

Course Outline:

OEVI 0N07 - WSET® Level 3 Award in Wine and Spirits

Instructors: Peter Bodnar Rod, Rob Power, Christopher Waters

Date: Tuesdays, Jan. 16 to May 1, 2018

Duration: 14 weeks plus exam

Time: 6 p.m. (approximately 3 hours)

Location: H313, Brock University



WSET

Classes will not be cancelled for Brock's reading week (February) or March Break.

- Course Outline is subject to change

Week 1	Subject
1 January 16	Course introduction, Tasting Technique
2 January 23	Natural factors and human influences in the vineyard
3 January 30	Human influences in the winery
4 February 6	White wines of Germany, Alsace, Austria and Tokaj
5 February 13	White wines of Burgundy, Loire and Bordeaux
6 February 20	Red and rosé wines of Bordeaux, South West France and the Loire Valley
7 February 27	Red wines of Burgundy, Beaujolais, and the red and white wines of the northern Rhône Valley
8 March 6	Red, white and rosé wines of southern Rhône and southern France. Red wines of Spain Part 1 and white wines of Spain and Portugal
9 March 13	Red wines of Northern Spain and red and white wines of Northern Italy
10 March 20	Red and white wines of central and southern Italy, red wines of Portugal and red and white wines of Greece
11 March 27	Premium red wines of New Zealand, USA and Australia
12 April 4	Premium white wines of New Zealand, South Africa, Australia, USA and Canada
13 April 10	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile
14 April 17	Sparkling Wines
15 April 24	Fortified Wines
16 May 1	Examination (Written and Tasting)



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