

WINE EVENTS

WITH TYSON STELZER





INTERNATIONAL WINE & SPIRIT COMMUNICATOR OF THE YEAR 2015





WITH TYSON STELZER



I YSON STELZER IS ONE OF THE WORLD'S LEADING WINE PRESENTERS	4
Jody Rolfe is the Events Manager of Wine Events with Tyson Stelzer	4
What might a wine event with Tyson Stelzer look like?	6
We can create any wine event you can dream up	8
We regularly host events for high profile clients of all kinds	10
YES, WE CAN	12
TAILORED TO SUIT YOUR NEEDS	14
Tyson Stelzer's Champagne Tour	16
Tyson Stelzer is one of Australia's most awarded wine communicators	18
What else does Tyson Stelzer do?	20
References	24
WE LOOK FORWARD TO SPEAKING WITH YOU ABOUT YOUR EVENT	2.8





TYSON STELZER IS ONE OF THE WORLD'S LEADING WINE PRESENTERS

Tyson is a multi-award winning wine writer, television host, author of 15 wine books, international keynote speaker and wine show chairman and judge.

Tyson Stelzer will enliven any event with a wine perspective, from a structured boardroom wine tasting, hosted dinner, keynote presentation, informal client meet and greet, product launch or even a wedding. An accomplished presenter with 15 years experience presenting at international events in the UK, France, Japan, Italy, South Africa, Hong Kong, New Zealand and across Australia, Tyson will educate and entertain audiences from 3 to 3000. His dynamic and informal approach encourages interaction, making wine enjoyable and unpretentious.

Jody Rolfe, Events Manager

With 16 years experience in designing and hosting corporate wine events, Jody can create an experience to exceed your objectives and expectations. Every event created by Tyson and Jody is unique and tailored to your needs.





What might a wine event with Tyson Stelzer look like?

Wine events offer the ultimate nonthreatening environment to build team dynamics, attract new clients, strengthen relationships with colleagues and customers, or simply reward a successful team.

We can bring a wine theme to any event. We regularly host everything from structured boardroom tastings to hosted dinners, keynote presentations, informal client meet and greets, product launches, even weddings on tropical islands!

We will work with you to create an event that exceeds your objectives. Wine provides an inviting and enjoyable context to foster interaction and build relationships within staff teams and between staff and clients. Tyson's warm and unpretentious approach inspires discussion and prompts conversation.

You can view Tyson presenting on YouTube. Search "Tyson Stelzer".

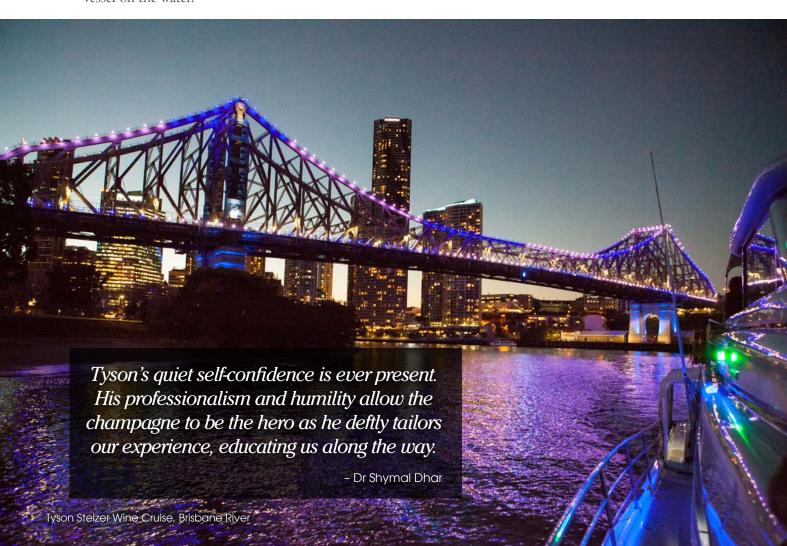
Here are a few classic event formats that we present frequently...

COCKTAIL FUNCTION

Stand-up functions are the optimal way to maximise interaction in a large group. Guests receive a half glass of wine on arrival and taste five or six different wines matched to canapés throughout the event. Tyson introduces the theme, sets the mood and tells the story of each wine as it is served.

With plenty of time for guests to continue their conversations between each wine, Tyson's introductions are strategically timed to provide discrete cues to move to other conversations, maximising opportunities for interaction. Blind tasting games, comparative tastings and voting on the favourite wine are all options that build an atmosphere of relaxed enjoyment.

We can host your cocktail function in your boardroom, in a local restaurant or function space, even on a luxury vessel on the water.





