



FINE VINTAGE LTD

BY JAMES CLUER MW

Course length: 15 nights
Time: 6:30pm – 9:30pm



Week 1:

Tasting and Evaluating Wine
Food and Wine Pairing

Week 2:

Viticulture

Week 3:

Winemaking

Week 4:

France – Alsace
France – Bordeaux
France – SW France

Week 5:

France - Loire Valley
France - Burgundy
France - Beaujolais

Week 6:

France – Rhône Valley
France - Southern

Week 7:

Germany
Austria
Greece
Tokaj

Week 8:

Northern Italy

Week 9:

Central Italy
Southern Italy

Week 10:

Spain
Portugal

Week 11:

North America
South America

Week 12:

New Zealand
Australia
South Africa

Week 13:

Sparkling Wines
Service and Storage

Week 14:

Fortified Wines

Week 15:

Exam

Exam:

PRACTICAL:

Blind tasting two wines
Time: 30 minutes

WRITTEN:

Multiple choice (50 questions) exam
4 X Short written answer questions
Time: 2 hours

55% pass mark required on all sections

LEARNING OUTCOMES:

At the end of the course you will be able to:

- Understand the effect of **location** and identify the key factors influencing **viticultural practice**
- Identify the key options available for **vinification, maturation and bottling**
- Understand the **legal requirements for labelling**
- Understand the **cost breakdown** for wine and spirits
- Identify the key wine producing **regions and districts** of the principal wine producing countries of the world and, where appropriate, the important communes
- Identify the **key factors and characteristics** influencing the style, quality and price of the wines
- Understand the **social, health and safety issues** relating to the consumption of wines and spirits
- Identify **common faults** and the possible causes
- Offer recommendations on **sale and service**
- Understand the **principles of food and wine matching** (More detailed learning outcomes found in 'Specification')