



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 1 Award in Wines



WSET
APPROVED
PROGRAMME PROVIDER

Course Length: 1 Day

Morning Session:

- Welcome & Course Outline
- About the WSET
- The Art of Wine Tasting
- Cultivating a Vineyard & Terroir
- White Winemaking
- Classic White Grapes & Regions
- Tasting of 7 White Wines
- Food & Wine Pairing Exercises

Lunch

Afternoon Session:

- Red & Rosé Winemaking
- Classic Red Grapes & Regions
- Tasting of 7 Red Wines
- Pairing Wine & Food
- Serving & Storing Wine
- Exam

LEARNING OUTCOMES:

At the end of the course you will:

- Know the fundamentals of how you grow grapes and make all types of wine;
- Know how to taste and describe 14 different wine styles;
- Be able to identify the major aromas and flavours in wine;
- Be familiar with the key wine producing regions;
- Know the theory of food and wine pairing and experience it through practical exercises.

Study Guide

Upon registration, students will be provided with an access code for an online Workbook.

Exam

The examination is restricted to information contained within the Workbook.

At the end of the day of the course, students will be provided 45 minutes to answer 30 multiple-choice questions.

The exams are then couriered to WSET head office for marking. Results are released approximately 4 – 6 weeks after the exam.

Students are required to achieve a grade of 70% to pass the Level 1 certification.