SIT-DOWN DINNER

From a tight circle of six to a grand ballroom of 300, sit-down dinners offer the most intimate opportunity to engage with others over wine and food.

A glass of sparkling and a rousing introduction from Tyson set the pace from the outset. Two wines matched with each course prompt conversation and discussion, as guests compare and contrast the wines before them and discover each others tastes.

Tyson shares the evocative stories behind every bottle, always leaving the last word to the room, calling for questions, impressions and preferences. There are never any wrong answers in this game, and everyone's tastes are affirmed and inspired.

BLENDING SESSION

A blending session is the ultimate team-building activity for your staff and clients. It's a fun exercise that throws your team into unfamiliar territory and draws out leadership, strategic, planning and collaborative skills.

We begin by tasting a benchmark example of a finished blend. Then it's time to put your winemaking skills to the test in teams of three to five. Recreate the blend from the individual varieties from the same winemaker. By measuring, tasting and experimenting, it's your challenge to create the perfect wine.

The original blend is then revealed, and the team whose proportions are the closest is the winner. We then taste every other team's blend and vote on the crowd favourite.

We can host your blending session in your boardroom, at a local restaurant or function space or even in a winery.

WE CAN CREATE ANY WINE EVENT YOU CAN DREAM UP

No event is too large or too small and no wine theme is too difficult. We can run with your inspiration or create a theme for you, from an empowering keynote presentation to all the fanfare of a champagne tower! Here are some themes we've presented recently...

CONTRASTING COUNTRIES, REGIONS & VARIETIES

Australia vs New Zealand
The Great Australian Red competition (cabernet shiraz blends)
The Great New Zealand Pinot Noir Classification
France vs Italy
Hunter Valley vs Barossa Valley
Grange vs Hill of Grace

SPOTLIGHT ESTATE

We can showcase the portfolio of your favourite brand.

BLIND TASTING

A fun team-building game built on collaboration and decision-making.

BLENDING SESSION

Try your hand at winemaking and put your team skills to the test as you combine different varieties to create the perfect blend.

MASTERCLASS

A sit-down tasting and interactive conversation to explore the great wines of the world.

WINEMAKER VISITS

We regularly cohost dinners and tastings with winemakers and chefs.

FOOD & WINE MATCHING

From simple canapés to ten-course degustations, we can create the ultimate food and wine experience.

CHAMPAGNE

Sparkling wine is our specialty.

CHAMPAGNE TOWER!

The most glamorous way to serve fizz.

MOTIVATIONAL KEYNOTE PRESENTATION

The inspirational stories of the wine world.

WINE WEEKEND

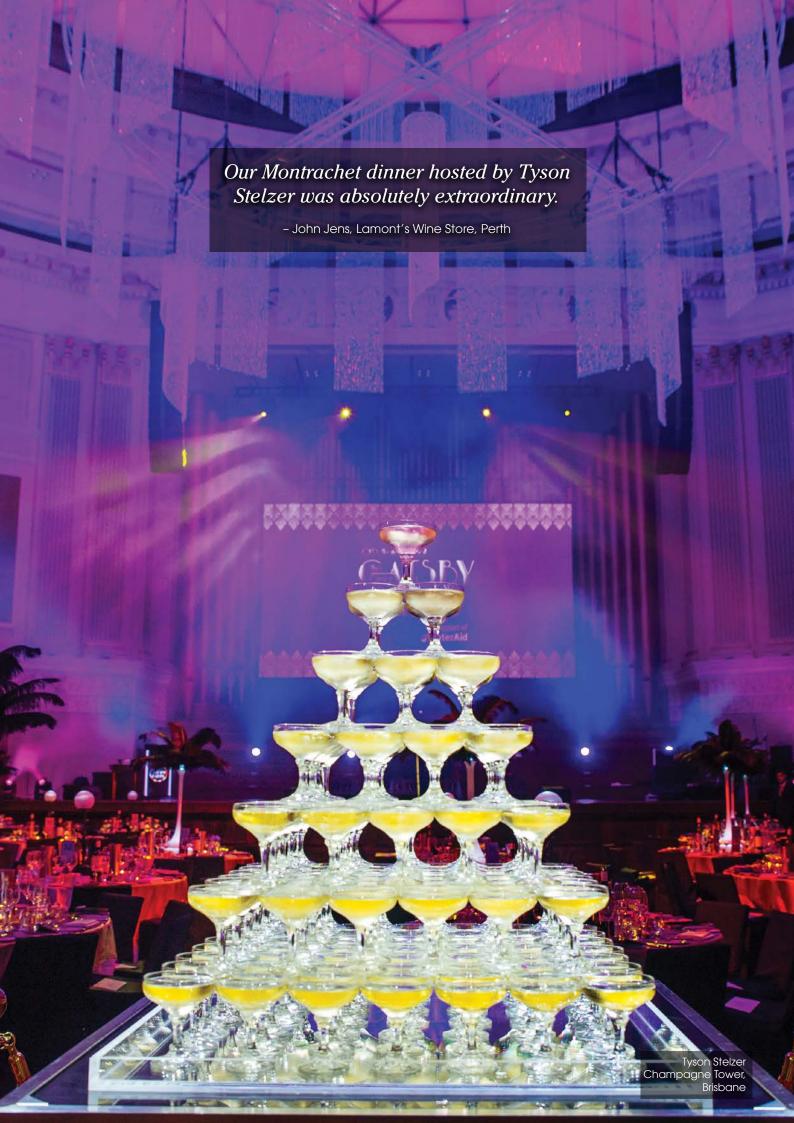
When one day simply isn't enough. The ultimate escape.

WINE TOUR

Join us in Champagne or the Barossa Valley for the wine experience of a lifetime.

PHILANTHROPIC THEME

Saving teenagers from alcohol abuse.



WE REGULARLY HOST EVENTS FOR HIGH PROFILE CLIENTS OF ALL KINDS

Some of our recent clients have included:

FINANCE American Express, NAB, Deutsche Bank, KPMG, Bank of Queensland, Stonehouse

Wealth Management

LEGAL Norton Rose, Gadens, Corrs Chambers Westgarth, Minter Ellison,

McCullough Robertson

HEALTH Medlands Orthodontics, Pacific Periodontics, Pondera Physiotherapy,

Australian Prosthodontic Society

INSURANCE CGU Insurance

LUXURY Porsche, Saffire Freycinet

TRAVEL Cathay Pacific, Emirates, FCM Travel Solutions

CORPORATE Australian Executives Association

PUBLISHING Gourmet Traveller Wine, Australian Wine Companion Magazine,

Hardie Grant Publishers

HOSPITALITY Stokehouse Q Brisbane, Tattersalls Club Brisbane, Lamont's Cottesloe Perth,

Bellota Melbourne, Handmade Catering Barossa Valley, Cru Bar Brisbane,

85 Miskin St Brisbane, Chaîne des Rôtisseurs

FOOD Melbourne Good Food & Wine Show, Brisbane Good Food & Wine Show,

Margaret River Gourmet Escape, Noosa International Food & Wine Festival

IT Adobe, Mailguard, Professional Advantage

CHAMPAGNE Taittinger, Bollinger, Dom Pérignon, Billecart-Salmon, Pol Roger, Salon, Deutz,

Charles Heidsieck, Moët Hennessy, Pierre Gimonnet, André Clouet, Le Mesnil

WINE Watson's Wine Hong Kong, The Flying Winemaker Hong Kong, Negociants,

Australian Wine Research Institute, Prince Wine Store, Craft Wine Store Brisbane, Effervescence Tasmania, Kemeny's, Quartz Reef, Domaine Chandon, Leeuwin Estate,

Cape Mentelle

EDUCATION Loretto Kirribilli, Lutheran Education Australia

GOVERNMENT Ross Vasta MP

PHILANTHROPIC Lutheran Youth of Queensland, Droplets in a Stream, Queensland WaterAid



YES, WE CAN...

- ☑ Tailor an event to precisely match your needs
- ☑ Host an event anywhere in the world
- ☑ Source wines from any brand or supplier
- ☑ Cater for any number of guests
- ✓ Host in your premises
- ✓ Organise a venue
- ☑ Arrange room theming
- ☑ Fit with any timeframe during or after hours
- ✓ Arrange sourcing and supply of wines
- ✓ Organise catering
- ☑ Liaise with your caterers
- ☑ Advise on food & wine matching
- ✓ Arrange musicians
- ☑ Supply wine glasses
- ✓ Supply ice buckets
- ☑ Provide service staff
- ☑ Provide beer and spirits as required
- ☑ Provide an obligation-free quotation





TAILORED TO SUIT YOUR NEEDS

We present wine events of the highest calibre without compromise.

The largest determining factor in the cost of a wine event is the price of the wines. There is flexibility in our pricing according to the cost of the wines that we source. We can serve wines valued at anything from \$10 to \$10 000 per bottle.

Most of our clients choose wines valued between \$30 and \$80 so as to provide a premium experience at a realistic budget.

We can advise the number of bottles according to the nature and duration of your event. We will be pleased to discuss your needs with you and quote on wines at different price tiers to give you a feel for what is possible.

We are not wine retailers, winemakers, importers or agents, and our independence offers us the privilege of impartially presenting the very best wines for your event. There is no sales pitch and no hard sell in our presentation. We are here to serve you, not to sell to your clients. This sets us apart from most other wine presenters, who gain their income from wine sales.







Tyson Stelzer invites you to join him on an intimate, behind-the-scenes tour of Champagne. Tyson will personally introduce you to the most celebrated houses and growers, escorting you through their ancient cellars, elegant private dining rooms, lauded vineyards and tasting their finest cuvées.

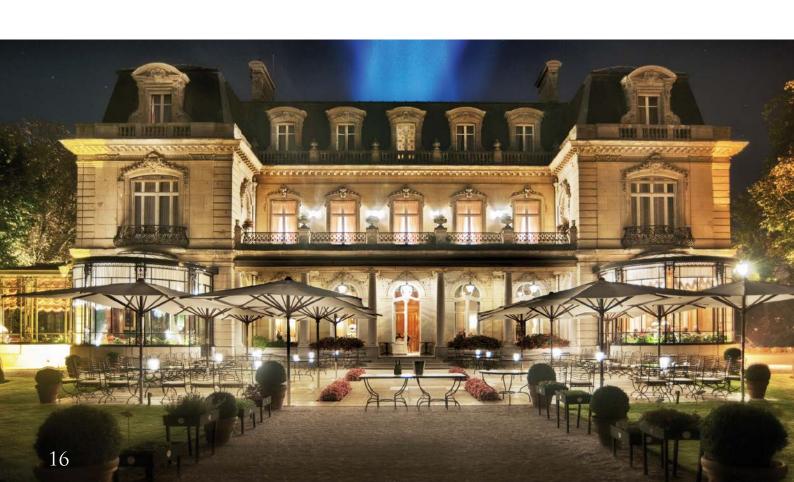
Tyson Stelzer's Champagne tour is an opportunity to experience the finest and most exclusive champagne houses, growers, restaurants and accommodation that France has to offer, in the intimate company of only ten guests.

Every cellar and winery visit and tasting on the tour is exclusive, private and not otherwise available to the public.

Tyson Stelzer is available to arrange and host private tours for you or your group of up to ten guests. He would be pleased to liaise with you to customise your dream Champagne experience.

Join Tyson Stelzer on the Champagne tour of a lifetime.

www.champagnetours.com.au





TYSON STELZER IS ONE OF AUSTRALIA'S MOST AWARDED WINE COMMUNICATORS



International Wine & Spirit Communicator of the Year

THE INTERNATIONAL WINE & SPIRIT COMPETITION 2015



Australian Wine Communicator of the Year

WINE COMMUNICATORS OF AUSTRALIA 2015 AND 2013



Digital Wine Communicator of the Year

WINE COMMUNICATORS OF AUSTRALIA 2015





Best French Wine Book in Australia
GOURMAND AWARDS 2014



Best Trade or Technical Writer of the Year
WINE COMMUNICATORS OF AUSTRALIA 2013



International Champagne Writer of the Year

The Louis Roederer International Wine Writers' Awards 2011



Award for the Best Food and Wine Writing
THE AUSTRALIAN FOOD MEDIA AWARDS 2008





WHAT ELSE DOES TYSON STELZER DO?

TELEVISION

Host and producer of two seasons of *People of the Vines*, with 12 episodes airing nationally on Network Ten and One HD (I million+ viewers), Qantas and Virgin Inflight and across 60 international networks in 30 countries. www.peopleofthevines.com

MAGAZINES

Regular contributor to 15 magazines with a combined readership of four million worldwide.

International: Wine Spectator, Decanter, Le Pan, Australian Wine Showcase, This Magnificent Life.

Australia: Qantas The Australian Way, Australian Gourmet Traveller Wine, Wine Companion Magazine, Selector Magazine, WBM, Barossa Living, Adelaide Hills Magazine, Winestate, Vintage Cellars Cellar Press.

BOOKS

Author and publisher of 15 wine books with total sales exceeding 140,000 copies since 2002.

Author of The Champagne Guide, now in its fifth edition.

Taming the Screw: A manual for winemaking with screw caps translated and published in Chinese in 2013.

Sparkling wine reviewer for the James Halliday Australian Wine Companion.

Consultancy

Wine consultant for Qantas First Class and Business Class Champagne Programs.

Wine host for Black Events, creating and presenting the Taste Champagne event series and dinners.

WINE COMPETITIONS

2017 marks the 12th judging of *The Great Australian Red*, Stelzer's wine competition with UK Critic Matthew Jukes to raise the profile of Australia's definitive blend of cabernet and shiraz. www.thegreataustralianred.com

Other recent wine judging positions: Geographe (chair), Sydney (panel chair), Barossa Valley (panel chair), New Zealand (judge).

