



Caro Maurer MW
"All Stars from Germany"
Master Class

3 Haziran 2023



CHALLENGING MASTER CLASSES

MASTER CLASS'LAR, ATÖLYELER,
TAT & TANIŞ

Gustobar
.....events



Oz Clarke OBE

Madeleine Stenwreth MW

10-11 Haziran 2023

Challenging Master Classes 2023 will be held at CVK Park Bosphorus Hotel on 10-11 June 2023!

CMC will host the world-famous wine experts as well as bring together wine producers, hospitality members and wine sector opinion leaders. It is the one of the two reference wine tastings event in Turkey held by "Gustobar Events" that the wineries arrange their bottlings according to these events' dates.

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 learn and do tast-ing with them.

A wine-lover-friendly, interactive and a reference point for Turkish wine tasting will be held by Gustobar. You can attend by purchasing a ticket to the event. The much-awaited event will consist of dif-ferent sections to meet all the demand!

- Walk Around Tasting
- Workshops & Master Classes
- Bring Your Own Bottle Dinner

All professionals and opinion leaders from all around Turkey's leading regions regarding wine consumption attend to this event to taste new vintages, existing labels and compare them with one another! Also, they find the chance to attend workshops and master classes held by pro-ducers, experts such as MWs'.

Different tastes from all over from Turkey: "Taste & Talk"

The first section is the "Taste & Talk" that includes 300+ 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.

Taste & Talk (Walk Around Tasting) which will go on between the hours of 10:00-18:00 for the two-day duration of the Challenging Master Classes 2023.

Other than wine being the main focus of this event, there will also be a non-wine section made up of different brands of artisanal cheese, beer and olive oil.



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Workshops: Tasting together with producers

The second section of the event is the Workshops & Master Classes. 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 are-as where experts, producers and chefs will talk about their areas of expertise and products. Do not miss!

A total of 11 different workshops are planned to provide the opportunities to taste together with the producers while listening to discussions about their wines being tasted as well as exchanging views on different workshop subjects - from olive oil to whiskey.

Workshops (the details are in the attached program):

- WS 1 : Best of CMC 2022: Levon Bağış
- WS 2 : tbc
- WS 3 : tbc
- WS 4 : A vertical approach to discover the taste of Kızılcaerzi Merlot: Ebru Günaçan
- WS 5 : tbc
- WS 6 : Effect of barrel to special spirits! Can Akıncı
- WS 7 : A fragrance journey on the palate: Vedat Ozan
- WS 8 : tbc
- WS 9 : World of roses: Saba Açıkgöz
- WS10: tbc
- WS11: Uniquely whisky: Osman Orman

Work Shops are limited to 30-36 persons/session.

Master Classes: Tasting with experts

While tasting together with the foremost wine experts of the world, learn from their knowledgeable comments and eye-opening experiences about wine in Turkey.

CMC Classics Master Classes: 10 June 2023

- (10:30-12:30) MC 1: Challenging Master Classes / Oz Clarke OBE and Madeleine Stenwreth MW
- (15:30-17:30) MC 2: Challenging Master Classes / Oz Clarke OBE and Madeleine Stenwreth MW

CMC Classics Master Classes: 11 June 2023

- (10:30-12:30) MC 3: Challenging Master Classes / Oz Clarke OBE and Madeleine Stenwreth MW
- (15:30-17:30) MC 4: Challenging Master Classes / Oz Clarke OBE and Madeleine Stenwreth MW

Capacity: CMC Classics Master Classes are limited to 75 person/session.

Extra Master Classes: 3 June 2023

All stars from Germany Riesling and Pinot Noir Grand Crus of the VDP

- (11:00-13:00) MC A: All stars from Germany Master Classes / Caro Maurer MW
- (15:00-17:00) MC B: All stars from Germany Master Classes / Caro Maurer MW

Capacity: All stars from Germany Master Classes are limited to 50 person/session.



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Bring Your Own Bottle Dinner!

Each year on Saturday Night it is customary to arrange a Bring Your Own Bottle Dinner in a nice İstanbul restaurant after an extensive wine tasting event! Keep in touch for the details!

Limited Visitors

Due to the high standards of quality of CMC 2023 event, the Taste & Talk section will be limited to only 1.000 persons/day.

Participation Prices:

Early Bird prices are valid until 1 June 2023 for 10-11 June tastings.

Early Bird prices are valid until 25 May 2023 for 3 June tastings.

