



# GRAPE-TO-GLASS

wines worth sharing

## Light, Medium & Full-Bodied **Red** Wine Class - Introductory Level:

This 1½ hour wine session offers a brief (but broad and insightful) look into 'Light, Medium and Full-Bodied Red Wines' from around the world. The wine class starts by looking at the different physical characteristics of grapes varietals 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 red wines.

This class will give you confidence to make better informed decisions on what you can enjoy with varied styles of cuisine, from tapas, pizza to bespoke meat focused cuisine, summer to winter, light to rich dishes and more - and improve your knowledge on storing and serving to have better experiences. Your taste buds will enjoy the journey.

### Class Content:

- Looking at varied red grape varietals, wine styles / expressions, traditional / modern production techniques.
- We explain the mechanics of pairing Red Wines with varied cuisine.
- Things to be aware of when storing open wines - (On-Premise situations, home cellar etc.).
- How to correctly serve different Red Wines - (temperature, stemware).

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

- **Lighter** Style Red Wines - *a flight of 3 wines.*
- **Medium** Style Red Wines - *a flight of 3 wines.*
- **Full-Bodied** Red 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 red wine styles.

### 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 and wine production, 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 **Light, Medium & Full-Bodied Red Wine Class** - *\*(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 'Light, Medium & Full-Bodied' Red Tasting Wines.

*\*Seasonal, Available Wines Tasted.*

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



**Eisch**  
GERMANY