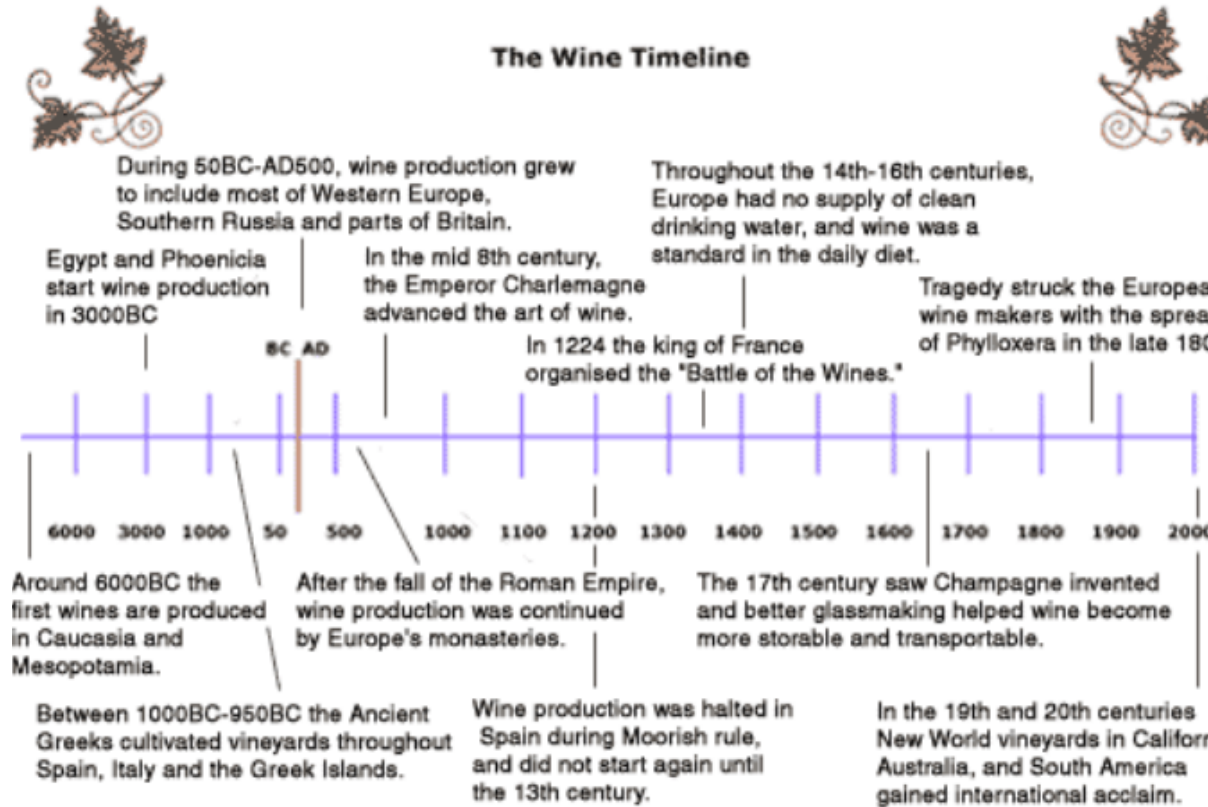


BASICS OF WINE

Introduction to the world of
Australian wine

The Wine Timeline



1. Background, wine composition 2. How to taste wine & palate calibration

2 hours (5 wines)

Module purpose:

Students will be able to identify the major historical events that influence the culture of wine and develop an appreciation for the geographical and climate limits of viticulture they will also be introduced to the concept of wine composition and a practice of wine tasting and sensory appraisal

MODULE ONE

MODULE TWO

Vinification

2 hours (5 wines)

Module Purpose:

To provide a participant with necessary information to understand the process involved in the production of red and white table wines and use the information to make assessments regarding wine style





MODULE THREE

1. Varieties & Varietal characteristics

2. Australian wine labelling

2 hours (10 wines)

Module purpose:

At the end of this module students will have a better understanding of the importance and characteristics of the major grape varieties used in the Australian wine industry and the nature of Australian wine labelling and course outcomes after examining a range of different wine labels and analysis of their application and meeting will take place to ensure the distinction between generic and varietal labels is well understood analyse the role of a grape variety in the production of table wines and describe the differing characteristics imparted by the great variety identify the varying origins of the great varieties of the Australian wine industry and discuss they differ in their aroma and pallet from their origins analyse the impact of variety on the style of wine produced

