



# GRAPE-TO-GLASS

wines worth sharing

## Light, Medium & Full-Bodied Red Wine Class - Introductory Level:

This 1½ hour wine session offers a brief (but broad and insightful) look into 'Light, Medium and Full-Bodied Red Wines' from around the world. The wine class starts by looking at the different physical characteristics of grapes varieties and then different production techniques used to express these.

Then we look at the unique regions and conditions from which they are grown. Then looking at colour, styles, palate structure, flavour profiles and level of alcohol in these diverse, character filled white wines. We will also explore the influence of different cultures, traditions, and of course the important process of food and wine pairing with a range of red wines.

This class will give you confidence to make better informed decisions on what you can enjoy with varied styles of cuisine, from tapas, pizza to bespoke meat focused cuisine, summer to winter, light to rich dishes and more - and improve your knowledge on storing and serving to have better experiences. Your taste buds will enjoy the journey.

### Class Content:

- Looking at varied white grape varieties, wine styles, traditional / modern production techniques.
- We explain the mechanics of pairing Red Wines with varied cuisine.
- Things to be aware of when storing open wines - (On-Premise situations, home cellar etc.).
- How to correctly serve different Red Wines - (temperature, stemware).

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

- Lighter Style Red Wines - *a flight of 3 wines.*
- Medium Style Red Wines - *a flight of 3 wines.*
- Full-Bodied Red Wines - *a flight of 3 wines.*

The White Wines tasted are predominantly 'classic / traditional' examples & expressions - so you are able to transfer learning to many other red wine styles.

### 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 **Light, Medium & Full-Bodied Red Wine Class** - *\*(Auckland classes held at the Hancocks Training Room in Mangere or at an appropriate location in the city).* Wine 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 'Light, Medium & Full-Bodied Red Wines' & resources.

*\*Wines Supplied by: Hancocks*

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



**Eisch**  
GERMANY