



GRAPE-TO-GLASS

wines worth sharing

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 varietals 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.

Class Content:

- Looking at typical Rosé grape varietals - 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 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 **Light, Medium & Sparkling Rosé Wine Session** - *(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 & Sparkling Rosé' Tasting Wines.

*Seasonal, Available Wines Tasted.

“Wine Education lasts longer than a promotion”

Eisch
GERMANY