



WSET LEVEL 2 BOOTCAMP

Immersive Certification Course in Niagara

APRIL 12TH – 15TH 2024

— Hosted by Nupur Gogia —

CD \$1,995 *per person*

Join us in Canada's premiere wine region with visits to six benchmark wineries whilst doing your WSET Level 2 certification.

This four-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. The theory you learn in the classroom is brought to life during the winery visits. It's lots of fun and we have a 97% pass rate at the WSET Level 2.

Your instructor, Nupur Gogia, is a leader in the wine industry and is in her second year of the Master of Wine programme.



FINE VINTAGE

BY JAMES CLUER MW

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LEARNING OUTCOMES

This is an excellent course because we go into detail about wine tasting, terroir and winemaking, the classic grape varieties, and all the major regions of production. Our engaging presentations are packed with video clips taking you on a vinous journey around the world. You will learn about:

- The art of tasting in detail
- Growing grapes & terroir
- Making & maturing all types of wine
- Classic & regionally important grape varieties
- Major regions in France & Italy
- Key regions in Germany & Spain
- New World wine regions
- Sparkling & Fortified wines
- The art of food & wine pairing

STUDY GUIDE

Upon registration you will receive instructions for how to access the online WSET Level 2 study guide within 2 business days. 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.

EXAM

At 4:30pm on the last day of your bootcamp, there is a 50 question multiple choice exam with a pass mark of 55%. Upon successful completion you will receive a WSET certificate which is a formal qualification in wine with international recognition, and a beautiful lapel pin. You can always re-sit the exam, if necessary, but we have a 97% pass rate.

PREREQUISITES

There are no prerequisites to register for this course. However, we do recommend starting with the WSET Level 1 Award in Wines certification 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.

PRICE

CAD \$1,995 (INCLUDING TAX)

The price includes:

- All winery visits and tastings
- All transportation to the wineries on a luxury bus from the Holiday Inn & Suites in St. Catharines
- A gourmet food and wine pairing dinner on Day 1
- A delicious pairing lunch on Day 3
- The WSET Level 2 study guide, exam, certificate, and lapel pin
- All in-class instructions and tastings

Full payment of \$1,995 is due at registration.



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*This is a sample itinerary. The final itinerary will be confirmed when the last wineries confirm.
The dates and material mentioned are confirmed.*

DAY 1 – FRIDAY APRIL 12TH – VITICULTURE

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.ihg.com)

9.30 AM

Start your day in the classroom at the Holiday Inn & Suites. You will meet your fellow classmates and then learn how to taste and evaluate wine in-depth. The rest of the morning is focused on grape growing and vineyard management. Lunch is on your own, and in the early afternoon we set off in our luxury bus to visit two iconic wineries.

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 2 material 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. The rest of the evening is on your own to relax.



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ITINERARY | DAY 2

DAY 2 – SATURDAY APRIL 13TH – WHITES & ROSÉS

9.30 AM

We start the day in the classroom learning all about the intricacies of winemaking, with more insightful tastings of beautiful wines. Lunch is on your own, and then we set off in the luxury bus to visit two more iconic wineries.

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

DAY 3 – SUNDAY APRIL 14TH – SPARKLING & REDS

9.30 AM – DEPART HOTEL

It's a day dedicated to visits to wineries in the Niagara region with no time for the classroom.

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



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ITINERARY | DAY 4

DAY 4 – MONDAY APRIL 15TH – REVIEW

9.30 AM – CLASSROOM SESSION

The last day of the bootcamp is in the classroom. Get ready to dive into the world of wines from France, Spain, Australia, South America, and beyond. Naturally, we taste the classic wines. Lunch is on your own. In the afternoon, there is a review session before the exam.

4.30 PM - EXAM

The WSET Level 2 exam consists of 50 multiple choice questions (there is no tasting exam). You may depart once the exam is over or stay for a glass of bubbly to celebrate the end of this incredible four-day wine experience.



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