

All Things Sweet Wine Class - Introductory Level:

This 1½ hour All Things Sweet Wine Class looks at a variety of traditional and regional specific sweet wine styles from around the world. The class is for people with a basic level of wine experience and knowledge, and for people interested in the specific and unique sweeter wine styles crafted around the world.

This wine class looks at influences such as: niche climates, soil, grape variety, harvesting timing-options, winemaking techniques and traditions. Plus looking at the special characteristics of each grape, region and unique site, the appropriate serving temperature for each style - and finishing with pairing with food, fruits, nuts, cheeses & desserts with these varied and exciting, sweet wines.

During this class we will taste up to 9 x different wine-styles, coming from different countries. From light white sweet wines through to rich Ports and several styles in-between, your taste buds will take a 'Tour du Monde' of sweeter style wines. I promise your taste buds will enjoy the journey.

Class Content:

- Late Harvest Wines + Botrytis Wines + Ice Wines: how these are made and what makes them unique.
- Sherry, Marsala and Port Styles: how these are made and what makes each style unique.
- Wine appreciation techniques: how to taste wine and develop your wine vocabulary.
- Look more closely at 'Terroir' and the many varied classification systems and regulations.
- An overview of the wine regions from which they come - the indigenous grapes varietals, the style of wines and the influence of culture and most importantly cuisine.
- The history to some of the greatest sweeter style wines of world, and some of their unique winemaking techniques.
- How to correctly serve different Sweet Wines - (temperature, stemware).

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

- Asti - Italy - **(when available)*
- Late Harvest Riesling or Sauvignon - New Zealand
- Muscat à Petits Grains - Australia - **(optional)*
- Botrytis Semillon - Australia
- Sauternes* - France - **(when available)*
- Marsala Superiore* - Italy - **(style can vary)*
- Pedro Ximénez - Sherry* - Spain
- White Port* or Red Port* - Portugal - **(styles 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 1½ hour **All Things Sweet 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 - 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 different 'Sweet Wines' & resources.

**Wines Supplied by: Hancocks*

“Wine Education lasts longer than a promotion”