



WSET LEVEL 3 BOOTCAMP

Immersive Certification Course in Niagara

SUMMER 2024

— Hosted by Nupur Gogia & Matt Leslie —

CD \$3,495 *per person*

Join us in Canada's premiere wine region with visits to six benchmark wineries whilst doing your WSET Level 3 certification.

This nine-day wine bootcamp combines classroom learning with winery visits. At the wineries, we are hosted by vineyard managers and winemakers, and enjoy extensive tastings of both international and Niagara wines side-by-side. This bootcamp is the ideal way to learn about wine in a condensed format. The theory you learn in the classroom is brought to life during the winery visits.

Your instructors, Nupur Gogia and Matt Leslie, are leaders in the wine industry and are highly trained educators

COME AND LEARN ABOUT

THE ART OF BLIND TASTING with more than 70 different classic international wines tasted in class valued at more than \$3,000 plus dozens of Niagara wines at a half-dozen wineries.

THE GROWING ENVIRONMENT AND VINEYARD MANAGEMENT with in-class sessions followed by a vineyard visit hosted by a vineyard manager.

THE WINEMAKING CRAFT with first-hand experience learning from winemakers after a classroom session on the key elements of winemaking.

CLASSIC WINE STYLES from around the world with benchmark tastings as well as a private tasting session hosted by the VQA and visits to 2 leading Niagara sparkling wine producers.

STORAGE AND SERVICE SKILLS including food and wine matching with a 3-course pairing dinner hosted by a leading Niagara winery.



FINE VINTAGE
BY JAMES CLUER MW

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LEARNING OUTCOMES

- Understand the effect of location and identify the key factors influencing viticultural practices
- Identify the key options available for vinification, maturation and bottling
- Understand the legal requirements for labelling
- Understand the cost breakdown for wines
- Identify the key wine producing regions and districts of the world
- Identify the key factors and characteristics influencing the style, quality and price of wine
- Identify common faults and possible causes
- Offer recommendations on sale, service and food and wine matching

STUDY GUIDE

Upon registration you will receive access to your online textbook and workbook. To supplement your studies, you will also receive a PDF list of practice review questions and FREE access to a Fine Vintage online course of your choosing. Prior to attending the course, you must read the textbook at least 3 times and spend a minimum of 55 hours of private study time to successfully pass the WSET Level 3 Award in Wines course.

EXAM

On the afternoon of the last day of the course, you will write 2 sets of exams:

- **PRACTICAL TASTING EXAM** consisting of a 30-minute blind tasting of one white wine and one red wine
- **WRITTEN THEORY EXAM** consisting of a 2-hour hand-written exam involving 50 x multiple-choice questions and 4 x multi-part short answer questions

The exam is restricted to the information contained within the textbook sent to you at registration. Results are released approximately 12 weeks after the exam. Students are required to achieve a grade of 55% on each exam to pass the WSET Level 3 Award in Wines certification.

PREREQUISITES

There are no prerequisites to register for this course. However, we do strongly recommend having achieved the WSET Level 2 Award in Wines certificate to ensure you have a solid foundation of knowledge.



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YOUR HOSTS



NUPUR GOGIA

Nupur has a wealth of wine experience including having the prestigious WSET Diploma in Wines, a Spanish Wine Certificate from the Ocea Mae Institute, and is currently enrolled in the second stage of the Master of Wine program. She also has a Doctorate from the University of Toronto and has taught classes at both the university and community college level. She runs her own business, Island Vines, has recently started her own label – Khush Wines - and is one of the founding members of Vinequity – a non-profit organization that seeks to ensure equity and diversity in the wine community.



MATT LESLIE

Young, dynamic and engaging, Matt completed the WSET Diploma in 2016 and was accepted into the Master of Wine programme. He has also achieved his Certified Sommelier certificate from the Court of Master Sommeliers. A native Torontonians, Matt spent several years abroad working in hospitality, and was our lead instructor in Calgary for nearly a decade. Propelled by his persistent inquisitiveness about all facets of wine, his adventurousness and love of travel has brought him to many of the classic and emerging wine countries and regions around the globe.

PRICE

CD \$3,495 (INCLUDING TAX)

The price includes 8 days of in-person lecture, access to the WSET Level 3 Award in Wines study material, exam fees, visits to six wineries, transportation from the classroom venue to the wineries, all in-class and winery tastings, and a welcome dinner at a leading Niagara winery. Transportation to and from the classroom venue in Niagara, accommodations, meals (except the welcome dinner on the first night), items of a personal nature, and travel insurance are not included. There is one free day in the itinerary built in for self-study.

