



PRESS RELEASE -
23rd April 2009

Recipe for success as exhibitors confirmed for Bristol Wine and Food Fair 2009

Organisers of Bristol Wine and Food Fair, which attracts top quality wine exhibitors from around the world and the best gourmet food producers from across the UK, have announced that this year's event is shaping up to be bigger and better than ever with just a few exhibitor spaces remaining for this year's event. The three-day festival takes place on Bristol Harbourside from 10 – 12 July, offering visitors the chance to sample, enjoy, and discover more about fine wine and good food.

New features for 2009 include longer opening times with a dedicated Business Hospitality Day session on Friday, an additional wine marquee space and an extended wine and cheese tasting programme. Some of the country's top wine experts will be leading the wine tasting lectures including **Susy Atkins** Sunday Telegraph columnist, wine editor of Delicious magazine and a regular on BBC's Saturday Kitchen and Market Kitchen. She will be joined by **Tim Aitkin**, wine writer for the Observer, **Fiona Beckett** an award-winning food and wine author, and local celebrity **John Avery** who is the fourth generation of family at Averys wine merchants and one of the country's senior Masters of Wine.

At the fair, the emphasis is very much on enjoying the best of regional food perfectly matched with select wines. In the wine pavilions visitors will be able to browse amongst more than 30 producers and exhibitors, tasting different wines from all over the world, which they can then buy by the glass, bottle or case. New exhibitors signed up so far include **Yalumba**, Australia's oldest family winery, **Yellow Tail** another Australian wine success story and from South America **Finca Las Moras** winery from Argentina and **Wines of Chile**. Wines from two of Bristol's twinning links will also be represented through **Vini Portugal** and **Gaumarjos** from Georgia.

Making a welcome return to the fair are some of the most respected wine producers in the world. These include small independent wine growers such as **Domaine Chater** and **Domaine Treloar** and **Chateau Guillotin** who produce excellent hand-crafted wines from their small estates in southern France.

These companies will be complemented by a number of specialist importers and distributors. **Brown Brothers** and **Cono Sur** import Australian and Chilean wine from their own vineyards in their native countries, whilst smaller companies such as **Rare and Organic** and **Great Wines UK** source and bring in wines from Italy and South Africa. There will also be specialists such as **Cordorniu from Spain** a long standing wine producing family who have been producing fine cava for hundreds of years .

Closer to home there will be a UK vineyard section showcasing the best of English wine, including **Strawberry Hill** in Gloucestershire, **Quoins Organic** in Bradford on Avon, in addition to a number of well established local wine merchants such as **Averys**, **Bristol Wine Company** and **Corks of Cotham** who have all helped elevate the availability of quality wines in Bristol.

A superb selection of artisan cheeses will be on offer in the Wine and Cheese pavilion including award-winning cheeses from **Trethowan's Dairy Shop**, **Keens Cheddar**, **Tower Farm Cheesemakers**, **Worthy Farm Cheddar** and new exhibitors, **Smarts Gloucester Cheese**, **Denhay Farms** and **Daisy & Co** cheesemakers. Visitors will be able to meet these expert producers and find out more about how their cheese is made and best enjoyed.

At the food and drink market, sponsored again this year by **The Gaymer Cider Company**, exhibitors will be offered a mouth watering selection of regional produce and speciality ingredients. Visitors can choose from charcuterie, pates, pies and organic meats to preserves, chocolates, puddings and farmhouse ice creams all ready to be enjoyed with locally brewed beers, ciders and fruit liqueurs whilst local fish experts **Loch Fyne** will be returning this year and with an oyster bar.

Cooks and food lovers will enjoy the Chef's Theatre, sponsored this year by Clarke Willmott, and hosted once again by **Barney Haughton** from **Bordeaux Quay**. There is a strong line up of local talent including Michelin starred chef **Martin Blunos**, fish expert **Mitchell Tonks** and **Chris Wicks** chef and owner of Bells Diner. New this year is a chance for the kids to get inspired at cookery school sessions running at Bordeaux Quay Restaurant, adjacent to the Fair, and suitable for children aged from 6 – 16.

Alternatively, budding wine enthusiasts may like to join in one of the new Wine Forum Tastings, led by a wine expert who will help visitors discover and discuss some of the exciting wines on show, or opt for a 10-minute free wine tasting tutorial hosted by the **West of England Wine & Spirit Association**.

A large covered restaurant and bar area at the centre of the fair provides an opportunity for visitors to try a range of dishes matched with selected wines or enjoy a tasty bit of tapas and a drink from the bar. Some of Bristol's hottest Jazz DJ's will be on hand to play a selection of cool summer sounds.

The 2009 ticket price will include a free Wine & Food Fair tasting glass and the full event programme. Opening times have been extended, and in addition to single session tickets there will be a new weekend pass which will allow entry to all public sessions throughout the three days.

For further information, visit the event website www.bristolwineandfoodfair.co.uk

		
<p><i>Wine tasting with Suzy Atkin</i></p>	<p><i>Bristol Wine and Food Fair 2008 Image Nigel Bayliss</i></p>	<p><i>Chef's Theatre with Michael Caines & Barny Haughton</i></p>

Ticket information & opening times:

Tickets on sale from www.bristolwineandfoodfair.co.uk and the Bristol Ticket Shop, 26 Union Street, Bristol BS1 2DP - Tel: 0117 929 9008

Ticket price includes an official ISO tasting glass and full event programme.

Single session tickets: £8 in advance, £10 on the day

Weekend pass for entry to all sessions: £15

Children under 16: free entry

OAP Card Holders: £7 available from box office on day

Business Hospitality Day:

Friday 10 July - Day 11.30am – 4.00pm

Public Sessions:

Friday 10 July - Evening 5.30pm – 10.30pm

Saturday 11 July - Day 11.30am – 4.00pm

Saturday 11 July - Evening 5.30pm – 10.30pm

Sunday 12 July - Day 11.30am – 6.00pm

Location: Lloyds Amphitheatre & Waterfront Square, Canons Way, Bristol Harbourside, BS1 5LL

~Ends~

For further information about the event, please contact:

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Hi-res press images available from www.bristolwineandfoodfair.co.uk