

Workshop Timetable

Saturday 10th October - Session 1

	WORKSHOP 1	WORKSHOP 2
11.30 - 11.50	<p>Jacob's Creek - What's New from Our Place Presenter: Lisa Palmer, Wine Development Executive Be one of the first to taste the exciting new wines from the UK's favourite wine brand.</p>	<p>Blending red Bordeaux Presenter: Karl Goguet, Yvon Mau Brand Ambassador Always fancied yourself as a winemaker? If so then this is the Workshop for you. In this special workshop you will have the opportunity to blend your own Bordeaux wine using two of the most important Bordeaux grape varieties - Cabernet Sauvignon and Merlot. This Workshop will run from 11.30 - 12.05</p>
12.00 - 12.20	<p>Italian Treasures Presenters: David Cartwright & Elena Ciurletti This workshop is a fantastic opportunity to taste a selection of wines from Tuscany & premium Italian sparkling wines.</p>	
12.30 - 12.50	<p>Around the Andes in Four Wines Presenter: Jasper Pot/ Hannah Wiggins, Concha y Toro Taste four very different grape varieties from top quality South American producers and learn how to spot the differences.</p>	<p>Special Selection of Tesco Wine by the case Exclusives Presenter: Nick Juby, Tesco Wine Buyer As the Tesco Wine by the case buyer, Nick is very passionate about his wines. He has chosen a special selection of wines to present in his Workshop.</p>
1.00 - 1.20	<p>The Codorníu Sparkling Wine Masterclass Presenter: Nick Mantella - Codorníu UK Codorníu is the no.1 sparkling wine in Spain and the UK. Learn more about the elaborate Traditional Method and the difference in the grape blends.</p>	<p>Rising Stars of South America Presenter: James Griswood - Tesco Wine Buyer What's hot in South America? Does New Zealand still produce the best Sauvignon Blanc or is Chile about to take the global crown? Why is Argentina growing the little known Malbec grape variety when its almost impossible to find anywhere else in the world - what do they know that we don't? Find out why wine producers all over the world are furtively watching the fast-moving developments in these two amazing countries.</p>
1.30 - 1.50	<p>Sauvignon Blanc & beyond with Montana Wines Presenter: Neil Philips, Premium Wine Ambassador Join Montana as we celebrate our 30th Birthday! Montana were the first to plant Sauvignon Blanc in Marlborough, come along to our Workshop and taste a special selection of our pioneering wines.</p>	<p>The Wine & Dine Experience Presenter: Carolyn Juvanon - Constellation UK If you've ever wondered which wines to serve at your dinner parties then this is the Workshop for you - from aperitif all the way through to dessert.</p>

Saturday 10th October - Session 2

	WORKSHOP 1	WORKSHOP 2
3.30 - 3.50	<p>Doing the Little Things Brilliantly Presenter: Ken Withers - Negociants UK With a selection of exciting wines, Ken will demonstrate the quality, commitment and provenance of the Australian Hill Smith Family Vineyards.</p>	<p>Prize Winning French Wines Presenter: Graham Nash - Tesco Wine Buyer France still produces some of the best wine in the world, but don't just take our word for it. Here Graham will take you through a mix of red and white wines from the Vin de Pays in France that have all recently been awarded a commendation for their quality.</p>
4.00 - 4.20	<p>The Codorníu Sparkling Wine Masterclass Presenter: Nick Mantella - Codorníu UK Codorníu is the no.1 sparkling wine in Spain and the UK. Learn more about the elaborate Traditional Method and the difference in the grape blends.</p>	<p>Rising Stars of South America Presenter: James Griswood - Tesco Wine Buyer What's hot in South America? Does New Zealand still produce the best Sauvignon Blanc or is Chile about to take the global crown? Why is Argentina growing the little known Malbec grape variety when its almost impossible to find anywhere else in the world - what do they know that we don't? Find out why wine producers all over the world are furtively watching the fast-moving developments in these two amazing countries.</p>
4.30 - 4.50	<p>Italian Treasures Presenters: David Cartwright & Elena Ciurletti This workshop is a fantastic opportunity to taste a selection of wines from Tuscany & premium Italian sparkling wines.</p>	<p>The Wine & Dine Experience Presenter: Carolyn Juvanon - Constellation UK If you've ever wondered which wines to serve at your dinner parties then this is the Workshop for you - from aperitif all the way through to dessert.</p>
5.00 - 5.20	<p>Around the Andes in Four Wines Presenter: Jasper Pot/ Hannah Wiggins, Concha y Toro Taste four very different grape varieties from top quality South American producers and learn how to spot the differences.</p>	<p>South African Adventure Presenter: Graham Nash - Tesco Wine Buyer The South African wine industry is on a roll at the moment, growing faster than any other wine country in the UK - here Graham will take you through the grape varieties that have made it such a success.</p>
5.30 - 5.50	<p>Journey through Rioja with Campo Viejo Presenter: Neil Philips, Premium Wine Ambassador Campo Viejo is the UK's number 1 Rioja. Serenade your palate with our award winning wines to see why we are like no other rioja...</p>	<p>Rising Stars of South America Presenter: James Griswood - Tesco Wine Buyer See description at 1.00 - 1.20</p>
6.00 - 6.20	<p>WSET Old World vs. New World Whites WSET staff will guide you through the component parts of a wine before systematically tasting examples from the Tesco Finest* range.</p>	<p>Special Selection of Tesco Wine by the case Exclusives Presenter: Nick Juby, Tesco Wine Buyer As the Tesco Wine by the case buyer, Nick is very passionate about his wines. He has chosen a special selection of wines to present in his Workshop.</p>

