

## 4 WEEK WINE APPRECIATION COURSE WITH ROB GEDDES MW

### TIME AND DAY

4 consecutive Wednesdays 7pm – 9pm

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### OVERVIEW

Explore 35-40 wines throughout the course, led by Master of Wine Rob Geddes.

The aim of the course is to help you understand what you like and why you like it, and to be able to discern quality when it comes to a variety of wines.

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### CLASS SIZE

18 maximum

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Taste 35-40 wines during the course.

In order to try to give you as comprehensive understanding of a variety of wines as is possible, the wines chosen will allow you to taste and compare:

### WINES

- **Different varietals and blends**
  - **Regional differences** - by tasting the same varietal from different regions
  - **Vintage variation** - by tasting the same varietal from different years
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### FOOD

Cheese boards will be provided each evening, however we also recommend a light meal before the tasting.

We will also provide specific food and wine matching examples throughout the course – see final page for examples.

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### MATERIALS

You will receive a tasting book with information on all the wines tasted during the course.

You will also receive a 'Varietal Guide' listing primary flavours and aromas for every major varietal, which can be used as reference guide with your next drink!

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## INDICATIVE STRUCTURE COURSE STRUCTURE AND WINE LIST

### WEEK 1 – INTRODUCTION

Flight 1	Cask Wine*	Young Semillon	Chardonnay
Flight 2	Grenache	Shiraz	Cabernet Merlot
Flight 3	Tokay		

### WEEK 2 – WHITE WINES

Flight 1	Riesling	Riesling	Aged Semillon
Flight 2	Sauvignon Blanc	Blend	Blend
Flight 3	Chardonnay	Chardonnay	Viognier
Flight 4	Viognier	Gewürztraminer	

### WEEK 3 – RED WINES

Flight 1	Rosé	Pinot Noir	Pinot Noir
Flight 2	Sangiovese	Tempranillo	Mataro
Flight 3	Grenache	Merlot	Shiraz
Flight 4	Shiraz	Cabernet	Cabernet

### WEEK 4 – CHAMPAGNE, SPARKLING, SWEET AND FORTIFIED WINE

Flight 1	Champagne	Prosecco	Cava
Flight 2	Sparkling Rosé	Sparkling Shiraz	
Flight 3	Moscato	Botrytis Semillon	
Flight 4	Sherry	Tokay	Tawny

\*To demonstrate lack of quality in wine and provide a base against which to compare other wines

## INDICATIVE FOOD & WINE MATCHING CANAPÉ MENU

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Tiger prawns with garlic mayonnaise on baguette - served with Rieslings

Oysters - served with an aged Semillon

Quiche Lorraine - served with an Alsace blend

Delice de Bourgogne cheese - served with Chardonnays

Salmon Blinis - served with Champagne

Mushroom Bruschetta - served with Pinot Noirs

Manchego cheese - served with Tempranillo

Comte cheese - served with Shiraz

Lamb cutlets - served with Cabernet Sauvignon

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