



EVENTS 31 OCT 2009

Hong Kong International Wines & Spirits Fair starts this week

Sample tastings and more at this 3-day vino extravaganza, a push to progress the city as a major wine trading hub

Hong Kong's wine scene is just booming, ever since the 40 percent wine import duty was abolished in 2008. The government is also striving to make this city a major wine hub so this event, organized by the Hong Kong Trade Development Council (HKTDC), is expected to help progress this city as a major wine marketplace.

In its second edition, the three-day event will be taking place at the Hong Kong Convention and Exhibition Centre. Last year the fair attracted 240 exhibitors and around 8700 trade visitors. Those figures are expected to double at approximately 400 exhibitors from 30 counties sand regions at the 2009 edition. There will be wine tasting sessions on each day of this fair, many which will be free. Also on the line up are talks, seminars, workshops, networking events as well as competitions and more. Highlights include the Asia Top Sommelier Summit on 10.30am on 5 November, where some of the best sommeliers of the world will be in discussion, including Andrews Larsson who currently holds this world title.

On day three, at 12.30pm, check out the conference on newly released book, Asian Palate by Jeannie Cho Lee. The book covers the wining and dining history and culture of 10 major cities in Asia, including Hong Kong, from Lee who's the first person to ever obtain the Master of Wine title from the Institute of Masters of Wine in London. She will be there for a discussion and book signing. More wines related events as well as gourmet food and products will be showcased throughout the fair. So if you're a vino connoisseur, this is an event worth marking in your calendar.

Admission for the public is HK\$200 per person (nobody under 18 will be admitted to the fair). For more information about the event, go to www.hkwinefair.hktdc.com or head to Hall 3, Hong Kong Convention and Exhibition Centre, 1 Expo Drive, Wan Chai, tel +852 1830-668