospitality soaked, comfy in long travel, surprised and enlightened in the environment.

Peter Scudamore-Smith MW
The MW trip to Peru and Bolivia in the last week of March was by far the most adventurous MW trip ever, and a once in a lifetime opportunity. A select group of 11 MWs flew in to Lima, went to the birthplace of viticulture in South America in the Ica Valley and visited the oldest winery in South America (from the 16th century). It was also a culinary feast and included lunch at El Mercado in Lima.

From Peru the adventure continued. In Samaipata we combined cool climate viticulture with an excursion to the rainforest and coffee plantation on the same morning, and in Los Cintis we walked through some of the most authentic vineyards in the world (with vines growing in trees, very old ones, from 100 to over 200 years old). We also enjoyed a pisco tasting with all award winning piscos of Peru and a comprehensive singani tasting!

We travelled anywhere from sea level up to 4,500 meters altitude as the climax of the trip was a ceremony at Alto Plano in La Paz with a unique view of the city.

The trip was not for the faint-hearted. We had four flights in the week, two of which international, with a relatively relentless schedule. Peru and Bolivia are the ‘Davids versus the Goliaths’ of the wine world and – even as Masters of Wine – few of us have ever been in a position to taste their wines. This trip changed that for the brave squad who participated. And rather than limiting ourselves to just the wines of Peru and Bolivia, they were put into a South American and global context, to make the tastings even more exciting.

Cees van Casteren MW

Twelve Masters of Wine embarked on a trip to Israel, put together by Eran Pick MW and the Israel Export Institute. Israel is an intriguing country with wine history dating back at least 5,200 years, but where seeds of modern wine production were planted in the late 19th century by the French Baron Edmond de Rothschild. Today, 5,500 hectares are cultivated and wine is produced by some 250 wineries.

We took a look at the high altitude area of Judean Hills as well as the country’s highest lying vineyards on Golan Heights close to the Syrian border, where vines may be cultivated at altitudes up to 1,200 meters above sea level. We also explored Galilee in the North close to the Lebanese border.

In Israel, the biggest viticultural concern is leaf-roll virus and other vine viruses, which are hard to combat due to scarcity of virus-free planting material, only available post 2009. We visited the country’s only licensed vine nursery run by Golan Heights Winery. The second key issue is protection of the grapes from the sun, which may involve decisions on vineyard aspect, trellising and foliage management as well as netting the fruit zone of the vines. Practically all vineyards must be irrigated due to low rainfall.

The most widely planted varieties include Cabernet Sauvignon, Carignan, Merlot, Syrah, Petit Verdot, Argaman, Colombard and Chardonnay. Overall, Mediterranean varieties are on the rise but there is also increasing interest in indigenous grapes such as Argaman, Baladi Asmar, Marawi and Jandali.

We learned about particularities of kosher wine production and market, and widened our understanding of the situation and issues on this political hot spot area. We tremendously enjoyed this in many ways eye-opening trip with its delicious Israeli cuisine, heartfelt hospitality and perfect organisation.

Essi Avellan MW
INTRODUCTIONS TO THE MW STUDY PROGRAMME

Every year around the world, the IMW holds introductory courses and hour-long information sessions to raise awareness of the MW study programme and to provide information to prospective students.

INTRODUCTION COURSES

A two-day induction to the MW study programme, with MW-led tastings and theory sessions. In 2017–2018 around 30% of those joining the study programme had previously attended an introductory course.

ITALY WITH ISTITUTO GRANDI MARCHI

2–4 MARCH 2018

Umani Ronchi, Osimo (Ancona)
Led by Jane Hunt MW and Mai Tjemsland MW

NORTH AMERICA WITH CONSTELLATION BRANDS

18–19 April 2018

Wine & Culinary Centre, New York
Led by Nova Cadamatre MW, Peter Marks MW and Mary Gorman McAdams MW

UNITED KINGDOM

19–20 MAY 2018

Institute of Masters of Wine, London
Led by Richard Hemming MW and Caro Maurer MW

INFORMATION SESSIONS

These are an overview of the study programme and an opportunity to ask any questions directly to MWs and the IMW’s education team. They have been held across the globe in Guangzhou City, TEXSOM – Texas, Auckland, Prowein – Shanghai, Wellington, Adelaide, Wine Professional – Amsterdam, San Francisco, Vancouver, Buenos Aires, Mendoza, Paris, Prowein – Germany, Montreal, Toronto, Hong Kong, New York, Shanghai, Tokyo, Washington DC, PROWINE Asia – Singapore, Seattle, London Wine Fair and at the IMW Symposium in Logroño, Spain.

SPAIN WITH LA FUNDACIÓN PARA LA CULTURA DEL VINO

26–27 May 2018

Bodegas Muga, Haro, La Rioja
Led by Pedro Ballesteros Torres MW, Barbara Boyle MW, Jane Hunt MW and Andreas Kubach MW

AUSTRIA WITH AUSTRIAN WINE ACADEMY

6–8 June 2018

Weinakademie Österreich, Rust
Led by Caro Maurer MW, Eugene Mlynczyk MW and Dr Josef Schuller MW
As is our remit, the Education and Examination Board (EEB) continued to focus its activities on oversight and strategy while delegating operating responsibilities to its committees.

Following up on last year’s working group recommendations and Council’s approval, this group now includes a newly formed Admissions Committee (AdCom), chaired by Caro Maurer MW and including Lynne Coyle MW, Mary Gorman-McAdams MW, Debra Meiburg MW and Ying Tan MW. Reports from each of the AdCom, Education Committee (EdCom), and Examination Committee (ExamCom) follow.

With the research paper (RP) completing its fifth year as the third part of our examination, we focused this year’s deep-dive strategic review on it with four key questions: 1. Is the RP achieving its stated aims? 2. Is the support structure for candidates and advisors adequate, consistent and of highest quality? 3. Is the assessment process fair, consistent and properly understood by candidates and advisor/examiners? 4. Are there opportunities for meaningful process improvements that would better further RP aims, support and assessment?

The full report is available for review online, please take a look. Among key observations, we noted that the RP has generated high levels of candidate and advisor satisfaction, has essentially eliminated the previous backlog of dissertation candidates, and has resulted in a broader range of topics, which are being read by many. In short, the RP has achieved its key aims. For that, we owe special gratitude to those many dedicated MWs and members of the Executive Team who have put so much work into making it a success. Of course, there are still many opportunities for improvement – as in everything we do. We believe the team is up to that task.

In our oversight role, we note a number of areas for continuous improvement and risk mitigation around areas such as: consistency and quality of admissions, education and exam delivery, processes for academic discipline, candidate well-being and use of technology. In this role, we are always open to hearing of any of your concerns.
98% of Stage 1 students would recommend the MW Study Programme to an eligible friend or colleague.

95% of Stage 2 students would recommend the MW Study Programme to an eligible friend or colleague.

98% of Stage 1 students strongly agreed or agreed that ‘the seminar helped me better prepare for the practical component of the Stage 1 assessment/MW exam’.

92% of Stage 1 students strongly agreed or agreed that ‘overall, I was satisfied with my experience on the study programme this year’.

90% of Stage 2 students strongly agreed or agreed that ‘the seminar helped me better prepare for the practical component of the Stage 1 assessment/MW exam’.

87% of Stage 2 students strongly agreed or agreed that ‘overall, I was satisfied with my experience on the study programme this year’.

Last and certainly not least, I’d like to thank this year’s three co-opted members – Beverley Blanning MW, Alison Eisermann MW and Cees van Casteren MW – for their dedication and most valuable insights this year.

Jean-Michel Valette MW
Chair, EEB
EdCom’s primary purpose is to ensure aspiring Masters of Wine receive the tools, support and feedback to best position them for exam success. These pillars are achieved through effective delivery of course days, residential seminars, assignment marking schemes, assessments and distance learning. The tools available to students have never been more robust. In conjunction with the IMW’s Educational Officers, led by Olivier Chapman, a team of over 100 Masters of Wine delivered:

- 68 course days in five countries
- 6 residential seminars in six countries
- 706 theory assignments marked (TAMS)
- 623 practical assignments marked (PAMS)
- 85 research paper assignments marked (RAMS)
- 105 stage 1 assessments
- 6 feedback webinars
- And poured 3888 bottles of wine

One of EdCom’s key objectives has been to ensure a level playing field through consistency of experience. To that end, the annual calendar has been realigned so that all students have the benefit of course day tutorials, both prior and then subsequent to the residential seminars. The committee is particularly focusing on consistency of the global stage 1 experience, which was partially the impetus to bifurcate the stage 1 and stage 2 programmes in North America. This year we will launch the first stage 1 residential seminar at Chateau St. Michelle in Washington State.

EdCom recognises that debriefings, feedback surveys and reviews of our core offerings are the path to excellence. In 2017–2018 we resolved to scrutinise the mentorship programme via a global mentorship working group, under the leadership of Ying Tan Hsien MW. The working group prepared a number of recommendations after reviewing mentorship support, preparedness, motivation, training, relevance, student expectations and even the use of the term ‘mentor’.
A key educational advancement has been the leadership roles assumed by Peter Marks MW and Phil Reedman MW in reviewing and improving our practical and theory educational programmes respectively. Their contributions have comprehensively run the gamut of direct assessment reviews, feedback webinars, revised course materials and seminar presentations, as well as advisory views on all educational content.

The assignment marking scheme [PAMS and TAMS], under the deft direction of Michelle Cherutti-Kowal MW, has tightened its reporting framework considerably. The continued development and support of our markers is of key importance to the committee. The practical trainings, exams and assessments could not have taken place without the enormous effort of Natasha Hughes MW, who drafted hundreds of thoughtful and challenging exam questions, as well as sourced the relevant wines.

The stage 1 assessments involved a multitude of parties, but, in particular, thanks must be expressed to Caro Maurer MW for her detailed appraisal of the results. From a pool of 105 students, this year 54 percent have graduated to stage 2. Another 29 percent retain their positions in stage 1. Caro will now assume full leadership of the newly independent Admissions Committee. Emma Jenkins MW and the team managing stage 3 (research paper) will now also assume independent committee status, allowing for sharpened support and agency of this final examination.

Transparency, consistency and efficiency make for a stronger educational experience, and we hope you have noted the many pocket-sized tweaks that have been instituted this past year. More notable, however, was the extraordinary spirit endowed by over 100 Masters of Wine – not the least, the examiners – who shared their time, energy and talent to support the hundreds of students embracing our Institute. My heartfelt gratitude to each one of you.

Debra Meiburg MW
Chair, EdCom
As usual I am writing this report in June – just after the exam has taken place. This year 160 candidates sat the theory and practical papers – and of those around 60 were taking just the practical, having passed the theory in previous years.

Last year’s AGM debated the apparently increasingly low pass rate in practical, with some asking if the tasting exam is simply too hard. An exponential increase in a ‘global’ understanding of technical aspects of viticulture and vinification amongst winemakers has surely made wine styles harder to distinguish. Should we not make allowances for this?

That point about wine styles is not in question. At the lower end, the result is more even quality and a certain homogeneity. At the top end, the ‘classic’ regions have competitors that can often match them for elegance and quality.

