



Discover a world  
of taste and flavour

Milton Keynes Wine  
School

# Discover a world of taste and flavour on our **World of Wine** course.

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Explore diverse countries and regions as you taste your way through **50 deliciously different wines**.

We'll take you on a magical journey around the world of wine from **Fabulous France** to **Amazing Australia**.

On the course you'll **learn by tasting**. We will explain how a wine's aromas and flavours are influenced by the place where the grapes are grown and how the wine is made. You'll **discover new wines** and learn how to identify different styles and grape varieties.

The course is designed for anybody who enjoys wine and wants to know more about it. **No experience is necessary**.

**Book your WOW course:**  
01525 288801  
[www.localwineschool.com/miltonkeynes](http://www.localwineschool.com/miltonkeynes)



France is one of the **world’s most exciting wine countries** producing a wide range of wines from different grape varieties.

On our **World of Wine course** we’ll explain which grape varieties are grown where and what the wines taste like.

**1 Sauvignon Blanc**

“Sow-vin-yon Blonk”

**Aromas & Flavours:**

Gooseberry, citrus, passionfruit, fresh cut grass



**Taste profile:**

Dry, light-bodied, high acidity

**2 Chardonnay**

“Shar-don-nay”

**Aromas & Flavours:**

Lemon, apple, peach, cream & vanilla (from oak ageing)



**Taste profile:**

Dry, medium-bodied, medium acidity

**3 Pinot Noir**

“Pee-no Nwar”

**Aromas & Flavours:**

Strawberry, raspberry, game & cloves (from oak ageing)



**Taste profile:**

Dry, light-bodied, low-med tannin, high acidity

**4 Syrah**

“Sear-ah”

**Aromas & Flavours:**

Blackberry, spice, black pepper



**Taste profile:**

Dry, full-bodied, med-high tannin, medium acidity

**5 Cabernet Sauvignon**

“Cab-er-nay Sow-vin-yon”

**Aromas & Flavours:**

Blackcurrant, green pepper, cassis, spice & cedar (from oak ageing)



**Taste profile:**

Dry, full bodied, high tannin, high acidity

**6 Merlot**

“Mer-low”

**Aromas & Flavours:**

Plum, cherry, red fruits, & cedar (from oak ageing)



