



EAST END CELLARS MASTERCLASSES 2018

ADELAIDE 13 - 22 APRIL

East End Cellars
Fine Wine Merchants



TASTING
AUSTRALIA

East End Cellars brings their expertise to Tasting Australia once again in 2018, with more than 20 different masterclasses, tastings and blending sessions on offer. There is something for everyone in this feast for the senses.

For further details and to book, visit www.tastingaustralia.com.au

MASTERCLASSES

FRIDAY 13

SPARKLING WINE & CHAMPAGNE, DARLING. A SALON-STYLE TASTING

Some of the finest sparkling wines on earth, from the Grand Marques of Champagne to the very best of our own, will be poured blind and it's up to you to guess which is which. Be guided in your deliberations by the sharpest minds and mouths in Australian sparkling wine, Deviation Road's Kate Laurie and the legendary Ed Carr from the House of Arras.

\$140 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

SATURDAY 14

RIESLING SMACKDOWN

Two of the finest Riesling producing regions on the planet are in South Australia, so what better time and place to decide once and for all which valley reigns supreme? Come along and cheer for Clare, or get excited about Eden and taste alongside Riesling masters like Jeffery Grosset and Phil Lehmann. Everyone's a winner with South Australian Riesling.

\$75 (+ bf)

12:30pm to 2:00pm

EEC Masterclass Pavilion,
Town Square

BLEND YOUR OWN GIN W/ KANGAROO ISLAND SPIRITS

Assuming you haven't spent two years on a space station or a long stretch in the Big House, you'll know that Gin is the hottest distillate on the planet right now. You probably have a favourite gin, but do you have your very own? With the help of the Ginpressarios from KIS this is your chance to create your own signature gin!

\$100 (+ bf)

2:00pm to 3:00pm

Glasshouse Kitchen No.6,
Town Square

EGG HEADS - HOW THE OLD METHODS OF FERMENTATION HAVE BECOME THE HOTTEST THING IN WINE

Peter Fraser from Yangarra Estate is infatuated with fermenting in egg shaped fermenters, a tool from the ancient days of winemaking that's come right back into vogue, so who better to lead this discussion on just what impact they have on aroma, flavour and texture when winemakers think outside the square fermenter and climb inside the egg.

\$45 (+ bf)

2:00pm to 3:30pm

EEC Rooftop Bar,
Town Square

HENSCHKE MOUNT EDELSTONE - VERTICAL WITH THE HENSCHKE FAMILY

This is an extremely rare opportunity to taste ten vintages of the exceptional Mount Edelstone Shiraz. Strolling through the current release of 2013 all the way back to 1986 with winemaker Stephen Henschke, his viticulturist wife Prue and their family. Help them celebrate their 150th anniversary of winemaking this year and discover just what it is about this particular site that produces a wine of such staggering beauty.

\$200 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

NO ADDED EXTRAS

Joch Bosworth from McLaren Vale's Battle of Bosworth knows what it's like to come clean. If you're interested in the sustainability of what you drink, if you care about how not just the contents of the bottle but the dirt from which it comes, you need to be part of this tasting and discussion.

\$40 (+ bf)

7:00pm to 8:30pm

EEC Rooftop Bar,
Town Square

SUNDAY 15

SAKE FROM THE BLACK MARKET

Matt Young was once a Sommelier in some of Sydney's finest restaurants, these days he heads up Black Market Sake, a specialist importing business bringing many of Japan's finest and most compelling rice wines into Australia. In short, he knows his sake stuff. This is a not to be missed opportunity to delve into the fascinating history of Sake and the complex culture surrounding it.

\$99 (+ bf)

12:30pm to 2:00pm

EEC Masterclass Pavilion,
Town Square

MASTERS & APPRENTICES

We have gone ahead and paired up the wise head and the young gun, fathers and sons, the past and the present, masters and apprentices in a tasting for the ages. In one Glasshouse you'll find some Henschkes, in another, a pair of Barrys, further along a couple of Lynns up from the Coonawarra and in the next, the Osborn's from d'Arenberg.

\$65 (+ bf)

2:00pm to 3:00pm

Glasshouse Kitchen, Town
Square

COCKTAIL HOUR OF POWER

Perfect the art of two classic cocktails in a hands-on session with the urbane and informative cocktail wizard David Danby. You'll discover the secrets behind the perfect martini and espresso, as well as discovering the benefits of balance in a great Negroni. Enjoy the yield of your labours at the end of your session and kick back with your personally fashioned beverage.