However the exam has, in my view, not got tougher. The first reason for the increase in practical only candidates is the success of candidates taking the theory exam. This is where the internet has really made a difference, not only providing much of the required information to all, without leaving their desk, but also enabling much faster and easier communication within student groups and between students and those who can provide critical feedback. Via the web, students can, given reasonable talent and huge application, plot a clear path to success in the theory exam.

The work required for the tasting element of the exam has not, however, changed. The internet is, if anything, a distraction. It can provide all the ‘theory’ knowledge required which one needs (the building blocks of styles, regions, varieties, winemaking, quality levels). However, the tasting ‘opinions’ that are spouted on the web are rarely helpful for MW students. To pass the MW tasting exam one has to follow a well-travelled route of blind tasting ‘live’ and learning from the outcomes of each experience along the way. An excellent group of tasters around you is a huge help. However, the key is one’s own ability to analyse and learn from one’s successes, one’s mistakes, and the words of others in the room at the time – whether those words are feedback from MWs or the notes and comments of fellow students.

A small diversion here on feedback. I used to worry about the inconsistency of the message provided by MWs when giving tastings. We are now addressing this with the education team. However my only real concern is when an MW overstates their
belief in their own opinion. No MW should speak on behalf of the examiners. No individual MW can know exactly how a specific wine will be examined (the parameters always shift with every wine) and of course no-one knows which specific wines we are about to put in the next exam.

So I am simply saying that if MW advice / feedback to students can be given with a certain humility, then it will almost always be useful. The key message we have to give students is that they need to form their own opinions. When they visit winemaker A they will hear how method X is the key to quality in their region. Going next door to winemaker B they will often hear of the opposite approach. It is possible that both will make good wines. The same with MW tasting advice – you (MWs) are offering your advice, students must take it or leave it as they think fit. You can almost certainly provide helpful guidance. But if you pronounce your message as if it represented the ‘rules’ (“you should never write this”) then you are on dangerous ground.

Returning to the issue of the difficulty of passing the tasting exam, I can safely say that the examiners are more tolerant of mis-identification than they have ever been. We are aware how difficult it is. What we want to read is an intelligent and well-argued response to the wine in question. Inevitably, the final conclusions are often incorrect. The question is whether the answer shows good tasting ability and a reasoned, justifiable response. That is really all that matters. Candidates are failing either because their tasting is inaccurate or because their words reveal a lack of knowledge or understanding of the possible options.

The tasting paper will always be the hardest part of the exam. You have to have the relevant (extensive) experience, to be in good physical condition, to control your nerves and to cope with the pressure of three long days. This has always been the case.

As I said last year, the examiners’ official role is to set and mark the exam. However in the last eight years the exam chairs have been increasingly involved, with the educators, to communicate directly and indirectly to the student body. I would like to pay particular tribute to Phil Tuck MW, the Practical Chair, whose reputation as the man who holds the keys to the toughest gateway belies the fact that he has given unprecedented time to helping the education process. Neil Tully MW, who has the enormous role of Theory Chair (managing a team of around 30 MW examiners), has also been to several seminars. Stephen Skelton MW has been a driving force in the changes to the RP journey, not only through his enlightened approach to moderation but in his extensive communication with educators, particularly with the Advisor Coordinators, led so well by Emma Jenkins MW.

To all the examiners, thank you for all the work you put in – I think it’s rare for anyone else to offer you any gratitude so please ensure you pat yourselves on the back for your contribution to the IMW.

John Hoskins MW
Chair, ExamCom and Chief Examiner
AdCom is a newly established EEB sub-committee. The Committee’s tasks are to coordinate and oversee the IMW’s global admissions processes which have been separated from the education process. Its objective is to provide the study programme with highly qualified and informed students who have a high likelihood of success in the study programme and the exam, as well as meet the IMW’s non-exam criteria for membership.

One of the achievements this year was the fine tuning of the admissions process. Five introductory courses were offered worldwide to those interested and fulfilling the requirements to join the programme. These are two day-long events where Masters of Wine give introductions to the MW approach to tasting and the theory syllabus. The courses work not only as revelations to many about the IMW’s expectations but also highlight attendees’ personal possibilities and limitations. Attendees responded very favourably to these sessions – we are looking to offer courses in more countries and therefore to more potential MW students in 2019. For applicants not able to attend one of the courses, AdCom has produced videos on the IMW website about how to write essays and tasting notes in the MW style.

Further short-term improvements were to bring more clarity into the guidelines for the application process regarding the professional requirements of candidates, their wine credentials and the references of a MW or senior trade member. As the references are an important part of the application, referees have been asked to submit them directly to the IMW and be as straight and honest as possible about the candidate’s motivations, commitment and state of preparation.

It is not possible to forecast how many will be accepted to the programme. But the most important figures can be only shown in a couple of years from now: how many of those will finally pass. With its commitment, AdCom will give its best to contribute to rising success.

Caro Maurer MW
Chair, AdCom
STUDY PROGRAMME SEMINARS

The residential seminar is the core-building element of the study programme and attendance is a pre-requisite for any student wishing to sit the stage 1 assessment or the MW exam in a given year.

The seminars include a variety of classes covering both theory and practical sessions. A Master of Wine coordinates each seminar. Together with EdCom, the MW coordinators put together the programme, ensuring consistency across all seminars. They also add some local flavour to the content, depending on the location of the seminar, inviting experts to share their knowledge and experience. Each seminar typically includes a variety of tasting sessions, with the aim of introducing new students to the MW style of tasting. Other tasting sessions may focus on a variety, region, production method or style. The seminars include at least one mock examination, so students can get first-hand experience of mastering a 12-wine blind tasting paper.

**ADELAIDE, AUSTRALIA**
19–25 November 2017
Stage 1 and 2 students
60 students from 15 countries; 17 MWs
Coordinated by Andrea Pritzker MW
and Stephen Wong MW

**RUST, AUSTRIA**
14–21 January 2018
Hosted by Austrian Wine Marketing Board, IMW Principal Supporter at the Austrian Wine Academy
Stage 1 students
50 students from 21 countries; 17 MWs
Coordinated by Caro Maurer MW

**NEUSTADT, GERMANY**
22–27 January 2018
Hosted by the German Wine Institute and the VdP
Stage 2, theory only
9 students from 7 countries; 6 MWs
Coordinated by Phil Reedman MW

**SAN FRANCISCO, USA**
26–31 January 2018
Stage 1 and 2 students
97 students from 18 different countries; 32 MWs
Coordinated by Amy Christine MW

**BORDEAUX, FRANCE**
4–10 February 2018
Hosted by Dourthe, IMW Major Supporter
Stage 2 students
37 students from 16 countries; 13 MWs
Coordinated by Sheri Morano MW

**ODNEY, UK**
9–14 February 2018
Hosted by Waitrose, IMW Principal Supporter
Stage 2 students
68 students from 17 countries; 19 MWs
Coordinated by Annette Scarfe MW
Practical only coordinated by Matthew Hemming MW
ADELAIDE, AUSTRALIA

The academic year began with the first educational seminar held at the National Wine Centre in Adelaide. Sixty students attended – a big increase in numbers – and it was especially pleasing to see so many students from across Europe, Asia and the USA joining the cohort from Australia and New Zealand. The truly international nature of the seminar brought an extra dimension of richness to the experience for students and MWs alike.

For Stephen Wong MW and myself, this year marked our first time coordinating the seminar on our own, taking over the reins from David Le Mire MW and Jane Skilton MW. These were big shoes to fill and needless to say at the start of the week we were both filled with nervous trepidation. Despite months of planning, it was only when Stephen and I were both on the ground in Adelaide that we both sensed the full magnitude of the task at hand.

We needn’t have worried. Assembled in Adelaide was an absolutely stellar team of MWs from Australia, NZ and the globe. United by the same motivation, to help every student maximise their potential to pass the exams, the team swung into action, working together like a well-oiled machine to ensure wines were opened and prepared for the various mock exams and tastings and working tirelessly to ensure marking and feedback were completed on time.

The MWs involved also contributed their time and expertise to run various theory sessions that spanned the syllabus on everything from the wine market in China, and the nitty gritty of pH in winemaking, to viticultural challenges in British Columbia.

The seminar week culminated in a field trip to Petaluma in the Adelaide Hills, where the students could see a bottling line in action and enjoyed an excellent series of talks on viticulture, winemaking, technical production considerations and marketing from the senior team at Accolade wines. For students and MWs, it was a wonderful chance to get out into wine country and gain an overview of the theory syllabus through the lens of a single wine business.

On behalf of Stephen and myself, I would like to thank our Australasian Administrator Emily Robinson, Head of Study and Development Olly Chapman and the entire team of MWs who attended from near and far. The amazing teamwork and warm collegiate atmosphere was at the heart of the success of this year’s seminar and we couldn’t have done it without you.

The dedication and enthusiasm of the students was palpable and they all left the week feeling highly motivated to kick-start their studies for the year. After such a wonderful debut coordinating the seminar, Stephen and I look forward to doing it all again next year.

Andrea Pritzker MW

RUST, AUSTRIA

Fifty students and 17 MWs from all over the world, three high calibre guest speakers, myriads of wines to taste during and after the daily lectures – just some figures to give a first numeric impression of the stage 1 study programme seminar in Rust.

The Weinakademie Österreich (Wine Academy of Austria) offers the perfect premises for the seminar. As it has extended its tasting rooms recently, it was possible to divide the students into four groups of 12 to give them more detailed and more personal feedback during tastings and theory exercises. For the additional sessions in the afternoon the main room provided a perfect setting for the speakers such as Professor Manfred Grossmann from Geisenheim (topics: yeasts and SO2) and Con Simos from AWRI (Australian Wine Research Institute) who presented a sensational tasting of 20 wine faults. A true celebrity speaker was Jancis Robinson MW who discussed very personally and openly her role as a wine critic – it is always delightful and impressive to listen to her and the students have been deeply touched by her generosity to share such an inside look into her life and career.

Thanks to the organisation of Pepi Schuller MW, director of Weinakademie, the evenings were filled with winery visits, table tastings, traditional dinners at Heurigen (local wine bars) and a
more formal occasion at Schloss Esterhazy. Over the last few years, one night off has become a tradition – for both students and the MWs attending. While the students are partying in the hotel, Pepi invited the MWs to an excellent regional Croatian restaurant. Austrian wineries sent magnums for us to drink, rather than taste – a wonderful possibility to have a short break from the duties and share some moments together.

One more highlight of the Rust seminar is always the pruning day when the members of the Pannobile wineries in Burgenland are so brave to hand their pruning scissors to students after an introduction into gentle pruning, and let them make some practical experience in the vineyards. So far no serious damage of vines has been reported! Afterwards the whole group was invited to Palais Coburg, in Vienna. Four wineries (Wieninger, Lackner-Tinnacher, Gobelsburg and Emmerich Knoll) shared the “Best Austrian Whites” with us, followed by more wines at a table tasting and visits to the legendary wine cellar of Palais Coburg.

What makes the special charm of the Rust seminar is to follow the emergence of a joyful community between students and MWs. Staying in the same comfortable hotel at the lake side, sharing meals together and having a glass of wine at the bar gives students the chance to ask questions and get personal advice which might not be discussed in the classes. More than one of them said goodbye, at the same time expressing the wish to return to Rust in the future – as an MW to share their own experience with the next generation.

