

GUIDE TO TASTING

by Michael Schuster

SAUVIGNON BLANC ■ CHARDONNAY ■ SYRAH/SHIRAZ
ZINFANDEL ■ CABERNET SAUVIGNON



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THE AIMS OF THE TASTINGS

1. Of course we can all taste wine! But as with any interesting subject, knowing a bit more about it – its variety, its specialised use of words, the rules of the game so to speak – will mean that you get even more out of the wines in your glass.

2. I will guide you through specially selected, benchmark pairs of wines, showing you how to taste, what to notice and how to look for it, and giving you words which will help you perceive the differences.

3. The tastings will illustrate the principal characteristics of wine, and provide illuminating contrasts of flavour, quality and style from round the world. By drawing your attention to these individuals you will discover what to expect from different types of wine and therefore how to appreciate them better.

4. You will end up seeing more 'patterns' in wine, and having seen how to think about it, you will be able to make more sense of its great variety and discuss and share its pleasures with more confidence.

Numbers: 2-4 people is ideal if you want to have a meal with the rest of the wines after the tasting, much the nicer option! **6-8** is comfortable if you are only tasting.

Michael Schuster's book Essential Wintasting (Mitchell Beazley) won all three major UK winebook prizes in 2001. He has been running his wine school, *Wintewise*, in north London for 17 years; it is widely regarded as one of the best of its kind (www.michaelschusterwine.com).