

Level 2 Award in Wines

Code: 2WI2611D

Dates: Fri 01 Jan 26 – Fri 15 Jan 26

Study format: Day release

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Course programme

Fri 01 Jan 26

#	SESSION	TIME
1	Course induction, tasting technique, pairing wine and food	09:00am – 11:15am
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	11:45am – 01:45pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	02:45pm – 04:45pm

Fri 08 Jan 26

#	SESSION	TIME
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	09:00am – 11:00am
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	11:30am – 01:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	02:30pm – 04:30pm

Fri 15 Jan 26

#	SESSION	TIME
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	09:00am – 11:00am
8	Sparkling wines, fortified wines	11:30am – 01:30pm
9	Exam	03:00pm – 04:30pm

Original photographic ID is required for exams.