Caro Maurer MW

Konstantin Baum MW, Steve Charters MW, Alison Flemming MW, Caro Maurer MW and Neil Tully MW all gave presentations to the students. Invited speakers from Germany gave insights into the history of German wine, the impacts of climate change and the state of the German wine industry. Con Simos from the AWRI ran a winemaker Q&A session. Field trips to Weingut Dr Wehrheim and Reh Kendermann impressed upon students the diversity of scale of the industry. Students sat two mock exams... a surprisingly well received item in the schedule.

Each evening we were hosted at events arranged by the host organisations. Likely the students were better informed than me about the quality and styles of Pfalz wines but these evening tastings transformed my opinions about the region’s wines. This is the first time the ‘theory only’ has been held in Neustadt, and is best summed up by an email received from one of the students, ‘Thank you for running the course this week. It was the best MW seminar I have attended, and I have attended a lot of them so that should mean something’.

Phil Reedman MW

NEUSTADT, GERMANY

This year’s theory only course was held in Neustadt an der Weinstrasse and was hosted by the VDP, The German Wine Institute and the City of Neustadt. The course was attended by nine students from Australia, France, USA, UK, Sweden, Finland and Hong Kong.
SAN FRANCISCO, USA

The 2018 North America seminar had capacious attendance with 32 MWs and 97 students participating. Forty-seven were stage 1; 31 were stage 2, and 19 were practical only students.

Students participated in mock practical exams in the mornings, with theory sessions and plenary tastings in the afternoons. This year students were provided with real-time focused paper 1 feedback on a wine of their choice and full individual feedback of the mock exam. Stellar plenary tasting sessions kicked off with ‘Strategy for accurate identifications’ with Doug Frost MW and Mary Margaret-McCamic MW and included a Bordeaux vertical tasting sponsored by the Bordeaux Wine Council and led by Mary Gorman-McAdams MW with Eric Hemer MW and Tim Marson MW.

‘Continuity and (r)evolution in Italy’s Wines’ sponsored by the Istituto Grandi Marchi (IGM) continued the plenary tastings with Bob Betz MW, Joel Butler MW and Mary Ewing-Mulligan MW and the sessions concluded with a bountiful Riesling tasting sponsored by Grosset, Hugel & Fils and Verband Deutscher Prädikats (VDP) and moderated by Doug Frost MW.

Well received plenary theory sessions included “Exploring opposing aspects of viticulture and winemaking” with new Members Nova Cadamatre MW, Nigel Sneyd MW and Morgan Twain-Peterson MW; “Managing stress, finding balance, and guiding your inner voice” with Jennifer Years from Zen Jen’s Mojo Dojo and Nova Cadamatre MW; and “Structuring business of wine essays” led by Geoff Labitzke MW, with DC Flynt MW, Debra Meiburg MW and Nicholas Paris MW.

Evenings were also packed with tasting opportunities including the annual Robert Mondavi Winery welcome dinner, the Napa Valley Vintners (NVV) interactive tasting and reception and the Jackson Family Wines walk-around tasting. The seminar concluded Tuesday evening and the annual IMWNA Bordeaux tasting, allowing many students to attend and taste alongside with MWs the 56 wines from the 2013 Bordeaux vintage. There were pre and post seminar education opportunities as well for students.

Before the seminar, 20 students were accompanied by Nicholas Paris MW and Nigel Sneyd MW on a day and a half programme to E & J Gallo Winery in Modesto where they toured vineyards and winemaking facilities and met with senior Gallo personnel in the areas of viticulture, winemaking and QC. After the seminar, 39 students spent two days with Bob Betz MW and DC Flynt MW in a joint IMW/NVV Napa Valley Immersion Program with a number of impactful seminars, tastings and hands-on experiences. Another comprehensive, educative and enjoyable week for both students and MWs!

Nancy Johnson
IMW North America Administrator
Thirty-seven students and a team of 13 Masters of Wine gathered in Bordeaux at Château Pey la Tour in Salleboeuf for the stage 2 European study programme seminar. It was an intense week of tastings and theory sessions designed to challenge and inspire the students.

We kicked off the week with a calibration exercise led by Mark Pygott MW with Matt Deller MW and Richard Kershaw MW. The day also included an illuminating session with Phil Tuck MW and an ‘Essay 201’ session delivered by Barbara Boyle MW.

Tuesday brought not only the mock exam, but a brief snow shower, which added greatly to the beauty of Chateau Pey la Tour’s vineyards! There was no rest for the weary after the mock, but rather students jumped right into a session on how to taste for quality with Matt Deller MW and Richard Kershaw MW. Then followed a tasting that took us to new frontiers of terroir with Sarah Abbott MW and Andreas Kubach MW, including grapes such as Koshu from Japan and Obeidi from Lebanon. We were also fortunate to spend our evening in a lively discussion with representatives from Crédit Agricole Aquitaine about the financial aspects of vineyards.

After a morning presentation on the research paper (RP) featuring Barbara Boyle MW, Jeremy Cukierman MW and Andreas Kubach MW, the group set off to explore Bordeaux. First to Chateau Smith Haut Lafitte, the highlight of which was commentary (on the wines and their experiences) by owners Daniel and Florence Cathiard; and then Chateau Pontet Canet, where we toured the winery with Jean-Michel Comme.

Thursday was back to the classroom for practical and theory work and detailed individual feedback sessions for students on their performance on the mock exam. The day also included a fantastic tasting focused on Bordeaux vintages led by Jeremy Cukierman MW and Mary Gorman-McAdams MW. The day concluded with an informative session on the buying and selling of wine from Emma Dawson MW and Matt Deller MW. After a busy day, we relaxed at the Gala Dinner, hosted by Dourthe.

Friday still found us with a full and demanding schedule, the highlight of which was a lengthy session with Professor Kees Van Leeuwen and Alexander Hall (and guided by Andreas Kubach MW) on viticulture. Topics included research on terroir, soil quality and nutrient management as well as the costs of land and trends around the world. We then ended the day with a valuable session delivered by Natasha Hughes MW focussing on passing the theory exam.

We would like to say a sincere thank you to Dourthe for their support and generosity, especially to Mathieu Chadronnier, Patrick Jestin and Marie-Hélène Inquimbert. Judging by our record for the lowest beer consumption at Pey La Tour for a residential seminar ever, I would say that the commitment of the students in particular is at an all-time high and I expect to see much success this June. Especially if they don’t spit the Sherry.

Sheri Morano MW
ODNEY, UK

Sixty-eight students from 17 countries attended the last of the stage 2 European seminars. The seminar commenced with Theory Chair Neil Tully MW giving tips on how to pass the theory exam. The rest of the afternoon revolved around the ‘back in the saddle’ tasting of six wines.

Morning sessions for the next four days were 12 wine tastings led by MWs. On Saturday afternoon, Matthew Stubbs MW joined us and led a session on how to pass the practical. This was followed by an enthusiastic and lively presentation from Tim Jackson MW (who passed in 2017) on how he approached the RP. After a short break all students joined together for a fascinating and detailed Sparkling tasting by Ying Hsien Tan MW demonstrating how different house styles are achieved and the impact of different disgorgement dates.

The day ended with three consecutive activities, a blind tasting, feedback on two wines from the morning and a fascinating discussion led by Sarah Knowles MW on ‘current and future trends’ with analysis and data from the Wine Society.

The mock exam took place on Sunday morning. The afternoon started with Elizabeth Gabay MW holding a focused tasting on Rosé. Later Tim Jackson MW led a paper 4 lecture and Yiannis Karakasis MW brought to life the ‘dry’ topic of soil with a tasting of Greek wines from different soil types.

Monday afternoon had several simultaneous activities: the full programme students attended a theory paper 2 session run by Richard Hemming MW, a walk-around tasting of VDP Riesling and a mock feedback session. The practical only group was treated to a vertical tasting of Angelus led by Matthew Hemming MW. For the final session of the day we were joined by Caroline Gilby MW and Simon Thorpe MW for a feedback session led by Michelle Cherutti-Kowal MW on papers 3 and 4.

On Tuesday afternoon, Anne Krebiehl MW led an informative tasting on VDP Riesling whilst Richard Hemming MW, Ying Hsien Tan MW and Cathy Van Zyl MW ran a paper 5 session. Tuesday evening was the gala dinner where a fun, relaxing evening was had by all.

On Wednesday morning, we went to Bothy Vineyard in Oxfordshire for our – bitterly cold – pruning session. Thanks go to Sian Liwicki for making this possible and to Ed Mitcham for pruning guidance and interesting facts for theory-thirsty candidates.

In total 19 MWs participated: thanks also go to Sam Caporn MW, Philip Harden MW and Demetri Walters MW. The Odney seminar would not have been possible without the help of Matthew Hemming MW (PO coordinator) and of course the IMW Executive Team.

I walked out of the gates at Odney with some sadness: this was my last year running the seminar, but I will certainly still be involved with student education.

Annette Scarfe MW
STUDENT TRIPS

The IMW’s Supporters and the global wine community have generously hosted MW students over the past 12 months.

The first official student trip to Lebanon took place in October 2017, the Bordeaux student trip is in its 21st year and the annual trip to Porto continues to be a celebrated experience for students on the study programme. Reports on these trips follow from Caro Maurer MW, Mary Margaret McCamic MW and Colin Gent MW.

LEBANON
25–29 October 2017
Hosted by Union Vinicole du Liban

CLARE VALLEY, AUSTRALIA
25 November 2017
Coordinated by Wine Australia

BAROSSA VALLEY, AUSTRALIA
26 November 2017
Coordinated by Wine Australia

MODESTO, USA
24–25 January 2018
Hosted by E&J Gallo Winery

NAPA, USA
31 January 2018–2 February 2018
Hosted by Napa Valley Vintners

BORDEAUX, FRANCE
12–14 March 2018
Hosted by IMW Supporter Conseil des Grands Crus Classés en 1855 (IMW Supporter)

BURGUNDY, FRANCE
21–23 March 2018 & 2–4 May 2018
Hosted by Albert Bichot

PORTO, PORTUGAL
11–14 April 2018
Hosted by IMW Supporter Symington Family Estates, the Fladgate Partnership and Quinta Do Noval (of AXA Millésimes, IMW Principal Supporter)
LEBANON

It started as a vague idea from Hady Kahale, a stage one MW student from Ixir winery, who proposed it to the Union Vinicole du Liban (UVL) and its managing director Mireille Hannaoui – and together they all made it happen.

A group of 10 MW students, from all stages and lucky me as the guiding MW, travelled to Lebanon to discover the tradition of 6000 years of winemaking in this beautiful country in the Near East.

To summarise our experience in some numbers: three days, visiting nine wineries, table tastings with wines of 11 more wineries, three fabulous masterclasses, cruising through the wine regions of Batroun, Bekaa Valley and Mount Lebanon – and myriads of regional dishes for lunches and dinners. This trip was just fabulous and unforgettable.

UVL chose a perfect mix of wineries for us to visit: from legends like Château Musar to boutique wineries such as Atibaia, newcomers such as Domaine de Baal and family companies such as Château St. Thomas, to the big shots like Château Kefraya and the old established houses of Château Ksara and Domaine de Tourelles.

