

An Introduction to Wine - 'Stage 1' - Introductory Level:

This 2 hour 'Introduction to Wine Class' looks to demystify, give clarity and meaning to the basic stages of making and enjoy wine. The world of wine is fascinating, intriguing, captivating and can be very rewarding. There are few greater pleasures in life than opening a bottle of wine you carefully selected yourself - (or even better, you have cellared patiently for a number of years) and enjoying it with good food and good friends.

However, it can also be an intimidating subject - as the sheer number of wines and styles available on our retail shelves and on wine-lists in New Zealand has never been greater. It can be a process of great confusion selecting the right wine for the right occasion and pairing it with such varied cuisine. With more clutter, new grape varieties and more countries producing wine today, how do we go about making informed choices on what we want to drink and what represents value? We do this with education & experience - which starts here.

The aim of this class is to break down these intimidation factors in a relaxed manor, arm you with the basic sensory skills required to evaluate and assess wine, and to give you the vocab to describe what you are tasting.

In addition to that, we will go through the basics of the winemaking process, discuss the major grape varieties, look at regional differences in New Zealand and Australia, plus touch on other important wine regions and countries as they come up and talk about storing-cellarling & serving wine. *Let the journey begin...*

Class Content:

- We cover the grape growing season - stages in development and ripening until harvest.
- We talk through the fermentation process - turning grape juice into wine (alcohol).
- We cover basic winemaking techniques for white, red and sparkling wine production.
- We taste and give you a better understanding of 9 - 10 x classic varietal wines.
- We cover opening, serving and pairing different wine styles - *plus more...*

This class will give you a solid grounding / understanding - and enable you to make an informed, confident selection or suggestion.

Wine styles tasted in the session: - **(Varietals & styles can vary due to availability)*

- Classic Méthode Traditionnelle or Champagne - **(as appropriate)*
- Varietal true - Sauvignon + Riesling + Pinot Gris
- Varietal true - **(unoaked & oaked style)* Chardonnay
- Varietal true - Pinot Noir + Merlot or Malbec
- Varietal true - Syrah or Shiraz + Cabernet Sauvignon

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 '**Introduction to Wine Class**' - **(classes in Auckland are held at the Hancocks Training Room - 318 Richmond Rd, Grey Lynn, Auckland)* - This Wine 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 9 - 10 different varietal wines & resources.

**Wines Supplied by: Hancocks*

"Wine Education lasts longer than a promotion"

