

FOR AGES 18+

HOW  
TO  
HOST

# WINE TASTING PARTY

Sip, savour and celebrate:  
Let the tasting party begin!

Wine Selectors





# BE THE HOST WITH THE MOST

At Wine Selectors, sharing good wine and food with family and friends is what life is all about! Whether you're a pro or just beginning your wine journey, there's always something new and delicious to enjoy.

We've created this downloadable kit to help you become a Wine Tasting Host with the Most. A casual BBQ, a sit-down dinner, a themed party.... it's up to you. Grab a few wines, invite your friends, set the scene, and HAVE FUN!"

# CHECKLIST

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Print out bottle placemat and cheat sheet for the group, and a Tasting Notes mat for each player.

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Grab (up to) four bottles of wine for the tasting.

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Cover your wine bottles before you put them out for your guests! We suggest tin foil, just make sure you can't see the variety, vintage, brand or where it comes from.

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Grab pens for each player.

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And most importantly, make sure everyone has a glass!

## TASTING NOTES

TASTER'S NAME: \_\_\_\_\_



LOOK: (COLOUR & CLARITY)



3



LOOK: (COLOR)

# HOW TO PLAY

## SO WHAT DO YOU NEED TO SET UP YOUR WINE TASTING?

Besides the items from the checklist above, here's a list of a few other things you'll also need and steps to take:



### WATER

Hydration is KEY when tasting wine, plus H<sub>2</sub>O is a great palate cleanser between wines. Still or sparkling will do the trick.



### SPITTOONS

Spitting wine after tasting it, rather than drinking the whole lot, is perfectly fine. You'll need appropriate vessels for your guests to use.



### SNACKS

Cleanse your palate with some nibbles - crackers, breads, olives, cheeses, fruits, and dips are some of our faves!



### FRIENDS

Invite your wine-loving pals to partake in the fun. Simply adjust the setting for the number of guests.



### TASTE

Now for the best bit. Pour a wine into the corresponding numbered glass on the tasting mat for each player and let the tasting begin!



### MAKE NOTES

Consider the colour, aromas and taste of the wine, and jot down thoughts on your own tasting sheet - use the cheat sheet for handy tips to help.



### MINGLE

Time for the big reveal. Chat about each wine, reading out your tasting notes, remembering there is no absolute right or wrong.



### STORE

A standard pouring is 90ml, so you probably won't finish every bottle. Just put the screwcap back on and pop it away. Whites keep 1-2 days, reds 1-5.