

All Things Sweet Wine Class - Introductory Level:

This 1½ hour All Things Sweet Wine Class looks at a variety of traditional and regional specific sweet wine styles from around the world. The class is for people with a basic level of wine experience and knowledge, and for people interested in the specific and unique sweeter wine styles crafted around the world.

This wine class looks at influences such as: niche climates, soil, grape variety, harvesting timing-options, winemaking techniques and traditions. Plus looking at the special characteristics of each grape, region and unique site, the appropriate serving temperature for each style - and finishing with pairing with food, fruits, nuts, cheeses & desserts with these varied and exciting, sweet wines.

During this class we will taste up to *6 - 9 x different wine-styles, coming from different countries. From light white sweet wines through to rich Ports and several styles in-between, your taste buds will take a 'Tour du Monde' of sweeter style wines. I promise your taste buds will enjoy the journey.

Class Content:

- Late Harvest Wines + Botrytis Wines + Ice Wines: how these are made and what makes them unique.
- Sherry, Marsala and Port Styles: how these are made and what makes each style unique.
- Wine appreciation techniques: how to taste wine and develop your wine vocabulary.
- Look more closely at 'Terroir' and the many varied classification systems and regulations.
- An overview of the wine regions from which they come - the indigenous grapes varietals, the style of wines and the influence of culture and most importantly cuisine.
- The history to some of the greatest sweeter style wines of world, and some of their unique winemaking techniques.
- How to correctly serve different Sweet Wines - (temperature, stemware).



Sweet Wine styles tasted in the session: - **(Varietals & styles can vary)*

- Asti - Italy - **(when available)*
- Late Harvest Riesling or Sauvignon - New Zealand
- Muscat à Petits Grains - Australia - **(optional)*
- Botrytis Semillon - Australia
- Sauternes* - France - **(when available)*
- Marsala Superiore* - Italy - **(style can vary)*
- Pedro Ximénez - Sherry* - Spain
- White Port* or Red Port* - Portugal - **(styles can vary)*

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 **All Things Sweet 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 **different 'Sweet Wines'*.

**Seasonal, Available Wines Tasted.*

“Wine Education lasts longer than a promotion”