

EXHIBITION 5

Elm Park and the wider world: The Wine Trips

Who was there?



THE FIRST WINE CLUB COMMITTEE WAS SET UP IN

1998 by John Mulvey following a suggestion by the then Golf Captain, Brendan Lynch. Founder committee members included Carmel Higgins, Hilary Hough, Fred Graham and Kathleen Molloy and later members were Malcolm McDonald, Tony Lynch and Jean Whyte.

Monthly wine tasting events presented by guest speakers were organised during the winter months and a visit to vineyards in wine-producing regions of Europe was organised in the spring. An annual subscription of €50 went towards the purchase of high quality wines, enhancing the wine experience of Elm Park members.

In 2014 it was decided to merge the Wine Club with the mainstream events of Elm Park. A Wine Committee took the place of the Wine Club Committee, the subscription was dropped and events were open to all Elm Park members. The current Wine Committee is chaired by Nano Brennan and comprises Declan Corcoran, Anne De Lacy, Kevin Donovan, Paul Dunlea, Hilary Hough, Justin Moloney, Tim O'Brien, Don Thornhill, and Jean Whyte. They continue to organise wine evenings with guest speakers, gourmet dinners, and wine-themed events for the enjoyment of all Elm Park Club members. ▼

The first wine trip, organised by Carmel Higgins, was to the Loire Valley in March 1999. ▼ Subsequent trips were organised by Hilary Hough to wine regions of France, Italy and Spain every year up to 2011, when the mantle of trip organiser was assumed by Jean Whyte, who has organised and led a number of European trips since.

This Exhibition aims to illustrate some of the experiences enjoyed by members on the Wine Trips from 1999 to 2024. We cannot include everything or everybody...but we hope we have included most of those who travelled with us. The photos show

Who was there

Where we went

What we did (some of it anyway!)



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Where did we go?

EACH OF THE PLACES WE VISITED OFFERED A GREAT DEAL in the way of historical cultural and general interest as well as wine making.

The title pages, itineraries and booking forms for a range of Wine Trips are presented below. The photographs show a selection of the 'sights' from most of the locations just to give a flavour of the experiences we enjoyed.

- 1999
Loire Valley
Rosslare-Cherbourg
- 2000
Catalonia
15th to 19th March 2000
Flight to Barcelona, transfer to Sitges
- 2001
Veneto
15th to 19th March 2001
Flight to Milan, Hotel Joly, Vicenza
- 2002
Bordeaux
14th to 18th March 2002
Flight to Bordeaux, Hotel Sainte Catherine Bordeaux
- 2003
Tuscany
13th to 18th March 2003
Flight to Rome, Hotel Athena Siena
- 2004
Provence
12th to 17th March 2004, Flight to Nice, Grand Hotel Roi Rene, Aix en Provence
- 2005
La Rioja & Navarra
28th April to 3rd May 2005, Flight to Bilbao, Hotel Tryp / Bracos, Logrono La Rioja
- 2006
Beaune
2nd May to 6th May 2006, Flight to Lyon; Hotel de la Poste
- 2008
Piemonte
4th May to 9th May 2008, Flight to Milan, Hotel | Castelli, Alba

- 2011
Loire
4th May to 9th May 2011. Flight to Paris, Hotel de l'Europe ,Tours
- 2013
Languedoc
7th May to 11th May 2013. Flight to Perpignan, Hotel de la Loge
- 2014
Puglia
5th 9th May 2014. Flight to Bari, Hotel Albergo La Terra Ostuni
- 2015
Mâconnais-Beaujolais
7th to 12th May 2015 Flight to Lyon and stayed in Cluny
- 2016
Padua
11th to 14th May 2016 Flight to Treviso, Hotel Al Santo Padova
- 2018
Sicily
5th to 11th May 2018 Flight to Catania/Aci Trezza, Hotel Marina Palace
- 2019
Oporto & Santiago de Campostela
- 2024
Pesaro
- 2025
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What did we see and do — The Wine Experience

This Board offers examples of what we saw at the various stages of the wine production process in different places.

THE WINE EXPERIENCE encompassed many elements ranging from the actual Vineyards and Wineries and their owners, through the processes and functions involved in winemaking (Oenology). These included the actual Machinery needed at a different stages, the Storage facilities - wooden or steel or ceramic vats, the Bottling operation, the Tasting experience, the Enjoyment of food and company.

Vineyards and Wineries

Budding vines and vineyards with people working in them. Wineries of different sizes and styles and their owners.



Barrels and Vats

Important for storing the wine while it is fermenting and then maturing. Vats made of wood and in more modern facilities, of stainless steel.



Bottling

Machinery to press the juice from the grapes dating from olden times. Transport to carry it around. Bottling machinery. Bottles of different sizes.



Tasting

The fun bit!! Listening, testing 'on the nose', looking attentively at the colour, swirling in the mouth to arouse taste buds, swallowing - a long or a short finish? Assessing and making a judgement. We had to practice frequently and quite intensively.



Eating

This was also a regular and very pleasurable occurrence in a range of settings and fantastic variety of dishes. Sometimes we had one long table, sometimes we had smaller tables.



Examples of some of the dishes we enjoyed

