



GRAPE-TO-GLASS

wines worth sharing

Light, Medium & Fuller-Style **White Wine Class** - Introductory Level:

This 1½ hour wine session offers a brief (but broad and insightful) look into 'Light, Medium and Fuller-Style White 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 white wines.

This class will give you confidence to make better informed decisions on what you can enjoy with varied styles of cuisine, from shell-fish to desserts, summer to winter, light to spicy dishes and more - and improve your knowledge on storing and serving to have better experiences. I promise your taste buds will enjoy the journey.

Class Content:

- Looking at varied white grape varieties - natural characters, levels of acidity and alcohol.
- Look at a range of wine styles - crafted by traditional / modern production techniques.
- We explain the mechanics of pairing White Wines *(Dry - Sweet) with varied cuisine.
- Things to be aware of when storing open wines - (On-Premise situations, home cellar etc...).
- How to correctly serve different White Wines - (temperature, stemware).



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

- Lighter Style White Wines - *a flight of 3 wines.*
- Medium Style White Wines - *a flight of 3 wines.*
- Fuller-Style White 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 white 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 & Fuller-Style White Wine Class** - *(Auckland classes are held at the Hancocks Training Room in Mangere or at an appropriate location in the city). This 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 & Fuller-Style White Wines' & resources.

*Wines Supplied by: Hancocks

“Wine Education lasts longer than a promotion”

Eisch
GERMANY