THE
ATHENÆUM
PALL MALL LONDON

# RIESLINGS FROM AROUND THE WORLD

## A Tutored Wine Tasting to be held on

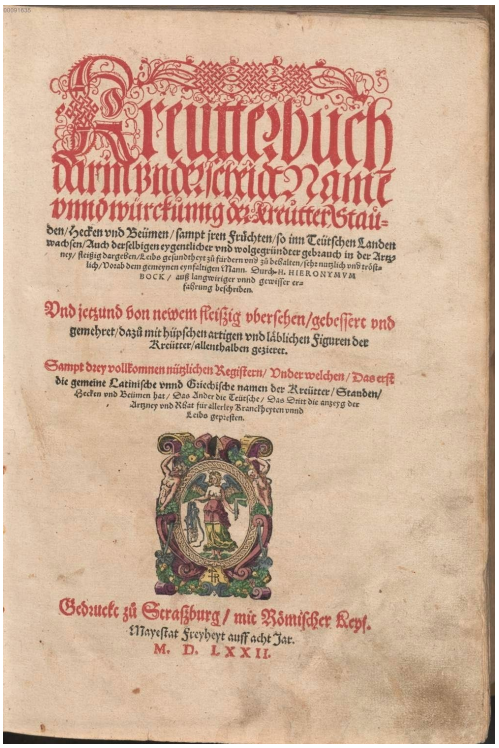
## Thursday 5th June 2025 at 6:30 PM

## Presenters:

## Dr Jonathan Punt and Professor Neil Pearce


***Riesling. Jules Troncy. "Ampélographie: traité général de viticulture", P. Viala & V. Vermorel: 1901-1910.***

# RIESLING – THE VINE AND THE GRAPE



Kreutterbuch
darinn/Underscheid/Namen
vnd Würckung der Kreütter Stäu-
den/Hecken vnd Beümen/sampt jren Früchten/so jnn Teütschen Landen
wachsen/Auch derselbigen eygentlicher vnd wolgegründter gebrauch in der Arz-
ney/fleissig beygeben/Leibs gesundheyt zů fürdern vnd zů erhalten/sehr nutzlich vnd tröss-
lich/Vorab dem gemeynen einfaltigen Mann. Durch D. HIERONYMVM
BOCK/ auß langweiriger vnnd gewisser er-
fahrung beschriben.

Vnd jetzund von newem fleissig oberseh en/gebessert vnd
gemehret/dazů mit hüpschen artigen vnd läblichen Figuren der
Kreüter/allenthalben gezieret.

Sampt drey vollkommen nützlichen Registern/Vnder welchen/Das erst
die gemeine Latinische vnnd Griechische namen der Kreütter/Stauden/
Hecken vnd Beümen hat/Das Ander die Teütsche/Das Dritt die anzeyg der
Artzney vnd Růat für allerley Kranckheyten vnnd
Leibs gepresten.

Gedruckt zů Straßburg/mit Römischer Keyſ.
Mayestat Freyheyt auff acht Jar.
M. D. LXXII.

scheid/Namen vnd Würckung III Theil. 372
Von den Namen.

DEr vil namen vnd geschlecht der Weinreben zůwissen begeret/mag Plinium
lesen lib. xiiij. vnd Dioscoridem lib.v.
Der Rebstock heisst sonst zů Latein Vitis/
Die Rebe daran heisst Palmes/
Die Augen/Gemmæ.
Das Blatt/Pampinus.
Die Gäbelein oder Häfftlin/Capreoli.
Der Traub heisset Racemus.
Den Kaiß heisset Galenus/Scopium oder
Die Weinberen Trauben/
Die Haut heisset , Membrana.
Das dick inn der hülsen heisset Caro oder
Die feuchtigkeit oder safft Humiditas/
Der Kern Thuletus/Acinus.
Der newe süß Wein/Mustum heissen.
Der verjarete Wein Merum vinum. Hat sonst vil namen bey den Poeten / Bac-
chus/Dithyrambus/Dionysius/Liber/ꝛc.
Die Würmlein an den Reben/Ipes.
Der Reben sticher/Hircus/Volucrum.
Die Heffen oder Drüsen/Fex et Fæces.
Die gedörrte Meertreibel/Bua Passa.

Vitis.
Palmes.
Gemma.
Pampinus.
Capreoli.
Racemus.
Scopium.
Fex.
Membrana.
Caro.
Humiditas.
Acinus.
Mustum.
Merum.



