

**AUSTRALIAN  
WINE**



**AUSTRALIAN AND NEW ZEALAND**

# WINE TASTING

**COPENHAGEN**  
23 OCTOBER 2023

PRESSEN  
VESTER VOLDGADE 33  
1552 COPENHAGEN

# Delivery information



You can hand deliver wines to the venue and set-up your table from 09:30.

If you would like to send your wines to the venue, please note that deliveries are only possible via courier during the below times. The venue is part of a publishing house and unable to expect deliveries via post due to security reasons.

Please inform Wine Australia and New Zealand Winegrowers about your planned delivery and use the provided case labels including your table number.

Friday, 20 Oct 2023

Delivery time between 09:00 – 16:00

Monday, 23 Oct 2023

Delivery from 08:00

JP/Politikens Hus A/S

Vester Voldgade 33

1552, Copenhagen

Attention: PRESSEN, Jesper Andersen

Mobile phone +45 51 56 19 74

# Event schedule

All exhibitors are required to participate in both event parts.

---

## 09:30 – 11:00 Set-up

Exhibitors to deliver their wines to the venue and set up their tables. Please ensure you arrive in time to chill your white wines. A barista coffee bar serving complimentary hot drinks will keep you and our guests caffeinated throughout the day.

---

## 11:00 – 17:00 Trade tasting

---

17:00 – 17:30 Short break before consumers arrive. Refreshments will be provided.

---

## 17:30 – 19:30 Consumer tasting

---

## 19:30 – 20:00 Clear up

All exhibitors are responsible to empty their bottles and dispose glass and cardboard. Recycling bins will be provided in the backstage area. We will not be returning stock back to the UK, Australia or New Zealand. At the end of the event, please repack and take back any unused stock.

---

### Branding and collateral

Each exhibitor will be provided with their table set up, including customised signage and name badges. No additional branding is required and please do not bring pull up banners.

Small format promotional material such as brochures, tablet or iPad stands can be placed on tabletops.

### Equipment

The following equipment will be provided: spittoons, glasses, ice, slow pourers, breadsticks and water. If decanters are required, they must be provided by the exhibitor.

### Refreshments

Barista coffee, tea and water will be provided as well as a snack during the afternoon break in the backstage area.

## WINE AUSTRALIA

**Laura Jewell MW**  
Regional General Manager – EMEA  
laura.jewell@wineaustralia.com

**Emma Baumann**  
PR and Communications Manager – EMEA  
emma.baumann@wineaustralia.com

**Emma Symington MW**  
Education Development Manager – EMEA  
emma.symington@wineaustralia.com

**Stefanie von Appen**  
Project and Events Manager – EMEA  
europe@wineaustralia.com

[www.wineaustralia.com](http://www.wineaustralia.com)  
[www.nzwine.com](http://www.nzwine.com)

**X** @Wine\_Australia • @nzwine  
**@** WineAustralia • nzwinegrowers  
**in** WineAustralia • nzwine  
**f** WineAustralia • nzwinegrowers

## NEW ZEALAND WINEGROWERS

**Chris Stroud**  
Market Manager – Europe  
chris.stroud@nzwine.com

**Sarah Shepherd**  
Events Manager – Europe  
sarahs@nzwine.com

**AUSTRALIAN  
WINE**

 **New Zealand Wine**  
Altogether Unique.