Full payment by Visa or Mastercard of \$3,495 is due at registration.



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This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

SATURDAY – VITICULTURAL PRACTICES

Our classroom venue for the entire bootcamp is the **Holiday Inn & Suites** in St. Catharines.

- Holiday Inn & Suites
327 Ontario Street
St. Catharines ON
905 – 688 - 2324

[St. Catharines Hotels Near Niagara Falls | Holiday Inn & Suites St. Catharines Conf Ctr \(ihg.com\)](https://www.holidayinn.com/st-catharines)

9.30 AM

Nupur will welcome you to your first course day which will begin with a focus on the art of blind tasting in order to prepare you for the Tasting Exam on the last day of the course. Following a short break, the morning lecture will be dedicated to the vineyard factors that influence a wine's style. Subjects include the anatomy of the vine, the growing environment, and vineyard management techniques. We will break for a 1-hour lunch at around 1:30pm (lunch is on your own) before we set off to our first winery.

MALIVOIRE

We begin our hands-on learning experience with a visit to Malivoire, one of Niagara's leading estates and pioneer of bio-dynamic viticulture. Hosted by the winemaker Shiraz Mottiar, this visit will delve into the practical applications of vineyard management discussed that morning. You will see first-hand how vines grow and not just how but why the vines are trained and trellised as they are. An insider's guide to biodynamic grape-growing will be an eye-opening experience.

Our vineyard tour will be followed by a tasting of Malivoire's finest wines alongside a handful of international styles to re-emphasize how the environment and growing practices affect wines around the world. This is a unique opportunity that is not offered by other providers. www.malivoire.com

SOUTHBROOK

Following our visit to Malivoire, we will head over to Southbrook. A Niagara staple since 1991, Southbrook has been a leader in Niagara for organic and biodynamic viticulture for nearly two decades. The vineyard manager will walk us through the vines and share his respect for Niagara terroir and how it influences their prize-winning wines. This insider's information is stuff you can't get from textbooks alone. www.southbrook.com

Following our visit to Southbrook, we will have a 3-course welcome wine-pairing dinner. During the meal, we will also discuss the key elements of food and wine matching. This will be a fun and practical way to cover the WSET Level 3 as well as learn a few techniques beyond the syllabus that you can use at home.

We will return to the Holiday Inn & Suites by around 8:00pm. This is the perfect day to start your intense but fun week of learning.



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ITINERARY | DAY 2

SUNDAY – WINEMAKING PRACTICES

9.30 AM

Nupur will be back to guide you through your lessons on the key concepts and different options in winemaking. A winemaking consultant herself, Nupur will be able to provide you an insider's guide to the study material. The lecture will be supplemented by a tasting of a half-dozen wines that showcase how winemaking decisions influence the final style of wine. Lunch is on your own and will begin at around 12:30pm.

MELDVILLE

Our first of two winery visits today will be at Meldville in Beamsville. Hosted by winemaker Derek Bennett, you will tour the winemaking facilities as professionals, learning about the key stages of winemaking with a focus on white wines. A tasting of different varieties and the winemaker's influence on each style will be sampled following the tour. www.meldvillewines.com

MARYNISSEN

Following Meldville, we will head over to Marynissen in Niagara-on-the-Lake where winemaker Mitchell McCurdy will greet us to show you through his approach to red winemaking. Some of the decisions will be the same as at our previous visit, others will be different resulting in subtle differences for the same variety from the same region. A tasting lineup of their wines will be a valuable way to underscore these influences. Following our visit to Marynissen, we will return to the Holiday Inn & Suites at around 5:30pm www.marynissen.com

ITINERARY | DAY 3

MONDAY – WINES OF THE NEW WORLD

9.30 AM

This is an in-class day with a focus on the wines of the New World. In the morning, we will explore the wines of New Zealand, Australia and South Africa. Following your lunch break at around 12:30, the lesson will continue with a look at the wines from the Americas: Argentina, Chile, USA and Canada.

At around 4:30pm, we will be joined by Elsa Macdonald of the Ontario VQA. She will provide a guest lecture on the legal factors that contribute to wine legislation in Ontario and how they compare with other wine regions around the world. A tasting of a collection of Ontario's influential wine styles will follow this special lecture that will finish around 6:00pm.

ITINERARY | DAY 4

TUESDAY – FREE DAY

This is a day off to provide time for self-study before reconvening the next day.



