

WSET COURSES RUNNING IN MARCH AND APRIL 2014

Level 1 Introduction to Sommelier course

1, 2, and 8 March 2014

Brighton University, Sussex

Cost £295, for full details go to

<http://www.enjoydiscoveringwine.com/event/level-1-sommelier-training/>.

WSET Level 1 Award in Wine Service

1 and 2 March 2014

Brighton University, Sussex

Cost £230, for full details go to

<http://www.enjoydiscoveringwine.com/event/wset-level-1-award-service/>.

WSET Level 1 Award in Wines

1 March 2014

Brighton University, Sussex

Cost £140, for full details go to

<http://www.enjoydiscoveringwine.com/event/wset-level-1-award-wines/>.

WSET Level 1 Award in Spirits

8 March 2014

Brighton University, Sussex

Cost £140, for full details go to

<http://www.enjoydiscoveringwine.com/event/wset-level-1-award-spirits/>.

WSET Level 2 Award in Wines & Spirits

8, 15, 22 March 2014

Bournemouth University, Dorset

Cost £355, for full details go to

<http://www.enjoydiscoveringwine.com/event/wset-level-2-award-wines-spirits-4/>.

WSET Level 1 Award in Wines

29 March 2014

La Dolce Vital, Hamble, Hampshire

Cost £140, for full details go to

WSET Level 2 Award in Wines & Spirits

23, 24, 25, April 2014

Southampton University, Hampshire

Cost £355, for full details go to

<http://www.enjoydiscoveringwine.com/event/wset-level-2-award-wines-spirits-2/>.



JOIN US FOR OUR POPULAR INTRODUCTION TO
SOMMELIER COURSE

WINES OF ENGLAND AND WALES

There are now about 600 UK vineyards (mostly in England with a few in Wales) and 100 wineries. This comprises producers like Chapel Down, Three Choirs and New Hall, with a good reputation for both wines made under their own label and on contract, as well as an increasing number of growers with their own winery on-site.

Wines range from highly commercial champagne-beating fizzes, through local agricultural enterprises to wines produced with a strong community ethos. There is probably a lot more strength in depth, though, than many people realise.

The poor reputation of English wines is now out of date and largely stems from initial efforts with German grapes, which were the "best guess" of what would work in our climate. Since those early days, international exchanges and most importantly the growth of Plumpton College, Britain's viticultural centre of excellence, have led to a huge improvement.

A lot of English sparkling wine is made with the traditional champagne grapes of Chardonnay, Pinot Noir and Pinot Meunier. Some producers will vary this slightly, for instance the UKVA 2013 wine of the year from Nutbourne vineyards is made with Pinot Noir, Reichensteiner and Chardonnay.

Grapes to look out for in still wine are Bacchus, which is widely grown and liked and Madeleine Angevine, with its equally passionate advocates and detractors.

The best way to find out more is to visit a vineyard – they are all around the country and why save those memorable cellar door visits just for holidays abroad?

Written by Elisabeth Else of [Wine Cellar Door](#) (an online guide to the visitor-friendly vineyards of England & Wales).

TASTINGS IN OUR REGION THIS MONTH

Thursday 6th March at 7:00 p.m.

Chilean Wine tasting evening at the Captain's Club Hotel, Dorset

Cost £30 per person

For full details go to:

<http://www.captainsclubhotel.com/calendar-of-events/captains-wine-tasting-event-march-2014>.

Tuesday 11th and Wednesday 12th March

Hotel & Catering Show at Bournemouth International Centre, Dorset

Enjoy Discovering Wine will be appearing at this show, come and visit us at **STAND A6**. Erica will be hosting wine and food pairing seminars at this event, but places do need to be booked.

For full details and to book tickets go to: <http://hotel-expo.co.uk/>.

Sunday 16th March at 7pm

The Rhône Wine Dinner with Nigel Wilkinson MS at Hotel Terra Vina, New Forest, Hampshire

Cost £87.50 per person

For full details go to:

<http://www.hotelterravina.co.uk/RhoneDinner.asp>.

Friday 21st March 7 p.m. – 9 p.m.

St Emilion with Martin Hudson MW at Berry Bros and Rudd, Basingstoke, Hampshire

Cost £95.00 per person

For full details go to: <http://www.bbr.com/products-21948-hampshire%3A-st-emilion-with-martin-hudson-mw-fri-21-mar-2014-7-9pm>.

