

Trade Fair and Conference for Beer, Wine and Spirits Production

6 – 7 July 2022

**Manpho Convention Centre,
Manyata Tech Park Road,
Bangalore**



**Brews
&
Spirits**

E X P O

Masterclass Schedule

6 - 7 July 2022 | Manpho Convention Centre, Bengaluru, India

Day - 1 | 6 July 2022

14.30 -16.30 hrs - Wine Pro Masterclass



Presenter
Sonal Holland

This Masterclass will give you a deep dive into the fundamentals of wine where you will be able to build a strong understanding of what wine is, how to taste wine, must-know grape varieties, how to serve wine, and much more. This Masterclass is a stepping stone for those who want to start their journey in the wine world.

Sonal Holland MW is India's most accomplished wine professional and India's first and only Master of Wine. Sonal is a multi-award winning professional who is a popular media broadcaster, writer, wine judge and speaker with entrepreneurial ventures in wine & beverage education, international consultancy, events and retail of fine wines.

Day - 2 | 7 July 2022

10.30 -11.00 hrs - Wines of Karnataka – A Sense of Taste and Pleasure.



Presenter
Gaurav Thapar,

*Wine Marketeer and
Educator*

Gaurav Thapar, Wine Ambassador, Karnataka Wine Board, is an alcohbev consultant and educator with 10+ years of experience in the industry and has hosted more than 300 wine training events all over the country with the participation of more than 10,000 wine enthusiasts. Gaurav started his wine journey in New Zealand, where he studied Graduate Program in Viticulture and Oenology at Lincoln University. Gaurav also holds the WSET (London) Level 3 Award in Wines and Spirits and WSET(London)Level 2 Award in Spirits, passing both with distinction.

11.15 -12.00 hrs - Maka Zai Rum



Presenter
Abhirup
Bhattacharyya,

*Brand Ambassador,
Maka Zai Rum*

Abhirup has always enjoyed all things spirits. After graduating from IHM Mumbai in 2016, his passion and curiosity led him across the country to explore three different markets. Starting off in the South, and moving up to the North in Delhi, followed by the East in Calcutta, he not only had the opportunity to work at one of the most Iconic Hotels in New Delhi – The Oberoi, but also had the opportunity to work at some of India's leading bars such as Sidecar and Sazerac.

In addition to this, he was also fortunate to have worked, trained, and be mentored by one of India's top mixologists – Yangdup Lama, who's bar recently got ranked #16, in the Top #50 Bars in Asia. With 5 years of experience in the industry and a constant drive to innovate, Abhirup joined Maka Zai in late 2020.

Apart from work, you can always find him trying different pairing combinations and experimenting with new methods of mixing or exploring off-beat places. He enjoys visiting historical sites, long-drives, and trying hyper-local places for authentic food and beverages. If given a chance, ask him to whip up his favorite cocktails – the Boulevardier.

12.15 -13.00 hrs - Blended Water



Presenter

Mansoor Ali

*Business Head
Estuary World*

Mansoor Ali comes with more than 25 years of experience in sales and distribution and more than decades experience in water and beverage industry.

14.00 -14.45 hrs - Master Class on Solution To Meet The New Trend in Beverages: Low & No Alcohol Beer



Presenter

Nguyen Duc Huy

*Regional Sales Manager,
Southeast Asia, Fermentis*

Among newly developed beer styles, no and low-alcohol beers (NAB-LAB) is the fastest growing segment, increasing by 96% over the last 52 weeks (statistics from Forbes). It is considered as a vital player in fueling the growth of not only Alcoholic but also overarching Non-alcoholic category. Health is clearly the key driver of the no and low-alcohol segment. These consumers have grown with an education around well-being, the “well-eating” and now the “well-drinking”. Modern beer drinkers pay special attention to moderation, more hydrating options to occasions when alertness is needed. In this presentation we will cover the fermentation techniques available for the production of No Alcohol and Low Alcohol Beers. Details will be given on micro-organism selection and the best fermentation conditions to ensure the highest quality of the beer.

Huy holds a VLB Brew Master Certificate and a Master-degree in Biological Engineering from Inha University (Korea). He is professionally trained in Beer Descriptive Profiling & Sensory and has more than 16 years of experience in the Brewing industry. Previously, Huy worked for Vietnam’s largest brewing group at different roles in Brewing, Fermentation, QA&QC; and his last position was Acting Factory Director. Before joining Fermentis as Regional Sales Manager, Huy also works as Technical Services Manager for Brewing enzyme and Food Processing in Dupont/IFF.

15.00 -15.45 hrs - Master Class on Fresh is Best – an introduction to Ellerslie Australia’s finest hops

Fresh Is Best - and when it comes to supplying the freshest hops to make the freshest beers, Ellerslie has been influencing the Australian brewing industry for the past 90 years. All the way from Down Under, join Ellerslie Australia’s Managing Director Greg Croke, Sales Manager Rachelle Rochecouste and Brewing Innovator Glenn Harrison for a short presentation on the company’s rich 90-year history. Learn about the growing trends that are influencing Ellerslie’s hop breeding program before joining Brewing Innovator Glenn Harrison for a sensory session with Ellerslie’s proprietary hops.

Presenters



Greg Croke
*Managing Director of
Ellerslie Australia*



Glenn Harrison



Rachelle Rochecouste

16.00 -16.45 hrs - Carbonation Fundamentals for Beer



Phil Kelm

Carbonation Fundamentals is a lesson of carbonation terms, units and principles; carbonation techniques; and proper use and maintenance of carbonation equipment. Phil Kelm, Brewery Consultant who has built breweries & cideries around the world over the last 25 years. Phil has built three breweries and a cidery for Toit in India.

8 July 2022

11.00 hrs - Site Visit to Brand New – Macro Production Facility of Toit Breweries in Nelamangala

A brewery /production facility with a state of the art architecture and equipment to create a truly unique beer learning adventure

Pick Up from Toit, Indiranagar, 100 Feet Rd, Near Drops Total Spirits, Bengaluru
