

# ONE DAY WINE APPRECIATION COURSE WITH ROB GEDDES MW

## TIME AND DAY

Saturday 10am – 4pm

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## OVERVIEW

Explore 30 – 35 wines throughout the day, 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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## WINES

Taste 30 – 35 wines during the day.

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

- **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

Specifically matched canapés are served throughout the day, in order to give you examples of food and wine matching. See final page for an indicative canapé menu.

A full hot lunch is also provided.

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## MATERIALS

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

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

### SESSION 1 – INTRODUCTION

Flight 1	Cask Wine*	Young Semillon	Viognier
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### SESSION 2 – WHITE WINES

Flight 1	Riesling	Riesling	Aged Semillon
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Flight 2	Sauvignon Blanc	Pinot Gris / Grigio	White Blend
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Flight 3	Chardonnay	Chardonnay	
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### SESSION 3 – CHAMPAGNE AND SPARKLING WINE

Flight 1	Champagne	Prosecco	
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Flight 2	Sparkling Rosé	Sparkling Shiraz	
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### SESSION 4 – RED WINES

Flight 1	Rosé	Pinot Noir	Pinot Noir
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Flight 2	Nebbiolo	Tempranillo	Mataro
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Flight 3	Grenache	Shiraz	Shiraz
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Flight 4	Merlot	Cabernet	Cabernet
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### SESSION 5 – SWEET AND FORTIFIED WINES

Flight 1	Moscato	Botrytis Semillon	
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Flight 2	Grand Muscat	Tawny	
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\*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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