



# Basic wine course with Ed Merrison

## About the course

Don't know your Arneis from your elbow? Don't fear - here's your chance to find out all you wanted to know about wine but were too afraid to ask.

We are putting on an informal, four-week wine course to explore the basics of wine – what to expect, how to taste and how to make the most of your discoveries.

Ed Merrison, wine educator and communications manager for leading importer CellarHand, will lead you through key grape varieties and explore the implications of various winegrowing conditions and winemaking choices. You'll find out why wine smells, tastes and costs what it does – opening the door to greater confidence and enjoyment in your wine-drinking journey.

Split into whites, light reds, heavier reds and sparkling wines, this course will look at classic varieties such as Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot, Shiraz and Cabernet, as well as more exotic grapes like Grüner Veltliner, Nero d'Avola, Nebbiolo and Tempranillo. You'll taste wines from France, Italy, Germany, Austria, New Zealand and all over Australia on the way to getting a thorough grounding in the whys and wherefores of aroma, flavour, structure... and pleasure.

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## Course details

The course is held on a Wednesday evening over four weeks in August.

White - 1st August 7pm-9pm

Light red - 8th August 7pm-9pm

Heavy reds - 15th August 7pm-9pm

Sparkling - 22nd August 7pm-9pm

\$280 booking essential.

Book in store or visit <https://www.trybooking.com/WNQN>

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## Ed Merrison



Ed works as communications manager for leading Melbourne-based wine importer and wholesale distributor CellarHand. He started with the company in 2014 and sits on the purchasing panel, as well as being in charge of marketing and events for a portfolio which is evenly divided between Australian and New Zealand producers and family estates overseas in France, Germany, Austria and Italy. The range extends from domestic names such as Mount Mary, Yeringberg, By Farr, Burn Cottage and Cullen to European growers such as Champagne Jacquesson, Domaine Leroy, G.D. Vajra, Dr Loosen and Dönnhoff.

Born and raised in Kent, England, Ed came to wine following a career in journalism. He specialised in travel, business and wine and wrote for the Guardian, Herald Sun, Sky News, Bloomberg and Business Spectator. In 2017 Ed was awarded the Fine Wine Partners Scholarship as Australian Dux of the Wine & Spirit Education Trust (WSET) Diploma program, with his overall distinction placing him in the top 1% of students worldwide. Since then, he has served as wine show judge and taught WSET classes to fellow wine professionals.

He lives on the Mornington Peninsula with his photographer wife and their three young children.

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### WEEK 1 WHITES

Topics: How to taste wine; white winemaking; varietal signatures; key regions for these varieties; use of lees and oak, reductive vs oxidative handling; structural elements (acidity, residual sugar); food pairing.

### WEEK 2 LIGHT REDS

Topics: Red winemaking; varietal signatures; blending; key regions for these varieties/blends; use of lees and oak; structural elements (acidity and tannins); food pairing.

### WEEK 3 HEAVIER REDS

Topics: Red winemaking; varietal signatures; blending; key regions for these varieties/blends; use of lees and oak; structural elements (acidity and tannins); food pairing.

### WEEK 4 SPARKLING WINE

Topics: Sparkling winemaking (tank, transfer and traditional methods and pétillant naturel); how to taste sparkling wine; lees ageing; structural elements (acidity, residual sugar)

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Open daily 8:30 to 5pm

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