

Wine & Food Pairing Class - *Introductory Level:

This 1½ hour Wine & Food Class is ideal for people with an entry level of wine experience and knowledge, *plus for more experienced people interested in better understanding ideal wine & food pairing combinations with local and international ingredients / cuisine.

This class works predominantly with New Zealand Cheeses (made with NZ milk sourced from NZ pastures, regions etc...) - starting with Cow, Sheep and Goat cheese. This Wine & Food *(w/cheese) Class is designed to excite and inform wine and food enthusiasts at all levels - introducing options available with everyday cuisine pairing that can be made in NZ and around the globe.

I have chosen (for a number of reasons) to use 6 x different styles of cheese *(*lactose intolerant people please be aware*), that represent 6 x classic food groups, which we try to pair wines with every day. Most wine and cuisine pairings are made without much thought or experience - most are typically by habit, or routine (social influences), and a large proportion of people in NZ pair wine and different cuisines incorrectly.

With a few simple clues to wine characteristics - the resulting enjoyment that can be achieved with everyday cuisine (and in this class, with cheeses) will be improved. I know everyone will surprise themselves and the result will be a more diverse, varied and more enjoyable wine & food pairing experience.

This class will give you confidence to make better informed decisions on what you can enjoy with different cuisine, plus improve your knowledge to have less poor experiences. I promise your taste buds will enjoy the journey.

Class Content:

- We explain the mechanics of pairing Wine with Cuisine, using the 6 x cheeses in the class.
- We talk through basic guidelines - traditional combinations of Wine & Food Pairing.
- Things to be aware of, correct and incorrect wine & food pairing combinations.
- Plus - how to buy, store and to correctly serve different styles of cheese.

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

- Dry Sparkling Wine - Appropriate Cheese / Food Group 1
- Light Style / Dry White Wine - Appropriate Cheese / Food Group 2
- Medium Style White Wine - Appropriate Cheese / Food Group 3
- Fuller-Style White Wine - Appropriate Cheese / Food Group 4
- Medium / Full-Bodied Red Wine - Appropriate Cheese / Food Group 5
- Sweet Style Wine(s) - Appropriate Cheese / Fruit or Chocolate / Food Group 6

After this compact session you will be able to transfer learnings to many other wine & cuisine situations.

Wine Tutor - Gavin Hubble:

I started working in the wine industry over 30 years ago; 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 in New Zealand. Brands from Australia, Chile, France, Italy, New Zealand, Spain, Portugal and other winemaking countries. I work closely with 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 **Wine & Food Pairing 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 Sparkling, Light, Medium, Full & Sweet Style Wines & resources.