



READY FOR AN AROMATIC JOURNEY?

“Sommeliers' Selection Turkey 2019, Enologist+”

Imagine a wine tasting where you can take hold of your glass and start sampling hundreds of different labels side by side - grouped according to their density and grape varieties and not according to their producers. Or, if you prefer, you can listen to the best professionals in the wine business on how they make their choices on each category so you can actually learn and do tasting with them.

A wine-lover-friendly, interactive and a reference point for Turkish wine; “Sommeliers' Selection Türkiye 2019, Enologist+” tasting will be held with the Platin sponsorship of Nude at The Marmara Taksim Hotel, on 30 November – 1 December 2019 by Gustobar.

You can attend by purchasing a ticket to the event which is divided into three main sections: Taste & Talk, Workshops Master Classes...!

The first section is the “Taste & Talk” that includes 250 plus products from over 50 participant producers such as wineries, breweries and artisan food producers/importers such as olive oil, cheese, bread and delicatessens.

Various labels from different wineries will be presented according to their density and grape variety and in their ideal tasting order meant to guarantee a perfect tasting experience. Starting with sparkling and on to light bodied Whites, medium bodied Whites, full-density Whites and then the Roses which are then followed by light-density Reds etc., all labels will be grouped and placed on tables according to their color, density and grape variety.

Due to the high standards of this tasting event, the Taste & Talk section will be limited to only 400 persons/day.

The second section of the event is the Workshops. While you are in Taste & Talk area you can participate to the workshops in designated rooms that you have registered previously. Workshops will be held in different areas regarding wine and wine related other areas where experts, producers and chefs will talk about their areas of expertise and products. Do not miss!



There will be 4 Master Classes!

Master Class 2 and 4 will be held by two world famous *Master Sommeliers, namely **İsa Bal MS and *** Gearoid Devaney MS.

They will present around 15 labels chosen from among the best Turkish wines, tasting them together with the participants while explaining the technical and sensory merits of their wine choices. Think of it as a great opportunity to taste and train with two of the top sommeliers in the world. Also, the producers or representatives of the selected wines will be on hand for a greet-and-meet that you can take the time to get more product information.

The first and third Master Classes will be held by an Australian enologist ****John Worontschak who has more than 100 vintages (both south and north hemisphere) during 40+ years in wine-making. He is actively wine making in Mexico, Israel, UK, and South Africa. ****John Worontschak will be conducting two Master Classes.

- MC 1: The secret behind the wine: Fermentation
- MC 3: Wines of Great Britain

MC 1 and MC 3 are limited to 40 person/session.

MC 2 and MC 4 are limited to 90 person/session.

Different wines will be tasted in each Master Class.

(*) Master Sommelier title is regarded as the toughest title in the world that a person can garner when it comes to wine tasting and serving. There are only 273 people who have achieved the right to put the title next to their names.

(**) İsa Bal MS holds the title of the Best Sommelier of Europe 2008 and has been head sommelier of 3-Michelin-star restaurant Fat Duck for 12 years. From 1999 to 2004, İsa Bal worked at the Michelin-starred Vineyard at Stockcross, a member of Relais & Chateaux, and at the Maggiores Restaurant in London. In 2005, he started working as the Chief Sommelier at the 3 Michelin-starred Fat Duck. He won the title of Best Sommelier in Europe in 2008 aside from reaping awards in various professional competitions. Most notably, he holds a MS (Master Sommelier) title (the Master Sommelier title is awarded to those who have successfully passed the world's most difficult exam in the field of wine service and culture. İsa Bal MS has recently become one of the entrepreneurs of Trivet restaurant which is recently opened in London on 29 October 2019. And naturally he is also be the head sommelier of Trivet. He is also a judge in Decanter World Wine Challenge.

(***) Director of Burgundy specialist importer Flint Wines and co-founder of Cabotte restaurant in the City and TRADE – a private members' club for the hospitality industry, Devaney also consults on wine lists and staff training for London restaurants, and is a regular speaker at industry events. Having worked in the wine world for over 20 years – from the vineyards of Bordeaux to one, two and three Michelin-starred restaurants in both London and Paris – Gearoid has a deep understanding of the wine and hospitality industry. A former winner of the UK Sommelier of the Year and the only Irish Master Sommelier, Gearoid now also sits on the Board for the Court of MS, setting exam papers, teaching courses both in Europe and Asian and guiding the next generation of sommeliers through the rigorous exam programme

(****) John Worontschak received his bachelor's degree in wine production in 1984 and was awarded the prestigious Ron Potter Scholarship while studying geology at the University of Adelaide. As one of the first "flying winemakers", he produced wine throughout the world during the 1980s. In 1990, Settling in England, he founded Harvest Wine Consultancy and started to provide consultancy services to winemakers in England. He expanded its business in 1993 by offering consultancy to winemakers in different countries outside the UK. He is actively involved in international wine trade. Today, John Worontschak is actively consulting wineries in Mexico, Israel, the UK and South Africa while making time to act as the panel chair at the most influential wine competition called International Wine Challenge in London.



IMPORTANT NOTES:

Ticket Prices for the "Sommeliers' Selection 2019, Enologist+"

One day pass for Taste & Talk	: 240TL
Two days pass for Taste & Talk	: 360TL
Workshop	: 60TL
Master Class	: 200TL

TICKETS ARE AVAILABLE AT PROGRAM : www.sommeliersselection.com
: <https://www.sommeliersselection.com/Program.pdf>

HOURS

Opening	: 10:00
Closing	: 18:30

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