

Grape to Glass Wine Modules - *Introductory Level:

These **30 minute** wine sessions offer a brief (but insightful) look at everyday grape varieties that we serve and enjoy from around the world. These focused sessions will look at the different physical characteristics of a grape variety and then different production techniques used to express them.

A brief look at the unique regions and conditions from which they are grown. Then looking at cooler, styles, palate structure, flavour profiles and level of alcohol in these diverse, character filled wines. We will touch on the influence of different traditions, and of course the important process of food and wine pairing with each flight of wines.

These focused sessions will give you more 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 serving to have better experiences. I promise your taste buds will enjoy the journey.

Each 30 minute session will focus on:

- A single grape variety - the natural characters, levels of acidity and alcohol.
- Take you through 3 wine styles - crafted by traditional / modern production techniques.
- Explain the mechanics of pairing this grape / wine style *(Dry - Sweet) with varied cuisine.
- Things to be aware of when storing open wines - (e.g. On-Premise situations).
- How to correctly serve different these wines - (temperature and stemware).



Wine Modules / Styles available in these sessions: - *(Styles can vary due to availability)

*(Each focused 30-minute session / module will taste a flight of 3 wines)

- Sauvignon Blanc - *(e.g. unoaked, oaked, barrel fermented).
- Riesling - *(e.g. dry, medium & sweet-dessert style).
- Pinot Grigio / Gris - *(e.g. light, dry, medium: Italy - France - NZ)
- Chardonnay - *(e.g. unoaked, oak aged, barrel fermented).
- Champagne - *(e.g. light, medium and fuller styles).
- Pinot Noir - a flight of 3 wine styles.
- Syrah / Shiraz - a flight of 3 wine styles.
- Generous Red Wines - a flight of 3 wine styles.



All wines tasted are a 'classic' true / varietal expression - so you are able to transfer learnings to many other expressions and wine styles. ***(Yes - you can combine, bundle-up a total of 3 x Modules).**

Wine Educator - Gavin Hubble:

I started working in the wine industry over 30 years ago here in New Zealand. Working in; wine retail, sales, vineyard management, wine production, blending, label & packaging design, marketing, wine buying, wine glass design and wine education. I have been responsible for the 'Brand Health' of over 100 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 leaders 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:

These are 30-minute **'Wine Modules'** - *(Wine classes are held at different venues, details will be confirmed for each *invitation) - Wine Modules are usually held: 11am - 12.30pm **or** 2.00pm - 3.30pm.

Equipment supplied:

When & where possible you will have access to **EISCH** Wine Glasses to use during the session. Also provided: tasting mat, online wine resources - plus the 3, 6 or 9 different varietal wines & resources.

*Seasonal, Available Wines Tasted.

"Wine Education lasts longer than a promotion"