

caviste odiham

Newlyns Farm Shop, Lodge Farm, nr. Odiham, Hampshire, RG27 1HA
01256 703130 / odiham@caviste.co.uk

Sicily's Donnafugata

FRIDAY 12TH MARCH 7.30pm start

Based in the famous old wine town of Marsala, the Donnafugata winery is at the forefront of Sicily's new wave of great winemaking, creating brilliantly harmonious blends using both native and international grapes. Export Manager, Guilia Lazzarini presents their celebrated range of white, red and dessert wines, testament to the winery's relentless pursuit of absolute quality.

£50 per head, including 2 course dinner
(prepared by Newlyns Cookery School chefs)

Discovering Spain

FRIDAY 23RD APRIL 7.30pm start

We're delighted to welcome both Alejandra Sanz of Sitios de Bodega and Master of Wine, Mike Ritchie, for an evening of Spanish wine discovery. Part of the re-birth of the Rueda region, Alejandra and her brothers have been making wonderful whites since 2005, which we will taste alongside Mike's selection of top red wines from Rioja and Ribero de Duero.

£50 per head, including 2 course dinner
(prepared by Newlyns Cookery School chefs)

Introduction to Wine Courses

THURSDAY 11TH MARCH 7pm to 9pm

(The first in a series of one-off evening courses – future dates available in-store and on our website.)

A fun and informative introduction into the exciting world of wine, taught by Caviste Odiham Manager, Martyn Rolph. Tasting as you go, you'll learn the basics of wine production, the factors that affect wines, the characteristics of up to eight grape varieties and the principles of food and wine matching.

£10 per head

Free Seasonal Open Tastings

From great value everyday drinking choices to superb fine wine selections, we'll be showcasing our top recommendations for the forthcoming seasons at our series of free tastings across the four Caviste shops.



events calendar

spring/summer 2010

TUTORED TASTINGS
WINEMAKER DINNERS
WINE FESTIVALS
WINE COURSES
SEASONAL OPEN TASTINGS

spring

CAVISTE OVERTON

Saturday 13th March 11am to 4pm

CAVISTE ODIHAM

Saturday 20th March 3pm to 7pm

CAVISTE STOCKBRIDGE

Saturday 10th April 11am to 4pm

CAVISTE HUNGERFORD

Saturday 17th April 11am to 4pm

VENUE: Hungerford Town Hall, High Street,
Hungerford, Berkshire RG17 0NB

summer

CAVISTE ODIHAM

Saturday 22nd May 3pm to 7pm

CAVISTE OVERTON

Saturday 19th June 11am to 4pm

CAVISTE STOCKBRIDGE

Saturday 26th June 11am to 4pm

CAVISTE HUNGERFORD

Saturday 3rd July 11am to 4pm

VENUE: Hungerford Town Hall, High Street,
Hungerford, Berkshire RG17 0NB

FREE OF CHARGE, ALL WELCOME

OVERTON STOCKBRIDGE ODIHAM HUNGERFORD

www.caviste.co.uk

caviste stockbridge

Jasmine House, High Street, Stockbridge, Hampshire, SO20 6HB
01264 811123 / stockbridge@caviste.co.uk

Rusden Wines

FRIDAY 19TH MARCH 7pm to 8.30pm

Made with passionate attention to detail, hand crafted winemaking techniques and carefully selected fruit from very old vines, Rusden wines are some of the finest we've tasted from the Barossa Valley. Discover the joys of gems such as Black Guts, Ripper Creek and Full Circle, as founder and winemaker Denis Canute introduces his range.

£25 per head including cheeseboard (followed by optional dinner with our guest host at The Greyhound, Stockbridge – not included in ticket price)

New Zealand's Man O'War

FRIDAY 21ST MAY 7pm to 8.30pm

From the rugged, stunning and diverse land of Waiheke Island come the wines of Man O'War. Unique to the region and incredible in their quality, the range is Kiwi through and through but from a whole new perspective; encompassing dry, spicy Pinot Gris through to rich, complex Syrah. Enjoy a tasting of the range, introduced by our host from the winery.

