



## How to hold your Wine at Mine night

Thank you for choosing to hold a Wine at Mine night in aid of MAG. We have put this pack together to make sure your evening goes with a swing and everyone has a fantastic time learning about wine whilst helping to clear mines.

Please find enclosed:

- Invitations
- Poster
- How to Taste Wine notes
- Flavours Associated with Grapes notes
- Wine Quiz
- Prize Draw
- Donation Form

It's really easy to organise your Wine at Mine event, just follow the steps below then enjoy.

- **Decide when and where to hold your Wine at Mine night.** Where you hold your event will depend on how many people you want to invite. You could hold it in your own home, work place, community centre or you could even approach a local bar or restaurant to hold it for you. If you decide to do the latter your Wine at Mine event will be slightly different; the venue will probably want to provide the wine themselves along with someone to run the tasting session. You may decide to charge for tickets and sell them in advance. You can download templates for tickets along with posters on our website.
- **Invite your guests.** Your pack includes invitations to send out to your guests; you will see that each invitation asks your guests to bring a different type of wine. This ensures that you don't end up with 10 bottles of the same wine. If you want to advertise your event there is also a poster for you to use. You can download extra invitations and posters from our website.
- **Get ready.** Your guests will be bringing the wine for the tasting however you may feel that you want to provide a few extra bottles just in case. You will also need to make sure you have plenty of glasses and water to sip between the different wines. It's entirely up to you how you wish to hold your Wine at Mine event. You may want to provide snacks or nibbles or a variety of different drinks for your guests.
- **On the night.** You and your guests learn how to taste wine using the notes provided. Once you have the hang of it taste the different wines in turn, using the notes to help identify the flavours. Try a blind tasting: cover up the labels, and ask everyone to note down which wine they think is which. Test your wine knowledge with our Wine at Mine quiz then along with your guests fill in the Wine at Mine prize draw cards.
- **Donations.** You will find enclosed a donation form. Please collect the donations from your guests in the box provided and ask them to fill in the donation form. It's really important that you do this as we can claim 28p Gift Aid for every £1 donated by tax payers which will make a real difference to the amount we raise through Wine at Mine.
- **After your Wine at Mine event.** Hopefully you will have really enjoyed your evening and learnt all about wine. Please fill in the sections on the reverse of the donation form and send this to us at MAG along with any completed prize draw cards. If you have collected cash on the night please bank the money and either send us a cheque or fill in your credit/debit card details on the form.

Please visit [www.maginternational.org/wineatmine](http://www.maginternational.org/wineatmine) to download extra invitations and posters. There are also templates for tickets if you need them. If you have any questions or queries please contact Lesley Achim on 0161 238 5447 or [lesley.achim@maginternational.org](mailto:lesley.achim@maginternational.org)



# Thank you!

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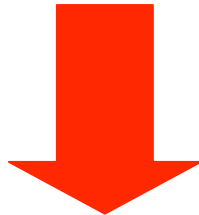




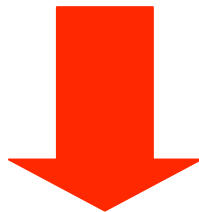
**Host a Wine at Mine event**



**Guests bring a bottle of wine & donation to MAG**



**Enjoy a fantastic evening with friends**



**Send donations to MAG**



**MAG clears landmines**



Joseph in his vineyard in Saidoum village, Lebanon; a former minefield until it was made safe by MAG



## How to Taste Wine

Wine tasting is the sensory examination and evaluation of wine. Learning how to taste wine will mean that you understand what you are drinking and in turn you should enjoy it more. It will also help you to choose wines for specific occasions or to go with certain meals. Wine tasting has a purpose and the practise is as ancient as wine production. The following steps will help you to discover more about where and how the wine was made and help you appreciate the colour, scents and flavours.

### 1. Read the label

This will tell you a lot about the wine - where it comes from, its grape variety, age, alcohol level and often will hint at the flavour.

### 2. Look

When tasting wine, first look at the colour. You need a good light to do this. Pour the wine into a glass so it is about 1/3 full. Tilt the glass away from you, against a white background if possible, in order to see the colour clearly. The wine should be clear. Murkiness generally indicates a fault in the wine. The colour can start to suggest the taste of the wine, particularly its grape variety and age. Young red wines may have a deep purple tinge whilst older ones will be lighter. Young white wines are pale white, older ones a deeper yellow.