Thursday 27th March 7:30 p.m. – 10 p.m.

Two course dinner and tutored wine tasting evening featuring 'Wine of Loire' at Café Panini, Dorset

Cost £32.50 per person

For full details go to: <http://www.visit-dorset.com/whats-on/wine-tasting-evening-p1437913>.

Friday 28th March 7:30 – 9:30 p.m.

German Wine Tasting Evening hosted by VinoLicious at East Christchurch Sports & Social Club, Dorset

Cost £15.00 per person

For further details please visit <http://vinolicious.co.uk/news/>.



TRY SOMETHING NEW AT A WINE TASTING

FRANKEN, GERMANY 'LAND OF WINE AND BEAUTY' WINE TOUR

For WSET Students and Graduates
23 - 26 April 2014

This tour offers a rare opportunity to visit one of the most dynamic wine regions of Germany and one that is truly unique. Silvaner is king here, but there are also first-class Rieslings, as well as some of the country's finest Pinot Noir. Join diploma-graduate Carolyn Lucas on this gem-packed trip that is both educational and fun - and an absolute treat for the senses.

Places are strictly limited, so to avoid disappointment, please register as soon as possible.

For further details (including full itinerary) and to request a booking form, please email Carolyn directly at info@winesite.de.



FORMER WSET LEVEL 1 STUDENT – GILLIAN JEFFREY

INTERVIEW WITH WSET LEVEL 1 STUDENT – MONICA SEELEY

When you signed up for the WSET Level 1 course, what did you want to have happen?

For me attending the course was a personal pursuit to enhance my enjoyment of wine and select wines to buy either to drink now or lay down. More specifically, a greater appreciation of which wine to select with what food. Better knowledge to know which grapes formed the basis for which wines, e.g. Burgundy and hence their basic taste e.g. sweet, dry etc. I wanted to understand when there is a combination of grapes what that means for the flavour and strength of the wine and with what food such wines go best. I was keen to improve my knowledge of how to store wine for the long term and how to taste it properly. Also how to read a wine list and interpret the descriptions.

Tasting how the flavour develops when the bottle is allowed to breathe is important. How to let the flavour develop in your mouth and detect the different flavours e.g. cherries, vanilla, chocolate. As a result of attending the course, I now realise that when you choose a bottle in a restaurant and the waiter brings it to you, when he asks you to taste it, it is not so that you can say do don't like. Rather it is simply to check that it is what you ordered and in good condition and not corked.

My outlook on which wines to select had broadened too.

Instead of always going for full bodied red French (or South American) regardless, now I look for a wine to match the food and that could be either white or red depending on the food and availability of wines. The same goes for buying wine for home. The course has helped me appreciate lighter red and white wines. It has also made me realise that a light red such as a Beaujolais can be just as enjoyable as white wine in the right circumstances (eg chilled as an aperitif).

It has given me a whole new lens through which to view and choose wine from either a restaurant wine list of wine merchant's list. It has also made me rethink what wine I keep in stock at home.

Before the course I would glug my wine with little or no thought about the taste (unless it was a premier cru). However, one of my new year's resolutions is to work at being 'slower' as in the 'slow movement personified by Carl Honore (see <http://www....carlhonore.com/books/in-praise-of-slowness/>). This means eating more slowly so that you really taste the food rather than shovelling it in.

The course has helped me apply this principle to drinking my wine. Now I sip it and try both to smell and taste what is being drunk and hence enjoy it so much more (being of a certain age I do tend to drink slightly better quality wine!) Also having learned how much hard and dedicated work goes into producing a bottle of wine, it is really a shame not to enjoy it to its fullest, just as one would a painting. Whilst price is important, it is not the be all and end all. It is more about, understanding the description of the wines on offer, in terms of grape variety, percentage alcohol, oak versus non-oaked, body (full, medium etc) and colour. For my own cellar it is now about having a greater variety for different occasions and meals. Also, at home maybe having two types of wine on the go, one to go with each course. In a restaurant being more discerning and again making a choice which depends on the wine rather than price alone.

Level 1 is a great introduction course. There is a lot to learn and take in. Doing it in one day is an excellent way to optimise your time and it was ideal for me as I still work: committing to three nights over three weeks was going to be hard. However, in some ways it might have been better to do the course over three evenings as that gives you time to reflect, digest and apply what you are learning. This always helps you to remember – important for the exam. That said I still passed with flying colours. Now it's onto Level 2.