Every day there was a masterclass. The first from Elie Maamari from Ksara and Diana Salamé from Atibaia who explained ‘the challenges of making wine in a hot weather’. The second from archaeologist Pierre Bou Aoun and Joe Touma from St. Thomas who presented an overview of ‘the History of Lebanese wines and ongoing studies on history and on indigenous Lebanese grapes’ – Joe and his sisters made us join the Obeidi (indigenous Lebanese grape) fan club later. And finally Jean Paul Khoury from Château Koury, assisted by Fabrice Guiberteau from Kefraya, gave us an introduction into ‘the diversity of the Lebanese terroirs’. To learn from such experienced and knowledgeable speakers was a privilege and luxury.

Next to the great wines it was the incredible food filling the tables at lunches and dinners at Ixir, Tourelles, on the terrace of Ksara and finally in the refectory of the Mar Moussa Convent with the wines from Adyar. All of which will long stay on our minds, as will the generous and big-hearted receptions of all our hosts, letting us share their lives, homes, wines and insights.

A trip filled with so many highlights, special memories and fun spontaneous moments (when
we entered a Lebanese Karaoke bar late on the second night and gave our best to join in the singing, but triumphed more with belly dancing on the dance floor.

Special thanks go to Hady Kahale and Mireille Hannaoui and the UVL. Yes, you succeeded: you made us all ambassadors for Lebanese wines.

Caro Maurer MW

BORDEAUX

It was an absolute privilege to lead the stage 1 student Bordeaux trip. Student enthusiasm was contagious, and all the hosts exhibited a generous, welcoming spirit.

The trip began on a high note at Château la Tour Carnet as students were given a detailed look into modern vineyard practices and vintage considerations. They were able to gain a further understanding of topics in viticulture at Château Brenaire-Ducru and Château Brane-Cantenac the next day and had comprehensive tastings at each.

While every visit proved insightful, the information garnered about Sauternes at both Château Guiraud and Château Rayne-Vigneau was absolutely invaluable. Both provided in-depth details into production methods for Sauternes as well as marketing challenges and opportunities for both sweet and dry styles of wine. This all-important concept – sales and marketing – continued at Château Marquis d’Alesme Becker, and included a riveting conversation addressing Bordeaux en primeur.

We were also treated to several decadent dining experiences, during which special bottlings reminded us all of wine’s most enjoyable and important purpose – to be enjoyed in good company and with good food. Château Rayne-Vigneau valiantly partnered an entire meal with sweet styles, both Château Saint-Pierre and Château Dauzac generously opened library vintages, and Château Grand-Puy-Lacoste completed the trip with an exceptional meal paired with Pauillac vintages 2003, 2005, 2006 and 2009.

As an MW, I found the experience rewarding and insightful, and was grateful as ever for the opportunity to continue to shape my own perspective on the past, present, and future of such an important and beloved wine region.

Mary Margaret McCamic MW
PORTO, PORTUGAL

Each year, three major Port houses – the Fladgate Partnership, Symington Family Estates and Quinta do Noval – host a very lucky group of MW students for three memorable days of vineyard visits, winery and lodge tours, tutored tastings, delicious meals, great wines and atmospheric overnight stays in one of the most beautiful wine regions in the world.

I was delighted to accompany the group as ‘responsible adult’ as someone may have put it, but it was immediately clear that this group was in no way irresponsible. On the contrary, the level of commitment, professionalism, and enthusiasm of all 16 students was a credit to the MW study programme, as was the global reach, with participants from Edmonton to Beirut. The future of the Institute is certainly in good hands!

The weather was wet and unseasonably cold, but the outstanding warmth of the welcome wherever we went more than made up for this. The first evening was spent at the excellent Vinum Restaurant, where Paul Symington welcomed us with white port and tonic, a refreshing aperitif which became an ongoing and much-liked feature of the trip.

The next day we discovered the timeless Factory House, last outpost of the British mercantile empire in Portugal, and compared the house styles of Taylor’s, Graham’s and Quinta do Noval through an extensive tasting ranging from ruby to aged tawnys to classic 2007 and 2011 Vintages. The secrets of ageing were revealed at both the Taylor’s and Graham’s lodges, before another in-depth tutored tasting led by Dominic Symington. A longer bus ride took us into the wilds of the Douro – which never looked wilder than in this weather – before a relaxing evening at Quinta dos Malvedos in the charming company of winemaker Henry Shotton.

Friday was a monster day, with in-depth winemaking discussions first at Malvedos and later at Fladgate’s new Quinta da Nogueira, viticulture in the vineyards of Quinta da Roeda, plus almost a full day at the magical Quinta do Noval, where we discovered not just their legendary Ports but also some potentially world-beating red Douro wines. In the evening the storm raged outside at Quinta de Vargellas, but inside the mood was festive as we listened in rapture as Adrian Bridge answered all questions with incisive analysis and expertise.
When we heard that our bus was stuck in the mud halfway up a steep off-road dirt track, many of us went to bed hoping we would never have to leave Vargellas. Fortunately a 6am rescue team somehow got our transportation moving, so we could complete the programme with another detailed viticulture session at Quinta do Bomfim, followed by a delightful weekend lunch party with Paul Symington and family.

This leisurely finale was typical of the generosity of everyone who took time out of their busy schedules to share their passion with us. CEOs, technical directors, vineyard managers and winemakers...to have such valuable face-to-face quality time with so many top people is a rare privilege, and it is difficult to find adequate words to thank them all.

Colin Gent MW
In August 2017, IMW Principal Supporter Constellation Brands introduced two annual study programme scholarships for students based in North America.

The first of the scholarships was awarded to Lauren McPhate, for achieving the highest overall score of a North American student in the stage 1 assessment. After several years working abroad in the wine trade, mainly in Asia, Lauren decided to return home to the US to pursue her goal of becoming a Master of Wine. A fine wine specialist based in New York, Lauren received a $1,000 scholarship award to help on her MW study journey. She was also invited to visit the Robert Mondavi Winery for a tour of the vineyards and winery, and to taste some special wines, welcomed by Masters of Wine and Constellation Brand employees, Mark de Vere MW and Peter Marks MW.

Robert Emery was awarded the Constellation Brands stage 2 scholarship in January 2018. All North America based stage 2 students in the study programme were given the opportunity to win the scholarship, by submitting an essay on the following question, set by Constellation Brands: Fifty years ago, Robert Mondavi had a vision that California wines would one day be considered amongst the great wines of the world. To what extent has his vision come true, and what further opportunities should California wine address? Robert received $2,000 to support his preparation for the MW examination in June plus a two day visit to Constellation Brands wineries, to interact with personnel from winery production, marketing and Constellation Brands MWs – Nova Cadamatre MW, Mark de Vere MW and Peter Marks MW. Robert has been working in wine for over twenty years and is now settled in Napa, California where he is the General Manager at Amici Cellars in Calistoga.

The Napa Valley Wine Academy awarded its second MW study programme scholarship to Michael Kush in December 2017.

Napa Valley Wine Academy dedicates itself to helping the wine and spirits community advance its level of knowledge and diversity. Through their non-profit education foundation, they offer scholarships and tuition assistance programmes that promote diversity in the wine industry. Michael, based in Chicago, is the winemaker and owner, along with his wife Jennifer Kingen Kush, of Chasing Harvest wines. He received financial help towards his study programme fees and travel costs as part of his prize. The scholarship was open to stage 2 candidates in North America who submitted an essay on: Napa Valley, what does the future hold? In the essay, students needed to address the implications of recent pricing increases, aging baby boomers cohort, and winery, vineyard, brand acquisitions by large players.

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Five international winners of the AXA Millésimes scholarship were announced in March 2018. The chosen scholars were Jacqueline Cole-Blisson (Canada), Daphne Feng (USA), Julian Kirk (UK), Regine Lee (UK) and Yoko Obara (Japan).

The scholarship, now in its tenth year, gave the winners a unique insight into the portfolio of AXA Millésimes properties in Bordeaux and the Douro. The scholarship was open to all stage 2 students in the study programme. Entrants were asked to write an essay on the following subject, set by AXA Millésimes, IMW Principal Supporter: Communication with consumers is
a key element in building a wine brand. Social media is rapidly transforming the way in which such communication can take place. Using existing examples of wineries successfully exploiting social media, and comparing with more traditional communications strategies, suggest ways in which wineries might work to build their brand using social media.

In Bordeaux, the scholars visited Château Pichon Baron, Château Pibran, Château Petit-Village and Château Suduiraut over a few days before travelling to the Douro, with a visit and stay at Quinta do Noval.

LALLEMAND BURSARY

Tufi Meyer was announced as the winner of the Lallemand bursary in April 2018. The bursary, established in 2010, was open to students all students in the study programme.

Entrants were asked to write a 1,000-word essay on the following topic set by Lallemand, a Supporter of the IMW: Discuss different strategies for producing wine with low or no SO2. Is there global demand from consumers for such wines? Due to the exceptional level of writing, Lallemand also awarded a second prize to Tao Platon, an MW student based in Spain. For the first prize Tufi, who is based in Brazil, received a ticket, flights and accommodation to attend the Living Wine Symposium and as runner up, Tao also received a ticket. Lallemand, an IMW Supporter, is a leading producer of wine yeast, bacteria and their nutrients, and a distributor of oenological enzymes. It is a privately owned Canadian corporation present in most wine producing countries. Its Oenology Division, based in Toulouse, France, has a major focus on research and development, both in-house and in collaboration with renowned research institutes.

SOMMFUNDATION, DAVID A. CARPENTER

MASTERS OF WINE SCHOLARSHIP

Jessica H. Green, a practical only student based in New York City, was awarded the first SommFoundation, David A. Carpenter Masters of Wine Scholarship in May 2018. Jessica received $5000 (USD) scholarship to help towards the costs of her studies.

The mission of the Guild of Sommeliers Education Foundation (“SommFoundation”) is to assist wine and spirits professionals to achieve the highest level of proficiency and accreditation in the food and beverage industry. SommFoundation provides enrichment opportunities and scholarships to sommeliers, restaurant professionals, wine journalists, and winemakers to further their knowledge about the world of wine and spirits and elevate the level of competency in the understanding of the beverage profession. This David A. Carpenter Masters of Wine Scholarship, sponsored by David and Diane Carpenter, was created to further the mission of SommFoundation.

Jessica is a wine educator and journalist based in New York. She teaches WSET classes at the International Wine Center, and her articles on wine are widely published. The scholarship was open to all practical only students in the US, and was awarded based on need and merit.
New Masters of Wine are formally welcomed to the IMW each year at the annual awards ceremony in London. Members fly in from across the world to welcome the new vintage, who are joined by family and friends to share in the celebrations. 18 new Masters of Wine
were inducted at the 2017 ceremony. The new Members are based in France, Hong Kong, Norway, Spain, the UK and USA.
The annual awards ceremony recognises individual excellence in all aspects of the Masters of Wine examination; the 2017 honours were as follows:

**TARANSAUD TONNELLERIE AWARD**
Nova Cadamatre MW
For her excellent knowledge in the production and handling of wine paper.
Presented by Henri de Pracomtal, Chairman & Chief Executive Officer of Chêne Et Cie, the parent company of Taransaud.