Von der Krafft
vnd Würckung.

VOn dem Wein wöl-
len wir auff diß mal
nicht schreiben dann
solches bedarff ein beson-
der bůch. Zeitige Traubē
sind feuchter vnnd war-
mer natur/die mitteltige
sind feuchter vnnd kalter/
die kernlein inn den Wein
beeren aber sind drucken/
vnd einer stopffenden na-
tur. Alles was am Reb-
stock ist/mag man zůr arz-
ney brauchen.

Innerlich.

WOl vnd rechte zeit-
tige Trauben brin-
gen zimmliche nah-
rung/den Feigen beynahe
gleich. Die weissen erweis-
chen den Bauch heffticer/
weder die schwartzen/ sonder-
lich die grossen feisten
Hymische Trauben/ wel-
che vmb jrer schwellen wür
kung willen/von etlichen
scheiß

Nahrung.

Bauch erweicht.

*Kreutterbuch* (Hieronymus Bock, 1552).

*Illustration* (Strasbourg, 1580).

The first documented use of the modern word "*Riesling*" is found in Hieronymus Bock's (1498 -1554) Latin herbal of 1552. Mention of the grape in the Rheingau as early as 1435 suggests that it originated on the North bank of the Rhine. In 1477 *Riesling* was noted to be the source of one of the best Alsace wines. *Riesling* is thought to be one of the many, at least 81, offspring of the ancient Western European grape varietal *Gouais Blanc* ("*the Casanova of grapes*").

*Riesling* vines are hard wooded, late budding, and therefore extremely resistant to cold and Spring frosts. The vines are resistant, or minimally vulnerable, to a number of infestations. The grapes are mid to late ripening. *Riesling* benefits greatly from extremely steep slopes, exposure to maximum sunlight, and warmth augmented by soils that include slate. Grapes of excellent quality can be produced at high yields. *Riesling* can be

vinified in a wide vocabulary of styles ranging from the delicate and floral, *via* piercingly acidic citrus tones, to the richest of honeyed sweetness. With regard to the latter, it is highly pertinent that the naturally high level of tartaric acid in *Riesling* provides a more reliable counterbalance to high levels of residual sugar than that afforded to Sauternes by *Sémillon*. Furthermore, many of the finest *Riesling cuvées* offer refreshingly low levels of alcohol with ABVs comfortably in single figures. An additional characteristic is that appropriately skilled vinification can provide the perfect balance between fruit, acid, and alcohol, such that a very long cellar life may be assured.

As with many vinous styles, *Riesling* wines have been prone to the prejudices of fashion: in late 19th Century and early 20th Century Europe, German *Rieslings* held the same esteemed status as the Red Wines of Bordeaux and Burgundy, and were priced accordingly. An enthusiasm shared jointly by Queen Victoria and by Athenaeum Club Members.

*Riesling* has perhaps a greater range of styles than almost any other grape, ranging from sweet (or late harvest) to completely dry. Whereas Germany and Alsace are the *vignobles* most associated with *Riesling*, and the flavours most generally regarded as characteristic of the grape, it can be productive in Western, Central, and Southern Europe. In the New World, *Riesling* is enjoying a veritable renaissance, both in North and South America, but most especially in New Zealand and Australia.

The signal importance of *Riesling's* capacity to offer excellent expression of *terroir* is reflected in its distribution in vineyards across the World.

# THE WINES

## GERMANY, Mosel.

**Graacher Himmelreich, Riesling Kabinett, Mosel,**

**Prädikatswein, Willi Schaefer, 2022, ABV 7.5%.**


***Graacher Himmelreich - 45 to 75% slopes.***

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|---|---|
| **Grape:** | 100% Riesling from vines up to 100 years old. |
| **Soil:** | Devonian blue/grey slate. Clay. 45 to 75% slope. South to South-West exposure at 110 to 325m a.s.l. Excellent natural water balance. |
| **Viticulture:** | 4ha of ungrafted vines split into 100 different parcels. 2022 vintage was the driest Summer since measurements began in 1881. Early green harvesting to relieve younger vines. Two weeks of heavy rain prior to harvest. |
| **Viniculture:** | Selective picking of fine, ripe grapes between mid-September and mid-October. |

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| | Fermentation by natural yeasts in mainly old oak 1000L casks with minimal intervention. |
| **Maturation:** | Long period of ageing on the lees with late bottling. |
| **Character:** | Hints of white peach followed by ginger spice. Complex palate showing lime and apple freshness and some minerality. |
| **Ageing potential:** | Good potential for aging for 6 to 8 years that will bring out the mineral qualities. Drink to 2038. |
| **Website:** | https://www.weingut-willi-schaefer.de |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## FRANCE, Alsace.

