

Course Outline:

OEVI 0N07 - WSET® Level 3 Award in Wines

Instructors: Peter Bodnar Rod, Rob Power, Christopher Waters

Date: Tuesdays, Jan. 16 to April 30, 2018

Duration: 15 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 22	The natural factors and human influences in the vineyard
3 January 29	The human factors in the winery that influence style, quality and price
4 February 5	White wines of Alsace, Germany, Austria and the Tokaj region of Hungary
5 February 12	White Wines of Burgundy, the Loire Valley and Bordeaux
6 February 19	Red and rosé wines of Bordeaux, South West France and the Loire Valley
7 February 26	Red wines of Burgundy, Beaujolais and the red and white wines of the Northern Rhône Valley
8 March 5	Red, white and rosé wines of the Southern Rhône Valley, Southern France; Red wines of Spain part 1 and white wines of Spain and Portugal
9 March 12	Red wines of Northern Spain and red and white wines of Northern Italy
10 March 19	Red and white wines of central and southern Italy, the red wines of Portugal and the red and white wines of Greece
11 March 26	Premium red wines of New Zealand, USA and Australia
12 April 2	Premium white wines of New Zealand, South Africa, Australia, USA and Canada
13 April 9	Regional specialties of Australia, South Africa and the USA Premium red and white wines of Argentina and Chile
14 April 16	Sparkling Wines
15 April 23	Fortified wines Exam preparation regulations can be found in the Level 3 Specification book.
16 April 30	Examination (Written and Tasting)



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