

COUNTRY LIFE®

APRIL 6, 2016

EVERY WEEK

Great British interiors



Skye Gyngell's kitchen and ideas for romantic bedrooms

Lycra free: traditional bicycles are back

Saving London's cherry blossom

PLUS: Grand National, ultimate brollies and beavers

Unmissable events

Exhibition

April 7–29 'Karle Weshke: Landscape of the Soul', Jonathan Clark & Co, 18, Park Walk, Chelsea, London SW1. The first exhibition of his work since his acclaimed Tate St Ives show in 2004 features figurative paintings informed by his childhood, his experience with the Hitler Youth and his capture by the Allies (020-7351 3555; www.jcfa.co.uk)

Until April 22 'Painter with a Cinematic Eye on the Racecourse'

The Osborne Studio Gallery, 2, Motcomb Street, London SW1. Alistair Little looks at the dramatic potential of the racecourse, touching on his passion for 20th-century cinema, specifically Westerns and film noir (above, 020-7235 9667; www.osg.uk.com)

Lecture

April 13 John Julius Norwich: The Mediterranean, Kirker Lecture in aid of the Venice in Peril Fund, Royal Geographical



Society, 1, Kensington Gore, London SW7. A lecture on the main features of Mediterranean history, including the Greeks, the Carthaginians and the Romans, and the two great battles of Actium and Lepanto, fought over the same stretch of water. Tickets £20, including a glass of Prosecco (020-7736 6891; www.veniceinperil.org)

Art fair

April 14–17 The London Antique Rug and Textile Art Fair, The Showroom, Penfold Street, London NW8. A presentation of rare and beautiful antique rugs, carpets and textiles, with the chance to source items originating from all over the world (07976 826218; www.larta.net)

Concert

April 16 The Hallé Orchestra, Chester Cathedral, Chester, Cheshire. The programme will include Mozart's Piano Concerto No 19, Beethoven's Overture: Leonore No 2 and Tchaikovsky's Symphony No 2. Tickets from £15, 7.30pm to 10pm (01244

500959; www.chestercathedral.com)

Point-to-point

April 9 Bedale at Hornby Castle, North Yorkshire. For weather reports and form guide, phone 09068 446061 (www.pointtopoint.co.uk)



ngs gardens open for charity

Broadleas House, near Devizes, Wiltshire SN10 5JQ

April 10 2pm–5.30pm. £5, children free

The garden at Broadleas has the wonderful surprise of an unexpected woodland garden set in a dell beyond the formal areas around the house. Planting reached a zenith under a previous owner in the 1970s and 1980s, which the current owners have brought back, so, from satisfying borders to wonderful spring flowering trees and shrubs in the dell, there is much to discover—not least the bee garden. For more details and all gardens open, visit www.ngs.org.uk



Florielegus/Contributor/Getty Images; Alistair Little's 'Me & the Boss' / Osborne Studio Gallery; Victor Kuntz / Dreamstime.com; Le-thuy Do / Dreamstime.com

What to drink this week Clos Windsbuhl



Harry Eyres raises his glass to a vineyard with personality

Falling in love with a vineyard, like any other romantic attachment, can be a fateful experience. It can fill you with an obsessive quest to explore and enjoy more of the beloved object. The vineyard that had this effect on me recently is the one that surrounds the former Habsburg hunting lodge of Clos Windsbuhl near the village of Hunawähr in Alsace.

Why you should be drinking it

Clos Windsbuhl doesn't qualify for the highest Alsace category of *grand cru*, because the vineyard wasn't in the best hands when the list was drawn up in the 1970s. That's good news: prices are just a little lower than you would expect. Clos Windsbuhl is planted with three different grape varieties, Pinot Gris, Riesling and Gewürztraminer (together with a little Auxerrois and Chardonnay), but the vineyard character—an exquisite finesse and purity of aromas and flavours, expressed with great freshness—always shines through. At least, it does now, because, since 1987, the vineyard has been in the supremely capable hands of Olivier Humbrecht of Domaine Zind-Humbrecht.

What to drink

The 2014 Clos Windsbuhl range was shown recently in London and will be superbly poised and elegant. However, wines from this vineyard take time to mature: meanwhile, try the 2011 Riesling Clos Windsbuhl (right, £39.80; www.hedonism.co.uk) with all the trademark freshness and intensity. Scour lists of traders such as Farr Vintners (www.farrvintners.com) for older vintages of Clos Windsbuhl Gewürztraminer and Pinot Gris; the Gewürzes will be restrained and aristocratically long, the Pinot Gris such as the 2008 Selection des Grains Nobles lush-textured, yet pure and clean as a whistle.



Truly scrumptious Britain's specially protected produce

Isle of Man queenies

SMALLER, sweeter and some say more sophisticated than their kingly brothers, queen scallops are one of the Isle of Man's finest exports. They are also one of the most forgotten.

Although UK-caught queenies feature on the menus of a few London restaurants, such as Hix and Hawksmoor, more often than not, they're shipped abroad to more enthusiastic French, Spanish and Italian consumers.

Only queen scallops caught within a 12-mile zone marked out around the island's coastline are protected under EU law. Unlike other shellfish, queenies are active swimmers that leave the seabed to feed in the summer, so, from June to October, Manx fishermen, banned from the environmentally unsound

practice of dredging, trawl for them instead.

Despite the queenies' special status—which, in 2012, made them the first

seafood product in the British Isles to be recognised as traditionally produced, prepared and processed in its entirety within a specific region—the industry has taken a battering of late. Several years of big catches have led to worryingly low stock levels; so much so that, in 2013, the Government imposed restrictions on Manx fishermen, limiting their total catch to 1,000 tonnes per year.

It's hoped these measures will help stem the decline and preserve these delicate crown jewels for future generations.

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