



VINAKADEMIET

Scandinavian Wine Academy - Masterclass

The masterclasses at the Scandinavian Wine Academy (Vinakademiet) are in-depth wine lectures open to all. These one-day events provide an opportunity to go into real detail on one or more specific subjects. This can be almost anything within the wine world and the ambition is always to present lecturers and/or subjects not normally available for the wine community in Denmark.

The next masterclass will take place on June 9th where the internationally renowned wine writer Jamie Goode will take us through a handful of the most trendy, interesting – and maybe misunderstood - winemaking issues:

In depth with winemaking – trendy subjects and methods

Jamie Goode has a Ph.D. in plant biology but has for a long time been working as a wine writer and lecturer with contributions in British and international magazines and newspapers, on British TV, and at international wine competitions. His books are a very important part of his work: *Flawless – Understanding Faults in Wine*, *I Taste Red: The Science of Tasting Wine*, *Wine Science – The Application of Science in Winemaking*, and *Authentic Wine: Toward Natural and Sustainable Winemaking* (with Sam Harrop). They have won several important international book prizes and are essential reading for anyone interested in wine science. Goode is rightly well known for his ability to make even highly complex scientific matters comprehensible and accessible to a broader audience.

Jamie will lead a day focusing on global trends in vine management and winemaking. He will take us through all the important considerations and decisions the vigneron must do and all the decisive steps during wine production. Do expect a high level of detail and scientific background.

The day will consist of lectures and discussions with the following headlines:

- Ripeness – is there actually such a thing?
- Whole bunch fermentation – do you REALLY know what's going on?
- The art of elevage – container importance and lees
- Natural wine – freedom, faults, and authenticity

During the day the theory will of course be exemplified with a long line-up of interesting wines.

Practical information

Time: Friday June 9th 2023, 10am-16pm.

Venue: Hotel- og Restaurantskolen, Vigerslev Alle 18, 2500 Valby.

Price: 1500 DKK (VAT incl.). For present and former sommelier students at Scandinavian Wine Academy, there is a reduced price of 1200 DKK (VAT incl.). The price includes lunch, coffee, and all wines tasted.

Registration: By e-mail to info@vinakademiet.dk or via text message to 61467401 stating name, e-mail, invoice address, and normal/reduced price. Registration should be done no later than June 5th and is final and binding upon payment.