

## TWO WEEK INTRODUCTION TO WINE COURSE

### TIME AND DAY

Two consecutive Tuesdays or Wednesdays 7pm – 9pm

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### OVERVIEW

Explore 20+ wines throughout the course led by either Sommelier Tim Schwilk or wine writer Andrew Graham.

The aim of the course is to give you a rounded and enjoyable introduction to wine, help you understand the major varietals, what you like and why you like it.

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### CLASS SIZE

18 maximum

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### WINES

Taste 20+ wines during the course.

In order to try to give you as comprehensive, practical and enjoyable overview of wine as is possible we focus on the major Australian varietals and blends, with a couple of international examples thrown in too.

See the following page for an indicative course structure and wine list for the two weeks.

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### FOOD

Specifically matched cheeses are served throughout the course, in order to give you examples of cheese and wine matching, and the effects of pairing food with wine.

See final page for an indicative cheese and wine matches.

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### MATERIALS

You will receive a two tasting books with information on all the wines tasted over the two nights of 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*	Semillon	Viognier
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### WEEK 1 – WHITE WINES

Flight 1	Riesling	Sauvignon Blanc	Pinot Gris / Grigio
Flight 2	Chardonnay	Gewürztraminer	Blend

### WEEK 1 – CHAMPAGNE AND SPARKLING WINE

Flight 1	Champagne	Prosecco
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### WEEK 2 – RED WINES

Flight 1	Rosé	Pinot Noir	Grenache
Flight 2	Merlot	Tempranillo	Blend
Flight 3	Shiraz	Shiraz	
Flight 4	Blend	Cabernet Sauvignon	

### WEEK 2 – SWEET AND FORTIFIED WINES

Flight 1	Botrytis Semillon	Tawny
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\*To demonstrate lack of quality in wine and provide a base against which to compare other wines

## INDICATIVE CHEESE & WINE MATCHES MENU

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### Whites

Le Marquis Chevre – served with Sauvignon Blanc

Munster - served with an Alsace blend

Delice de Bourgogne - served with Chardonnay

Brillat Savarin - served with Champagne

### Reds

Comte - served with Rosé and Pinot Noir

Manchego - served with Tempranillo

Pecorino - served with Shiraz

Cheddar - served with Cabernet Sauvignon

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Additional cheeses will be provided on a shared cheese board