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ITINERARY | DAY 5

WEDNESDAY – WINES OF FRANCE

9.30 AM

Matt Leslie will join you for the first of 3 days dedicated to the classic wine regions and styles of Europe. Today is an all in-class session dedicated to the wines of France. Alsace with its beautiful Rieslings, Pinot Gris, and Gewurztraminers; the Loire Valley with its eclectic Sauvignon Blancs, Chenin Blancs, Cabernet Francs, and Muscadets; and Bordeaux with its stunning Classified Growths of Cab/Merlot and Sem/Sauv blends, and of course sweet Sauternes – what a way to spend a morning!

In the afternoon, you will delve into the complexities of Burgundy and the fruity Gamay wines of Beaujolais, take a trip down the Rhone Valley with her Syrahs, Grenache blends, and unique whites, and finish off with a visit to the regions of Southwest and Southern France. More than a dozen classic examples will be tasted throughout the day. Vive la France!

ITINERARY | DAY 6

THURSDAY – WINES OF CENTRAL EUROPE, GREECE & ITALY

9.30 AM

Matt will be back to guide you through this classroom day, beginning with the wines of Germany. From there, we will journey over the Alps to Austria, head south to the warm waters of Greece, and finish off with the deliciously sweet wines of Hungary's Tokaj region.

In the afternoon, it is the session that Italian wine lovers most enjoy. Piemonte. Veneto. Tuscany. And many other classic regions that showcase the diversity of style found within this wine-loving country. It is an afternoon dedicated mostly to tasting red wines, so get ready to learn about your ABC's (Amarones, Brunellos, and Chianti Classicos) among others.

ITINERARY | DAY 7

FRIDAY – WINES OF SPAIN, PORTUGAL & FORTIFIED WINES

9.30 AM

Matt's last session with you will be a tasting journey through Spain, beginning with the classic wines of the Galician Coast through to the Duero and Ebro Valleys, finishing off with the wines from the Mediterranean coast. The diverse and unique wines of Portugal will round out the morning before a lunch break.

In the afternoon, be prepared to fortify yourselves with a session dedicated to the 3 classic styles of Fortified Wines: Sherry, Port, and Muscats. You will taste samples of each of these styles and learn about how the production methods affect each region and the various styles found within each category. This day ends a bit earlier at around 5:00pm so that you can rest before the final two-day stretch.



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ITINERARY | DAY 7

SATURDAY – SPARKLING WINES

9.30 AM

Nupur will be back to guide you through the final two days of your bootcamp, and what better way to start the weekend than with a bit of Champagne. And Cava. And Prosecco. And Crémants. And Asti. The morning session will focus on the key sparkling wine production methods coupled with tastings of classic examples. Following a lunch break at around 12:30pm you will embark on visits to 2 leading Niagara sparkling wine producers.

CAVE SPRING

Our first of two winery visits today will be at Cave Spring. Here we will see how they source their grapes, make their base wines, and how they mature the wines in bottle prior to disgorging. Of course, we will indulge with a tasting of their sparkling wine styles alongside classic international styles. www.cavespring.ca

WESTCOTT VINEYARDS

Following Cave Spring, we will head over to Westcott to view their sparkling wine programme. This visit will solidify the morning's lecture and practical lessons experienced at the previous visit as well as introduce Westcott's own approach to their sparkling wine programme. A bit more bubbly to end the day can always go a long way, and we will return to the hotel by 5:30pm so that you can have the evening to rest and prepare for exam day. www.westcottvineyards.com

ITINERARY | DAY 8

SUNDAY – REVIEW & EXAM

9.30 AM

Nupur will host an optional morning session dedicated to exam prep. She will guide you through a series of mock tasting and theory exams and provide feedback to help set you up for success on the afternoon's exams. This is a valuable session to attend to prepare for the exam, but you are welcome to rest and self-study if you prefer. Lunch will be a bit longer today (approximately 12:30pm to 2:00pm) to give you additional time to prepare.

2.00 PM

When you reconvene, your first exam will be the Tasting Exam. You will have 30 minutes to blindly assess one white wine and one red wine. You need a combined mark of 55% to pass this exam, and it is often easier than most people think.

Following a 15 minute break you will return to write the 2-hour Theory Exam. This exam is divided into 50 multiple-choice questions and 4 multi-part short-answer questions. You will write both portions of this exam at the same time, and it is up to you how to manage your timing between these two exams. To pass the Theory Exam, you will need at least 55% on each the multiple-choice and the short-answer exams.



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