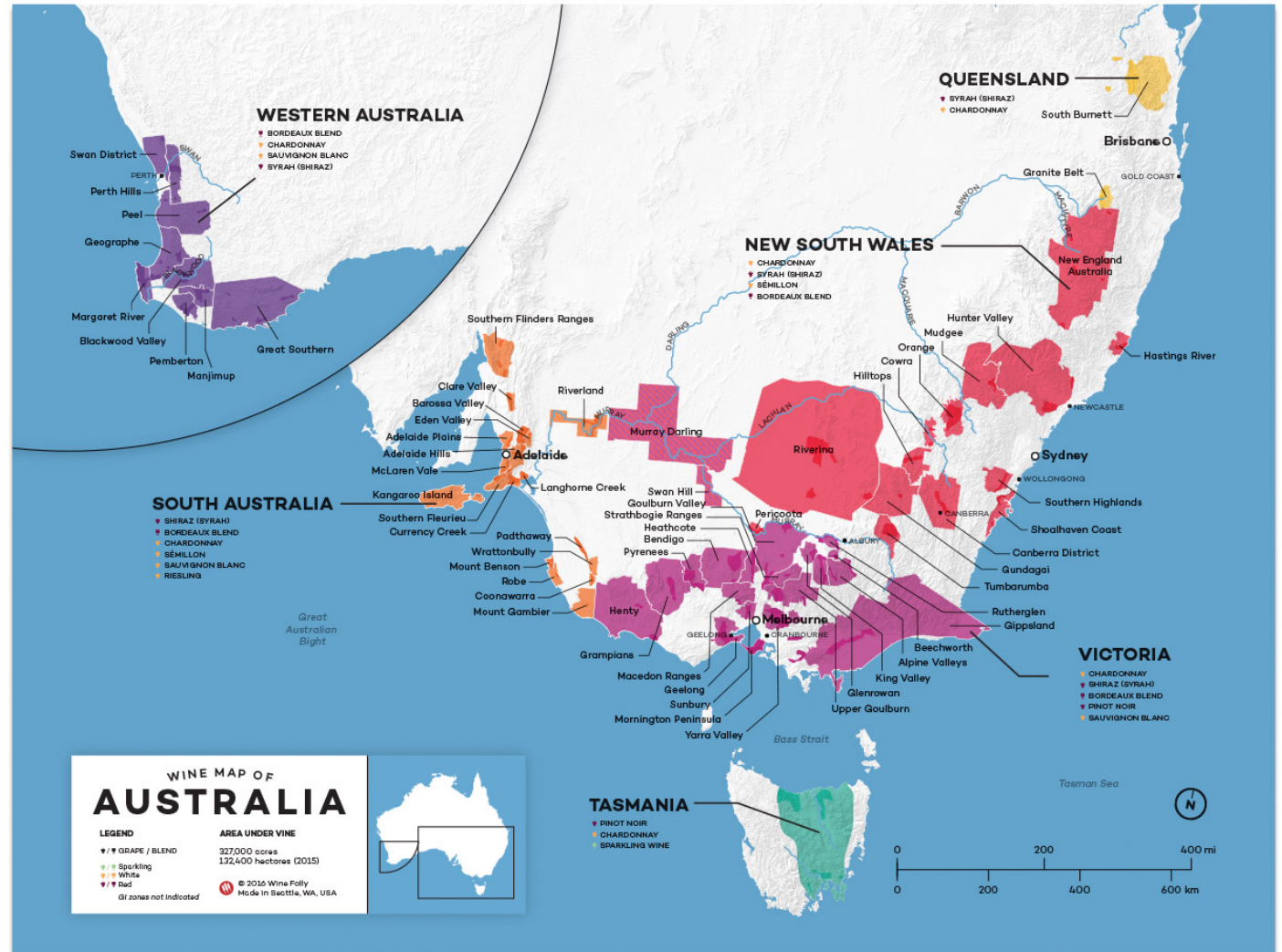
MODULE FOUR

Regions & Regional Characteristics

2 hours (5 wines)

Module purpose:

To outline the characteristics of regionality and display its impact on the style and quality of wine produced in Australia learning outcomes discuss the role that aspect has on flavour and structure of fruit prior to harvest analyse soil types suited to viticulture and identify the various features that can be attributed to the characteristics of soil explain the five areas of climate and how they affect the yearly conditions that decide fruit quality identify the difference between wetland on dryland viticulture and how outline how the distinctions can be diverse differentiated define the temperature region regimes of the five heat summation zones and discussed the classification in comparison with other theories relating to wine style and quality





MODULE FIVE

1. Champagne & sparkling wines

2. Fortified wines

3. Wine faults.

Module purpose:

To provide a participant with necessary information to understand the process involved in the production of Champagne and Sparkling wines and fortified wines and use the information to make assessments regarding wine style.

Faults and how to deal with them at the table.



COSTS - \$550.00PP

Basic Wine Course (30 Aussie wines)

If you pay for your staff as a business I'll do a 'Hospitality Staff' price of **\$460pp** (min 2 students).

If you want a course run exclusively for your venue I can do up to 12 people for \$3,900.00. n.b. If you want to focus on your listed wines, you give me a bottle of what you want shown and I will pay you \$25 cash per bottle contributed. Get it donated by your rep for staff development.