

WINE 101

Saturday 12 – 3pm

Jeremy Ellis – Baduzzi Pinot Noir 101: The lowdown on our flagship wine 1.00 – 1.20pm

Nick Stock – International Wine Critic (AUS) Riesling 101: Is it the world's greatest grape? 1.40 – 2.00pm

> Bob Campbell – NZ Master of Wine Cellaring 101: where to start 2.20 – 2.40pm

Saturday 4 – 7pm

Piers Haszard – Botswana Butchery New Zealand Syrah 101: move over Shiraz 5.00 – 5.20pm

Nicola Richards – Monsoon Poon Ordering like a pro 101: an insider's guide to turning a meal into an occasion (on any budget) 5.40 – 6.00pm

Rebecca Gibb – Wine Journalist (UK) New whites 101: Unusual grape varieties you need to know about. 6.20 – 6.40pm

Sunday 2 – 6pm

Bob Campbell – NZ Master of Wine Chardonnay 101: Big and buttery vs Burgundy 3.00 – 3.20pm

Gary Olasz – Clooney New Zealand Syrah 101: move over Shiraz 3.40 – 4.00pm

Nick Stock – International Wine Critic (AUS) Tasting 101: Forest floor to mountain air how to get down with what's in your glass 4.20 – 4.40pm

Jeremy Ellis – Baduzzi Pinot Noir 101: The lowdown on our flagship wine 1.00 – 1.20pm

Wine 101 sessions are included in your ticket price, with seating on a first come, first served basis. Details may be subject to change.



SOMMELIER SESSIONS

Saturday 12 – 3pm

Duncan Forsyth - Mt Edward Winery & William Hoare -Fromm Winery

The buzz on organics - in the glass and on the vine 12.20 - 12.40 pm

Shelley Lindgren - Wine Director (USA) The new frontier - what young winemakers are creating 1.00 - 1.20 pm

John Logan - O'Connell St Bistro Secrets of food and wine matching with O'Connell St Bistro 1.40 - 2.00pm

Gary Olasz - Clooney The beautiful diversity of Pinot Noir in New Zealand 2.20 – 2.50pm

Saturday 4 - 7pm

Piers Haszard - Botswana Butchery & Clive Jones -Nautilus Estate Winery Why you can get excited about Sauv again

4.20 – 4.40pm

Shelley Lindgren - Wine Director (USA) The art of food and wine matching with canapes from Baduzzi 5.00 – 5.20pm

Bob Campbell - Master of Wine (NZ) Pinot Noir Battle - Martinborough vs Central Otago 5.40 – 6.00pm

Nick Stock - International Wine Critic (AUS) Quickfire blind tasting 6.20 - 6.50pm

Sunday 2 - 6pm

Rebecca Gibb - Wine Journalist (NZ) New whites 101: Unusual grape varieties you need to know about. 2.40 - 3.00pm

> Nick Stock - International Wine Critic (AUS) Pinot Noir smackdown

> > 3.20 - 3.40pm

Bob Campbell - Master of Wine (NZ)

The luscious art of dessert and wine matching w/ dessert from Milse Restaurant 4.00 - 4.20 pm

Michael Dearth - The Grove & Baduzzi

 $\begin{array}{c} \mbox{Providence and place w/ canapes from Baduzzi} \\ \mbox{4.40} - 5.00\mbox{pm} \end{array}$

Shelley Lindgren - Wine Director (USA)

Quickfire blind tasting 5.20 – 5.40pm

Sommelier Sessions are included in your ticket price, with seating on a first come, first served basis. Details may be subject to change.



CONNOISSEURS' LOUNGE

Saturday 12 - 3pm

Nick Stock - International Wine Critic (AUS) & Bob Campbell Master of Wine (NZ) Trans Tasman battle - NZ vs Australian wines 12.20 - 1.00pm

Bob Campbell - Master of Wine (NZ) Pinot Noir - One region to rule them all? 1.20 - 2.00pm

Shelley Lindgren - Wine Director (USA) The Masters - Pioneering wines of Italy 2.20 - 3.00pm

Saturday 4 - 7pm

Bob Campbell - Master of Wine (NZ) Is 2013 Hawkes Bays best ever vintage? A tasting of unreleased wines 4.20 - 5.00pm

Nick Stock - International Wine Critic (AUS) Legends of NZ Pinot Noir 5.20 - 6.00pm

Shelley Lindgren - Wine Director (USA) California vs NZ - A side by side tasting from two sides of the Pacific 6.20 - 7.00pm

Sunday 2 - 6pm

Nick Stock - International Wine Critic (AUS) Nick's New Zealand All Stars - favourites from an expert 2.20 - 3.00pm

> Shelley Lindgren - Wine Director (USA) The Masters - Pioneering wines of Italy 3.20 - 4.00pm

Bob Campbell - Master of Wine (NZ) Hawkes Bay's best ever vintage - a taste of unreleased 2013 wines 4.40 - 5.20pm

Extra costs apply for Connoisseurs' Lounge sessions – book at <u>www.iticket.co.nz</u> Details may be subject to change.