

WHY TASTE?

By working through the classes, you'll gain a solid theoretical understanding of wine. But really appreciating wine is more than an intellectual exercise; it means using your senses of sight, smell, taste and touch.

In our Australia/New Zealand course, all three classes contain tutored tastings that:

- Guide you through the process of conducting your own wine tastings
- Train your senses to recognize the range of grape varieties and wine styles that are available from Australia and New Zealand.

Finally, wine is a lot more fun when it's shared with friends and consumed in moderation. We hope that you'll use this course to appreciate and enjoy wine to its fullest.

WHEN AND WHERE TO TASTE

Since the tasting materials can be read on-line or printed out, you have a number of options:

- We encourage you to print out the tasting tutorial and share the wine tasting with friends.
- Work through the tastings on-line.
- Take the tasting tutorial to a local wine bar where you can purchase the wines by the glass.

REQUIRED MATERIALS *(besides wine)*

- **Stemware:** one glass per taster, per wine. In this course, each tutored tasting highlights four wines. Each taster should have identical glasses. Ideally, the glasses should be tulip-shaped, with a profile that narrows toward the rim.
- **Corkscrew:** to open the bottles
- **Water:** to cleanse your palate and hydrate
- **Spit container:** opaque cup
- **Tasting Journal:** to record your tasting notes
- **Tasting Mat:** to arrange your wines
- **Pen:** to take notes
- **Stickers or erasable pen:** to label glasses

PURCHASING THE WINES

Wines are not supplied by Wine Spectator School, but these pages contain all the information you need to buy wines for the tasting tutorials.

Learn by doing:

Students find that buying their own wine increases their understanding of wine. Some buy all the wines in a single trip to the store. Many students enjoy taking separate trips for each tasting; they provide the opportunity to build a relationship with a single wine merchant or to compare the service at a few stores.

Cost:

The wine list (on the following pages) includes the approximate cost for a good-quality example of each wine. More expensive wines are available should you wish to trade up, but a more expensive wine does not necessarily provide a better illustration of a given point. Always buy at your own comfort level.

The final cost depends on your market, the amount you want to spend and the number of friends participating in the tastings.

Dialog:

To guide your purchase, we've provided a list of specific wines or wine styles along with their approximate prices and the tasting goals. Show the list to your local merchant or explain the following points:

- I'd like some wines for a comparative tasting.
- The four wines are _____.
- The goal for the tasting is to _____.
- I'd like to stay around _____ dollars a bottle.

The staff at any good wine store will be happy to help you select the appropriate wines from their stock.

Tasters per bottle:

Approximately 2 ounces of each wine are required for a taste, so a standard 750 ml / 25 oz bottle can accommodate 10-12 people.

If you are doing the course tastings with friends, we recommend starting off with a smaller group of 4-6 people. This makes set up much easier.

AUSSIE WHITES: RIESLING AND CHARDONNAY

Tasting Goals

Taste a range of white wines from Australia. Compare and contrast two varieties and their growing regions. Pay special attention to the differences in aromatic intensity, flavor, body and structure. Also, pair the wines with foods that reflect Australian produce.

The Four Wines

Purchase four white wines from Australia:

Two wines should be Riesling

- One from Clare Valley and one from Eden Valley

Two wines should be Chardonnay

- One from Adelaide Hills and one from Margaret River

All wines will retail in the \$20-35 price range

They should be from the same vintage, or within a year or two of each other

Note: If you have difficulty finding any of these wines, ask your retailer to recommend a substitution.

Food Pairing

There is an optional food pairing at the end of this tasting. It uses the following foods:

- Fresh sea scallops, lightly seared in olive oil or butter
- Soft cheese such as Reblochon or Camembert
- Pyrenees sheep cheese such as Compté or Manchego

AUSSIE REDS: SHIRAZ AND ITS BLENDS

Tasting Goals

Taste a range of red wines from Australia. Compare Shiraz from two different growing regions and a pair of important Shiraz blends. Pay special attention to the differences in flavor and structure.

The Four Wines

Purchase four red wines from Australia:

Two wines should be Shiraz

- One from McLaren Vale and one from Coonawarra
- Each wine will retail in the \$15-25 price range.

Two wines should be red blends, preferably from South Australia

- One Cabernet Sauvignon-Shiraz blend. It will retail in the \$7-15 price range.
- One Shiraz-Grenache-Mourvedre blend. It will retail in the \$20-35 price range.

The wines should be from the same vintage, or within a year or two of each other

Note: If you have difficulty finding any of these wines, ask your retailer to recommend a substitution.

This tasting does not include a food pairing.

NEW ZEALAND WINES AND FOOD PAIRING

Tasting Goals

Taste pairs of Sauvignon Blanc and Pinot Noir from important regions in New Zealand. Compare regional styles, paying special attention to the differences in flavor and structure. Also, pair the wines with foods that reflect New Zealand produce.

The Four Wines

Purchase four wines from New Zealand:

Two wines should be Sauvignon Blanc

- One from Marlborough and one from Hawke's Bay
- Each wine will retail in the \$12-18 price range

Two wines should be Pinot Noir

- One from Marlborough and one from Otago
- Each wine will retail in the \$20-30 price range.

All wines should be from the same vintage, or within a year or two of each other.

Note: If you have difficulty finding any of these wines, ask your retailer to recommend a substitution.

Foods

There is an optional food pairing at the end of this tasting. It uses the following foods:

- Shrimp lightly sautéed in olive oil or butter
- Hard cheeses such as Parmigiano-Reggiano, Tomme de Savoie, or if available, a hard cheese from Australia or New Zealand
- Cooked or smoked beef sausage