**Classes and Activities – Course information**

**Wine Club** - AU2018

**Category:** Adult (18+ years)

**Day (s):** Fridays

**Dates:**  Fri 14 Sept, 12 Oct, 9 Nov and 7 Dec

**Time:**  8pm – 9pm

**Student Fees:** £15 per session

**Venue:** Norden Farm Centre for the Arts

**Tutor:**  The Wine Inspector

**Course Outline:**

A series of wine workshops exploring the wonderful world of wine. All you need is your palate and an open mind – no experience necessary. Our resident wine expert uncorks the doors of wine, tasting three wines each month.

**14 Sept - Reds for Autumn**

Why do we see wines by season and does it matter?

Summer holidays may be over and the evening drawing in, so it’s time to look at some different red wines for autumn.

We will taste three more structured red wines from different parts of the world to warm the cockles of your heart as we come into autumn.

**12 Oct - Oaky and Non Oaky Wines**

Many people say ‘I don’t like oaky wines’ and yet oak is used as a winemaker’s tool in many wines over many centuries. They use it to affect not just taste but texture as well in the wines that we drink. In this Norden Farm Wine Club, The Wine Inspector will look at three wines with and without oak ageing and examine the difference.

**9 Nov – Sparkling & Champagne**

By popular request! There is only one Champagne region that produces the wine of the same name in the world.

Mme Lily Bollinger famously said

“I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it -- unless I'm thirsty.”

However, Champagne does get rather expensive, so The Wine Inspector will look at three great value sparkling wines including one Champagne.

**7 Dec – Something different – fortified, sweet and sweetish?**

Wine is an incredibly versatile drink and has so many different expressions sparkling, still, red, rose, white, dry to sweet and everything in between. As Christmas comes closer this is a look at some different pre- and post-dinner options and some wines that might not usually be in the repertoire.

The Wine inspector will guide The Norden Farm Wine Club through three different, quirky styles of wine.

**Are there any other costs? Is there anything I need to bring?**

None.

**Tutor Biography:**

Alistair Morrell (The Wine Inspector) has bought, sold, developed and distributed wine brands across the UK. Blending, creating and tasting in the four corners of the wine world for over 30 years, visiting 20 of the 61-commercial wine producing countries professionally, he has been responsible for creating, buying and selling millions of bottles of wine. As a wine industry consultant, he shares this network and experience to build successful channels to market. From producer to distributor to retailer helping them find new markets, strategise and network.

Behind every label is a story. These are some that Alistair has contributed to along the way: Booths, ASDA, Stratfords, Aldi, Mitchells and Butlers, Condor Wines and Coluccis, Yellow Tail, Domaine Paul Mas, Stormhoek, Pig in a Poke, Champagne Lanson, Brannlands IsCider, Unison Vineyards.

As a journalist, he also writes weekly about the business of wine for the online publication

HospitalityandCateringNews.com.

As the host of The Really Fast Wine Tasting service, who provide a corporate marketing service, helping clients recruiting clients in fun and entertaining way in 15 or 30 minutes.

Having been awarded the 70th Anniversary Scholarship for Henley Business School, he is

currently finishing study for Masters of Business Administration.

**To book please contact: Box Office on 01628 788997 /** [**www.nordenfarm.org**](http://www.nordenfarm.org/)

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