

Sparkling / Champagne Wine Class - *Intermediate Level:

This 2 hour Sparkling / Champagne Wine session looks at a series of traditional, cultural and regional interpretations of these classic sparkling wines. The class is for people with a few years of wine experience and knowledge, and for people interested in the specific and unique sparkling wine styles from around the world.

The class starts by looking at a range of different production techniques and regions from which they come from. Then looking at colour, styles and vintages of these character filled sparkling wines.

This *Semi-Intermediate level sparkling wine class looks at influences such as: climate, grape varietals, culture and winemaking techniques, looking at the special characteristics of each grape and region, and finishing with pairing traditional and non-traditional cuisine with these effervescent wines.

During the class we taste 9 x different sparkling wines, coming from 6 x different regions and 5 x different countries. Over the past 30 years I have visited and worked in all of the following sparkling wine regions of the world. I am able to share a relaxed, insightful approach. Your taste buds will take a 'Tour du Monde' of sparkling wine.

Class Content:

- Cava: its history, how it is made and what makes it unique.
- Asti & Prosecco: how these are made and what makes them different.
- Crémant & Sekt: history, how they are made and what makes them different.
- Méthode Traditionnelle: how, where & what styles are made around the world.
- Champagne: history, terroir, how it is made and what makes it so highly respected.
- Plus: storage, how to open, pouring into different stemware & food pairing suggestions.



Sparkling & Méthode Traditionnelle Wines tasted: - *(styles vary due to availability)

- Cava - Spain
- Sekt - Germany
- Asti - Italy - *(when available)
- Prosecco - Italy
- Franciacorta - Italy - *(when available)
- Méthode Traditionnelle - New Zealand

Champagne Styles:

- Cuvée Brut NV - Reims, France - *(24+ months on lees)
- Brut Réserve NV - Epernay, France - *(36+ months on lees)
- Brut Réserve NV - Reims, France - *(48+ months on lees)

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 2 hour **Sparkling / Champagne Class** - *(Auckland classes held at the Hancocks Training Room in Mangere or at an appropriate location in the city). This Class is usually held: 1.00pm – 3.00pm.

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 / Champagne Wines & resources.

*Wine supplied by: Hancocks

“Wine Education lasts longer than a promotion”