**Domaine Rolly Gassman, Riesling Silberberg de Rorschwihr, AC Alsace, 2021, ABV 13.5%.**

***Vineyards beneath the Silberberg.***

**Grapes:** 100% Riesling.

**Soil:** A mixture of Middle Jurassic clay and limestone marls. Deposits of shells of the oyster *Gryphaea arcuata* ("*Muschelkalk*") that have been decarbonated by strong runoffs of acidic water. South and North-East exposure at 280 to 325m a.s.l.

**Viticulture:** 10ha of Silberberg de Rorschwihr. Biodynamic. The 2021 vintage was cooler than average: Spring and early Summer started with cool temperatures, slowing vine development. Rain and persistent humidity required careful canopy management in the vineyards throughout the growing season. Harvest in late September.

**Viniculture:** Grapes were gently pressed, remaining in the press for 12 to 15 hours to maximise

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| | extraction of the aromatics from the grape skins. The must was settled. Long, slow fermentation with indigenous yeasts. |
| **Maturation:** | Aged on fine lees for around 11 months in large, used oak tonneaux 25 to 100hl in size, some of which were over 200 years old. Once stabilised naturally, the wines were bottled in the Autumn of the year following the harvest.<br><br>Residual sugar 16.9g/L. |
| **Character:** | Greater freshness and richer in style than other vintages. dominant citrus-fruit acidity combined with verbena and blossom florals with yellow plum and white pepper spice. Searing acidity. |
| **Ageing potential:** | Residual sweetness with good acidity levels, resulting in some of the longest lived wines in Alsace especially in 2021. Optimal at 7 to 20 years. |
| **Website:** | https://www.rollygassmann.fr/en/ |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## ITALY, Venezia Giulia.

**Jerman, Riesling "*Afix*", Venezia Giulia IGT, 2022,**

**ABV 13.0%.**

***Jerman – Vineyards and cellars in the Collio.***

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|---|---|
| **Grapes:** | 100% Riesling. First vinified in 1996. |
| **Soil:** | Predominantly marlstone and sandstone "*ponca*" belonging to the Flysch formation from the Eocene era that has given rise to a rocky substratum. |
| **Viticulture:** | West facing aspect that benefits from winds from Central Europe and warm current form the Adriatic Sea. |
| **Viniculture:** | Harvested in September. Partly vinified on the skins. |
| **Maturation:** | The wine is left to age on the lees in stainless steel tanks for about ten months followed by a few months in bottle. Stelvin screw cap manufactured by the French company Pechiney.<br><br>Residual sugar 3.9g/L. |
| **Character:** | Bright straw with slight greenish reflections. Dry, fresh flavour; lightly aromatic and |

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| | pleasantly fruity with great balance due to its velvety texture and a lively vein. Very intense and persistent. |
| **Ageing potential:** | Cellar life of four to six years. |
| **Website:** | https://www.jermann.it/ |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## SPAIN, Catalyuna, Penedès.

### Familia Torres, Waltraud, DO Penedès, 2023, ABV 11.5%.

***Waltraud Maczassek (Artist) - Miguel A Torres (Winemaker).***

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|---|---|
| **Grapes:** | 100% Riesling. |
| **Soil:** | Deep, reddish calcareous clay soils that are moderately well drained and have a high water holding capacity**.** 550m a.s.l. |
| **Viticulture:** | Organic. |
| **Viniculture:** | Maceration and fermentation in stainless steel under controlled temperature of $16^0$C for 15 days. |
| **Maturation:** | Gentle filtering prior to bottling. |
| | Residual sugar 7.9g/L. |
| **Character:** | Pale, bright, clean straw colour. On the nose there are zesty citrus notes of tangerine and lemon with hints of lemongrass coming through. On the palate the texture is rich, silky, and sensual with considerable extraction and personality. Persistent length. |
| **Ageing potential:** | Will maintain character well for three to four years. |

