



Course 4 – Sept/Oct 2019

Course schedule	Date	Topic
Week 1	Monday 2 September	Wine Tasting, Storage of Wine and Food & Wine Pairing
Week 2	Monday 9 September	Factors Influencing the Style, Quality & Price of Wine and Understanding the Label
Week 3	Monday 16 September	Chardonnay and Pinot Noir
Week 4	Monday 23 September	Cabernet Sauvignon, Merlot and Sauvignon Blanc
Week 5	Monday 30 September	Syrah, Grenache and Riesling
Week 6	Monday 7 October	Other White Grape Varieties and White Wines + Sweet Wines & Spirits
Week 7	Monday 14 October	Other Black Grape Varieties and Red Wines
Week 8	Monday 21 October	Sparkling and Fortified Wines
Exam	Monday 28 October	Exam