**THE NOVAL AWARD**
Fernando Mora MW
For the best research paper by a new MW.
Presented by Christian Seely, Managing Director of AXA Millésimes.

**THE BOLLINGER MEDAL**
Jeremy Cukierman MW
For his outstanding tasting ability.
Presented by Andrew Hawes, Managing Director, Mentzendorff & Co Ltd.
ROBERT MONDAVI WINERY AWARD
Sarah Heller MW
For her outstanding performance across all of the theory papers.
Presented by Mark de Vere MW of Constellation Brands (pictured).

THE VILLA MARIA AWARD
Sarah Heller MW
For her outstanding knowledge and understanding of viticulture in the MW examination.
Presented by Phil Tuck MW of Hatch Mansfield, representing Villa Maria.

THE ERRÁZURIZ AWARD
Sarah Heller MW
For her performance in the business of wine examination.
Presented by Phil Tuck MW of Hatch Mansfield, representing Errázuriz.

IMW OUTSTANDING ACHIEVEMENT AWARD
Sponsored by the Austrian Wine Marketing Board (AWMB)
Sarah Heller MW
For her outstanding performance in all areas of the examination.
Presented by Barbara Waxenegger of AWMB (pictured).
RECEPTION WINES

The new MWs who are winemakers generously donated a selection of their wines for everyone to enjoy after the ceremony, in addition to Bollinger, kindly provided by IMW Principal Supporter, the Madame Bollinger Foundation.

PROVIDED BY THE MADAME BOLLINGER FOUNDATION
Bollinger Special Cuvée NV

NOVA CADAMATRE MW
Trestle Thirty One & Canandaigua Winery
2015 Trestle Thirty One Riesling, Finger Lakes, New York, USA
2016 240 Days Dry Rose, Finger Lakes, New York, USA

FERNANDO MORA MW
Bodegas Frontonio
2015 Cuevas de Arom “OS CANTALS” Garnacha, DOP Campo de Borja, Spain

BILLO NARAVANE MW
Rasa Vineyards
2013 Veritas Sequitur Syrah, SJR Vineyard, Walla Walla Valley, USA
2014 Plus One Cabernet Sauvignon, Kiona Vineyard, Red Mountain, USA

MORGAN TWAIN-PETERSON MW
Bedrock Wine Co.
2013 The Bedrock Heritage, Sonoma County, Sonoma Valley, USA (Magnums)
2015 Evangelho Vineyard Heritage, Contra Costa County, USA
2016 Compagni Portis Vineyard, Sonoma County, Sonoma Valley, USA
VINTAGE MASTERS OF WINE

As well as welcoming the 18 new Masters of Wine, the IMW honoured three Members who passed the MW examination in 1957. Colin Anderson MW, John Clevely MW and Vincent Larvan MW have now been Masters of Wine for a glorious 60 years.

Colin Anderson MW

Colin started at George Peters & Co. in Portsmouth as an office boy, moving to the sample room, where he never looked back. He won the Vintners Scholarship in 1953, which financed nine months’ travel around the [then] known wine world – France, Germany, Jerez and Oporto. That resulted in him becoming an MW. He ended up as the Buying Director for Grants of St James, and travelling the world. He had his nose insured with Lloyds for £500,000, and retired for the first time in 1985.

He then became a Wine Consultant for British Airways (BA). He thought BA might need him for a year as part of their dream buying team – with Michael Broadbent MW, Hugh Johnson and Jancis Robinson MW – but they kept him on and he retired for a second time 16 years later in 2002.

John Clevely MW

John was born in the greatest of all Port years, 1927, and his second sign of wine glory was when he won the Vintners Scholar in 1950. After being an MW for ten years he became the Chairman of the IMW in 1967, and in the same year was also the Chairman of the Wine and Spirit Trades’ Benevolent Society. During the seventies he was a Trustee of WSET, and joined the Livery of the Vintners’ Company in 1983.

John worked for Deinhard & Co throughout the sixties and then became Chairman and MD of H.Parrot which was owned by Veuve Clicquot, from 1970–1990. After that he joined the board of Louis Latour [now one of the Institute’s Supporters] and is currently Chairman of Louis Latour Agencies.
Vincent Larvan MW

Vincent is the oldest Master of Wine, and celebrated that fact with the IMW in 2017 when he officially opened the Institute’s new headquarters. Vincent served in the Royal Navy in World War II and in 2016 received the decoration of a chevalier from the Legion d’Honneur for his role in the D-D landings. From 1946–1983 Vincent held various executive positions in Bass plc. He is a former Chairman of the then Wine and Spirit Trades’ Benevolent Society and former Master at the Worshipful Company of Distillers.

Vincent helped incorporate the Institute in Companies House, and like so many of the earlier Members put in place the structure that helped make the IMW develop into the organisation it is today. He turned 94 a few days before the ceremony.
I’m lucky to have been in the wine trade at a time when the whole show has moved from being a tiny, old-fashioned, local, niche market to the enormous worldwide drinks industry of today.

Starting work soon after the second world war, when the infant wine trade was just getting back on its feet, those were the days of Commonwealth Preference customs duty, VP British wine, Cyprus Sherry and South African Port. While the British wines provided alcohol, the commonwealth blends competed well in quality. The South Africans made fortified wines that knocked spots off many wines from Jerez and Oporto. It was the wild West. Then the first Trade Descriptions Act came in 1968 and things calmed down.

The duty rates encouraged bulk handling, and labelling regulations were still open to wide interpretation. Luckily, we were at the quality end of the market. I remember doing the last bottling in the UK of first growth Claret – Ch. Margaux 1955. The Chateau supplied the labels. Such was their confidence that we could handle their wine carefully and correctly.

The 1960s and early 1970s saw the emergence of New World wines, and suddenly even more people were drinking wine. The developing interest in wine encouraged the big breweries to develop the wine side of their business, and the era of trade takeovers began. Small local wine businesses were taken over as valuable additions to the regional breweries and they, in turn, amalgamated to become national. Follow the money. The big brewers became wine
merchants. Gradually, with the help of big wine brands, the public awoke to wine as a social experience, and sales shot up again.

In the space of ten years I got taken over, with the stock, four times. From small local, to regional and then national. I never applied for another job, they just came to me because, luckily, I was in the right place at the right time. And, perhaps, because people thought that the letters MW meant that I knew what I was talking about.

The developing clamour to be heard, from growers, traders and wine critics, grows louder and louder. At the same time the range of good wines on the UK market becomes wider and wider.

I watch with interest the development of small specialist wine merchants, and wonder whether the wheel will turn full circle.

What goes around comes around, and I also wonder about customs duties and Commonwealth preference post Brexit. Could the wonderful wines of New Zealand, South Africa and Australia be looking at an even brighter future in the UK at the same time as the Institute is spreading its wings worldwide? Things look promising.

Colin Anderson MW
IMW SUPPORTERS

Our global family of Supporters play a vital role, particularly in relation to the delivery of the MW study programme. This year we welcomed Familia Torres as a Supporter, Constellation Brands became a Principal Supporter and we celebrated a 30 year partnership with the Madame Bollinger Foundation. We also held a Supporter Summit in 2017 in London, following the annual awards ceremony.

PRINCIPAL SUPPORTERS:
Austrian Wine Marketing Board
AXA Millésimes
Constellation Brands

The Madame Bollinger Foundation
Waitrose

MAJOR SUPPORTERS:
Dourthe
Istituto Grandi Marchi
Jackson Family Wines
Riedel

Santa Rita Estates
Ste. Michelle Wine Estates
Taransaud Tonnellerie

SUPPORTERS:
Berry Bros. & Rudd
Le Conseil des Grands Crus Classés en 1855
Familia Torres
Gonzalez Byass
Lallemand

MACH Flynt, Inc./DC Flynt MW Selections
Maison Louis Jadot
Maison Louis Latour
Primum Familiae Vini
Südtirol/Alto Adige Wines
Swiss Wine
Symington Family Estates
Trentodoc
Villa Maria Group
Viña Errazuriz
Vintners’ Company
FAMILIA TORRES

We were pleased to welcome Familia Torres as an official Supporter of the IMW in November 2017. This fifth generation business has been at the forefront of driving wine quality and international trade for decades. Led by Miguel A. Torres, recipient of the IMW/drinks business Lifetime Achievement Award in June 2017, the company is committed to environmental conservation and shares our mission to promote excellence interaction and learning across the global wine community.

From its origins as winegrowers in 1870, Familia Torres has combined tradition and innovation with the aim of making premium wine and brandy, always with the utmost respect for the environment. Rooted in the Penedès near Barcelona for more than three centuries, Familia Torres historically has wineries and vineyards in the Penedès, Conca de Barberà, Priorat, and Costers del Segre.

The protection of the land and environment, the pursuit of excellence and the passion for wine culture has been passed down from generation to generation. Fourth generation family member Miguel A. Torres pioneered the planting of Cabernet Sauvignon in Spain, creating ‘Mas la Plana’ in 1970, and today’s fifth generation is focussed on recovering ancestral Catalan, Spanish and Chilean varieties and continuing to make top quality wines from unique and special vineyards. Familia Torres is also present in Chile, California and other Spanish iconic regions with singular wines and vineyards. Torres is a member of Primum Familiae Vini (also an IMW Supporter), an association of 11 wine families who are among the most prestigious wine producers of their regions.

Miguel Torres Maczassek, fifth generation of the Torres family said: “We are delighted to develop this new partnership as the Institute of Masters of Wine is one of the most famous and admired wine institutions in the world. We very much value the impressive capacity of the IMW organisation and its Members to spread wine knowledge and wine culture to the growing number of wine lovers across the world.”

CONSTELLATION BRANDS

In April 2018 Constellation Brands, a leading international producer and marketer of wine, spirits and beer, became one of our five Principal Supporters. Constellation Brands was previously a Major Supporter of the IMW and has been involved with the MW study programme for over two decades. They have provided the venue for the MW examination in San Francisco, awarded numerous scholarships to students on the MW study programme and since 1997 have sponsored the Robert Mondavi Winery Award, presented each year to a new MW who has achieved the best overall result in the theory part of the MW examination.

With operations in the US, Mexico, New Zealand, Italy and Canada, their wine brands include Robert Mondavi, Clos du Bois and Kim Crawford. Amongst its employees are Masters of Wine Nova Cadamatre MW, Mark de Vere MW and Peter Marks MW.

“We are proud to announce our role as a Principal Supporter of the Institute of Masters of Wine,” said Chris Stenzel, President, Wine & Spirits at Constellation Brands, Inc. “We are steadfast in our commitment to excellence in the world of wine, with an emphasis on wine education, as part of everything we do. We look forward to continuing to build upon our longstanding partnership with the IMW as part of that commitment.”
In 1988, Christian Bizot founded the Madame Bollinger Foundation to recognise the contribution and values of his aunt, Madame Bollinger, who led the House from 1941 to 1973. It chose London as its base and its mission to be the fostering of the highest standards in wine education.
It was in this same year the Foundation partnered with the Institute of Masters of Wine, and the inaugural Madame Bollinger Medal for the most outstanding performance during the practical tasting examination was presented to Michael Hill-Smith MW.

