



FINE VINTAGE LTD  
BY JAMES CLUER MW

# Fine Vintage Sensory Masterclass Course

## Building Your Library of Sensory Recognition

*Course Length: 2 Days*

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### Day 1: AM Session

- Introductions & Course Outline
- Tasting Wine and the Sense of Smell
- Each Wine Exercise will feature:
  - 3 – 5 Scented Strips
  - Application to Wine
  - Regional Applications
  - Taste Wine Examples
- White Wines Presented:
  - Sauvignon Blanc
  - Chardonnay
  - Riesling

### Day 1: PM Session

- Oak
  - Scented Strips
  - Discuss Influence on Wine
- Red Wines Presented:
  - Pinot Noir
  - Cabernet Sauvignon
  - Syrah/Shiraz

### Day 2: AM Session

- Gauging Intensity & Development
- White Wines Presented:
  - Pinot Grigio/Pinot Gris
  - Semillon
  - Gewurztraminer
  - Chenin Blanc

### Day 2: PM Session

- Red Wines Presented:
  - Grenache/Garnacha
  - Merlot
  - Sangiovese
  - Tempranillo
- Wine Faults
  - Scented Strips
  - Influence on Wine

### LEARNING OUTCOMES:

- Display an understanding of the interaction of the sense of smell on the sense of taste.
- Isolate the aromatic essences of key characters found in wine.
- Identify the key aromatic components of 14 classic grapes.
- Apply the nuances of sensory recognition to classic wine regions.

### Study Pack

A PDF copy of the Study Guide will be sent to you after the course. This is to encourage you to rely on your own senses when approaching wine tasting.

### Exam

There is no exam for the Fine Vintage Sensory Masterclass course.