\$100 (+ bf)

2:30pm to 4:00pm

EEC Rooftop Bar,
Town Square

CHARDONNAY

Australia is in the midst of a Golden Age of great chardonnay, so we thought it time to conduct a comparative tasting of our very best, led by Michael Hill-Smith and a few of the winemakers responsible. Come see how our Australian's fare against the Burgundian champs. If you're serious about chardonnay, you need to be here for this.

MATARO BIZARRO

There's something wild and edgy about Mataro that needs to be celebrated, often overlooked as the minor partner in blends with its flashier cohort's Shiraz and Grenache, that needs to change. Join wine writer and committed Mataro lover Nick Ryan as he reveals all the darkly mysterious, visceral and downright sexy delights Mataro has to offer.

TINNIES, TRIVIA AND TASTY THINGS

Gourmet Traveller's Pat Nourse and DJ about town and SA's best Quizmaster, Mark Kamleh are teaming up for the ultimate ephemeral quiz! If your idea of a fun night out is great pizza, banging local jerky, canned craft beer and shouting out the answers then this is for you!

\$120 (+ bf)

4:00pm to 5:30pm

EEC Masterclass Pavilion,
Town Square

\$84 (+ bf)

7:00pm to 8:30pm

EEC Rooftop Bar,
Town Square

\$40 (+ bf)

7:30pm start

EEC Masterclass Pavilion,
Town Square

WEDNESDAY 18

THINKERS AND DRINKERS: A MASTERCLASS WITH CHRIS RINGLAND & DREW NOON MW

Chris Ringland and Drew Noon are low profile winemakers with high demand wines. Both Chris and Drew have drawn wines directly from their own cellars, spanning a range of projects, vintages, and continents. To taste with one of them is rare, to taste with both of them is a once-in-a-lifetime opportunity.

NIGHT CAPS WITH BILL LARK

Australia has seen a renaissance in great spirits of late, with whiskey being at the forefront. When it comes to whiskey, one place in Australia reigns supreme, Tasmania. We have Bill Lark, owner of some of Australia's finest distilleries, for one night to run through some of his wares. This is the best chance to taste the likes of Nant or Lark without buying a ticket to Tassie!

\$185 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

\$135 (+ bf)

7:30pm to 9:00pm

The Victoria Room at
Adelaide Town Hall

THURSDAY 19

THE GLORY OF GRENACHE MK.II

Back by popular demand! Grenache guru's Chester Osborn of d'Arenberg, Robert Hill-Smith of Yalumba, Stephen Pannell from SC Pannell and wine journalist Nick Ryan as they square off the McLaren Vale against the Barossa all while singing the multiplicitous praises of the grape that has finally found the spotlight: Grenache.

NATURAL WONDERS WITH JAMES ERSKINE

The Natural wine movement is a force of its own and only seems to gather more momentum each year. If you've ever been to an event with 'Jauma' you'll know its bound to be a hoot, always fun, informative and whacky. James will guide you through the 'mystique' of natty' wines, breaking down the ideas behind it. He might even have a Basket Range buddy to lend a hand.

\$88 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

\$45 (+ bf)

7:00pm to 8:30pm

EEC Rooftop Bar,
Town Square

FRIDAY 20

BLEND YOUR OWN GIN W/ KIS SPIRITS

Assuming you haven't spent two years on a space station or a long stretch in the Big House, you'll know that Gin is the hottest distillate on the planet right now. You probably have a favourite gin, but do you have your very own? With the help of the Ginpressarios from KIS this is your chance to create your own signature gin!

SPEED DATING WITH AUSTRALIA'S NEXT GENERATION OF WINEMAKERS

Get up close and personal (sorry, no touching allowed!) with the next generation of winemakers. Expect the likes of Jono Koerner of Koerner Wines or a Louis Schofield from World's Apart to fluster their way through awkward conversations, wry smiles and cheesy tasting descriptors all in the comfort of the Tasting Australia Masterclass Pavilion. You'll only need to go to the bar to pick up what you've enjoyed, not the weirdo who's been eyeing you off!

TARAS' SURPRISE SESSION

Taras Ochota is one of the country's most intriguing winemakers, an artist and a winery wizard, a thinker, a dreamer and a bloody good bloke. At the time of writing nobody has any idea what this session might entail; last year the Lord Mayor played a fine jig on his piano. This an unmissable chance to engage with one of Australian wine's most compelling figures.