On 3 May 2018, 30 years on, the recipients of this illustrious award were invited to London by Chairman of the Madame Bollinger Foundation Etienne Bizot, son of Christian Bizot and great-nephew of Madame Bollinger to celebrate the anniversary.

This very special anniversary reunion brought together 17 of the 29 Masters of Wine who have been awarded the Madame Bollinger medal in the 30 years of the prize. Proud winners flew in from around the globe to attend the lunch at Mark’s Club in London.

"When my father launched the “Madame Bollinger Foundation” at Vintners Hall in 1988, the purpose was to foster quality, education and ethics in all matters relating to wine at an international level. The Institute of Masters of Wine is without question the leading reference in this field, and 30 years on, the Madame Bollinger Foundation remains loyal to its support to the Institute. Within these last 30 years, the Institute has continued to open its doors and is now gathering Masters of Wine from all over the world. I am therefore very pleased to celebrate with our award winners this anniversary in honour of my Great-Aunt Madame Bollinger.”

Etienne Bizot, Chairman of the Madame Bollinger Foundation

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**MADAME BOLLINGER MEDAL WINNERS**

1988 – Michael Hill Smith MW  
1989 – Mark Pardoe MW  
1990 – Joanna Locke MW  
1991 – Alun Griffiths MW  
1992 – Jonathan Pedley MW  
1993 – Andrew Caillard MW  
1994 – John Hoskins MW  
1995 – Peter Marks MW  
1996 – Matthew Stubbs MW  
1997 – Anne Tupker MW  
1998 – Gerard Basset MW  
1999 – John Atkinson MW  
2000 – Not awarded  
2001 – Linda Jotham MW  
2002 – Konstantinos Lazarakis MW  
2003 – Toni Paterson MW  
2004 – Simon Larkin MW  
2005 – Susan Hulme MW  
2006 – Essi Avellan MW  
2007 – Ulf Sjodin MW  
2008 – Lisa Perrotti-Brown MW  
2009 – Isabelle Legeron MW  
2010 – Alex Hunt MW  
2011 – Samantha Caporn MW  
2012 – Andreas Wickhoff MW  
2013 – Anne McHale MW  
2014 – Louise Sydbeck MW  
2015 – Rebecca Gibb MW  
2016 – Mary Margaret McCamic MW  
2017 – Jeremy Cukierman MW
In November 2017, the IMW hosted a Supporters’ Summit for the IMW’s trade partners. 18 of the organisations were represented on the day or at the annual awards ceremony the night before, which was a great treat, and the largest group we’ve hosted of Supporter organisations. It was also a pleasure to be able to show them round the IMW’s offices.

Afterwards one wrote to say it’s clear the IMW is seeing a ‘rebirth’, and it was great that the Institute’s enthusiasm and ambition for the future is recognised.

At the Summit, we shared our Guiding Principles, a document about the role of the IMW and its Supporters, and it was agreed it was a fair reflection of the mutual interests between the Institute and those wine companies the IMW has chosen to work with.

One of the Supporters asked what the other organisations felt they received from their association. There were various responses, which included the associated link not just to excellence, but also the access to some of the finer minds in the global wine world; the opportunity to share learnings and experiences with MWs and students; and the chance to network with like-minded Supporter organisations. Most Supporters were clear they wanted, and expected, the IMW to retain its independence at all times. Despite talking about independence, a suggestion was made that the Institute might choose to solicit advice from existing Supporters about prospective new ones.

Someone used the word ‘sponsor’ while talking about Supporters, and this was immediately challenged. There was a clear consensus that the word ‘Supporter’ is much more suitable, as so many organisations show dedication to the IMW in ways far beyond the purely commercial. The Institute is most fortunate in this support. Many host seminars and introductory days to the MW, others offer scholarships, bursaries and trips, and lots supply wine for the study programme and other events.

Penny Richards
Executive Director
ACADEMIC AND RESEARCH ASSOCIATES

In addition to our global network of Supporters and with a continued commitment to excellence, interaction and learning across the wine world, the IMW wants to develop deeper and closer relationships with academic institutions and research bodies. At the start of the new year, we introduced a new style of partnership and the Australian Wine Research Institute (AWRI) became the IMW’s first official academic and research associate.

Established in 1955, the AWRI is the Australian grape and wine industry’s own research organisation. Its aim is to support a sustainable and successful grape and wine industry through research and knowledge transfer. Based at the Waite Research Precinct in Adelaide, the AWRI is governed by an industry-led, skills-based board and is a member of the Wine Innovation Cluster.

This announcement between the two bodies coincided with a special tutored by AWRI at the IMW’s headquarters in London on 24 January 2018. The seminar evaluated winemaking treatments in Australian Shiraz and included a tasting of 15 wines, presented by Con Simos, Group Manager at the AWRI.

AWRI Managing Director Dr Dan Johnson commented, “The AWRI has had a long-standing productive relationship with the IMW, working closely together on educational initiatives and events. This agreement will take the relationship to a new level, with opportunities for enhanced collaboration and sharing of information and resources.”
TRADEMARK PROTECTION

The IMW is committed to protecting the trademark of the IMW, the initials ‘MW’ and other marks connected with Masters of Wine. We spend a lot of time and resources on this issue, and year on year we increase the reach of such international protection.

The IMW is the proprietor of a number of trademarks, registered for the benefit of the Institute’s Members, in order to preserve the high standard of the title ‘Master of Wine’ and the post-nominal ‘MW’, as well as the reputation of the Institute.

These marks are variously registered (or are in the process of registration) in a large number of countries and regions, including Argentina, Australia, Canada, Chile, China, the European Union, Hong Kong, India, Japan, New Zealand, Norway, Russia, Singapore, South Africa, Switzerland, United Kingdom, and the United States of America. The IMW regularly reviews its trademark registrations as we continue to expand geographically. The IMW is also the proprietor of various unregistered trademarks; in which it has built up unregistered trademark rights by virtue of extensive use thereof. In total, the IMW’s portfolio of trademarks includes:

Master(s) of Wine

MW

The Institute of Masters of Wine

Despite this, we do see a number of cases where individuals or companies try to use the letters ‘MW’, or ‘Masters of Wine’. Everyone linked to the IMW recognises what a hard won title it is, and it is in our interest, and that of the global wine world, to ensure that the title does not become diluted or generic. We take trademark matters seriously and are fully prepared to pursue any infringement as necessary.

The Institute has guidelines for Members’ use of Institute trademarks. If you are ever in any doubt, please refer to these guidelines, and read them in conjunction with the code of conduct and the articles of association.
Every Member of the Institute of Masters of Wine is a full and voting member of the Institute of Masters of Wine – North America. There are currently 53 Masters of Wine residing in North America, whether in Bermuda, Canada, or the United States.

The IMW-NA is a 501C3 organisation approved for activities in the United States; it has operated as such since 2003. Section 501C3 is the portion of the US Internal Revenue Code that allows for federal tax exemption of non-profit organisations, specifically those that are considered public charities, private foundations or private operating foundations. This 501C3 status enables the IMW to pursue its core mission within the robust and diverse North American wine community.

If the IMW-NA did not exist, the IMW would find it more difficult to operate in the US, significantly impeding its involvement and growth within the North American wine trade. Potential and actual sponsors can enjoy tax advantages when donating to the IMW-NA in support of its activities. Moreover, the IMW-NA’s mission mirrors precisely the mission statement of the IMW.

If the IMW-NA did not exist, the IMW could be paying taxes on revenues, regardless of the origin of those funds. Some of its activities could be further constrained by US tax and foreign agency codes of conduct. 501C3 status does not allow the IMW-NA to act merely as a conduit for funds generated on behalf of the IMW. The IMW-NA is careful to follow US law in this regard.

The IMW-NA Board of Directors seeks to protect and maintain a steadfast relationship between the North American MW residents and its global membership. The Board has aligned the term limits with those of the IMW leadership groups. The current Board is changing over to a new group, and three new members are joining its ranks this year.

Because the missions of the IMW and the IMW-NA are aligned, both seek to further the involvement of MWs in educational and outreach efforts. The Events Committee, led by Tim Marson MW, has been growing its membership, and is actively seeking to add new events to its annual calendar. There are new voices involved and they are providing new energy.
Apart from the activities mentioned elsewhere in this review, Charles Curtis MW continues to create and lead a new format of MW-led seminars, the ‘half-blind’ tasting series. We have also extended our activities in the annual TexSom Conference in Dallas, Texas. We held an introduction to the MW study programme again, and also hosted a White Burgundy tasting led by Mary Margaret McCamic MW, Charles Curtis MW assisted by Dilek Caner MW and Antony Moss MW. It sold out within two hours of the opening of ticket sales. Mentoring work and course days are active and we hope they can grow in number and attendance in the next year.

The IMW-NA is a crucial component in IMW strategies for involvement, visibility and growth. The IMW-NA is beginning to make significant progress in its membership and North American member involvement. But awareness of the IMW programme within the trade remains inconsistent; no significant PR strategy has yet been executed to achieve the stated goal of increasing IMW visibility in the fast paced and increasingly diverse North American marketplace. This is a consistent observation; it is hoped that 2019 will see renewed focus upon this challenge.

Doug Frost MW
President, IMW-NA
HONORARY TREASURER’S REPORT

Accounts for the year ended 31 March 2018

OVERVIEW

This year has been one of planned expenditure to invest in the future of the Institute. In particular, the budget included ongoing work to secure trademark protection worldwide, new marketing and promotional materials and additional IT costs, leading to an overall deficit. Note that the 2017 figures are as restated: on the instructions of our new auditors, Kingston Smith, gifts in kind are no longer reflected in our annual accounts, and we have also reclassified some expenses, particularly salaries, which were previously shown as central overheads against the relevant income streams as direct costs.

The financial results for the year were as follows:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000 as restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Income</td>
<td>1,825.4</td>
<td>152.2</td>
<td>1,673.2</td>
</tr>
<tr>
<td>Direct expenditure – staff costs</td>
<td>(345.6)</td>
<td>(2.4)</td>
<td>(343.2)</td>
</tr>
<tr>
<td>Direct expenditure – other</td>
<td>(1,005.5)</td>
<td>(227.4)</td>
<td>(778.1)</td>
</tr>
<tr>
<td>Gross surplus</td>
<td>474.3</td>
<td>(77.6)</td>
<td>551.9</td>
</tr>
<tr>
<td>Administrative expenses</td>
<td>(554.8)</td>
<td>(121.1)</td>
<td>(433.7)</td>
</tr>
<tr>
<td>Interest receivable</td>
<td>7.4</td>
<td>0.0</td>
<td>7.4</td>
</tr>
<tr>
<td>Surplus / (deficit) before taxation</td>
<td>(73.1)</td>
<td>(198.7)</td>
<td>125.6</td>
</tr>
<tr>
<td>Tax on surplus / (deficit)</td>
<td>(36.0)</td>
<td>(34.5)</td>
<td>(1.5)</td>
</tr>
<tr>
<td>Surplus / (deficit) for the financial year</td>
<td>(109.1)</td>
<td>(233.2)</td>
<td>124.1</td>
</tr>
</tbody>
</table>

More detailed analysis and explanation of the results follows.
INCOME, DIRECT EXPENDITURE AND GROSS SURPLUS

The table below shows the breakdown of income by area of activity:

<table>
<thead>
<tr>
<th>Area of Activity</th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corporate support</td>
<td>359.1</td>
<td>13.7</td>
<td>345.4</td>
</tr>
<tr>
<td>Study programme income</td>
<td>1,351.1</td>
<td>134.1</td>
<td>1,217.0</td>
</tr>
<tr>
<td>Membership income</td>
<td>91.4</td>
<td>3.4</td>
<td>88.0</td>
</tr>
<tr>
<td>Events and trips</td>
<td>23.8</td>
<td>1.0</td>
<td>22.8</td>
</tr>
<tr>
<td>Total</td>
<td>1,825.4</td>
<td>152.2</td>
<td>1,673.2</td>
</tr>
</tbody>
</table>

- Corporate support and general: 20%
- Membership income: 5%
- Study programme income: 74%
- MW events and trips: 1%
Corporate support

We are very grateful to all our Supporters who continue to play a vital role not only financially but also by the provision of educational opportunities for students and members in the form of tastings, trips and study facilities. This year we have welcomed Familia Torres as Supporters of the Institute, as well as receiving a generous one-off donation from the Vintners’ Company.

