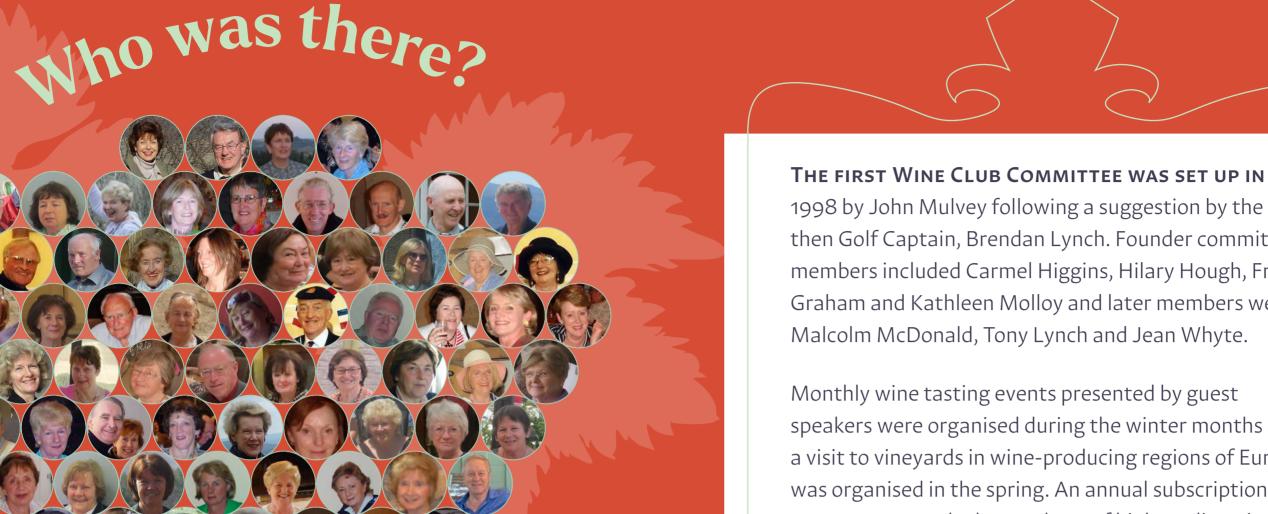
Elm Park and the wider world: The Wine Trips



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



Elm Park and the wider world: The Wine Trips



OZM PARK

Curated by **Jean Whyte** and **Antoinette Toole**

ELM PARK HISTORY & ARCHIVES COMMITTEE

Elm Park and the wider world: The Wine Trips

The wine experience encompassed many saw at the processes and such the processes are processes are processes are processes and such the processes are processes ar experience, the Enjoyment of food and company.

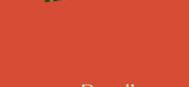






Barrels and Vats Important for storing the wine while it is fermenting and then maturing. Vats made of wood and in more modern facilities, of stainless steel.





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.







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