

Port Wine & Chocolate Experience - Introductory Level:

This 1½ hour session offers a brief (but broad) look - into Traditional Port Wines from Portugal. The class starts by looking at the unique region where indigenous grapes endure tough growing conditions, hand harvesting and the traditional production techniques of these unique and vibrant wines. Then looking at colour, styles, palate structure, flavour profiles and vintages of these character filled wines. We will also briefly explore the influence of the different levels of sweetness, ageing and of course the important characters and flavour profiles when pairing these varied styles of Port wines with food (i.e. desserts & cheeses...).

This class will give you confidence to make better informed decisions on what you can enjoy with varied styles and intensity of cakes, desserts (along with fried fruits & nuts) and quality cheeses - 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 the main styles of Port Wines and traditional / modern production techniques.
- We explain the mechanics of pairing Ports with cuisine, using 6 x chocolates in the tasting.
- We talk through suggested combinations of Port & Desserts - Cheese, Pudding etc...
- Things to be aware of when storing / cellaring and opening Port Bottles.
- How to correctly serve different Port wines - (temperature, stemware).

Port Wine Styles tasted in the session:

**(Port styles can vary due to availability & vintage changes)*

- White Port
- Fine Ruby Port
- Fine Tawny Port
- Aged Tawny Port - *(10 or 20 years old)
- LBV Port
- Vintage Port*

All 6 x Port wines will be paired with an appropriate *(classic) style of chocolate.

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:

This is a 1½ hour **Port Wine & Chocolate Experience** - *(Wine classes are held at different venues, details will be confirmed for each *invitation). This session is usually held: **1.30pm - 3.00pm.**

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 6 x different styles of Port Tasting Wines.

**Available Port Wines Tasted.*

“Wine Education lasts longer than a promotion”