Education and examination

In the year ended 31 March 2018, we achieved a gross surplus of £364.7k on direct education and examination activities, compared with £379.1k in the previous year. The following table shows the situation after an allocation of central overhead costs has been made.

**EDUCATION AND EXAMINATION INCOME AND EXPENDITURE**

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Income</td>
<td>1,351.1</td>
<td>134.1</td>
<td>1,217.0</td>
</tr>
<tr>
<td>Direct expenditure</td>
<td>(986.4)</td>
<td>(148.5)</td>
<td>(837.9)</td>
</tr>
<tr>
<td>Gross surplus from education and examination</td>
<td>364.7</td>
<td>(14.4)</td>
<td>379.1</td>
</tr>
<tr>
<td>Allocation of central overheads</td>
<td>(546.9)</td>
<td>(173.2)</td>
<td>(373.7)</td>
</tr>
<tr>
<td>Net (deficit) / surplus on education and examination</td>
<td>(182.2)</td>
<td>(187.6)</td>
<td>5.4</td>
</tr>
</tbody>
</table>

The total student body has increased by approximately four percent compared to last year, and the number of examination candidates rose by 13 percent.

The costs of delivering the education and examination programme were higher than last year not only due to increased student numbers but also due to the investment in new examination software (£76k), and proportionately higher translation fees. We are indebted to the large number of MWs who donate their time for free or for small honoraria to deliver the study programme, research paper and examination to such a high standard. Without this help the programme would not be financially viable.
Events and trips

Income from events and trips is in line with last year.

The following chart shows the breakdown of direct expenditure by activity and is inclusive of direct staff cost:

Direct expenses (including salaries)
CENTRAL CHARGES: ADMINISTRATION, GOVERNANCE, MARKETING AND COMMUNICATION EXPENSES

The following table shows a breakdown of overheads for the year:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indirect staff costs</td>
<td>88.6</td>
<td>10.5</td>
<td>78.1</td>
</tr>
<tr>
<td>Establishment costs</td>
<td>150.6</td>
<td>(41.5)</td>
<td>192.1</td>
</tr>
<tr>
<td>General administrative expenses</td>
<td>218.1</td>
<td>81.6</td>
<td>136.5</td>
</tr>
<tr>
<td>Finance charges</td>
<td>67.5</td>
<td>51.8</td>
<td>15.7</td>
</tr>
<tr>
<td>Depreciation costs</td>
<td>30.0</td>
<td>18.7</td>
<td>11.3</td>
</tr>
<tr>
<td><strong>Total administrative expenses</strong></td>
<td>554.8</td>
<td>121.1</td>
<td>433.7</td>
</tr>
<tr>
<td>From cost of sales</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Governance</td>
<td>44.0</td>
<td>(1.3)</td>
<td>45.3</td>
</tr>
<tr>
<td>Marketing and communications</td>
<td>139.7</td>
<td>105.0</td>
<td>34.7</td>
</tr>
<tr>
<td><strong>Total administrative expenses</strong></td>
<td>738.5</td>
<td>224.8</td>
<td>513.7</td>
</tr>
</tbody>
</table>

Indirect salary costs relate to administration staff only, all other staff costs are now being allocated to the relevant income streams.

Establishment costs are lower this year as last year’s figures included non-recurring costs relating to the move to the Riverlight building, in particular agents’ and surveyors’ fees, removal costs and stamp duty.

The largest individual items included in general administrative expenses continue to be: computer expenses of £24.2k (2017: £48.0k); and legal and professional fees of £135.1k (2017: £61.6k) mostly connected to the continuing registration of trademarks worldwide.

There was a paper loss on foreign exchange of £33.5k in the year (2017: gain of £16.4k).

Marketing and communications costs include filming and other promotional materials such as the new Master of Wine pin, as well as profile building activities around the world.
TAXATION

In previous years the taxation charge has been calculated solely on the interest earned in the year, on the basis that the Institute had mutual trading status i.e. the majority of its trade was with its members and not subject to corporation tax. However it has become evident that with the expansion of activity in recent years the Institute can no longer rely on the mutual trading exemption for all its income, and a calculation has been performed to estimate the tax liability on non-member income less related expenditure for the last three years. The estimated net liability allowing for loss relief is £36k. Going forward this calculation will be made on an annual basis and corporation tax will be provided for accordingly.
Balance sheet
A summarised balance sheet is set out below:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fixed assets</strong></td>
<td>113.3</td>
<td>(20.5)</td>
<td>133.8</td>
</tr>
<tr>
<td><strong>Current assets</strong></td>
<td>1,618.7</td>
<td>247.1</td>
<td>1,371.6</td>
</tr>
<tr>
<td><strong>Creditors due within one year</strong></td>
<td>(906.3)</td>
<td>(338.9)</td>
<td>(567.4)</td>
</tr>
<tr>
<td><strong>Provision for liabilities</strong></td>
<td>(21.0)</td>
<td>0.0</td>
<td>(21.0)</td>
</tr>
<tr>
<td><strong>Net assets</strong></td>
<td>804.7</td>
<td>(112.3)</td>
<td>917.0</td>
</tr>
</tbody>
</table>

**Capital and reserves:**

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Increase / (Decrease) £000</th>
<th>2017 £000</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>North American scholarship fund</strong></td>
<td>1.5</td>
<td>(3.2)</td>
<td>4.7</td>
</tr>
<tr>
<td><strong>Income and expenditure account</strong></td>
<td>803.2</td>
<td>(109.1)</td>
<td>912.3</td>
</tr>
<tr>
<td><strong>Members’ funds</strong></td>
<td>804.7</td>
<td>(112.3)</td>
<td>917.0</td>
</tr>
</tbody>
</table>

**Fixed assets**
The decrease in fixed assets relates largely to depreciation on the fit out costs for the new offices.

**Current assets**
Debtors include a non-current balance of £350k lent to the Masters of Wine Endowment Company on a 20-year loan agreement (2017: £350k).

**Creditors**
Creditors are higher than last year as the figure includes further income for the 2018 Symposium from ticket sales and sponsorship income received in advance (some of this had been received by March 2017).
Provision for liabilities

This provision relates to the liability for dilapidations on its leasehold premises in Fitzroy Square, which has yet to be settled.

Other reserves

As last year, other reserves now relate solely to the North American Scholarship Fund. This fund is being used to support US-based students in the final year of their studies, and will reduce over time.

CONCLUSION

It has been another very busy year for the Institute, in which we invested in our future by spending on improving our profile worldwide and protecting our title and trademark more extensively. Our dedicated office team has, as always, worked hard to deliver the Institute’s education and examination programme, Member events and all our other activities with its usual excellence. However our most notable event must certainly be the auction held by the Masters of Wine Endowment Company last November. Thanks to Richard Harvey MW, Patrick McGrath MW and Fiona Morrison MW and their team for helping us exceed all expectations: a truly successful and memorable evening.

Laura Evans ACA MW
Honorary Treasurer
OVERVIEW

The most notable event of the year must be the wonderful auction held by the Masters of Wine Endowment Company in November, which exceeded all expectations by raising over £1m for the fund, which is included in the income figure. The 2017 figures are showing as restated: we have amended the treatment of the Riverlight property from a tangible fixed asset to an investment property, which requires an annual valuation for the purposes of the accounts so that it is shown at a fair value at the reporting end date. As a result no depreciation will be charged, so the depreciation applied to date has been added back.

Financial results for the year were as follows:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Inc / (Dec) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Income</strong></td>
<td>1,281.9</td>
<td>1,217.9</td>
<td>64.0</td>
</tr>
<tr>
<td><strong>Direct expenditure</strong></td>
<td>(90.3)</td>
<td>(90.3)</td>
<td>(0.0)</td>
</tr>
<tr>
<td><strong>Gross surplus / (deficit)</strong></td>
<td>1,191.6</td>
<td>1,127.6</td>
<td>64.0</td>
</tr>
<tr>
<td><strong>Administrative expenses</strong></td>
<td>(9.4)</td>
<td>(13.9)</td>
<td>(23.3)</td>
</tr>
<tr>
<td><strong>Operating surplus / (deficit)</strong></td>
<td>1,182.2</td>
<td>1,141.5</td>
<td>40.7</td>
</tr>
<tr>
<td><strong>Interest receivable</strong></td>
<td>0.0</td>
<td>(0.5)</td>
<td>0.5</td>
</tr>
<tr>
<td><strong>Interest payable</strong></td>
<td>(33.8)</td>
<td>(5.7)</td>
<td>(28.1)</td>
</tr>
<tr>
<td><strong>Gain on revaluation of investment property</strong></td>
<td>137.3</td>
<td>137.3</td>
<td>0</td>
</tr>
<tr>
<td><strong>Surplus / (deficit) before taxation</strong></td>
<td>1,285.7</td>
<td>1,272.6</td>
<td>13.1</td>
</tr>
<tr>
<td><strong>Tax on surplus / (deficit)</strong></td>
<td>(234.0)</td>
<td>(236.0)</td>
<td>2.0</td>
</tr>
<tr>
<td><strong>Surplus / (deficit) for the financial year</strong></td>
<td>1,051.7</td>
<td>1,036.6</td>
<td>15.1</td>
</tr>
</tbody>
</table>
More detailed analysis of the results follows:

### INCOME

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Inc / (Dec) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>MWEC auction income</td>
<td>1,185.9</td>
<td>1,185.9</td>
<td>0.0</td>
</tr>
<tr>
<td>Rental income</td>
<td>96.0</td>
<td>32.0</td>
<td>64.0</td>
</tr>
<tr>
<td>Total income</td>
<td>1,281.9</td>
<td>1,217.9</td>
<td>64.0</td>
</tr>
</tbody>
</table>

A summary of the overall results for the auction is as follows:

