



## 27<sup>th</sup> September 2009 – Light Winds & Wight Caipirinhas at the Royal Lymington

### Lymington, England

The 'Indian Summer' sun was warm this late September weekend, and although the airs were light, the Royal Lymington Yacht Club held a fantastic regatta and a Wight Vodka Caipirinha party enjoyed by all.

Chris Neve, Captain of Racing at the Royal Lymington Yacht Club, was glad to see the racing commence. "We work hard to create a programme that sees both highly competitive racing on the water and a fabulous social setting in our club house. Of course we're not in control of the weather, but one item that we are most definitely in charge of is the social scene! Yet again, the team at Wight Vodka helped us celebrate by introducing the Wight Caipirinha. It proved a great combination."



The SB3s, meeting for the 4<sup>th</sup> of their Solent Series, completed four races, and the class winners (shown above) were the four person crew appropriately named the Green Team, helmed by Marc Greenway and Libby Greenhalgh. The Royal Lymington YC's Equinox Regatta for 3 Handicap Classes, RS Elites and Folkboats could only complete three races due to the light airs, but up to 40 boats fully enjoyed the September sunshine with the following teams taking honours: Class 1 – Peter Schofield & Crew in Zarafa, Class 2 – Stephen James & Crew in Jacobite, Class 3 – Richard Truscott & Crew in Unity, RS Elites – Ray Messrs Mitchell, Woodman & James in Fuzzy Duck V11, and Nordic Folkboats – Edward Donald in Madelaine, from the Royal Solent YC.

"Congratulations to the winning teams of each class and to those who enjoyed the Wight Caipirinha," commented Ritu Manocha, owner of 50° North, the company behind the Wight Vodka brand. "We've been asked how to make the perfect Wight Caipirinha, so here's our own interpretation of this Brazilian classic."

#### The Wight Caipirinha

Two shots Wight Vodka  
One Lime  
1 Tablespoon Sugar

Quarter the Lime lengthwise and then cut each quarter in half crosswise and place into your glass. Add one tablespoon of sugar and muddle the lime pieces by pressing and pounding with a wooden spoon (an oar handle also works in times of serious need!). Fill each glass with ice and pour in Wight Vodka. Stir well and enjoy with friends and competitors alike!

#### About The Royal Lymington Yacht Club

Located at the western end of the Solent, the Royal Lymington Yacht Club began its life in 1922 as the Lymington River Sailing Club. It quickly gained strength and in 1924 found a home in a disused boathouse beside the Lymington River, where it commands an outstanding view down the river across the Solent to the Isle of Wight. The membership has grown to around 2,800 today. For more information on the Royal Lymington Yacht Club, visit [www.rlymyc.org.uk](http://www.rlymyc.org.uk).

#### About 50° North

50° North are the creators of Wight Vodka. The company's spirit and enthusiasm for the ocean, coupled with the centuries-old regatta traditions of the Isle of Wight (and of course a full appreciation of superior vodka!) culminated in the creation of the world's smoothest, 42% ABV potato-based vodka. One sip of Wight Vodka will make a believer out of the most discerning connoisseur, and the company welcomes your joining a unique and elite class. [www.wightvodka.com](http://www.wightvodka.com). Tack & Gybe Responsibly.

