



Wine Events with Jemma Grobbelaar



Meet Jemma

A wine communicator, sommelier & MC. Certified wine professional by the Court of Master Sommeliers, the Wine and Spirits Education Trust and the Cape Wine Academy.

Going to school in the heart of South African wine country gave her an early affinity for the grape, but it wasn't until her professional kite surfing career (which saw her named amongst the Top 200 Young South Africans in 2010 & European Speed Champion) was cut short by injury, that Jemma started working in the wine industry. Several wineries, a fair amount of international travel and many hours of study later, she settled in New Zealand 7 years ago, and has wasted no time in finding her feet here.

With over 14 years of experience in wine, hospitality & wine Jemma will create an experience that will exceed your expectations. Every event created by Jemma and her team is unique and tailored to your needs.





"Jemma Grobbelaar is a wine presenter like no other."

Jemma is a fixture in the Auckland wine trade, talented as a wine writer, wine judge, event facilitator, and sommelier.

She will enliven any event with a unique wine perspective that is a breath of fresh air. From a boardroom wine tasting, hosted dinner, informal client meet and greet, product launch or on the social side even a wedding or birthday. She brings wine to life with stories and a wealth of knowledge in a unassuming way.

An accomplished presenter and host with 10 years experience in wine, food + hospitality

Her dynamic and informal approach encourages interaction, making wine fun, enjoyable and unpretentious.

Jemma creates an experience which exceeds your objectives and expectations. Every event created by Jemma and her team is unique and tailored to your needs.



What might a wine event with Jemma look like?

Jemma is all about pulling down the barriers of the traditional wine world and sharing her passion and knowledge with you through her entertaining wine tasting experiences. For anyone looking to up their tasting game or simply learn a thing or two about great wine, read on to discover what you can expect from her wine events.

"Wine events & Tasting Workshops offer the best environment to build team dynamics, attract new clients, strengthen relationships with colleagues and customers, an event to enjoy with friends and family or a way to celebrate a milestone in your life! We can bring a wine theme to any event and cater exactly to your requirements and offer advice from experience with what works well."

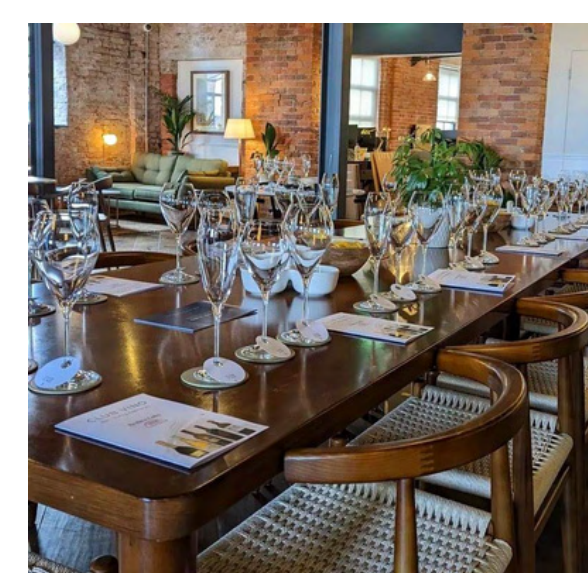
Jemma's warm and unpretentious approach inspires discussion and prompts conversation.

"I really enjoyed your style of presenting last week, so approachable and funny, both of which seem rare in the wine tasting business (in my experience 😊)"

Nicky Werder

Fashion Blogger & Influencer

@thestylehighclub



We showcase the beauty in every bottle and serve generous wine samples alongside fascinating stories behind each wine, the cultivars used to produce it and the origin stories behind each bottle.

Our wine tasting experience mostly offers a mix of whites, reds, and other wines and they'll usually be served in this order:

- Light and dry whites
- Heavier whites
- Rosés
- Light-bodied reds
- Full-bodied and bold reds
- Dessert or sweet wines

Your guests will receive their own tasting pack during the event with all the components they will need for a luxury tasting experience.

We promise that eyeballing, swirling, sniffing and swishing will all become second nature for your guests!



WINE EVENT CONCEPTS

CLUB VINO

A relaxed wine tasting workshop styled event which is easily hosted at your own home or in office. A themed selection of wines combined with a cheeseboard/platter. As with the cocktail function- Jemma introduces the theme, sets the mood and tells the story of each wine as it is served. Best enjoyed with cheese, tapas or a grazing table.

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. Jemma introduces the theme, sets the mood and tells the story of each wine as it is served.

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 an introduction from Jemma set the pace. Two wines matched with each course prompt conversation and discussion, as guests compare and contrast the wines before them and discover each others tastes. A great way to inspire discussion about food, wine and culture.

Jemma 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.



WE CAN CREATE ANY WINE EVENT YOU CAN DREAM UP!



**NEVER SHRINK
YOUR SHINE OR
BUY DULL WINE.**



THEME OPTIONS

CONTRASTING COUNTRIES, REGIONS & VARIETIES
e.g Hunter Valley vs Barossa Valley

SPOTLIGHT PRODUCER
We can showcase the portfolio of your favourite brand/producer.

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

MASTERCLASS – FOR SERIOUS DRINKERS
A sit-down tasting and interactive conversation to explore the great wines of the world.

WINEMAKER + CHEF COLLAB
We regularly co host dinners and tastings with winemakers and chefs. If you love meat we host a in house butchery experience with wagyu & wine.

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.

JOURNEY THROUGH ORGANIC, BIODYNAMIC & NATURAL
Fancy a pet nat party?

Spotlight Themes

Here are some themes we've presented recently...

