

Sparkling wines of the world

"Come quickly, I am tasting the stars!"

Dom Perignon, at the moment he discovered champagne

**Thursday
session FULL,
places still
available on
Friday – HURRY!**

Join us for the ultimate one-day sparkling experience!

Let us take you on a discovery journey which will tantalise all your senses. Eighty wines have been specially chosen to explore the world of sparkling wines. Wines presented will include those from Champagne and other French regions, Cava from Spain, Prosecco from Italy, sparkling wine from Australia and other new world producers, and many more!

Renowned experts, Tony Jordan and Tyson Stelzer, will guide us through the wide range of styles, from méthode ancestrale, méthode champenoise to more modern styles, production methods, vintage versus non vintage cuvées, rosé styles, and ranges of sweetness.

The tasting will include, of course, the well known benchmarks we are all seduced by, but also examples of wines from the lesser known appellations and sparkling regions from around the world that are not normally accessible in Australia.

This will be a unique session brought to you from the team that stages the AWRI's Advanced Wine Assessment Course (AWAC).

Industry feedback said you wanted to know more about international benchmarking of sparkling wine. This program has been tailored to suit wine professionals with advanced tasting skills. In total, eighty wines will be presented blind and evaluated in a wineshow style format. Seats are limited so act quickly to secure your place.

Two one-day sessions available:

Thursday, 29 November
8.00 am – 6.30 pm approx

Friday, 30 November
8.00 am – 6.30 pm approx

Venue:

The Australian Wine Research Institute
Level 2, Wine Innovation Cluster Central Building, Corner Paratoo Road and Hartley Grove
Urrbrae, South Australia, 5064

Complete the registration form attached and return to secure your place in the course.

For further information, please contact:

Con Simos

Phone 08 8313 6600

Fax 08 8313 6601

Email awac@awri.com.au

Website www.awri.com.au

Twitter The_AWRI

Event Registration Form

Sparkling wines of the world

To book your place in the course please complete the form below and return by:
email awac@awri.com.au or fax to (08) 8313 6601
Participants will be contacted upon confirmation of their registration

YOUR DETAILS:

Name: _____

Company: _____

Position: _____

Email: _____

Telephone: _____ Mobile: _____

SELECT ONE SESSION:

- Thursday, 29 November 2012 8:00 am – 6:30 pm approx
 Friday, 30 November 2012 8:00 am – 6:30 pm approx

PAYMENT DETAILS:

- EFT BSB: 065-125 Account: 351448
(please send a copy of your payment receipt to accounts@awri.com.au stating the event and your name)

- VISA Mastercard

I authorise The AWRI to deduct \$1150.00 (incl. GST) from my card for course fees.

Card Number: _____ Expiry: _____/_____/_____

CVV Number: _____ *(Not sure what your CVV is? Go to www.cvvnumber.com for guidance)*

Name on Card: _____

Signature: _____

A tax invoice will be emailed to the address listed under your details above.

DIETARY REQUIREMENTS:

Please list any special dietary requirements below:

Full payment must be made to secure your position in the course. Kindly note that in the event that you cannot attend this course every possible attempt will be made to find a replacement or transfer you to the next available course. In the event this is not possible a non-refundable deposit of \$500 will be retained and cannot be transferred to any other service offered by the AWRI.

Program

Thursday, 29 & Friday, 30 November 2012

| Time: | Item: |
|----------|--|
| 8:00 am | Registration |
| 8:15 am | Session 1 introduction |
| 8:25 am | Tasting 1 – 12 wines Aromatic, Frizzante, Spumante, Prosecco, Cava |
| | Discussion |
| 9:40 am | Morning Tea |
| 10:10 am | Tasting 2 – 20 wines Sekt, Cremant and other sparkling wine styles |
| | Discussion |
| 12:20 pm | Tasting 3 – 6 wines Sparkling reds – any provenance |
| | Discussion |
| 12:50 pm | Lunch |
| 1:40 pm | Tasting 4 – 15 wines Australian sparkling – NV and Vintage |
| | Discussion |
| 3:00 pm | Afternoon Tea |
| 3:40 pm | Tasting 5 – 12 wines Champagne (NV) |
| | Discussion |
| 4:40 pm | Refreshment break |
| 5:00 pm | Tasting 6 – 15 wines Champagne (Vintage) |
| | Discussion |
| 6:25 pm | Course close and questionnaires |

(The organisers reserve the right to vary the program without notice)