



BLUFF YOUR WAY THROUGH WINE TASTING

Introduction

“A match made in heaven” is a common expression amongst wine lovers especially when the correct wine is paired with the correct food. It’s not easy to find the perfect match but with the correct foundation on wine knowledge can benefit you to do so, and to impress friends, family and colleagues.

Who is this for?

This appreciation course is just the right first step for you if you are a busy business or working professional who needs to entertain clients and a beginner in wines and are looking to gain a quick insight into this exciting and fashionable hobby!

What you will learn

- Introduction to how wine is made
- Introduction to different types of wine categories
- New world and Old world producing countries
- The WSET systematic approach to wine tasting
- Glassware
- Different types of tasting concepts you can apply
- Introduction to grape varieties
- Factors affecting the taste of wines
- Ideal storage conditions for wines
- Basic principles of food & wine matching
- Service of wine

Details on the next session

Date: 27 September 2008
Time: 9.30am-1.30pm
Venue: P.O.D. Education
3rd Floor, Bangunan Yee Seng,
Jalan Raja Chulan, KL
Investment: RM150/person
(includes notes and wines for tasting)

To book, please contact:
Mr Mahendran
Tel: 03-20312282
email: pod_edu@streamyx.com

“From wine what sudden friendship springs!”

John Gay 1685 - 1732

Fables, pt. II [1738], The Squire and His Cur

Facilitator



Ron Khoo

Wine & Spirits Education Trust UK – Advanced Level 3 (pass with distinction)

Wine & Spirits Education Trust UK – Diploma of Wine (final stage)

Ron Khoo is an accountant by training and stumbled upon the world of gourmet food & fine wines. He left the numbers and headed for the spiritual side. An entrepreneur who is currently running his own wine import, distribution and retail business, he also enjoys sharing wine knowledge via his wine classes, tasting sessions and contributions to his blog (www.ronkhoo.com) and publications such as Flavours Magazine, New Man Magazine and Torque Magazine. He is regularly on the Flavours magazine wine judging panel and has also been on the judging panel of the Vinality International Wine Competition in Verona.

What the press has to say about Ron Khoo:



“Creating symphonies with spirits is what Ron Khoo does best” – Nicole Tan’s feature on Ron Khoo in The Metro Section, Star newspaper 9 August 2008



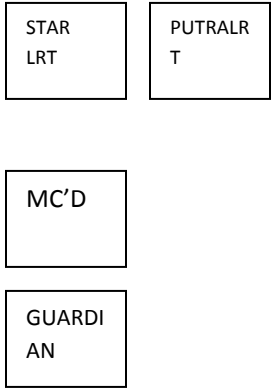
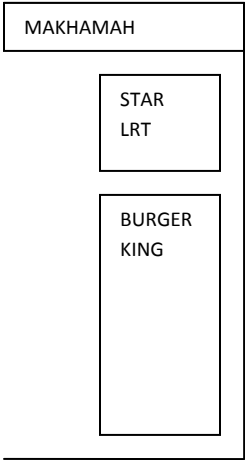
“We like to hang out with guys like Khoo, because he “doesn’t want to create a snob appeal for wine” and is pretty generous in letting us get intoxicated on some of the awesome stuff he carries. Plus, he’s into mean jazz, playing as well as listening, and that swings rocks!” - Damian Tan’s feature on Ron Khoo in Profit – work and money section, The Malay Mail newspaper 12 February 2007



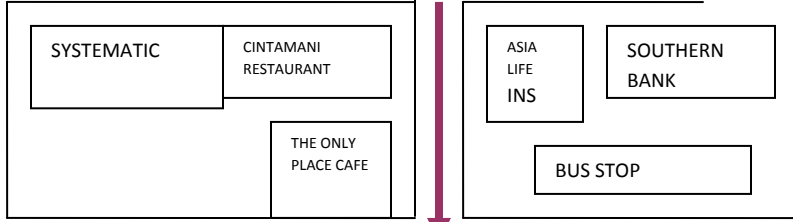
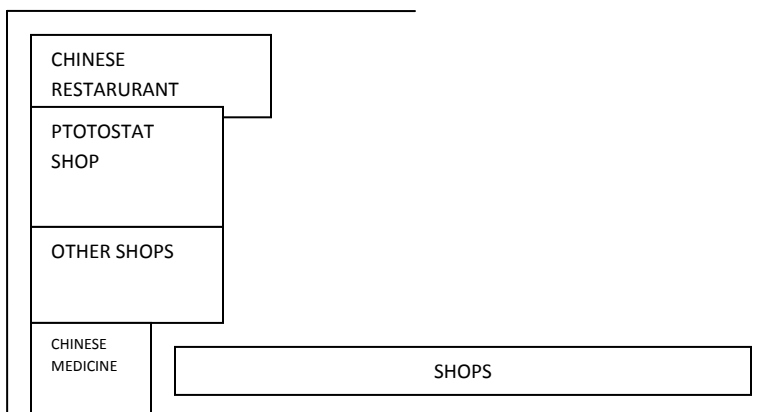
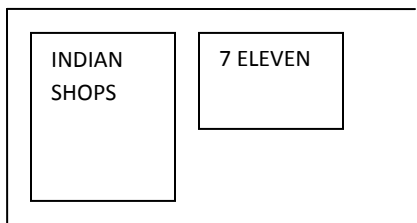
“Bet you didn’t know that Spatlese wine goes brilliantly with tom yam soup or that a Cabernet Sauvignon is a perfect complement to bitter chocolate dessert? Want confirmation? Just ask the affable director of the Wine Cellar shop in Jalan Bangkung, Bangsar” – Suzanna Pillay’s feature on Ron Khoo in The New Straits times newspaper 27 August 2007

More information on Ron Khoo can be found at www.ronkhoo.com

JLN DATARAN MERDEKA



JLN LEBOH AMPANG



JLN RAJA CHULAN