### 3. Smell

Swirl the wine in the glass. This helps release the wine's aroma and allows the wine to breath. Take a good sniff of the wine. Try to think what the smell reminds you of – this will give the clue to the grapes. A faulty wine can often be detected by its aroma- particularly when it's 'corked' (i.e. air has got into the bottle and affected the wine).

### 4. Taste

Finally take a gulp of the wine (so that your mouth is about 1/3 full), hold it in your mouth for a few moments breathing through your nose then try to draw air through your mouth. Think what the taste reminds you of - i.e. is the wine dry or sweet, soft or acidic, light or full-bodied? Now try to swirl it around your mouth in order to enhance the flavours, coating your tongue, teeth and gums. Again, think what the taste reminds you of, note your first impressions then how the taste develops after it has been in your mouth for a few seconds. When you have swallowed the wine (or spat it out), note whether flavour lingers on. Length suggests better wines.

## Blind tasting

Traditionally the blind tasting technique is used by wine experts to ensure impartial judgment of a wine and the bottles are covered entirely. However if this is your first time wine tasting you may want to learn more about the different grape varieties and their associated flavours before using a blind tasting to test yourself.

Find out everything you need to know about MAG at:

[www.maginternational.org](http://www.maginternational.org)



## Flavours Associated With Grapes

As with all wines you get what you pay for, especially below £7. Try and trade up £1. Wine duty is £1.50 a bottle, VAT is 17.5%. So a bottle that costs £3.00 is 45p VAT £1.50 duty, 5p glass, 25p distribution, leaving 75p for the wine and profit for the people selling to you. Trade up to £5 and you begin to get more wine and at £7 you should be beginning to get value AND REAL FLAVOUR.

### White Grapes

#### CHARDONNAY

Dry: Light to full bodied

Can give the following flavours: - buttery, biscuity, sometimes a hint of honey

Can smell of wet wool or sometimes of new bread

Chardonnay is one of the most interesting and versatile white grapes. Unoaked Chardonnay should exhibit a hint of warm peachy scent, give a cleansing opening and finish with a mouth coating sheen. Chardonnay from California and Burgundy have more exuberant farmyard and toasty flavours. Chablis is 100% Chardonnay.

#### SAUVIGNON BLANC

Dry: Light to full bodied

Has a distinctive aroma, chiefly gooseberries and "cat's pee" being the most commonly used. Although some people prefer "newly mown grass". Its taste is that of green and grassy with a zippy flavour.

From New Zealand to South Africa, Chile and Italy and France this is the white grape de jour. It has more sophistication than Pinot Grigio and is in the right hands a better bet. Cheap versions are really just desperately trying to exhibit clean fresh fruit, maybe a little gooseberry and cats pee. Really that is just symptomatic of young vines of Sauvignon. As they have aged a little in New Zealand we have begun to see a rounded more tropical flavour to the wines. In Europe, Sancerre and Pouilly Fume are 100% Sauvignon Blanc and they do not taste like the super charged New World wines.

### Red Grapes

#### CABERNET SAUVIGNON

Medium to full bodied

It is steelier than Merlot with a cleaner rasp. On the nose you should get a slightly woodier feel, more fruit than Merlot. It has a distinctive aroma and taste of fresh, ripe black currants. Oak ageing will give a vanilla tinge to the wine which you can tell immediately on the nose.

#### MERLOT

Medium to full bodied

Traditionally used for blending with Cab. Sauvignon. However can stand in its own right producing voluptuous wines. Look for classic blackberry fruit which should appear warmer in character to Cabernet Sauvignon. It has a slight sweetness that gives it an almost chocolaty edge and an aroma which may remind you of violet sweets.

#### SYRAH (called SHIRAZ in Australia)

Full-bodied

Deep black, inky-coloured wines with a very strong aroma of tar or game.

The fruit flavour is complex, like a mixture of blackberries and blackcurrants mixed together with loganberries and bilberries with an odd spice.

#### TEMPRANILLO/RIOJA

Tempranillo is the Spanish red grape and grown all over Spain, however it is usually drunk in the UK as Rioja and we drink a lot of it. But what we tend to enjoy is a name we are happy with and the plentiful use of oak. For the Oak you need to buy Crianza, Reserva or Gran Reserva. Look at the tiny back label. If it doesn't say that you will get a full up front fruity number, dark yes, but full of nearly ripe cherries. Lovely if well made, and reminding one of its origins as a red grape to be drunk with the barrel loads of sea food consumed by the Basques on the north coast of Spain.