**Website:** https://www.torres.es/

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

# HUNGARY.

## Gilvesy Tarányi Rajnai Rizling, Szent György-Hegy, 2018, ABV 11.5%.

***Róbert Gilvesy – vigneron and wine maker.***

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| **Grapes:** | 100% Riesling from a single vineyard of 50 year old vines. |
| **Soil:** | Volcanic basalt, tufa and calcareous dolomite rich soil of Mount St Georges (Szent György-Hegy). South-facing slopes on the North-Western shore of Lake Balaton. |
| **Viticulture:** | Organic. |
| **Viniculture:** | Fermented with indigenous yeasts. |
| **Maturation:** | Matured in Hungarian oak barrels. |
| **Character:** | Good expression and well-balanced with vibrant acidity. Refreshing aromas of lemon rind, grapefruit, with undertone of wet |

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| | stones, honey, and beeswax. Persistent on the palate with lime notes and salty tones. |
| **Ageing potential:** | Will drink well until 2030. |
| **Website:** | https:// gilvesy.hu/ |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

# SOUTH AFRICA, Stellenbosch.

## Remhoogte "*Free to Be*" Weisser Riesling, WO Stellenbosch, 2024, ABV 13%.

***Remhoogte Wine Estate.***

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|---|---|
| **Grapes:** | 100% Riesling from 14 year old vines. |
| **Soil:** | Granitic, well drained on a ridge at 350m a.s.l. North-East aspect. |
| **Viticulture:** | 0.8ha vineyard. Yield of 6 tons/ha. |
| **Viniculture:** | Minimal intervention strategy. Hand harvested bunches sorted on conveyor belt before pressing. Destemmed grapes very gently pressed producing 450 to 500L/ton of grapes. Must allowed to settle roughly overnight before fermentation is allowed to proceed uninoculated in stainless-steel tanks. Wine is racked and bottled immediately after alcoholic fermentation. |
| **Maturation:** | Bottled straight after primary fermentation. No lees contact. Maturation in bottle. 6,000 bottles produced. |

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| | Residual sugar 3.7g/L. |
| **Character:** | Pale gold in colour. On the nose there are tones of grapefruit, lime zest, apricots, and orange blossom, with a wet shale minerality. To the palate: initial fresh fruit with a bright, lime acidity is balanced by viscosity of ripe Riesling grapes**.** |
| **Ageing potential:** | Best left until the wine has had a year in bottle to settle. |
| **Website:** | https:// remhoogte.co.za |

***Tasting Notes.***

**To the eye:**_____

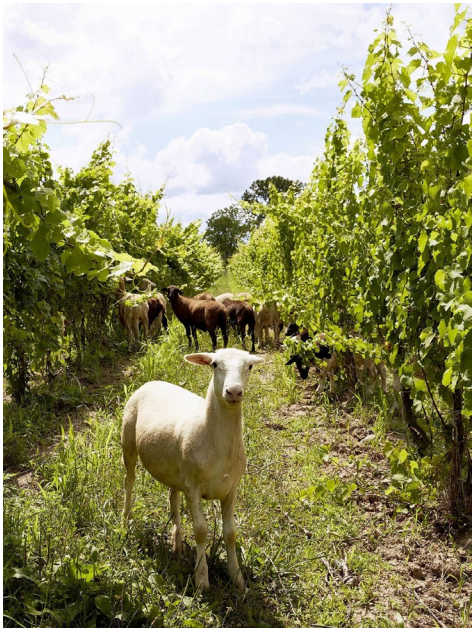
**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## USA, Finger Lakes.

**Hermann J. Wiemer, Flower Day Riesling, Finger Lakes, Seneca Lake AVA, 2023, ABV 12%.**



***Biodiversity in action at Seneca Lake.***

***Katahdin-Dorper sheep.*** ***Cotton Patch geese.***

**Grapes:** 100% Riesling from three distinct estate vineyards**.** Original plantings in 1977/78**.**

**Soil:** HJW vineyard – shallow soil, shale bedrock, higher elevation and greater distance from Seneca Lake provides cooler growing period and more intense, austere flavours.

Josef vineyard – ideal slope, deep soils and proximity to Seneca Lake leading to longer hanging times for fruit on multiple plots of older vines.

Magdalena vineyard – deep lime silt loam and drying air flow aid spreading root growth and contribute to intensity of flavour.

