



Press Release
4 June 2009

Bristol Wine and Food Fair attracts gourmet line-up

Lovers of fine food will unearth a host of South West culinary delights at this year's Bristol Wine and Food Fair. The three-day gourmet event takes place on Bristol Harbourside from 10 – 12 July, offering visitors the chance to sample, enjoy, and discover fine wine and good food.

All the exhibitor spaces have been sold and there is an impressive line up of over 88 wine and food exhibitors. In the wine pavilions, visitors will be able to browse amongst a range of expert producers and exhibitors, tasting different wines from all over the world, which they can then buy by the glass, bottle or case.

Cheese lovers are in for a special treat! Whether visitors are looking for a traditional truckle, the perfect partner to wine, a mellow soft cheese or a sock-it-to-me aged Cheddar they can explore the Cheese and Wine Pavilion for a superb selection of award winning artisan cheeses. Trethowan's Dairy Shop, Keens Cheddar, Worthy Farm Cheddar, Smarts Gloucester Cheese, Tower Farms and Daisy and Co are all exhibiting. Visitors will be able to meet these expert cheese producers and find out more about how their cheeses are made and best enjoyed.

In the Food and Drink Producer's market, sponsored by Gaymer's Cyder some of the best regional producers of cheese, meats, beers and ice creams will be selling their fare. Here you can stock up your pantry with fresh fish, hedgerow preserves, wild strawberry liqueur, truffle honey, organic coffees or find bacon 'as it used to taste'.

Pieminister Pies, a Bristol success story and winners of a host of awards, set out to create pies from "proper stuff." Family business, Rare and Organic buy from small producers at source searching for quality, sustainable practice and provenance. They will be showcasing organic Italian wine and cheese, truffle honey and pasta made from rye, spelt

and chestnut. Bread of Devon bake loaves without the help of preservatives or improvers and Deli Farm Charcuterie love to experiment with flavours to produce their award-winning air-dried salamis and meats made with prime cuts of quality Cornish pork and beef, freshly ground spices and natural casings.

Other diverse gourmet delights, many organic, include Loch Fyne Oysters, Oolong tea, premium dairy artisan ice cream, Cornish organic beers, nuts and spices, Turkish delight and some of the finest, award-winning, meat and pies. Keen cooks can also check out kitchen accessories such as hardwood chopping boards, pans, tagines and even an ingenious new garlic press.

Bristol Fairtrade Network is working with local businesses to encourage uptake of Fairtrade products locally. They are joining the fair for the first time showing Fairtrade Wine, Barts Spices, as well as offering information and handing out copies of Bristol Fairtrade Directory.

In addition to browsing the pavilions and sampling the tasty treats on offer, visitors can sign up for wine and food tasting lectures with leading industry experts, join in with the new Wine Forum Tastings or attend a free 10-Minute wine tutorial on how to taste wine.

Food lovers can also visit the Chefs' Theatre, hosted by Barny Haughton of Bordeaux Quay and sponsored this year by Clarke Willmott. It features a strong line-up of local talent including Michelin starred chef Martin Blunos and fish expert Mitchell Tonks. Children can also book a place in their own Cookery Classes at Bordeaux Quay.

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



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