

## Methodologies of Grape-Growing & Winemaking - \*Intro/Intermediate Level:

This 1½ hour wine session-tasting takes a brief look into the Methodologies of Grape-Growing & Winemaking. The class starts by covering the basic principles of how wine grapes are grown, harvested, fermented into wine and then aged and made ready for bottling.

We break these processes into different Methodologies and techniques, depending upon a number of \*controlling factors or chosen methods by the winemaker, and how these aspects can also vary between regions and countries from where the wines come.

We cover influences from local and international wine communities..., along with looking at the packaging / labeling of wine, the serving, ageing of wine and food pairing options. With more options, \*(i.e. combining of traditional practices & new techniques...), along with more countries producing wine, how do we go about making informed choices on what to drink? We do this with education and experience, which starts here.

The aim of this class is to break down and give some clarity to all of the information and options now available. To arm you with the basic knowledge required to better evaluate wine, and to give you the confidence to understand what you are sharing. I promise an insightful wine journey.

### Class Content:

- We cover the basic principals in grape growing - stages in development until harvest.
- We talk through the fermentation process - the turning of grape juice into wine (alcohol).
- We cover the basic winemaking techniques for white, red and sparkling wine production.
- We talk through Sulphur in Wine.
- We talk through ageing / time & bottling options.
- We talk through Sustainable Winegrowing / Winemaking.
- We talk through Organic + Biodynamic Wine.
- We talk through Natural Wine + Dry Farming.
- We talk through Vegan Friendly + Orange Wine.
- We also cover storing, opening, serving & pairing different wine styles - plus more...



This class will give you a solid grounding / understanding - that will serve you well no matter what you are drinking, and enable you to make a more informed, confident selection or suggestion.

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

- We will work through 9 current vintage expressions of the above Wine Methodologies.

### 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 **Methodologies of Grape-Growing & Winemaking** - *\*(Auckland classes held at the Hancocks Training Room in Mangere or at an appropriate location in the city) - Class 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 9 x expressions of Methodology Wines & resources.

*\*Wines Supplied by: Hancocks*

**“Wine Education lasts longer than a promotion”**

  
GERMANY