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| **Viticulture:** | Organic fertilizers and herbicide-free since 2004. |
| **Viniculture:** | Hand-harvested fruit, selected over multiple passes through the best parcels in the estate's vineyards on two "*fruit days*" on the biodynamic calendar when the vineyard is left to rest, 10th October and 10th November. Whole cluster pressed. Indigenous yeast fermentation. |
| **Maturation:** | Aged for four months in 100% stainless steel. |
| **Character:** | Fresh floral aromas. Dry, crisp with lychee flavour and some complexity. Long finish. |
| **Ageing potential:** | 5 to 10 years. |
| **Website:** | https://www.wiemer.com |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

# CHILE.

**Vina Casa Silva, Lago Ranco Riesling, Valle de Osorno, Viñedo de Futrono, Patagonia, 2022, ABV 12.5%.**

***Valle de Osorno sloping down to Lago Ranco.***

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| **Grapes:** | 100% Riesling. |
| **Soil:** | Mixture of volcanic ash, sand and pyroclastic rocks. |
| **Viticulture:** | Close to the Andes mountain range, in the Austral Region, between 2 mountains in a remote valley with steep vineyards sloping down to Lake Ranco. Temperature variations are regulated by the Lake, preventing potential frosts. The degree of the slope ensures good exposure to the sun and good drainage. |
| **Viniculture:** | Grapes are placed in small plastic crates and chilled for two days at $2^0$C before pressing. Clarification by cold decantation. |

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| | Alcoholic fermentation is stopped at residual sugar in the region of 8g/L. |
| **Maturation:** | One to two months on the lees in stainless steel at controlled temperature of 12 to $13^0$C, followed by one to two months in bottle before going on the market.<br><br>Residual sugar 8.5g/L. |
| **Character:** | Pale, green straw colour. Aromas of apple, lemon blossom, and fresh quince, zesty lime: emerging notes of toast and honey. On the palate, flavours of ripe peach with green apple, floral, and lime notes. Good length and elegance. Gold Catador Wine Awards 2022. |
| **Ageing potential:** | Up to 10 years. |
| **Website:** | https:// www.casasilva.cl |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

# URUGUAY

**Bouza Bodega Boutique, Bouza Riesling, Viñedo Pan de Azúcar, Montevideo, 2023, ABV 12.5%.**

***The soil of Vinedo: Pan de Azúcar.***

**Grapes:** 100% Riesling from 1.5ha plot.

**Soil:** Medium to shallow soil on the bedrock from which it originated, composed of crystalline igneous rocks with dominant syenites. At lower parts of the terrain, where the bedrock forms concavities, there are fine clay silt deposits from the Quaternary era, characterized by their high richness in calcium carbonate concretions.

**Viticulture:** The vine roots penetrate the heavily fractured crystalline bedrock. Long growing season and plenty of sunshine counter the low temperatures. The site has a specific mesoclimate: 7km from the sea, the oceanic influence mitigates high daytime

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| | and low night time temperatures. From midday the sea breeze, "*il virazón*", brings fresh maritime air. |
| **Viniculture:** | Nocturnal manual harvesting, (on February 3rd, 2023), of selected clusters into temperature-controlled winemaking room for destemming, followed by selection of individual grapes. Vinification of grapes from individual plots in 50hl containers (stainless steel, concrete and oak). *Pigeage*. Gravity racking at 12°C into barrels. |
| **Maturation:** | 8 months. Unfiltered stabilization without the use of clarifiers. Storage in bottle for 12 months under controlled temperature. |
| **Character:** | Full, compact nose of white fruits and peach. On the palate there is strength and high acidity balanced by the sweetness of red apple orchard fruits. Long finish. |
| **Ageing potential:** | Up to 10 years. |
| **Website:** | https:// bodegabouza.com |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## AUSTRALIA, Clare Valley.

### Grosset, Polish Hill, Clare Valley Riesling, 2024, ABV 12.1%.

***Polish Hill vineyard.***

**Grapes:** 100% Riesling from 8ha estate planted by Jeffrey Grosset in 1996. Three clones of Riesling - two German and one rare local clone.

**Soil:** Acidic loam with silt and shallow shales over a thin crust of clay and gravel that overlays a bed of blue slate, estimated to be around 500 million years old. Gently sloping site at 460 to 480m a.s.l.

**Viticulture:** The vines here struggle to get nutrients from the soil which creates low yields of tiny berries with concentrated flavours and aromatics. The land is farmed both organically and biodynamically. The "*hard rock*" site produces small bunches and berries.

