

Delicado foods

A TASTE OF SPAIN

+61 2 9955 9399

134 Blues Point Road, McMahons Point SYDNEY

taste@delicadofoods.com.au

Calendar of Wine Events

Growers Champagne

Champagne is still the most celebrated of all wines. For many, Champagne, represents *the* celebratory drink. What better way to spend a Sunday afternoon? Growers champagne represents the "other" names, less commercial, smaller production, boutique if you will! This adventure will provide an insight in to the tasting of champagne, the varieties used and the production method"a veritable how to guide".

Limit: 18 places

Price: \$85 per person

Sherry Masterclass – a focused session

What is it? How is it best consumed? Sweet, dry...or sweet?? Australians have never before seen sheries reach our shores so fresh and vibrant. Witness the New Spain, through the evolution of one of the oldest wine styles in the world!

Limit: 18 Places

Price: \$60

Argentina

A few years ago we met with adoration the value of wines from Chile. Argentina, the fifth largest producer in the world has till now, been a sleeping giant. Now the talk of South America and the New World is Mendoza, the famed heartland of high quality production in Argentina. Witness also Cafayate and Patagonia as up and coming regions to watch. Learn the history of varieties such as Malbec and the exotic Torrontes.

Limit: 18 places

Cost: \$75 per person

The Southern Rhone, France

If you want to know why the world is switched on to the Barossa Valley, South Australia, with its old vine Shiraz, Grenache and lusty blends thereof, then visit with your palates the heartland of these varieties.....the source-The Rhone. This tasting will work you through the varying appellations and the famous blends from Cotes-du-Rhone, Lirac, Gigondas, and Chateauneuf-du-Pape. Prepare yourselves for an epic adventure in wine.

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Southern Italy - Apulia, Campania, Basilicata + Sicily

Southern Italian vino is very different to the aristocratic wines of the North. The warmer, relaxing Mediterranean climate makes the wines more upfront, generous, and perhaps just more fun.

Come and let's have a taste of some Zinfandel (read Primitivo), Nero d'Avola, and other Bordeaux varietals for reds. Then let your hair down with Fiano, Zibbibo and some other funky whites.

Limit: 18 places

Price: \$70 per person

The Northern Rhone

The Northern-Rhone area stretches from Vienne in the north to Valence in its south and is home to Cote-Rotie, Condrieu, St-Joseph, Crozes-Hermitage, Hermitage, and Cornas. Take a journey down this magical river system and see the homeland of Syrah (aka Shiraz) with some wonderful whites of Viognier, Marsanne and Roussanne.

Limit: 18 Places

Price: \$90

Loire Valley Reds

The Loire is a long, long river and the reds, still probably less famous than the whites from Sancerre, Vouvray and Savenieres can be funky and just utterly delicious.

Try some Pinot from Sancerre, and some cracking Chinon, Saumur-Champigny and Bourgeil.

Limit: 18 places

Cost: \$60 per person

Bordeaux

Bordeaux makes such volumes of wine that it can all be a bit confusing. Today is all about Bordeaux rouge made of blends of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Tannat, Malbec and others. We will have a look at the communes, the Leftbank and Right and will discuss the other styles and varieties you might come across on a wine list.

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Bordeaux (Part 2)

In this insightful workshop and tasting we will explore the whites of Bordeaux as well as some of the botrytis sweet wines from appellations such as the famed Sauternes. The tasting will be rounded out with a few of the Rightbank reds based on Merlot and Cab. Franc- St Emilion and Pomerol.

Limit: 18 places

Cost: \$95 per person

Napa Valley, California- North America

When looking at Napa, it would be an easy task to look at the abundance of Syrah and Cabernet Sauvignon based reds, but there is so much more. Petit Syrah, Merlot, Chardonnay, Viognier and some wonderful blends. Come on a journey and look at New World Wines from the USA.

Limit: 18 places

Cost: \$95 per person

Spain, 'The Other Sexy Reds'

Spain's most famous red wine exports are usually based on Tempranillo- witness the wines of Rioja and their global expansion. Interestingly enough however, within Spain Tempranillo plays second fiddle to varieties such as Garnacha tinto (Grenache) in terms of acreage. When looking at Spanish wines,

it is Important to explore the diverse range of red varietals that Spain is truly famous for. In nine wines we will look at as many red varieties and regions, which will help illustrate the patchwork of vineyards which is modern day Spain. The event will finish with the remarkable blended wine from world renowned, family owned Torres winery of Penedes and their cult wine 'Grans Muralles' which is a blend of Monastrell/Garnacha tinto/Garro/Samsó and Carinena.

For sexy grape varieties think: Monastrell, Garnacha, Mencia, Syrah, Bobal, Mazuelo,

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Barossa Valley, SA: Sub-regions + Cult Wines

In this workshop we will look at the sub-regions of the Barossa, Australia's most famous wine region. In this case study we will look at some iconic wines as well as some of the newer cult wineries. At the same time we will look at the sub-regions of Kalimna, Moppa, Greenock, Marananga, etc,..... Wineries will include Rusden, Sami-Odi, Diggers Bluff, Tscharke, and more.

Limit: 18 places

Cost: \$80 per person

How to Taste wine, and detect Wine Faults

For those of you interested in the mechanisms and subtleties of wine tasting, this workshop may provide some interesting tricks and insight. Come discover, various faults that can occur when producing, bottling + serving wine as well as how to taste wine like Ben Moechtar.

Limit: 20 ppl

Cost: \$50