



Course I – Feb/Mar/April 2018

Course schedule	Date	Topic
Week 1	Monday 4 February	Wine Tasting, Storage of Wine and Food & Wine Pairing
Week 2	Monday 11 February	Factors Influencing the Style, Quality & Price of Wine and Understanding the Label
Week 3	Monday 18 February	Chardonnay and Pinot Noir
Week 4	Monday 25 February	Cabernet Sauvignon, Merlot and Sauvignon Blanc
Week 5	Monday 4 March	Syrah, Grenache and Riesling
PUBLIC HOLIDAY	Monday 11 March	NO CLASS
Week 6	Monday 18 March	Other White Grape Varieties and White Wines + Sweet Wines & Spirits
Week 7	Monday 25 March	Other Black Grape Varieties and Red Wines
Week 8	Monday 1 April	Sparkling and Fortified Wines
Exam	Monday 8 April	Exam