



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage Sensory Masterclass Course

Building Your Library of Sensory Recognition

Course Length: 2 Days

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 or certificate for the Fine Vintage Sensory Masterclass course.