

Level 2 Award in Wines

Code: 2WI2405S

Dates: Sat 09 Dec 23 – Sat 20 Jan 24

Study format: Saturdays

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Course programme

Sat 09 Dec 23

#	SESSION	TIME
1	Course induction, tasting technique, pairing wine and food	10:00am – 12:00pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	12:30pm – 02:30pm

Sat 16 Dec 23

#	SESSION	TIME
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	10:00am – 12:00pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	12:00pm – 02:30pm

Sat 06 Jan 24

#	SESSION	TIME
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	10:00am – 12:00pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	12:00pm – 02:30pm

Sat 13 Jan 24

#	SESSION	TIME
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	10:00am – 12:00pm
8	Sparkling wines, fortified wines	12:00pm – 02:30pm

Sat 20 Jan 24

SESSION

TIME

9 Exam

09:45am – 11:30am

Original photographic ID is required for exams.