**Viniculture:** A cool season and late harvest. Hand-harvested and delivered promptly to the winery in small parcels, where they were

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| | crushed, and destemmed. The fruit was then gently pressed and the free-run juice was inoculated with neutral yeasts to preserve the natural expression of the vineyard in the final wine. |
| **Maturation:** | Fermentation lasted two weeks and took place in temperature-controlled stainless steel tanks in separate batches according to clone and vine age before blending and bottling. |
| **Character:** | Floral aromas with hints of lime juice and beeswax. On the palate, slight minerality and limey finish. Complex with depth of flavour and intensity. Fresh now in its youth but markers of good ageing potential. |
| **Ageing potential:** | Drinking window 2024 to 2064. |
| **Website:** | https://www.grosset.com.au |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

## NEW ZEALAND, Central Otago.

### Felton Road, Bannockburn Riesling, Central Otago, 2024, ABV 10.0%.

***Cover crops enhance vine vigour, soil health, biodiversity.***

**Grapes:** 100% Riesling.

**Soil:** Felton Road farms four properties totalling 34ha in the Bannockburn subregion of Central Otago. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of angular schist gravels.

**Viticulture:** Organic and biodynamic since 2002. Single vertical shoot positioned canopy ensures even, early fruit maturity. Manual shoot thinning, shoot positioning, leaf plucking and bunch thinning are all carried out by hand as required, to enhance optimum quality fruit. Organic compost utilising the winery waste, organic cow manure and straw.

**Viniculture:** Riesling from Block 4 of the Elms vineyard was carefully hand-picked; whole-bunch

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| | pressed; and settled for 3 to 4 days before racking, then fermented with indigenous yeasts. |
| **Maturation:** | The 3 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol level, and residual sugar.<br><br>Residual sugar 59g/L. |
| **Character:** | Aroma of lemon and lime, green apples with hints of herbs and slight smokiness. High acidity offset by creamy texture. Balanced and fresh with some minerality. |
| **Ageing potential:** | Good for 10 years. |
| **Website:** | https://feltonroad.com |

***Tasting Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

# CANADA, Niagara.

## Cave Spring Riesling Ice Wine, VQA Niagara Peninsula, 2023, ABV 12.0%.

***Cave Spring Vineyard, Niagara Peninsula.***

**Grapes:** 100% Riesling from vines of average age 28 years.

**Soil:** Lincoln Lakeshore: Lacustrine clay-loam composed mainly of red shale and sandstone, mixed with limestone. Beamsville Bench: Stony clay composed primarily of limestone, mixed with sandstone and shale. Slope of 2 to 6%. North - North-West exposure. 8m to 155m a.s.l.

**Viticulture:** Cooled by onshore breezes from nearby Lake Ontario. Long, temperate season with broad diurnal temperature shifts. Riesling ripened late.

**Viniculture:** Naturally frozen grapes were selectively harvested by night 16 to 18 January 2024

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| | at temperatures around –10$^0$C. Fermentation in stainless steel at unregulated temperatures over 4 weeks using selected yeast. Yield of 5 hl/ha. |
| **Maturation:** | Bottled in May 2024.<br>Production: 1,945 cases.<br>Residual sugar 222g/L. |
| **Character:** | Medium amber in colour. On the nose, intense aromas of spiced pear and orange zest with hints of honeycomb and crème brûlée. On the palate, medium bodied with initial lusciously sweet rich sultana raisin tones up front followed by lavish flavours of orange marmalade and fresh fig, balanced by a seam of acidity. Concentrated, lingering finish with notes of dried dates and apricots. |
| **Ageing potential:** | A long life: probably good for 30 years. |
| **Website:** | https://www.cavespring.ca |

