



NEW ZEALAND WINE DISCOVERY

SUGGESTED WINES TO TRY

Interested students may wish to taste New Zealand wines alongside the learning modules. This is not compulsory, nor assessed in the examination. Suggested wines to try are as below:

NEW ZEALAND WHITE WINES

SAUVIGNON BLANC

- A Wairau Valley Marlborough Sauvignon Blanc alongside one from the Awatere Valley to compare sub-regional styles.
- A Hawke's Bay Sauvignon Blanc to show the warmer climate and softer acidity. Look for one that has some oak influence.

CHARDONNAY

- A cool-fermented uncomplicated Chardonnay alongside a premium hand-picked, whole bunched pressed, oak matured example. Preferably from the same region and producer.
- A fuller bodied example from Gisborne alongside a fresh, mineral style from Central Otago.

PINOT GRIS

- An off-dry, unoaked Pinot Gris from Marlborough alongside a late harvest sweeter style.

AROMATICS

- A Riesling or Gewürztraminer from Nelson or North Canterbury.
These varieties and regions are reflected in the optional Smaller Plantings and Smaller Regions Modules.

NEW ZEALAND RED WINES

PINOT NOIR

- Choose two or three Pinot Noirs, each from a different region represented in the Pinot Noir Module.
A comparative tasting is a great way to explore regional styles and stylistic diversity.

ROSÉ

- Compare a red-fruited Pinot Noir Rosé from Marlborough or Central Otago alongside a more savoury, fuller-bodied Merlot Rosé from Hawke's Bay.

SYRAH

- A Hawke's Bay Syrah to explore the peppery spicy characters.
(Note Syrah is covered in the optional Smaller Plantings Module.)

MERLOT & CABERNET SAUVIGNON BLENDS

- A Hawke's Bay Merlot or Cabernet dominant blend to explore the dark fruit characters.
(Note Merlot & Cabernet Sauvignon Blends are covered in the optional Smaller Plantings Module.)