



NEWS RELEASE

The Tasting School

For those visitors to the Fair who really want to learn more about different wines and cheeses there will be tutored tasting sessions running alongside the exhibitors pavilions and food markets.

Wine master classes will be hosted by industry experts, including acclaimed wine connoisseur and writer Suzy Atkins and John Avery of Averys of Bristol. They will be delighted to share their knowledge and passion for premium wines covering topics from red and white burgundies through to sparkling wines and champagnes from traditional wine growing countries such as France, Spain & Portugal through to newer markets including Chile and Australia.

By the end of the tastings visitors will have learnt how to make better, informed choices about selecting and buying wine and how to choose the right wine to partner a range of different cheeses.

Each seated tutored tasting session involves sampling 6 wines or 7 cheeses over the course of 40 minutes, hosted by an expert. These sessions are all about learning through enjoyment, enabling you to understand the range and diversity of the wines and cheeses available.

A maximum of 40 places are available for each tutored session. Tickets (priced £8 + 50p booking fee) are available in advance through the event website www.bristolwineandfoodfair.co.uk

Friday 11th July (Day)

- 12:30pm - 1.10pm - *Wines of Chile* with Cono Sur
- 1.50pm - 2.30pm - *The Best British Cheeses*
- 3.00pm-3.40pm - *The World of Organic Wines*

Friday 11th July (Evening)

- 6.00pm - 6.40pm - *Red Burgundy* with Averys
- 7.10pm - 7.50pm - *Cheese & Their Perfect Partners*
- 8.20pm - 9.00pm - *Sparkling Wines and Champagnes* with Susy Atkins

Saturday 12th July (Day)

- 12.20pm - 1.00pm - *The Wines of Italy* with Susy Atkins
- 1.20pm - 2.00pm - *Amazing British Cheeses*

- 2.20pm - 3.00pm - *Wines of Australia-Brown Brothers*
- 3.20pm - 3.55pm - *The World of Chardonnay*

Saturday 12th July (Evening)

- 6.00pm - 6.40pm - *The World of Sauvignon Blanc* with Susy Atkins
- 7.10pm - 7.50pm - *Cheeses & Their Perfect Partners*
- 8.20pm - 9.00pm - *Bordeaux Reds* with Averys

Sunday 13th July (Day)

- 12.30pm - 1.10pm - *White Burgundy* with Averys
- 1.30pm - 2.10pm - *The Best British Cheeses*
- 2.40pm - 3.20pm - *The Wines of Spain and Portugal*
- 3.50pm - 4.30pm - *Cheeses & Their Perfect Partners*
- 5.00pm - 5.40pm - *Sparkling Wines and Champagnes*

For further information and the latest line up of exhibitors and tutored tasting sessions visit the event website www.bristolwineandfoodfair.co.uk.

Ticket information & Opening times:

Tickets £5 in advance, £7 on the door.

Friday 11 July :	Day	12 noon – 4pm
Friday 11 July:	Evening	5.30pm – 9.30pm
Saturday 12 July:	Day	12 noon – 4pm
Saturday 12 July:	Evening	5.30pm – 9.30pm
Sunday 13 July:	Day	12 noon – 6pm

Ends

For media enquiries please contact:

Avril Baker Consultancy: Tel: 0117 977 2002, Avril mobile 07803 954 120

For further information about the event please contact:

Mike Cardwell (Food exhibitors)
Bristol Event Management
Tel: 0117 971 5221 or email mike@bristoleventmanagement.co.uk

Tel: Chris Scholes (Wine Exhibitors)
Bristol Event Management Ltd
Tel: 0117 966 3002 or email: chris@bristoleventmanagement.co.uk

Notes to Editors:

Bristol Wine and Food Fair is organised by Bristol Event Management, an independent local company.