

THE E-type



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Wine and waves

Alex Holis reports on the Jaguar Club Greece's tour to the Peloponnese coast and wine country

It may not be obvious, but we believe that there is a connection between a classic Jaguar and a good, aged wine and that is why we decided to investigate this belief with a tour that took place from 6–8 May 2022, visiting the best winery in the Peloponnese.

Exactly like a classic Jaguar, a good wine needs proper preservation and storage. An aged, rich wine, like that found in the Domaine Skouras cellar, is very similar to a classic Jaguar in its garage: they both need the right humidity, temperature and loving care.

Both are waiting for someone who truly appreciates their worth to let them breathe, and to share and enjoy them with like-minded people.

Just as a Jaguar Heritage Certificate records the date of manufacture, and chassis, body and gearbox numbers of a classic Jaguar, so the label of a premium wine documents the date of bottling, the variety of grapes, the composition of the terroir and the wine's bouquet. For a classic car Concours d'Elegance, the Chairman of the Jury is the highest authority, while in wine making (oenology), the highest authority is the Master of Wine. For the exclusive Jaguar Club Greece visit to the Domaine Skouras cellar, the famous Master of Wine, Kostantinos Lazarakis, honoured us with his presence!



- Top: A brace of classic Jaguars wind their way through the ruggedly spectacular Peloponnese landscape.
- Above: Fine wines maturing in barrels in the carefully controlled environment of the cellar at the Domaine Skouras winery.

- Below: Jaguar Club Greece members' cars parked outside the winery.
- Bottom left: Learning the secrets of winemaking.
- Bottom right: Expertly chosen fine wines and an array of delicious food complemented one other perfectly.

Like a great orchestra conductor, he conducted an 'oenological symphony', choosing a crescendo of bouquets from the most exquisite labels and successful vintages of Domaine Skouras premium wines.

During our private seminar, we learned many fascinating secrets, such as the method used for the ageing of Pepto: an aromatic Rosé created with a blend of 1/3 Agiorgitiko matured in acacia barrels, 1/3 Syrah that 'sleeps' in its wine sludge

in a stainless-steel tank, and 1/3 Mavrofilero that provides the final pink color thanks to the skins being wrapped in a fabric 'veil' (pepto in Greek), dipped in large ceramic amphorae.

The inspiration for this method came from Ancient Greece, where such ceramic amphorae were used, later to be adopted by the Romans as the main means of transporting and storing wine and oil throughout the Mediterranean and the provinces of the Roman Empire until the 16th century.



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Leaving the idyllic landscape of the vineyards, we drove along the coast of the Saronic Gulf and reached the enchanting seaside Kalamaki Beach Resort, where they had fenced off a special parking area exclusively for us.

At the hotel, we enjoyed the dazzling view of the sea and, following our morning oenological seminar, in the afternoon we took part in a

relaxed 'Happy Hour and Technical Seminar' in the garden, the theme being spark plugs, explaining the different performance of each type and how analysis of their electrodes can help to diagnose carburettor problems.

Sunday was another sunny day, perfect for a coast-to-coast drive from the Saronic Gulf to the Corinthian Gulf and Lake Vouliagmeni near

- Below: Jaguar Mark 2 and E-type S3 Roadster at the Kalamaki Beach Resort.
- Bottom: Jaguars and Ferrari Testarossa parked at the Ypanema café/restaurant.






- Above left and left: The beautiful Saronic Gulf location of the seaside Kalamaki Beach Resort – the destination for an afternoon stop in the garden.
- Above: Alex Holis poses with Domaine Skouras Master of Wine, Kostantinos Lazarakis in the impressive grounds of the winery.

Loutraki. Listed by UNESCO as a place of special natural beauty, this small, turquoise lagoon is located very close to the archaeological site of Heraion. The lake's shores are sandy and its waters join with those of the Corinthian Gulf through a narrow channel. These waters are much saltier than the open sea and are renewed every six hours by the changing tides.

The 'Caribbean' color of the sea accompanied us all the way to Ypanema, the coolest and most beautiful café/restaurant on the lagoon, where they



had kindly reserved their best tables for us and of course... VIP parking spaces for our cars!

Although some of our members' classic Jaguars were undergoing workshop maintenance, they did not want to miss this exclusive event and they participated driving their more-modern cars. For us, this does not really matter, because friendship and honest relationships come first, followed by our common love and admiration for our Jaguars. 

- Above: Members' cars parked outside the impressive Domaine Skouras winery building.
- Bottom: The coastline drive towards the Ypanema café/restaurant on Lake Vouliagmeni.

