



## 2012 THE MASTER CLASS SERIES

Festivale 2012 will feature an exciting addition to its already popular program with the introduction of a series of Master Classes, 'From Hops to Vines'.

This amazing display of what Tasmania has to offer will provide the wine and beer conscious with a fantastic selection of locally produced and grown product. Participants will have the opportunity to taste and to talk first hand with the experts in the industry.

## 'FROM HOPS TO VINES'

TICKETS AVAILABLE FROM  
The Launceston Travel & Information Centre.

BOOK ONLINE AT [visitlauncestontamar.com.au](http://visitlauncestontamar.com.au) OR CALL  
1800 651 827

LIMITED TICKETS AVAILABLE AT THE EVENT  
From Site 85 - RACT Festivale Information Tent

VENUE (SATURDAY & SUNDAY):  
Pioneer Lobby, Albert Hall  
(Enter via Victoria's Café)

# SATURDAY 11 FEBRUARY

## SPARKLING SENSATIONS

**Karina Dambergs, Clover Hill**

The allure of sparkling wine is universal and a fine bead of bubbles is an accepted symbol of celebration. Find out why Tasmania is now considered the premium sparkling wine producing area in Australia.

11.30am-12.15pm  
\$35pp (inc Festivale ticket)  
\$20pp master class only

## MAKING THE MOST OF YOUR WINE CELLAR

**Winsor Dobbin, Wine writer  
James Welsh, Sommelier  
Stillwater & Black Cow**

Protect your valuable assets! Learn about the ageing process of wines and why some wines are better for cellaring than others. Taste wines from many Tasmanian vintages and discuss good cellaring practices. This is a valuable session for any wine collector.

12.45pm-1.30pm  
\$35pp (inc Festivale ticket)  
\$20pp master class only

## JAMES BOAG - FOUR BEERS, FOUR CHEESES

Boags Brewery will be on hand to offer a tasting of selected beers and Tasmanian cheeses.

2pm-2.45pm  
\$35pp (inc Festivale ticket)  
\$20pp master class only

## PLUMM WINE GLASS EXPERIENCE

**Corey Baker,  
Tamar Valley Wine Route**

The Plumm Wine Glass Experience has its own unique style while following a structured format. This class will ensure all your wine tasting experiences are educational and fun.

3.15pm-4pm  
\$100pp (inc Festivale ticket and Plumm glasses used in the tasting)  
\$80pp master class only

Limit 20 places

# SUNDAY 12 FEBRUARY

## THE REGIONAL SERIES

**Fran Austen-Holloway,  
Delamere Vineyard  
Jeremy Dineen,  
Josef Chromy Wines  
Will Adkins,  
Tasmanian Estates**

A special, one off master class with a single regional focus, the Tamar Valley. Presented by guest winemakers from the region.

10.30am - 11.15am  
\$35pp (inc Festivale ticket)  
\$20pp master class only

## MICRO BREWERS - THE TASMANIAN EXPERIENCE

**Willie Simpson,  
Seven Sheds  
Craig Airey,  
Tasmanian Chilli Beer Co  
Ashley Huntington,  
Two Metre Tall Real Ale & Cider  
Tim Penton,  
Taverners Tasmanian Meadery  
& Brewery**

Broaden your palate and capacity for informed appreciation with tips and tastings from renowned Tasmanian craft brewers.

11.45am - 12.30pm  
\$35pp (inc Festivale ticket)  
\$20pp master class only

## PASSION FOR PINOT

**Andrew Pirie, Pirie Tasmania**

Not only is this sensitive grape difficult to grow, it is difficult to cultivate and the challenge to turn this little stubborn variety into a gorgeous wine, is easier said than done!

Although the Pinot Noir variety found its fame in the Burgundy region of France, it is especially well-suited to Tasmania.

1pm - 1.45pm  
\$35pp (inc Festivale ticket)  
\$20pp master class only

THE MASTER CLASS SERIES SUPPORTED BY:

