



Sparkling Wine, Champagne & Dessert Wine

Date & Venue: Friday 11th October 2019 – 6:00pm for 6:30pm
The Coffee Club, 31 Park Road, Milton

Cost: \$140.00pp Direct Deposit

Sparkling Wine

Styles: Aussie Commercials & Aussie Classic Styles
French Champagne & French Sparkling
Italian Prosecco & Sparkling Shiraz
Sparkling Dessert Wine & Spanish Cava
Aromatic Sparkling Wine

Dinner: Pan Roasted Chicken Breast
with Sautéed Double Nut Vegetables

Sweet Wines: Botrytis Semillon, Riesling, Viognier & Pinot Gris
Ice Wine Style or Cane Cut
Sweet Sparkling Wine & Moscato

Dessert: Lemon Curd Meringue Masterpiece

Topics: Sparkling Wine Process & History
– Traditional, Transfer & Charmat
Italian Sparkling Wine
Cork Faults, Labeling Laws & Information
Deciphering the Information on the Label
Dessert Table Wines, Cane Cut, Botrytis, Ice Wine
Late Picked & Grape Concentrate

Food & Wine Matching with Dessert & Sparkling Wines

Please make cheque payable to:

All About Wine Pty Ltd

PO Box 2322

Toowong QLD 4066

Confirmation of Attendance upon Receipt of Payment

Maximum 18 Minimum 13 Attendees

Course will only take place if minimum numbers are reached

Course postponement will be notified no later than 30th September 2016

No refund after 4th October 2016 Alternate Guests Welcome

Direct Deposit Details

All About Wine

Westpac Toowong

A/C No. 13 58 44

BSB No. 034 061

Return, email or fax this acceptance with remittance to Paula Tewksbury:

Address PO Box 2322 Toowong QLD 4066

Email paula@allaboutwine.com.au

Phone (07) 3870 2899

Mobile 0412 158 425

I/we would like to attend the Sparkling Wine, Champagne & Dessert Wine class at The Blue Duck,

Thursday 13th October 2016 – 6:00pm for 6:30pm

(Please print name in full)

Name/s: _____ Contact No: _____

Address: _____ Email: _____

We require #___ Vegetarian Meal/s