All things Fizz - a journey through sparkling wines

How to host your own wine tasting at home

Introduction to wine tasting like a Pro

The Classics

Pet Nat Party

Old World vs New World

The Wine next door

The Bold and the Beautiful

Que Syrah Syrah

Rosé All Day

Wine & Cheese

A taste through South Africa/ Italy/ Spain/ NZ/

Australia/ France/America.

The 'Unpronounceables'

The 5 Senses of Wine

Location, Location, Location

Food & Wine Degustation

Wagyu & Wine

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.





Tailored to suit your needs.

We present wine events of the highest calibre without compromise and within your budget.

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.

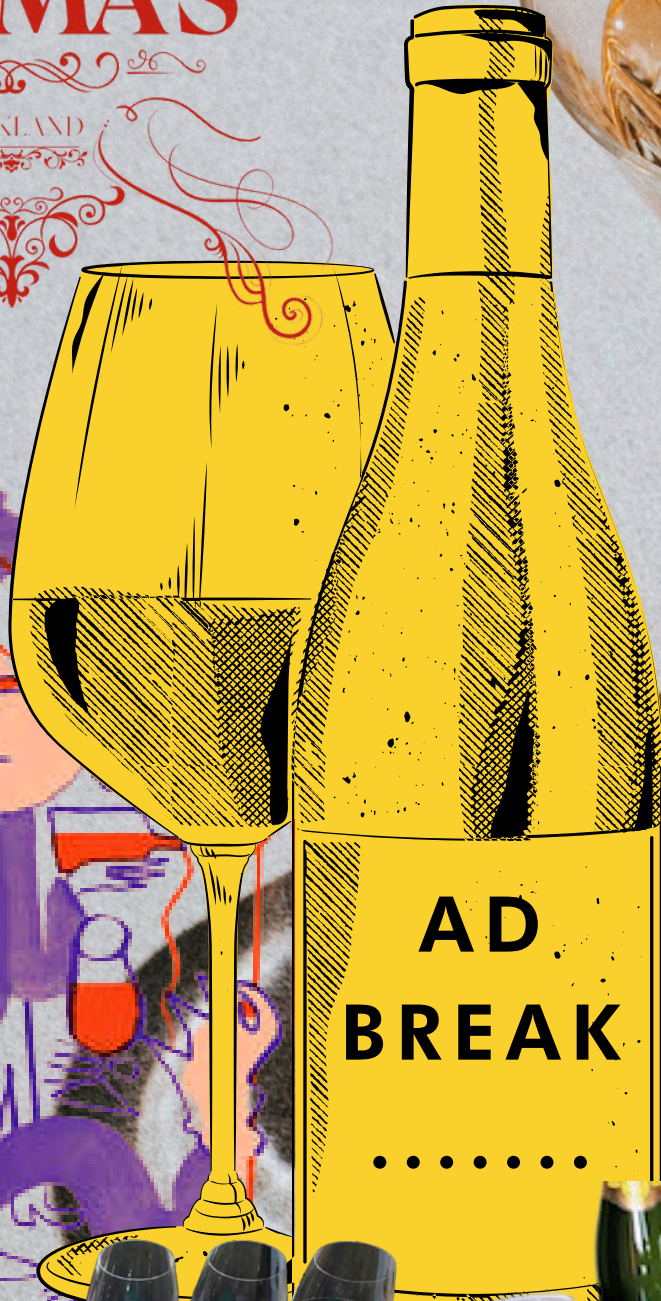
We can advise the number of bottles according to the nature and duration of your event. We will be pleased to discuss your needs with you and quote on wines at different price tiers to give you a feel for what is possible.

Our club vino wine workshop's start from \$50 per person for 6 wines with a minimum of 10 guests. Added costs are cheese boards, food, welcome drinks and other beverages on offer. We also work with local chefs and event companies if you are looking for the whole event package.

"YOU HAVE THE BEST APPROACH TO TASTING AND SHARING KNOWLEDGE."

James Wakefield, General Manager at Fantail & Turtle, Smales Farm

Wine & Spirits
JEMMA'S
AUCKLAND



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



DONT JUST TAKE OUR WORD FOR IT..

Jenny Harrison from Harcourts HQ

Jemma's knowledge of wine is outstanding. Second only to her taste in wine. Our events team enjoyed a delicious and very informative wine tasting workshop of 6 unique styles of wine.

The notes alongside the tasting were easy to understand and full of valuable pointers we will continue to refer to in our future event planning.

Highly recommend Jemma's session for anyone who is curious to learn more about wine and enjoy themselves at the same time.

Sara Coghlan from Cheetah Digital

Our company was looking to host a wine-tasting event for our clients and Jemma was referred to me. She was excellent to work with and made the whole event a breeze. She took care of everything managing the venue, the food, the set up, the decor and of course, the wine!

All I really had to do was confirm numbers and bring the clients. Jemma was super professional, provided excellent communication and really knows her wines, a very well spoken, friendly and approachable host that served food and drink and effectively MC'd the evening, she went out of her way to ensure everyone was enjoying themselves and was looked after. Feedback from our clients said it was one of the best events they've ever been too.

I can't recommend Jemma highly enough, I hope we can have her host another event soon!



We look forward to speaking to you about your next event!

(Yes we host tastings in remote boat houses with cute labradors in the South Island- aren't we lucky!!)

Viva la Champagne!

JEMMA GROBBELAAR

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@JEMSBOTTLEROCKETS

*We always greatly prefer to speak with you before an event so that we can get a clear picture of your aims and objectives... so please do contact us for any queries that we can help with.