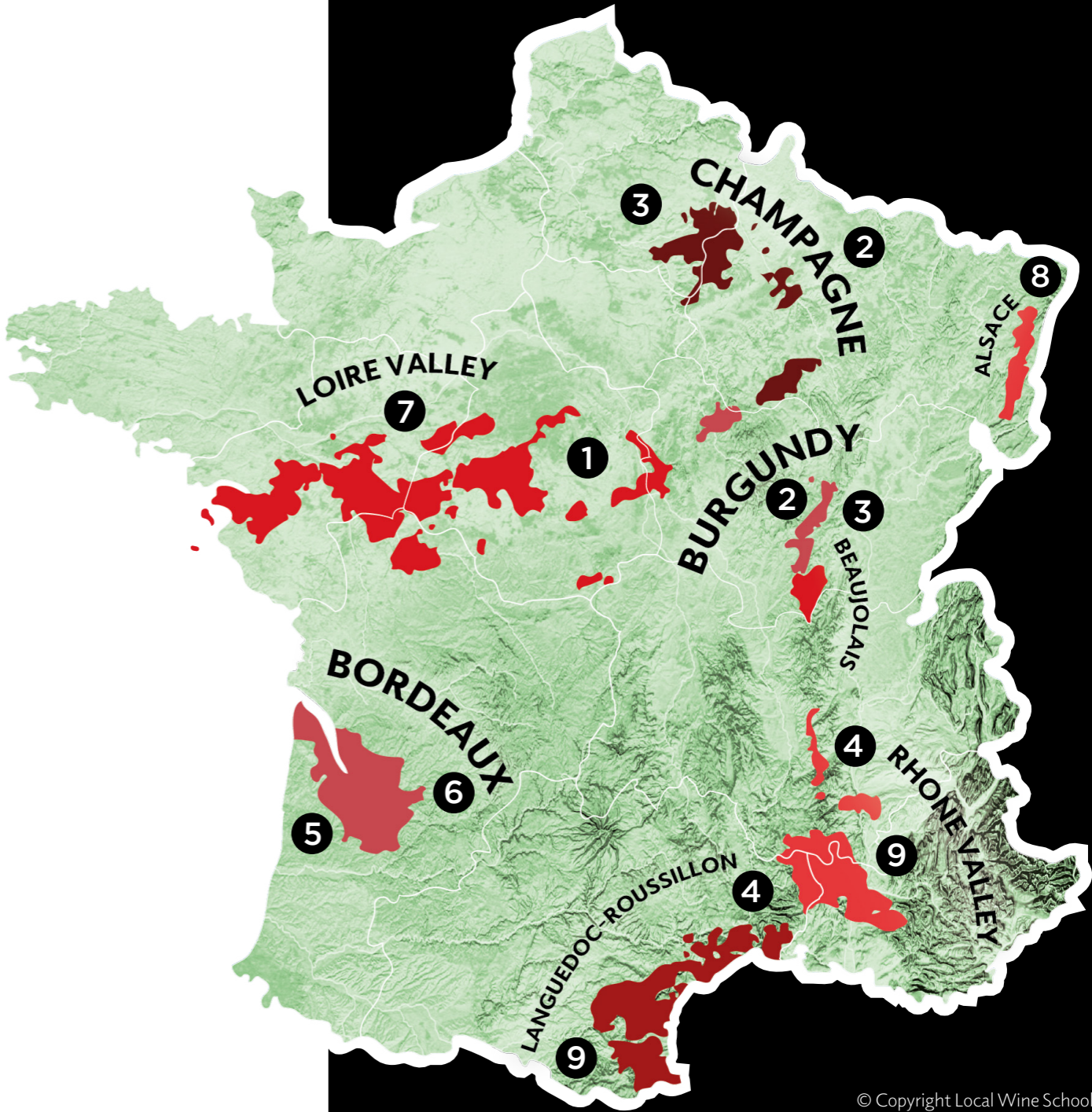
**Taste profile:**

Dry, medium-bodied, medium tannin, medium acidity

**7 Chenin Blanc**

**8 Riesling**

**9 Grenache**



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# The **aromas** and **flavours** in a wine come from the grape, the winemaking or the ageing process.

Our Aroma Wheel will help you identify these different aromas and flavours.

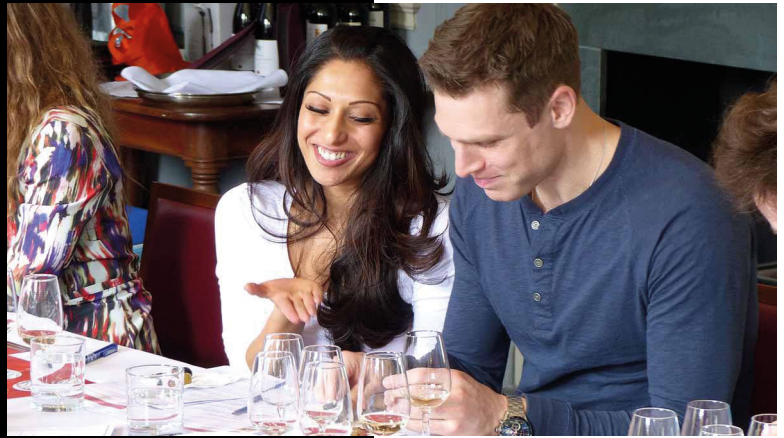
## What will you **discover** on our World of Wine course?

- How to sniff, swirl and sip like a professional and how to describe a wine to family and friends
- The flavour and aromas associated with the world's major grape varieties
- How to identify a faulty wine
- You will know the world's major wine regions and the wine styles they produce
- How wine is made, the importance of soils and climate and the influence of the winemaker
- How to read and decipher wine labels
- The best ways to store and serve wine
- All about pairing food and wine, giving you lots of ideas to try at home
- How to choose better wine in shops and restaurants
- A whole new wine vocabulary, plus you will meet like-minded people who enjoy wine

And most importantly...you'll understand which wines you like and why!



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**To book your course scan the QR code,  
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Or search World of Wine course Milton Keynes



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