## Wine Quiz

**Q1 How much wine is in a bottle?**

A Generally a bottle of wine measures the liquid in millilitres, with 750 ml being the standard amount in most bottles (or about 25 fluid ounces).

**Q2 How many grapes does it take to make your average bottle of wine?**

A The average number of grapes it takes to produce a bottle of wine is 600.

**Q3 How many bottles of wine does it take to make a case of wine?**

A 12

**Q4 What name is given to a pink wine?**

A Rosé

**Q5 How many gallons of wine are produced from one acre of grapevines?**

A About 800

**Q6 Where does the vanilla flavour in wine come from?**

A If newer oak barrels were used in the winemaking process, the wines will often have a hint of vanilla in both the aroma and flavor.

**Q7 When was the corkscrew designed?**

A 1860

**Q8 How many varieties of wine grapes exist in the world today?**

A Over 10,000!

**Q9 How many gallons of wine does California produce annually?**

A Over 17 million gallons

**Q10 How many calories are in a four ounce glass of red wine**

A Approximately 85

**Q11 What colour wine is produced from Merlot grapes?**

A Red

**Q12 How many gallons of wine are in a single barrel?**

A 60

**Q13 How many grapevines generally make up an acre?**

A 400

**Q14 When did winemaking begin?**

A The Mesopotamians were credited with producing the first wines in 6000 B.C.

**Q15 From which town does Port take its name?**

A Oporto

**Q16 Approximately how many bubbles are in a bottle of champagne?**

A According to scientist Bill Lembeck there are approximately 49 million bubbles in a bottle of Champagne.

**Q17 Where does the word 'alcohol' come from?**

A The word Alcohol is derived from the Arabic language (al kohl or alkuhl). Consider the fact that a large proportion of the Arabic population is forbidden from consuming alcohol for religious reasons.

**Q18 Kristal & Krug are examples of which type of wine?**

A Champagne

**Q19 How much did the world's most expensive bottle of wine sell for?**

**A** The most expensive bottle of wine was sold at an auction at Christies, London, in December 1985. The buyer paid £105 000 for a bottle of 1787 Chateau Lafitte claret that was engraved with the initials of Thomas Jefferson. Eleven months after the sale, the cork dried out, slipped into the bottle and spoiled the wine, making it the most expensive bottle of vinegar!

**Q20 Estimate the length of the longest recorded champagne cork flight**

**A** The longest recorded champagne cork flight was 177 feet and 9 inches (53,32 m), four feet(1,2m) from level ground at Woodbury Vineyards in New York State

**Q21 Name the biggest selling Australian wine in the UK?**

**A** Jacobs Creek

**Q22 What is the name of a morbid, irrational fear of or aversion to wine?**

**A** Oenophobia.

**Q23 Which European country has the largest area growing vines?**

**A** Spain

## Fascinating wine facts

There is a 1600 year old bottle of wine on display in the Speyer Museum in Germany.

Dom Perignon did not invent champagne, it had existed for several years. What he did invent was the mushroom shaped cork and wire cage that allowed the sparkling wine to be safely bottled. Previous attempts had all ended with popped corks.

The word "ton" (metric tonne) is derived from a tun, a wine barrel. It gets its name from the French "tonnerre," or "thunder," from the sound the barrels made when rolled.

The most expensive current-release Australian wine is \$2,500 a bottle. It is Seppelt 100 Year Old Para Liqueur Port. Every year since 1878, Seppelt has put aside a cask of port and, ever since 1978, it has been bottling a 100-year-old. Seppelt is probably the only winery in the world doing this.

There's a little story behind the champagne glass, dating back to Greek mythology. The first "coupe" was said to be moulded from the breast of Helen of Troy. The Greeks believed that wine drinking was a sensual experience, and it was only fitting that the most beautiful woman take part in shaping the chalice. Centuries later, Marie Antoinette, Queen of France, decided it was time to create a new champagne glass. She had coupes molded to her own breasts, which changed the shape of the glass entirely, since Marie Antoinette was - shall we say- better endowed than Helen of Troy.

The largest cork tree in the world is known as 'The Whistler Tree'. This tree is located in the Alentejo region of Portugal and averages over 1 ton of raw cork per harvest. Enough to cork 100,000 bottles of wine.



