

## European Focus Wine Class - Intermediate Level:

This 2 hour European Focus Wine session looks at a series of traditional, regional and varietal wines of Europe. The class is for people with several years of wine experience and knowledge, and for people interested in the specific and unique wine styles from the regions across Europe.

This 'Intermediate Level' wine class looks at influences such as: climate, soil, grape variety and traditional winemaking techniques, looking at the special characteristics of each grape, region and unique site, and finishing with pairing traditional and non-traditional \*(local & international) cuisine with these dynamic wines.

During this European Focus Wine Class we will taste up to 12 x different expressions, coming from different areas of France, Italy, Portugal and Spain - your taste buds will take a 'Tour de Europe' of wine.

Over the past 30 years I have visited & worked (on several occasions) in these historical wine regions of Europe. I am able to share a focused insight into these dynamic wines, while taking you through a variety of themes to build your wine knowledge & confidence with European wine. I promise your taste buds will enjoy the wine journey.

### Class Content:

- Growing, harvesting, winemaking techniques, and ageing of wines that make them unique.
- Wine appreciation techniques: how to taste wine and develop your wine vocabulary.
- Look more closely at 'Terroir' and country AOP, DOP wine appellations and regulations.
- An overview of the wine regions of Europe - the indigenous grapes varietals, the style of wines and the influence of culture and most importantly cuisine.
- The history and traditions of some of the classic wine styles of Europe, and more...

This class will give you a solid grounding / understanding - that will serve you well no matter what you are drinking, and enable you to make a more informed, confident selection or suggestion.

### European Varietals / Styles tasted in the session: - *\*(Varietals & styles can vary due to availability)*

- Prosecco DOCG Vintage - Veneto / Valdobbiadene, Italy • Pinot Grigio - Trentino-Alto Adige, Italy
- Fino Sherry - Jerez, Spain • Rioja Crianza - Rioja, Spain - *\*(style can change)*
- Pinot Gris - Alsace, France - *\*(style can change)*
- Chablis - Chablis, France • Beaujolais - Beaujolais, France • Côtes du Rhône - Rhône Valley, France
- Chianti Classico DOCG - Tuscany, Italy • Amarone\* - Veneto, Italy - *\*(when available)*
- Marsala\* - Sicily - *\*(optional)*
- Port - Douro, Portugal - *\*(style can vary)*

### Wine Tutor - Gavin Hubble:

I started working in the wine industry over 30 years ago here in New Zealand. Working in; wine retail, sales, vineyard and wine production, label & packaging design, marketing, wine buying and wine education. I am currently responsible for the Brand Health of over 70 Wine Brands distributed here in New Zealand. Brands from Australia, Chile, France, Italy, New Zealand, Spain, Portugal and other winemaking countries. I work closely with these brands and with the Hancocks sales team out in the New Zealand Trade - (On & Off-Premise) introducing and positioning these exciting and unique brands to wine enthusiasts all over the country.

### Venue & Time:

This is a 2 hour **European Focus Wine Class** - *\*(classes in Auckland are held at the Hancocks Training Room - 318 Richmond Rd, Grey Lynn, Auckland) - This Class is usually held: 2.00pm - 4.00pm.*

### Equipment supplied:

You will each be provided with a set of appropriate **EISCH** Wine Glasses *\*(when possible)* to use during the session. Tasting mat, pen, paper - plus the 10-12 European Wine Expressions & resources.

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**“Wine Education lasts longer than a promotion”**