£25 per head including cheeseboard (followed by optional dinner with our guest host at The Greyhound, Stockbridge – not included in ticket price)

21st Century France – An Introduction

FRIDAY 18TH JUNE 7pm to 8.30pm

Tasting wines from some of the most dynamic and forward thinking producers from regions such as Chablis, Languedoc and the Rhône, French specialist, Ben Llewellyn will guide us through the issues facing today's French winemakers - from innovations in the vineyard to the challenges of an ever competitive international market.

£25 per head including cheeseboard (followed by optional dinner with our guest host at The Greyhound, Stockbridge – not included in ticket price)

bookings

TICKET BOOKINGS: 01256 771080 info@caviste.co.uk
FURTHER INFORMATION: www.caviste.co.uk

caviste hungerford

108 High Street, Hungerford, Berkshire, RG17 0NB
01488 684684 / hungerford@caviste.co.uk

Capezzana Dinner

FRIDAY 21ST MAY 7pm start

We're delighted to welcome Bea Contini Bonacossi who joins us from the ancient Tuscan Capezzana estate. Blending the traditions of over 12 centuries of winemaking with modern viticultural and vinification techniques, the Bonacossi family produces wines of immense elegance and intensity, which we will taste with Bea's guidance over a delicious Italian meal.

£50 per head, including 2 course dinner

VENUE: Casanova Restaurant, Charnham Street, Hungerford, RG17 0ES

Winemaking in the Barossa Valley

FRIDAY 16TH JULY 7pm to 8.30pm

Caviste founder and winemaker David Thomas spent many years training and winemaking in this historical wine producing region. Join us as he shares his winemaking stories, introducing many of the characters that have helped to shape the Barossa as it is today, whilst tasting discoveries from the new generation of artisan winemakers.

£25 per head, including cheeseboard

italian FESTIVAL SUNDAY 27TH JUNE

VENUE: Caviste Stockbridge, Jasmine House,
High Street Stockbridge, Hampshire, SO20 6HB

Festival Tasting 11am to 3pm

A celebration of the diversity and complexity of this fascinating vinous country, our Festival Tasting welcomes some of Italy's finest winemaking talent, showcasing over 30 great boutique wines.

FREE OF CHARGE

Festival Picnic 12 noon to 4pm

For a full flavour of Italy, we'll be setting up the tables in the garden, where you can feast on a range of delicious antipasti, meats and cheeses, accompanied, of course, by a glass or two of fine Italian wine.

£60 per table of 4, including lunch & a bottle of wine per table

caviste overton

9 Winchester Street, Overton, Hampshire, RG25 3HR
01256 770397 / overton@caviste.co.uk

Kumeu River

FRIDAY 14TH MAY 7pm to 8.30pm

Established in 1944, Kumeu River Vineyards is today seen as New Zealand's one true 'Grand Cru Chardonnay estate'. Meticulous vineyards, simple winemaking and wonderful oak treatment results in wines that are perfectly balanced and beautifully poised, with an elegance and complexity usually associated with great wines from the Côte D'Or. Winemaker Michael Brajkovich M.W. will take us through a tutored tasting of the range.

£25 per head, including cheeseboard (followed by optional dinner with our guest host at The Red Lion, Overton – not included in ticket price)

bookings

TICKET BOOKINGS: 01256 771080 info@caviste.co.uk
FURTHER INFORMATION: www.caviste.co.uk

burgundy 2008 FESTIVAL SATURDAY 8TH MAY

VENUE: Ashe Park Estate, Andover Road,
nr. Overton, Hampshire, RG25 3AF

En Primeur Tasting 11am to 3pm

Taste your way along Burgundy's Côte D'Or in the company of ten top producers at our daytime tasting of over 40 wines from the 2008 vintage, notable for its gorgeously ripe, appealing fruit.

£10 per head (redeemable against Burgundy 2008 en primeur orders)

Festival Dinner 7.30pm to 11.30pm

Our Festival Dinner, in the beautiful setting of Ashe Park's Entrance Hall, celebrates the gastronomic and fine wine riches of this legendary region in the company of our wonderfully entertaining Burgundian winemaking friends.

£125 per head, including 4 course dinner and wines