Committee member of the Royal Queensland Wine Show.

Media representative on the Australian Society of Viticulture and Oenology Technical Advisory Group to write The 2015 Wine Show Best Practice Recommendations.

Tutor at The Len Evans Tutorial to train wine judges.



ONLINE

Host of www.winepress.com.au and www.tysonstelzer.com, with more than 27,000 unique visitors annually.

Host of www.winecalendar.com.au to facilitate greater coordination between wine industry events.

Consumer newsletters, Wine Taste Weekly and First Taste Weekly.

PHILANTHROPIC INITIATIVES

Initiation and leadership of projects to rally Australian wineries to support social conscience activities including:

Founder of the *Teen Rescue Foundation* to rally wine industry financial support for front-line initiatives addressing and responding to harmful alcohol use and its consequences among teenagers. \$65,000 raised since November 2014. www.teenrescuefoundation.org.au

Author of A Parents' Guide to Teen Alcohol and Parties, circulated to more than 170,000 Australian families, with the support of Australian wineries.

Creator and organiser of *The Australian Wine Trade Flood Relief Raffle*, rallying the wine industry to raise more than \$276,000 in aid for Australian flood victims in 2011.

Founder of *The Australian Wine Trade Africa Famine Response*, supporting wine companies in contributing a proportion of proceeds to overseas aid.

Professional Acknowledgement

Baron of the Barossa, 2015

Chevalier de l'Ordre des Coteaux de Champagne, 2014

Chevalier de Confrerie des Chevaliers du Pas de Vis, 2008





REFERENCE

ONE ONE ONE Eagle Street 111 Eagle Street Brisbane QLD 4000 GPO Box 9925 Brisbane QLD 4001 Tel +61 7 3228 9333 Fax +61 7 3228 9444 www.corrs.com.au



Sydney Melbourne Brisbane Perth

17 December 2015

To whom it may concern:

Associate
Morgan Pearce +61 7 3228 9763
Email: morgan.pearce@corrs.com.au

Tyson Stelzer wine events

We have thoroughly enjoyed having Tyson host wine tasting functions for us and our clients at our offices.

Tyson's knowledge of wine is exceptional, and his background as a chemistry teacher shines through in his presentation style which is engaging and entertaining as well as educational and professional.

Tyson and his team do an excellent job of tailoring their presentation to suit the style of the event. They ensure that the entire function runs seamlessly.

We have had some fabulous feedback about Tyson's presentations from a number of our clients and we would definitely recommend him as the preeminent wine communicator to host any type of wine event.

Yours faithfully

Corrs Chambers Westgarth

Michael Leong

Partner

Morgan Pearce

Associate



REFERENCE



Patricia H Medland DDS MS (Ortho) MS (Ped Dent)

> William J A Medland BDSc Hons MS

18 Carrara Street Benowa Q 4217, Australia

T +61 7 5597 3344 **F** +61 7 5597 2929 info@medlandorthodontics.com.au

medlandorthodontics.com.au

22 July 2014

To Whom It May Concern:

RE: TYSON STELZER

Tyson Stelzer has been running wine education events for dentists on the Gold Coast since 2006.

It goes without saying that Tyson's knowledge of wine is exceptional. Like great vineyards, Tyson has a deserved reputation for excellence and consistency.

In running wine events, however, Tyson's background as an educator puts him in a class of his own. Before his career in wine, Tyson was a chemistry teacher as well as a physics and chemistry textbook author.

At our events we have the widest possible range of knowledge and interest in wine and Tyson's background as an educator allows him to engage with a neophyte and discuss aspects of a wine that they had not previously known, and simultaneously speak to those more familiar and point out other perhaps more subtle features of the same wine.

Whatever the knowledge and enthusiasm of the taster, Tyson puts an essential ingredient - fun - into wine education.

You'll never tire of listening to Tyson Stelzer. Tyson Stelzer is the best in wine education events.

Sincerely

WILLIAM J.A. MEDLAND BDSc Hons MS



WE LOOK FORWARD TO SPEAKING WITH YOU ABOUT YOUR EVENT





Jody Rolfe, Events Manager

Mob 0419 710 886

Ph 07 3848 6605

Fax 07 3848 9905

Email jody@winepress.com.au

Web www.winepress.com.au

LinkedIn Tyson Stelzer Twitter @TysonStelzer Facebook TysonStelzer YouTube Tyson Stelzer Instagram Tyson_Stelzer

Wine Press I4 Andrea St Tarragindi QLD 412I