



# GRAPE-TO-GLASS

wines worth sharing

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## Light, Medium & Sparkling Rosé Wines - *Introductory Level:*

This 1½ hour wine session offers a brief (but broad and insightful) look into 'Light, Medium and Sparkling Rosé Wines' from around the world. The wine class starts by looking at the different physical characteristics of grapes varieties used, and then the different production techniques used to produce rosé wines.

We look at climate and regional / seasonal cuisine influences. Then looking at colour, styles, palate structure, flavour profiles and level of alcohol in these diverse, vibrant rosé 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 rosé 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 seasoned dishes and more - and improve your knowledge on storing and serving to have better experiences. I promise your taste buds will enjoy the journey.

### Content:

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

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

- Lighter Style Rosé Wines - a flight of 3 wines.
- Medium Style Rosé Wines - a flight of 3 wines.
- Sparkling Rosé Wines - a flight of 3 wines.

The Rosé Wines tasted are predominantly 'classic / traditional' examples & expressions - so you are able to transfer learnings to many other rosé 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 & Sparkling Rosé Wine Session** - \*(Auckland classes are held at the Hancocks Training Room in Mangere or at an appropriate location in the city). Wine Class is 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 & Sparkling Rosé Wines' & resources.

\*Wines Supplied by: Hancocks

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

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*Eisch*  
GERMANY