



FINE VINTAGE LTD

BY JAMES CLUER MW



Course length: 6 Days
Time: 9:30am – 5:30pm

Day 1 - Morning:

Introduction
Tasting and Evaluating Wine
Viticulture

Day 1 - Afternoon:

Winemaking

Day 2 - Morning:

France – Alsace
France – Loire
France – Burgundy
France - Beaujolais

Day 2 - Afternoon:

France – Bordeaux
France – Rhône Valley
France – Southern France

Day 3 - Morning:

Germany
Austria
Greece
Tokaj

Day 3 - Afternoon:

South America
North America

Day 4 - Morning:

Italy

Day 4 - Afternoon:

New Zealand
Australia
South Africa

Day 5 - Morning:

Spain
Portugal

Day 5 - Afternoon:

Fortified Wines

Day 6 - Morning:

Food and Wine
Service and Storage
Sparkling Wines

Day 6 - Afternoon:

Sparkling Wines
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')