

Wine and Dine to celebrate the festive season

Take your taste buds on a journey and discover the delights of combining different foods with various wine styles to enhance their diverse flavours with the Cape Wine Academy's Wine and Food Pairing Course.

Presented by Cape Wine Master Chris de Klerk, this edutaining course has no pre-requisites, so you are more than welcome to bring along friends and partners to share in this highly enjoyable and fun evening.

The Wine and Food course focuses on the combination of wine and food, highlighting its effect on taste. The course involves:

- A cause and effect technical tasting (a wine tasted with the five different taste sensations)
- A short discussion on wine etiquette, glasses, wine accessories and wine styles.
- This is followed by starter portion food dishes, which you will match and compare to eight different wines, ranging from rose, different styles of white and red, as well as fortified wines, all under the guidance of the presenter.
- Dishes include some of the traditionally "difficult" wine and food matches, and we look at combinations that do work!

The Food and Wine course will make for a unique Christmas gift for budding wine enthusiasts and it's a great way to spend some time with the family over the holiday season. And if you're keen to learn even more about the wine world, then take advantage of the Cape Wine Academy's Festive Season Wine Course Special Offer. If you book and pay for a spot on the 2013 South African Wine Course and pay by 30/11/2012, you can save R200 per couple! This is a fun and informative course designed to enhance your appreciation of wine by equip you with the basic skills in identifying and appreciating South African wines.

Important Advisory:

- The Cape Wine Academy promotes responsible use of alcohol.
- We recommend the use of spittoons supplied at the tastings, to reduce the excessive consumption
- Please don't wear perfume or aftershave when attending the classes - it affects everyone's ability to smell the wine.
- Bring a pen or pencil and extra paper should you wish to make additional notes

Date: 29 November 2012

Time: 18:30 - 21:30

Venue: Cape Wine Academy, Nietvoorbij Campus, Cape Town

Cost: R395

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Time: 18:30 - 21:30

Venue: South African Chef's Association, University of Johannesburg, Johannesburg

Cost: R395