

Grape to Glass Wine Modules - Introductory Level:

These **30 minute** wine sessions offer a brief (but insightful) look at everyday grape varieties that we serve and enjoy from around the world. These focused sessions will look at the different physical characteristics of a grape variety and then different production techniques used to express them.

A brief look at the unique regions and conditions from which they are grown. Then looking at cooler, styles, palate structure, flavour profiles and level of alcohol in these diverse, character filled wines. We will touch on the influence of different traditions, and of course the important process of food and wine pairing with each flight of wines.

These focused sessions will give you more confidence to make better informed decisions on what you can enjoy with varied styles of cuisine, from shell-fish to desserts, summer to winter, light to spicy dishes and more - and improve your knowledge on serving to have better experiences. I promise your taste buds will enjoy the journey.

Each 30 minute session will focus on:

- A single grape variety - the natural characters, levels of acidity and alcohol.
- Take you through 3 wine styles - crafted by traditional / modern production techniques.
- Explain the mechanics of pairing this grape / wine style *(Dry - Sweet) with varied cuisine.
- Things to be aware of when storing open wines - (e.g. On-Premise situations).
- How to correctly serve different these wines - (temperature and stemware).

Wine Modules / Styles available in these sessions: - *(Styles can vary due to availability)

*(Each focused 30-minute session / module will taste a flight of 3 wines)

- Sauvignon Blanc - *(e.g. unoaked, oaked, barrel fermented).
- Riesling - *(e.g. dry, medium & sweet-dessert style).
- Pinot Grigio / Gris - *(e.g. light, dry, medium: Italy - France - NZ)
- Chardonnay - *(e.g. unoaked, oak aged, barrel fermented).
- Champagne - *(e.g. light, medium and fuller styles).
- Pinot Noir - a flight of 3 wine styles.
- Syrah / Shiraz - a flight of 3 wine styles.
- Generous Red Wines - a flight of 3 wine styles.



All wines tasted are a 'classic' true / varietal expression - so you are able to transfer learnings to many other expressions and wine styles. ***(Yes - you can / are able to combine, bundle-up a total of 3 x Modules).**

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:

These are 30 minute sessions '**Grape to Glass Wine Modules**' - *(classes in Auckland are held at the Hancocks Training Room - 318 Richmond Rd, Grey Lynn, Auckland) - This Wine Class is usually held: 2.00pm - 3.30pm.

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 3, 6 or 9 different varietal wines & resources.

*Wines Supplied by: Hancocks

"Wine Education lasts longer than a promotion"



Eisch
GERMANY