



Thames Valley Network

Study Day

CRUSHED GRAPES

- Understanding wine and wine tasting

Wednesday 6 November 2013

Benson Parish Hall, Sunnyside, Benson Wallingford OX10 6LZ



The Oxford English Dictionary defines wine as “*an alcoholic drink made from fermented grape juice*”. Although just fermented grape juice, the point of wine is to give pleasure, as much of it to as many people as possible. Wine is one of life's perks, an indulgence, a mood-lifter, a social mixer. It's just that understanding a bit more about it brings the confidence to relax and enjoy it.

This Study Day is designed for those who enjoy a glass of wine, perhaps with dinner and probably with friends. It will consider how wine is made, its structure, and how to taste it. Talks will be illustrated with visual aids but most particularly wines for tasting. The day will be of interest to anyone who enjoys wine and would like to find out more, connoisseurs, and beginners alike.

The Study Day programme is:

10:00	Arrive. Registration. Coffee.
10:20	Introduction
10:35	Talk & demonstration : Tasting wine – the Structure of Wine
11.20	Keynote Lecture: The Wine Revolution in our lifetime (illustrated with wines for tasting)
13:00	LUNCH
14:00	Talk: Professional and amateur English winemaking (illustrated with wines for tasting)
1430	Tasting : Price, quality and achieving value for money (illustrated with wines for tasting)
1530	Summary and Panel Discussion
16:30	Finish

The venue for the study day is Benson Parish Hall, Benson, Oxfordshire. There is plenty of parking at the hall and bus services from Reading, Wallingford and Oxford stop nearby.

The Study Day Fee is £15.00. This includes participation in the full programme including wines for tasting, plus coffee/tea on arrival and at the end of the day. A sandwich lunch with fruit is available for £5.00. Members of U3As not affiliated to the Thames Valley Network are welcome at an additional fee.

Further information can be obtained from:

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