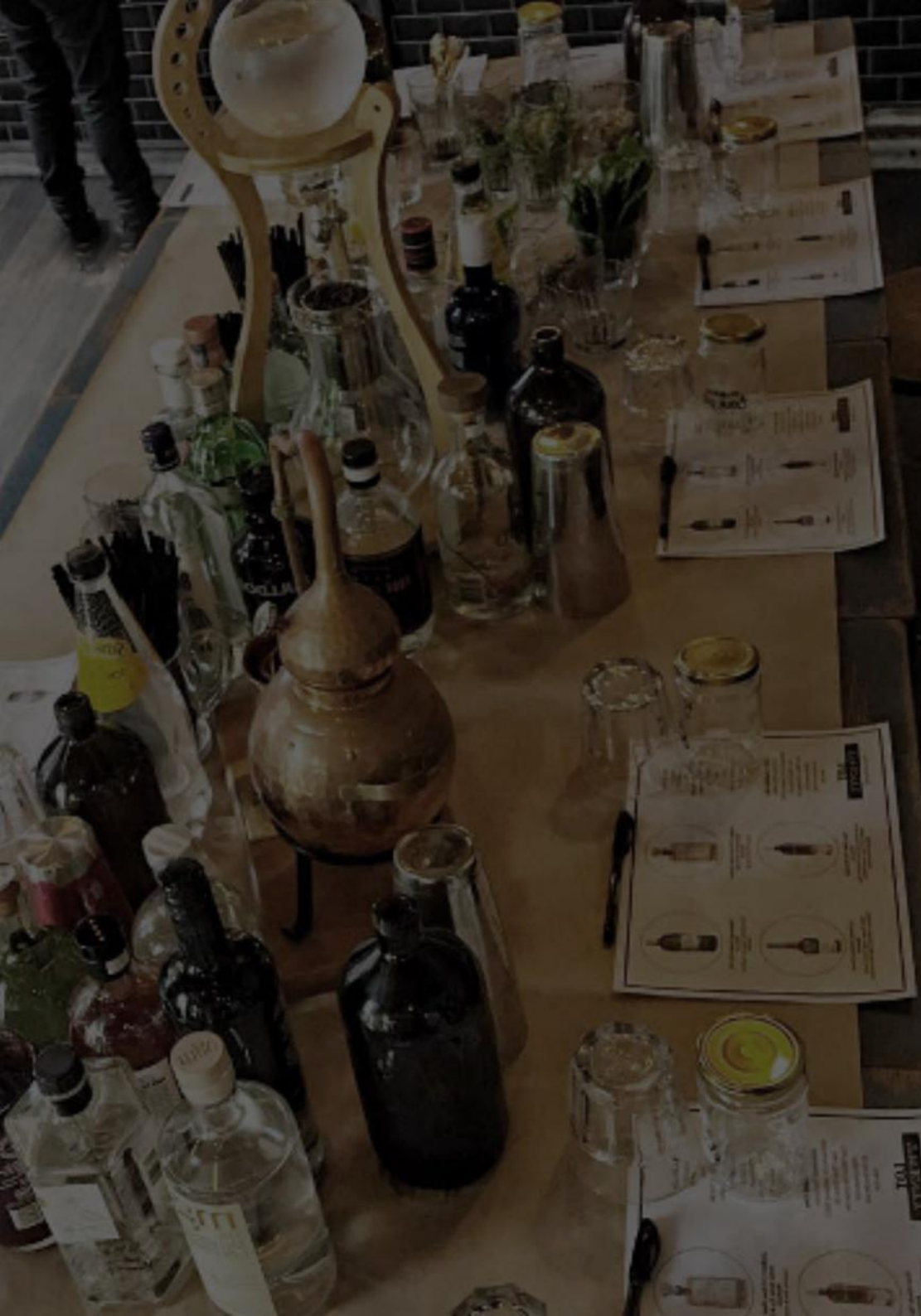




**LOT
TWENTY**

COCKTAIL & MASTERCASSES



EXPAND YOUR KNOWLEDGE WHILE ENJOYING YOUR CHOSEN TASTING FLIGHT

Explore the stories, history and people behind your favourite tipples.

LOT TWENTY MASTERCLASSES are a sit-down event where you will learn about your chosen topic of interest, giving you all the knowledge you need to be the subject matter expert at your next dinner party.

TOPICS OF INTEREST

WINE

Feel a little intimidated by wine? And the pretentiousness of the so called experts. Then this is the masterclass for you. We'll run through the basics, sight, alcoholic content, smell, tasting but more importantly we'll help you discover the wines you will really enjoy drinking. A no nonsense masterclass for those that want to enjoy wine, without having to know all the pompous buzz words. This can be all wine as a general category, or white, red or bubbles if you want to get a little more in depth.

VODKA

Vodka is a relatively new player in the world of spirits for us in the Western World, it didn't achieve popularity until the 1960's. This masterclass is for those that want to know a little of the history of this spirit, how it is made, what it is made from and more importantly the best ways to drink it and mix it. We'll taste vodkas made from different ingredients and discover the flavours in this spirit.

GIN

Juniper based elixirs became popular in the fourteenth century, when the Black Death arrived in Europe. The Juniper berry had many medicinal purposes, and the alcohol it was in, was just a way of preserving the Juniper. We'll chat about the interesting history of Gin and what makes a Gin a Gin, the line for this has become a little blurred with rise in popularity of the New Western style Gins. We'll taste the different styles and learn which drink they are best suited to.

LIQUERS & VERMOUTH

Apéritifs are generally enjoyed neat before a meal on their own to sharpen the appetite, Digestifs are mostly enjoyed neat after a meal to aid with digestion. However, many Apéritifs & Digestifs are also used by quality bartenders in mixed drinks. This masterclass will give an overview of; Vermouth, Pastis, Sherry, Cognac, Italian Bitters and Amaro's. We'll taste our way through this wonderful category of flavours.

GOT A TOPIC IN MIND?

Let us know, and we will create a custom Masterclass for you.

LOT TWENTY MASTERCLASS

\$60 PER PERSON

includes:

Comprehensive tasting of your category chosen.
Cheese & Charcuterie boards

**LOT
TWENTY**

BOOKINGS AND ENQUIRIES

phone: (08) 6162 1195

email: info@lot20.co

OPENING TIMES

Wednesday to Saturday
from 4pm

ENTRY VIA JAMES ST

198-206 William Street
Northbridge, WA 6003

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