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Sunday 11th October

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12.00 - 12.20	<p>Sauvignon Blanc & beyond with Montana Wines Presenter: Neil Philips, Premium Wine Ambassador Join Montana as we celebrate our 30th Birthday! Montana were the first to plant Sauvignon Blanc in Marlborough, come along to our Workshop and taste a special selection of our pioneering wines.</p>	<p>Blending red Bordeaux Presenter: Karl Goguet, Yvon Mau Brand Ambassador Always fancied yourself as a winemaker? If so then this is the Workshop for you. In this special workshop you will have the opportunity to blend your own Bordeaux wine using two of the most important Bordeaux grape varieties - Cabernet Sauvignon and Merlot. This Workshop will run from 12.00 - 12.35</p>
12.30 - 12.50	<p>Around the Andes in Four Wines Presenter: Jasper Pot/ Hannah Wiggins, Concha y Toro Taste four very different grape varieties from top quality South American producers and learn how to spot the differences.</p>	
1.00 - 1.20	<p>Italian Treasures Presenter: David Cartwright This workshop is a fantastic opportunity to taste a selection of wines from Tuscany & premium Italian sparkling wines.</p>	<p>The Wine & Dine Experience Presenter: Carolyn Juvanon - Constellation UK If you've ever wondered which wines to serve at your dinner parties then this is the Workshop for you - from aperitif all the way through to dessert.</p>
1.30 - 1.50	<p>The Codorníu Sparkling Wine Masterclass Presenter: Nick Mantella - Codorníu UK Codorníu is the no.1 sparkling wine in Spain and the UK. Learn more about the elaborate Traditional Method and the difference in the grape blends.</p>	<p>Rising Stars of South America Presenter: James Griswood - Tesco Wine Buyer What's hot in South America? Does New Zealand still produce the best Sauvignon Blanc or is Chile about to take the global crown? Why is Argentina growing the little known Malbec grape variety when its almost impossible to find anywhere else in the world - what do they know that we don't? Find out why wine producers all over the world are furtively watching the fast-moving developments in these two amazing countries.</p>
2.00 - 2.20	<p>Doing the Little Things Brilliantly Presenter: Ken Withers - Negociants UK With a selection of exciting wines, Ken will demonstrate the quality, commitment and provenance of the Australian Hill Smith Family Vineyards.</p>	<p>Hidden Wonders of the Wine World Presenter: Graham Nash - Tesco Wine Buyer We all drink Sauvignon Blanc or Pinot Grigio, but there is a huge world of wine out there. Let Graham introduce you to some new varietals that will broaden your knowledge and set your taste buds alight.</p>
2.30 - 2.50	<p>Around the Andes in Four Wines Presenter: Jasper Pot/ Hannah Wiggins, Concha y Toro Taste four very different grape varieties from top quality South American producers and learn how to spot the differences.</p>	<p>Rising Stars of South America Presenter: James Griswood - Tesco Wine Buyer See description at 1.30 - 1.50</p>
3.00 - 3.20	<p>Italian Treasures Presenter: David Cartwright This workshop is a fantastic opportunity to taste a selection of wines from Tuscany & premium Italian sparkling wines.</p>	<p>Special Selection of Tesco Wine by the case Exclusives Presenter: Nick Juby, Tesco Wine Buyer As the Tesco Wine by the case buyer, Nick is very passionate about his wines. He has chosen a special selection of wines to present in his Workshop.</p>
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NB. Please note that Workshop tickets are limited to one per person and will be allocated on a first come, first served basis at each session.