### MWEC AUCTION INCOME AND EXPENSES

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Inc / (Dec) £000</th>
<th>2017 £000 As restated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auction proceeds - super lots</td>
<td>923.2</td>
<td>923.2</td>
<td>0.0</td>
</tr>
<tr>
<td>Auction proceeds - online lots</td>
<td>115.0</td>
<td>115.0</td>
<td>0.0</td>
</tr>
<tr>
<td>Auction other income</td>
<td>147.7</td>
<td>147.7</td>
<td>0.0</td>
</tr>
<tr>
<td>Total income</td>
<td>1,185.9</td>
<td>1,185.9</td>
<td>0.0</td>
</tr>
<tr>
<td>Direct expenditure</td>
<td>(90.3)</td>
<td>(90.3)</td>
<td>0.0</td>
</tr>
<tr>
<td>Gross surplus / (deficit)</td>
<td>1,095.6</td>
<td>1,095.6</td>
<td>0.0</td>
</tr>
</tbody>
</table>

The rent income is the rent paid by the Institute of Masters of Wine in respect of the Riverlight property.
## ADMINISTRATIVE EXPENSES

The following table shows a breakdown of administration expenses for the year:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Inc / (Dec) £000</th>
<th>2017 £000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Legal and professional fees</td>
<td>0.1</td>
<td>(12.6)</td>
<td>12.7</td>
</tr>
<tr>
<td>Auditor’s fees</td>
<td>5.6</td>
<td>2.7</td>
<td>2.9</td>
</tr>
<tr>
<td>Property valuation fee</td>
<td>0.9</td>
<td>0.9</td>
<td>0.0</td>
</tr>
<tr>
<td>Loss on disposal of fixed asset investments</td>
<td>0.0</td>
<td>(3.8)</td>
<td>3.8</td>
</tr>
<tr>
<td>General administrative expenses</td>
<td>2.8</td>
<td>(1.1)</td>
<td>3.9</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>9.4</strong></td>
<td><strong>(13.9)</strong></td>
<td><strong>23.3</strong></td>
</tr>
</tbody>
</table>

## BALANCE SHEET

A summarised balance sheet is set out below:

<table>
<thead>
<tr>
<th></th>
<th>2018 £000</th>
<th>Inc / (Dec) £000</th>
<th>2017 £000</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fixed assets</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Investment properties</td>
<td>2,100.0</td>
<td>137.3</td>
<td>1,962.7</td>
</tr>
<tr>
<td>Current assets</td>
<td>1,222.5</td>
<td>1,163.5</td>
<td>59.0</td>
</tr>
<tr>
<td>Creditors due within one year</td>
<td>(393.8)</td>
<td>(294.7)</td>
<td>(99.1)</td>
</tr>
<tr>
<td>Creditors due more than one year</td>
<td>(1,391.2)</td>
<td>75.2</td>
<td>(1,466.4)</td>
</tr>
<tr>
<td>Provision for liabilities</td>
<td>(29.6)</td>
<td>(29.6)</td>
<td>0</td>
</tr>
<tr>
<td><strong>Net assets</strong></td>
<td>1,507.9</td>
<td>1,051.7</td>
<td>456.2</td>
</tr>
<tr>
<td><strong>Capital and reserves</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Profit and loss reserves</td>
<td>1,507.9</td>
<td>1,051.7</td>
<td>456.2</td>
</tr>
</tbody>
</table>
Fixed assets

The fixed asset figure of £2,100.0k relates to the Riverlight property. As an investment property, a revaluation has been performed at the year-end, which has resulted in an increase in the value of £137.3K.

Current assets

The bank balance at the year-end was £1,095.0k, with a remaining debtors’ balance of £127.6k, which comprises prepayments of building and estate repairs and amounts owing by the auction house, Bonhams for the online lots, and has since been settled in full.

Creditors

Creditors due within one year are made up of the mortgage repayments due in the coming year (£76.3k), amounts owing to the Institute for items paid on behalf of the Endowment Company (£0.5k), trade and other creditors (£13.4k), amounts owing to HMRC for Corporation Tax (£204.4) and a VAT liability of £99.2k.

Amounts falling due after one year are the balance on the mortgage (£1,041.2k) and the loan from the Institute to purchase the property (£350k).

Provision for liabilities

This relates to a provision for taxation (£29.6) in respect of the Riverlight property.

CONCLUSION

Thanks to the wonderful results of the Endowment Auction hosted by Bonhams in November 2017, the Masters of Wine Endowment Company is in a healthy position, which also means the Institute of Masters of Wine not only has financial security, but also the ability to provide support to our international students and allow us to increase our reach to prospective Members.

Thank you to everyone involved – the success of the auction will be felt for years to come.

There were VAT and tax liabilities on the income from the auction. Many of the lots had different VAT treatment because of the differing nature of the goods or services being offered. The directors worked with the auditors to investigate whether it would be possible to claim any VAT exemptions or reliefs, but after exploration it was felt advisable to maintain the same tax structure.

The Institute’s Endowment Fund also received another generous donation from Eric de Rothschild, Chateau Lafite, and Christie’s Auction House in London, to mark Michael Broadbent MW’s 90th birthday. This will only be reflected in next year’s accounts.

During this year we have enhanced the governance of the Endowment Company. At the AGM for the MWEC in September it is hoped that all the directors will be accepted. They are namely Laura Evans MW as Chairman, Michael Brajkovich MW, Steve Charters MW, Philip Goodband MW, Patrick McGrath MW, Fiona Morrison MW and Pierpaolo Petrassi MW with Adrian Garforth MW and Penny Richards as ex officio members.

Laura Evans ACA MW
Honorary Treasurer
IMW OFFICERS

MEMBERS OF COUNCIL
Jane Masters MW, Chairman
Adrian Garforth MW, Vice Chairman
Laura Evans MW, Honorary Treasury
Pedro Ballesteros Torres MW
Steve Charters MW
Lisa Granik MW
Neil Hadley MW
Justin Howard-Sneyd MW
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Jane Skilton MW
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We also include our immense gratitude here for the unsung heroes of the Institute who have to remain anonymous. To the three examiners and two moderators who mark the stage 1 assessment, 28 theory examiners, nine practical examiners, and 20 research paper examiners, thank you.
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WILLIAM (BILL) WARRE MW
15 April 1926–11 December 2017

Bill had been a Member of the Institute since 1960 and was Chairman in 1972. He was born in central London and educated privately. In 1945 he was commissioned from Sandhurst and served in the Royal Lancers in Egypt and Palestine.


From Nick Belfrage MW

I remember Bill as being one of the more helpful and willing of tutors, a modest man full of knowledge and wisdom, with a warm and ready smile and a gentle sense of humour. He was a credit to the Institute.

From Kenneth Christie MW

In his prime, Bill was one of the most memorable and most characterful of Members and old wine trade chums who knew him will greatly miss his wonderful sense of fun and good humour.

From Charles Crawfurd MW

I hope among the reminiscences you have received, is the epic one of Bill on the MW trip to Tuscany in the early 90s. One visit to an eminent Chianti estate coincided with the Grand National. Bill being a man with a liking for gee-gees in no time hijacked the visit by organising a sweepstake and then all of us adjourning to the house to watch the race live on TV. I seem to recall the horses were picked out of Bill’s venerable Panama! Our Italian hosts seemed to take the whole thing in their stride or were far too polite to say otherwise! A great character who will be much missed.
ROBIN DON MW
4 May 1932–15 February 2018

After National Service and Cambridge, where he was secretary of the Cambridge University Wine & Food Society, he spent a miserable time in Barclays Bank, before being persuaded by Harry Waugh to join John Harvey & Sons Ltd. of Bristol, where for the next eight years he learnt the wine trade.

Robin became an MW in 1965 and the same year left Harvey’s and started Hicks & Don, joining forces with Ronnie Hicks MW and remaining a director of the business until 2002.

In the meantime he planted Elmham Park vineyard in Norfolk, where he made and sold 25 vintages, before concluding that the short length of the Norfolk viticultural growing season could not deliver regular enough yields to make commercial sense.

Many Masters of Wine have shared fond memories of Robin, and his proclivity for composing bawdy songs and poems during the many MW trips he enjoyed over the years. We would have loved to share them, but they were too risqué for a wide audience!

From Stephen Skelton MW

Over the years I met Robin on numerable occasions, regularly at English Vineyards Association (EVA) board meetings after I joined as a director in around 1982, and at numerous MW events and trips. I will never forget the first EVA board meeting I attended when he came up to me and said “but what do you do for a living old boy” seemingly blind to the idea that anyone could expect to grow grapes and make wine in England as a career! How times have changed. Robin was always good for a quip, a limerick when called for, or a story from his past. Watching the German airship Hindenburg from the roof of Britain’s embassy in Berlin was one story I recall him telling me. It was just before WW2 when his father was air attaché at the embassy. I was also told a story by an old colleague of his from his Harveys of Bristol days which Robin confirmed was true. On occasion he would drive to work in his father’s Rolls Royce and park it in the staff car park. The M.D. felt rather put out by one of the most junior employees using such a lavish car to get to work that he was asked to park it round the corner in future, out of sight!
DEREK STUART TODD MW
26 January 1926–15 February 2018

After serving in the RAF and Army Derek joined the family wine business run by his father in the West End of London – Bostock and Kimpton Wholesale Wine Merchants, which specialised in sales to both the Army and Air Force Offices’ Messes. The company was then taken over three times in four years. The business was sold in 1959 to Hatch Mansfield and the combined business was sold again in 1960 to the gin distillers J & W. Nicholson who in turn sold it to Grants of St James in 1962.

Derek enjoyed a very successful career in the wine trade, and became an MW in 1956. He served as Chairman of the Institute in 1964 and led the first visit made abroad by the IMW.

For both business and the Institute, Derek travelled widely including many trips and wine tastings to the wine regions of France, Germany and South Africa.

Derek was very modest about his considerable work achievements, always describing himself to others very simply as a ‘wine merchant’. His career embraced soft drinks, liqueurs, spirits, wine, sherry, beers and ales, breweries and Champagne.

He retired in July 1986 and during the early years of his retirement, which started 32 years ago, he remained on the board of many companies including Allied Domecq, Grants of St James Ltd, Harveys of Bristol, Victoria Wine Company, Britvic, C&C in Ireland and Chateau Latour in France. For a few years, he also enjoyed a consultancy and mentoring role. Derek died peacefully at his home in Lymington, aged 92. He bore his increasing fragility with fortitude and stoicism, and retained his sense of humour right to the end.

From Angela Muir MW

I took the exam more than once before I passed in 1980. My handwriting would make a demented spider jealous and I know at least one of my contemporaries who had a similar problem and didn’t pass, I believe, as a result. One of the most terrible experiences of my life was taking the exam with a shocking head cold. The following year I passed the tasting and was hauled into Derek’s office (not that I’d have called him Derek at that stage in my career). He said “Imagine that you are an ageing and very senior member of the wine trade with a time consuming job; you then go home and start marking MW exam papers. Around three o’clock in the morning, you come across one, which you can hardly read. What do you think you are likely to do with it?? Get yourself a fountain pen!” It’s much more difficult to scrawl at something approaching the speed of your thoughts with a fountain pen than it is with a biro. Anyway, I got the fountain pen, passed the exam and reverted to a biro for my own notes that I DON’T want others to read. I shall be forever grateful to him.
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