***Notes.***

**To the eye:**_____

**To the nose:**_____

**To the palate:**_____

**Conclusions:**_____

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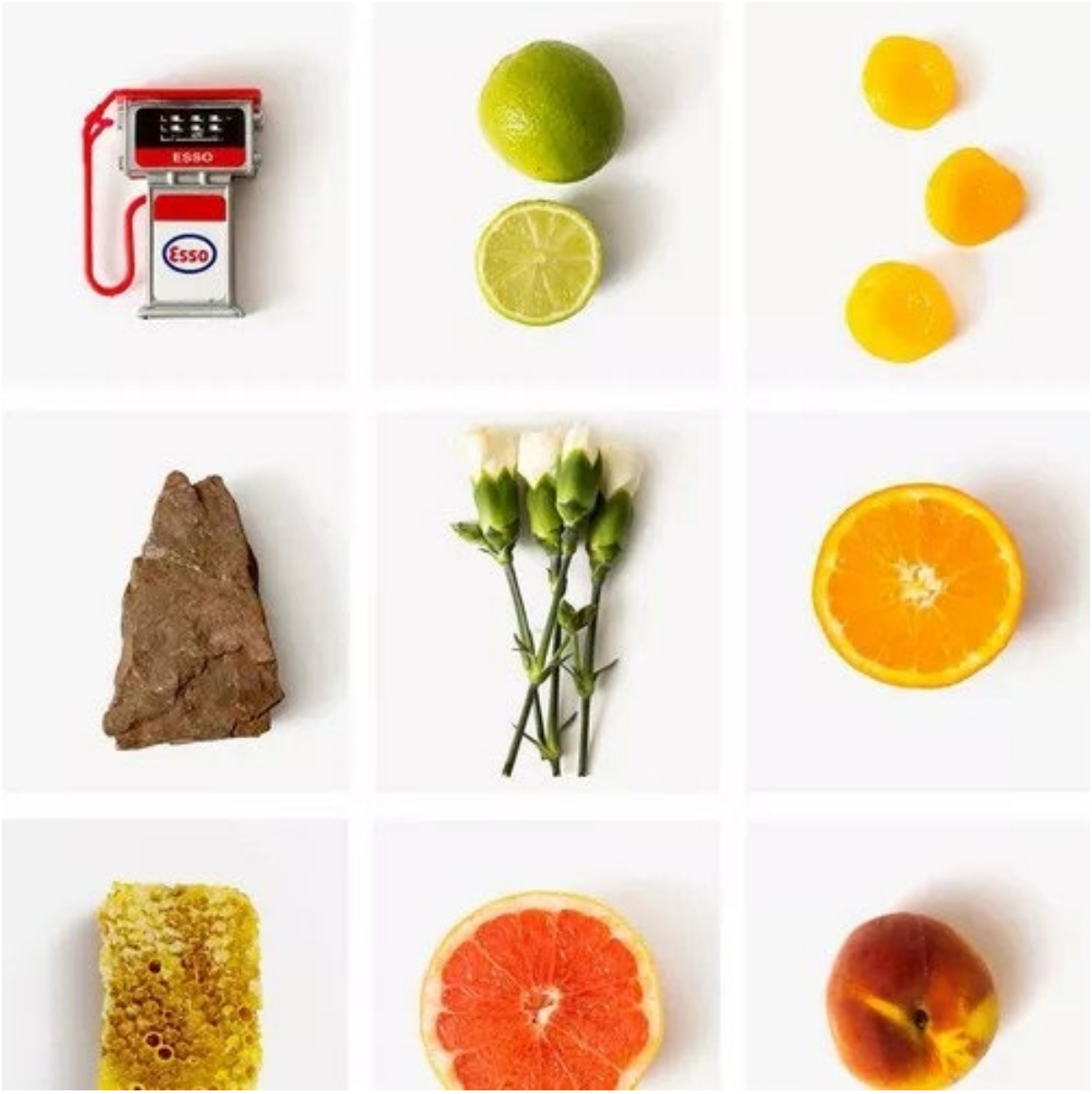


***Riesling – the characteristics:***

***✓ intense perfume***
***✓ wide spectrum of flavours***
***✓ piercingly crisp acidity at high ripeness***

# Members and Guests

*Ann Anderson*
*George Anderson Esq*
*Sooty Asquith Esq*
*Jonathan Asquith Esq*
*Conal Austin Esq*
*Dr John Ballard*
*Paul Barber Esq*
*Chris Beesley Esq*
*Richard Borchard Esq*
*Briony Brand*
*Thomas Brand Esq*
*Professor Kathleen Burk*
*Dr Stephen Cannon-Brookes*
*Richard Chown Esq*
*Timothy Clarke Esq*
*Professor James Crabbe*
*John Crompton Esq*
*Nicholas Crompton Esq*
*Dr William Doran*
*Eamonn Doran Esq*
*Jim Ross Esq*
*Professor Elizabeth Fisher*
*Simon Fraser Esq*
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