\$100 (+ bf)

2:00pm to 3:00pm

Glasshouse Kitchen No.6,
Town Square

\$80 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

\$60 (+ bf)

7:00pm to 8:30pm

Wherever Taras' Heart
Desires

SATURDAY 21

AUSTRALIA'S GREATEST PINOT POWERS

The one grape that never seems to go out of favour is Pinot Noir. We have assembled a crack team of the country's brightest pinot minds to guide you through this smattering of leading lights and hottest newcomers. Expect The Hills, The Yarra and Tasmania to all be well represented!

LOBO & KOERNER GET SECTIONED

For a long time, wine has been the go-to pairing for cheese, but is it really the best? We had a crazy idea that neighbours, Koerner wines and Lobo Cider should face off for the title. Throw in some cheese from Section 28, and you've got yourself a game! With history on the side of Koerner and a home ground advantage for Lobo, it'll be up to you to make the decision!

BLEND YOUR OWN GIN W/ KANGAROO ISLAND SPIRITS

Assuming you haven't spent two years on a space station or a long stretch in the Big House, you'll know that Gin is the hottest distillate on the planet right now. You probably have a favourite gin, but do you have your very own? With the help of the Ginpressarios from KIS this is your chance to create your own signature gin!

D'ARENBERG - CHESTER VS. THE WORLD

Chester is many things: winemaker, the visionary behind the d'Arenberg Cube and an off-beat fashion icon. He's also one of the country's most highly-tuned palates so this is your chance to square off against one of the best. Use a range of specially selected wines to create your own distinctive d'Arenberg blend. Can you beat the master?

\$120 (+ bf)

12:30pm to 2:00pm

EEC Masterclass Pavilion,
Town Square

\$50 (+ bf)

2:00pm to 3:30pm

EEC Rooftop Bar,
Town Square

\$100 (+ bf)

2:00pm to 3:00pm

Glasshouse Kitchen No.6,
Town Square

\$99 (+ bf)

6:30pm to 8:00pm

EEC Masterclass Pavilion,
Town Square

SUNDAY 22

WHAT'S IN AN IPA? - THE HOPPED UP WORLD TOUR

Quickly becoming Australia's favourite beer style, the IPA, or India Pale Ale, has an interesting history. From its humble beginnings designed for travelling long distances, to the adaption of the style. Join Matt King, The Craft Beer King as he takes you on an IPA journey through time, from where the need for a heavily hopped beer became necessary, to the latest trends!

\$84 (+ bf)

1:00pm to 2:30pm

EEC Masterclass Pavilion,
Town Square

GLASSHOUSE KITCHEN PROGRAM

FRI 13

SPICE | Spend an evening with the world's best spice masters as they create tastes and aromas that evoke thoughts of world's most exotic locations.

SAT 14

GENERATION | The worlds of old and new collide under the watchful eyes and skillful hands of some of Adelaide and the world's best culinary talents.

SUN 15

RIVERS AND SEAS | Freshly-caught and freshwater fare is front and centre of this menu.

WED 18

SEEDS AND SOIL | Lavish plates bursting with flavour. Produce so fresh and delicious that even the most skeptical carnivore will be converted.

THU 19

COMRADES | What's better than one kick-ass chef in the kitchen? Eight kick-ass chefs. These duos have reached great heights working as partnerships.

FRI 20

NATURALE | Beauty in simplicity. That's the ethos behind these superstar chefs who will gather SA's best ingredients and showcase them in their natural glory.

SAT 21

FIRE | These men are maestros of exploration, experimentation and elevating the natural beauty of underestimated ingredients. They also love to play with fire.

SUN 22

THE ROMANS | Indulge in the quintessential Italian tradition of a long lunch shared in good company. Bring your appetite and good humour.

\$275 (+ bf)

7:00pm

\$225 (+ bf)

7:00pm

\$250 (+ bf)

7:00pm

\$195 (+ bf)

7:00pm

\$195 (+ bf)

7:00pm

\$250 (+ bf)

7:00pm

\$290 (+ bf)

7:00pm

\$195 (+ bf)

12:00pm

TO FIND OUT MORE AND TO BOOK, GO TO TASTINGAUSTRALIA.COM.AU