

# Fall in love with the

Top Choice Wines



Sponsored by:



Come to Wine&SpiritsAsia2012 (Hall 5) and find out which wines have emerged as Best of Sparkling, Best Sweet, Best Red, Best White and Best Wine. Also, don't miss the wine bar where the winning wines will be served for all to critique.

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Singapore Exhibition Services Pte Ltd

















# RIPE-WSA Be dazzed

## at the First-Ever Ultimate Challenge for Bartenders

Soak in the sight, taste and sound at the inaugural RIPE-WSA Cocktail Challenge. Nearly 100 bartenders will be here to thrill you with their heart-stopping bartending skills and win your hearts with their seductive concoctions.

The challenge consists of 4 categories – Cocktail, Mocktail, Speed Bottle Cap Opening and Flairing Bartending Skills. The evaluation panel, comprising 11 F&B professionals from reputable establishments, will be judging the contestants based on creativity, bartending skills and working techniques.

To participate in the Challenge, please contact Mr William Ang at email: william@ripe-afj.com.sg.

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## Challenge Yourself To Be Asia's Top Taster.

Date: 17 & 18 April 2012 11am - 12.30pm Time:

Wine 'connoisseurs' work in many different areas of the F&B industry. Asia's Top Taster (ATT) Challenge aims to identify and recognise Asia's top taster from the F&B industry who will be tested on their wine knowledge and skills through a "blind" evaluative tasting competition.

The ATT Challenge will be a two-round tasting of 12 wines each. Tasters will be required to assess and identify wines blind, and answer questions related to the wines. The top 20 tasters with the highest scores will move on to the second round of tasting to determine the winner of Asia's Top Taster 2012. The winner will also win a seat on the

prestigious WSA Wine Challenge panel of judges for its 2014 edition.

ATT Challenge is open to all F&B trade professionals visiting Wine&SpiritsAsia2012. Participation is free, but prior registration and confirmation of participation is required. For participation and enquiries, please contact Ms Ku Wei Yun at email: weiyun@sesallworld.com.

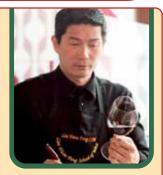
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### Create a Wine List to Trump the Rest

17 April 2012 2pm - 4pm Venue: MaxAtria SGD80.00



A professionally-created wine list demands focus, commercial and practical considerations, and yet reflects trends and demand of a market. It is not uncommon for wine lists to fall into a mediocre standing when they should and could be able to elevate themselves to be on par with the best selections in the world.

Join the workshop on "Creating an Award-Winning Wine List" by well qualified wine specialist - Mr Lim Hwee Peng to learn the how's and what's of the basis and construction of a well-crafted wine list. This interesting workshop is suitable for professionals managing restaurants and beverage outlets, wine trade, as well as buyers involved in wine buying decisions.

To register, please contact Ms Ku Wei Yun at weiyun@sesallworld.com.