



GRAPE-TO-GLASS

wines worth sharing

Port & Chocolate Experience - Introductory Level:

This 1½ hour session offers a brief (but broad) look - into Traditional Port Wines from Portugal. The class starts by looking at the unique region where indigenous grapes endure tough growing conditions, hand harvesting and the traditional production techniques of these unique and vibrant wines. Then looking at colour, styles, palate structure, flavour profiles and vintages of these character filled wines. We will also briefly explore the influence of the different levels of sweetness, ageing and of course the important characters and flavour profiles when pairing these varied styles of Port wines with food (i.e. desserts & cheeses...).

This class will give you confidence to make better informed decisions on what you can enjoy with varied styles and intensity of cakes, desserts (along with fried fruits & nuts) and quality cheeses - and improve your knowledge on storing and serving to have better experiences. I promise your taste buds will enjoy the journey.

Class Content:

- Looking at the main styles of Port Wines and traditional / modern production techniques.
- We explain the mechanics of pairing Ports with cuisine, using 6 x chocolates in the tasting.
- We talk through basic guidelines - suggested combinations of Port & Desserts - Cheese, Pudding etc...
- Things to be aware of when storing / cellaring and opening Port Bottles.
- How to correctly serve different Port wines - (temperature, stemware).

Port Wine Styles tasted in the session: - **(Port styles can vary due to availability & vintage changes)*

- White Port
- Ruby Port
- Tawny Port
- Aged Tawny Port - **(10 or 20 years old)*
- LBV Port
- Vintage Port

All 6 x Port wines will be paired with an appropriate **(classic)* style of chocolate.

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 1½ hour **Port & Chocolate Experience** - **(classes in Auckland are held at the Hancocks Training Room - 318 Richmond Rd, Grey Lynn, Auckland)* - This Port Wine Class is usually held: 2.00pm - 3.30pm.

Equipment supplied:

You will each be provided with appropriate **EISCH** Tasting Glasses **(when possible)* to use during the session. Tasting mat, pen, paper - plus the 6 x different styles of Port Wines & resources.

“Wine Education lasts longer than a promotion”


GERMANY