Tickets are Available at
Program

: www.challengingmasterclasses.com
: www.challengingmasterclasses.com/program.pdf

Hours:

Opening : 10:00
Closing : 18:00

CONTACT:

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Note: Speaker biographies are on the next page



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BIO'S

OZ CLARKE OBE

Oz Clarke is one of the world's leading wine experts, whose formidable reputation is based on his extensive wine knowledge and accessible, no-nonsense approach. His passion for the subject dates from his student days at Oxford University, where he won tasting competitions at a precociously early age. Also Oz Clarke has recently been appointed as Order of the British Empire (OBE) officer.

Oz Clarke's tasting skills have won him an international reputation and he is acknowledged as having one of the finest palates of anyone writing about wine today. He brings a refreshingly unorthodox wit and directness to the subject and has won all the major wine writing awards both in the UK and the USA, including the Glenfiddich (three times), André Simon, Louis Roederer, Wine Guild (three times), James Beard, Julia Child, World Food Media and Lanson (five times) awards; in 1999 he won the Lanson Special Millennium Award for his outstanding contribution to wine communication and education; in 2001 he was the keynote speaker at the Boston Wine Expo, the world's largest consumer wine event and he has been the keynote speaker at both the Wine Experience in New York and the California Wine Experience in San Francisco, where he was voted best keynote speaker by those attending. Oz's current best selling books include The History of Wine in 100 Bottles, Bordeaux, Grapes & Wines (with Margaret Rand), World of Wine and Wine by the Glass.

Oz's frequent BBC TV and radio appearances are broadcast around the world. Oz's third BBC TV series with 'Top Gear' co-presenter James May was 'Oz and James Drink to Britain' – a rollicking caravan adventure around the British Isles exploring beers, cider, whisky, wine and more. For this series and the accompanying book Oz and James were awarded the International Wine Challenge Personality of the Year Award, the TRIC TV Arts/Documentary Programme of the Year Award and the Gourmand World Cookbook Award for Best Wine Literature. In addition, in 2010, the Officier de l'Ordre du Mérite Agricole was awarded to Oz Clark by the French government for his services to the French agricultural sector.

MADELEINE STENWRETH MW

Madeleine Stenwreth is a Master of Wine and an international wine consultant based in Sweden with experience in nearly every aspect of the wine business.

Prior to setting up her consultancy she worked as Quality & Product Development Manager for one of the leading wine importers in the Nordic market, as wine buyer at the Swedish alcohol retailing monopoly (Systembolaget), as marketing manager for Wines of South Africa (WOSA) and long experience in the hospitality industry as restaurant manager, F&B manager and head-sommelier.

In 2008 she received the Quinta do Noval Award for her MW dissertation "The effect of altitude on Malbec in Mendoza".

Madeleine consults to high profile wine producers on product development, inspires and challenges winemakers on blending and quality & style strategy. She also acts as an advisor and educator for their export managers, sales and marketing teams, including their key clients.



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She is an appreciated coach, mentor, advisor and competence-booster for trade professionals such as brand managers and on-trade sales teams at leading importing companies across the Nordic market, challenging them through inspirational & educational benchmark tastings.

Madeleine is also speaker at seminars, holds master classes for generic wine marketing bodies and trade organizations world wide as well as lecturing at various educational institutes for sommeliers and WSET Diploma students. She is also involved in education at the Institute of Masters of Wine (IMW).

Madeleine is Panel Chair at the International Wine Challenge (IWC) in London and has been a frequent international guest judge at other highly respected wine competitions such as Argentina Wine Awards, Air.

New Zealand Wine Awards, Decanter World Wine Awards in London, Grand Jury at the Wines of Portugal Challenge, Bacchus in Spain, The Russian Wine Competition, Australias Royal Ade-laide Wine Show, Riverina Wine Show & International Sweet Wine Challenge, Margaret River Wine Show, Australian Alternative Varieties Wine Show (AAVWS), as well as South Africas Top 100 and Veritas Awards.

CARO MAURER MW

In 2011 Caro Maurer MW became the first female Master of Wine from the German speaking countries.

Since more than 25 years Caro is working as a wine writer. Caro also works as a wine educator for WSET Diploma in Germany, Austria, Bordeaux, Tuscany, Norway and England.

She is deeply involved in the education of MW students at the Institute of Masters of Wine (IMW) where she is also chair of the Admission Committee and member of the Council of the IMW. Furthermore Caro is hosting educational seminars and tastings for numerous generic wine associations such as Wine Australia, Wines of New Zealand or VDP. She is judging in interna-tional wine competitions, at Decanter WWA in London she is a panel chair. Besides, Caro is consulting the wine buying team of Edeka, Germany's biggest supermarket chain.