

THE RISE OF PROSECCO

Join Sommelier Trevor Maskell for a sensory workshop designed for dedicated followers of wine fashion keen to explore a range of trending wine topics. Educate your palate and your mind with an evening of wine tasting and conversation in the company of fellow wine lovers.

Enjoy informed discussions on a range of topics such as:

- The rise of Prosecco
- Is Prosecco the new Sauvignon Blanc?
- How do Champagne and Australian Sparkling compare?

Impress family and friends at your next dinner party with your knowledge of current wine trends.

Adelaide Short Course - Evening

Date: Monday 15th April 2019

Duration: 3.5 hour tasting and discussion 6pm–9.30pm

Cost: \$95

WINE SERIES

THE AGE OF CABERNET – HAS IT PASSED US BY?

Have you ever wondered why some Cabernet Sauvignon wines are sumptuous and fruity, while others are savoury and smoky? Are you interested in finding out about Cabernet's popularity, history, and winery regions, and why the age of the wine is important?

Join Sommelier Trevor Maskell for an evening of wine tasting and fascinating facts about local and international wine trends. Fill your mind and your glass in this fun evening class with fellow wine lovers. Be prepared to impress local wine buffs at your next social event!

Adelaide Short Course - Evening

Date: Monday 29th April 2019

Duration: 3.5 hour tasting and discussion 6pm–9.30pm

Cost: \$95

THE CHALLENGE – HOW WELL DO YOU KNOW SHIRAZ?

Join us for the wine challenge of a lifetime and discover how well you really know your Shiraz. 'Blind-tasting' from a selection of 12 Shiraz styles, your superior knowledge of its unique characteristics will make you the winner of the challenge.

This fun and informative Le Cordon Bleu 'blind-tasting' wine workshop will develop your palate and sensory skills, as participants pit their wits against the group to identify the 12 different Shiraz styles from a selection of: aged wines, French Shiraz, imported, blend, plus Australian styles and varietal.

Adelaide Short Course - Evening

Date: Monday 3rd June 2019

Duration: 3.5 hour tasting and discussion 6pm – 9.30pm

Cost: \$120

THE FACES OF RIESLING – IS IT THE WINE WORLDS' CHAMELEON?

The Faces of Riesling is a wine tasting workshop designed for lovers of this ever-popular white variety. Join Sommelier Trevor Maskell and fellow wine enthusiasts for a tasting tour of this delicious light white wine, and explore trending topics such as: What makes Riesling so versatile?, What is considered Aged?, Is terroir important?

Sample an impressive selection of French, German and Australian Riesling, and learn to identify the characteristics of your favourite white wine. Educate your palate and your mind, and indulge your passion for the many faces of Riesling.

Adelaide Short Course - Evening

Date: Monday 13th May 2019

Duration: 3.5 hour tasting and discussion 6pm–9.30pm

Cost: \$95

CHAMPAGNE ET FROMAGE

Matched with the right cheese, a glass of bubbly is a sensory revelation. Our Sommelier Trevor Maskell will guide you through the journey of pairing a range of divine cheeses with one of the most famous wine houses in Champagne, Pol Roger.

Discover the secrets of making a perfect match between different cheese flavour profiles and the most glamorous and celebratory wine in France – Pol Roger Champagne.

Adelaide Short Course - Evening

Date: Monday 17th June 2019

Duration: 3.5 hour tasting and discussion 6pm–9.30pm

Cost: \$120