

ABOUT THE INSTRUCTOR

Sherwin Chew

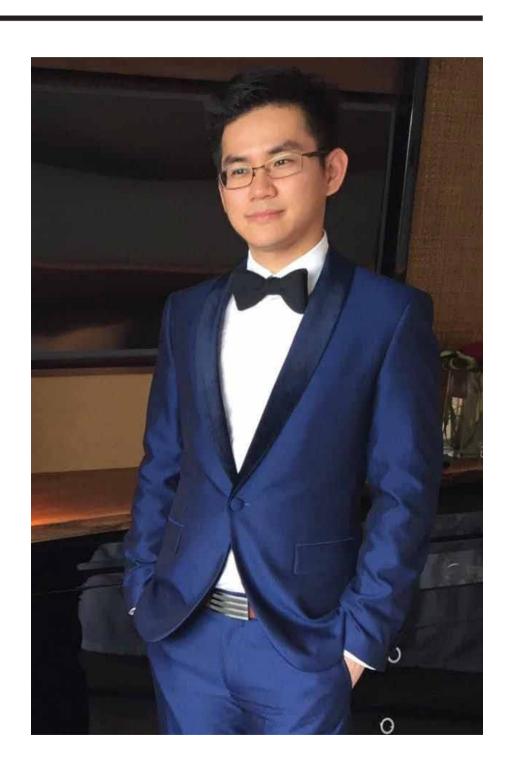
Aside from being at the helm of The Providore's alcholic beverage department, Sherwin organises tastings regularly at various outlets, as well as ensure that our wine shelves are stocked with only the best bottles from exquisite wineries around the world.

His passion for wine and his love for providing warm customer service is what drives him to take on these classes and teach.

Coupled with an impressive array of renowned certifications under his belt and 10 years of working experience in the F&B industry, he is definitely a worthy guide to take your palate on a journey!

Credentials:

- Senior Associate Trainer (The Beverage Clique Academy)
- WSET 3 Wines (Pass with Distinctions)
- Certified Internatiional Kiki-Sakeshi (SSI)
- Whisky Ambassador
- Gin Ambassador
- Capstone Califronia Wine certification level 1



THE DIFFERENT STYLES OF WINE

and the systematic approach to tasting

58/pax

Class Description:

Always wanted to deepen your understanding of wine and how to appreciate it?

No matter your level of expertise, you will have numerous thoughts and impressions the moment that first sip of wine hits your palate.

At this masterclass, our in-house host will teach you to trust these instincts, helping you to grow in confidence and better understand the basics of wine tasting.

Go on a tasting journey through 5 wines from around the world, and learn to identify the acidity, tannin, alcohol level, and age of a wine in this fun and engaging class!

- 1) Cantina Lavis Pinot Grigio
- 2) Ginglinger Gewurztraminer Wahlenbourg
- 3) Mitchelton Estate Chardonnay
- 4) Cantina Lavis Pinot Nero
- 5) Neethlingshof Cabernet Sauvignon



DIS(OVERING NORTH ITALY

Class Description:

In this master class, our in-house wine expert will take you through the different types of wines on the beautiful northern region of Italy.

Go on a tasting journey and discover the magic that awaits your palate in this engaging class!

- 1) Cantina Lavis Pinot Grigio
- 2) Villa Sparina Gavi
- 3) Balestri Soave Classico
- 4) Villalta Valpolicella Ripasso
- 5) Mirafiore Langhe Nebbiolo



THE DIVERSITY OF SPARKLING WINE

\$60/pax

Class Description:

Sparkling wines are usually underrated. At this masterclass, our in-house host will take you through the different types of sparkling wine that can pair delectably with your favourite dishes and special occasions!

Go on a tasting journey through 5 types of sparkling wine, from dry Prosecco to sweet Moscato. This class will widen your repertoire of sparkling wine of knowledge, in a fun and engaging environment!

- 1) Champagne Gerin Brut Reserve
- 2) Bellavista Alma Gran Cuvee Brut NV
- 3) Roger Goulart Gran Reserva
- 4) Adami Bosco Di Gica Prosecco
- 5) Saracco Moscato d'Asti Sakura Selection



Class Description:

Take your palate on a journey through 5 exquisite wines hailing from renowned wineries from the central and south regions of Italy and discover the intricacies in the different grapes used to produce them!

Mark your calendars, gather a few friends and join us for good vibes, great drinks and better company!

- 1) Il Bruno dei Vespa Fiano Salento IGP
- 2) Sella & Mosca Monteoro Vermentino
- 3) Ricasoli Brolio Chianti Classico
- 4) Villa I Cipressi Brunello di Montalcino
- 5) Il Bianco dei Vespa Primitivo



GENERAL INFORMATION

- The duration for each class is 1 hour. Participants are encouraged to report
 15 minutes earlier
- Class fee is inclusive of GST
- Light bites and filtered still water from The Providore will be provided
- The master classes will be conducted at the wine room of our Downtown Gallery OUE outlet located at 6A Shenton Way, B1-07.

TERMS & (ONDITIONS

- A minimum of 10 pax is needed for the class to proceed. A full refund will be processed in the event of the class being cancelled
- Strictly no refunds will given to no-shows
- Cancellations can only be made be 4 days prior to the date of the masterclass
- In an event of cancellation, a notification will be sent out through email 4 days prior. A full refund will be processed