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Wine Society Course - Trip Report



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Author	Message
<p>Dave Vino Vinophile ★★★★★</p>  <p>Joined: 04 Jun 2006 Posts: 208</p>	<p> Posted: Sat Jan 20, 2007 8:21 pm Post subject: Wine Society Course - Trip Report </p> <hr/> <p>I did an Introduction to Wine Course through the Wine Society today (8 hour intensive course option)</p> <p>Arrived at the Vibe hotel, and took a seat, the area is not very big and the tables/chairs are pretty cramped with only about 2 feet for your 5 wine glasses/A4 tasting notes/A4 book/water/spit cup. A little bit more room would have been nice.</p> <p>The actual course was excellent I learnt so much in the 8 hours it was unbelievable. Stephen Knight is a very good talker, speaks clearly and down to earth. He wasn't condescending to anyone, and enjoyed hearing people's opinions on wines. He is a great source of knowledge and had an anecdote about any topic that was raised. I was worried that he would be this daunting all knowing thing who would look down at his nose at anyone who didn't 'get' the wines - but he was quite the opposite. He kept it interesting at all times and explained what we were doing, what we were tasting, why we were tasting it. Going back over things and comparing etc. etc. We also went through the process of how it's made, the history, the different varieties, regions etc. Thoroughly recommend him to anyone.</p> <p>I think the best thing to come out of it for me was having the opportunity of having 5 glasses of red and smelling/tasting them one after another and comparing them to each other. A cab/sav from one region compared to one from another region. 3 different rieslings and how they are different due to climate. The different sparkling/champagnes. Even a cheap chardy compared to a decent one. Normally you have one bottle, drink it and open another but you can't directly compare. I found I could sense a smell, but just needed some hand holding to tell me what I was smelling. Once I knew what it was, say 'capsicum', 'green veges', 'bad apple juice' you'd go 'yeah that's it' and it would stick in your smell bank. Also palate/texture/flavour to describe the wine, helped me heaps in differentiating the wines. We tried around 40 different wines in the 8 hours. Plus there was plenty left over for people to take home.</p> <p>It's good if you can go with friends so you can compare and swap notes and ideas. Class was a mix of young and old. People were encouraged to ask questions. All in all a fun, information packed day.</p> <p>Disclaimer: No financial interest in it, blah, blah, blah.</p>

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