



London Wine Academy

Level 1 Course

Who is this course aimed at?

Our beginner's course is aimed at the enthusiastic beginner and no previous wine knowledge is required.

Our goal

This course will give you an excellent basic knowledge of the main grape varieties and benchmark styles from around the world.

We teach you how to taste wine professionally and give you the tools to fully understand the structure and nuances of any wines that you taste. The course will impart the knowledge necessary for you to break free from your wine rut and will introduce you to new and exciting styles.

Our tutors will pass on insider tips to help you navigate the pitfalls of buying wine in shops or restaurants giving you more confidence when entertaining clients or friends. After only six weeks, you'll be able to talk, taste and spit like a professional!

Course Content

These structured classes follow the systematic approach to wine tasting and cover all the main grape varieties, styles and regions of the Old and New World. Wines are tasted "blind" or unseen so that you learn to judge the quality of a wine on merit, without any preconceptions. You will taste and discuss six different wines each week. Grapes, regions, production methods, ageing potential, food matching, storage conditions, wine faults and other important issues will be covered.

The Syllabus

Week 1 - Introduction to wine tasting

How to taste wine - Using carefully selected wines, which demonstrate the key elements of all wines (fruit, sweetness, acidity, tannin, alcohol) , we teach you fundamental theory behind the systematic approach

Week 2 - Chardonnay from around the World

Love it or loathe it, we will show you benchmark styles from around the planet of the world's most popular white grape. We will show you that there is life after Jacobs Creek!

Week 3 - ABC, "Anything but Chardonnay" (other white grapes)

White grapes belong to one of two different families: neutral and aromatic. We will show you whites with huge personality from around the world

Week 4 - Bordeaux styles around the world (Cabernet/Merlot wines)

Bordeaux used to be unchallenged as the finest region for red in the world. We teach you its history and also discuss its many imitators from around the globe

Week 5 - Other red grapes (Syrah, Pinot Noir, Sangiovese etc...)

While the Bordeaux blends are international, Spain and Italy grow varieties that grow nowhere else in the world. We will teach you the wonders of Tempranillo, Sangiovese plus Pinot Noir, Grenache, Syrah, Zinfandel and more

Week 6 - Sparkling Wine & Champagne

Champagne is probably the most famous wine in the world, but does it really live up to the hype. We show you other wines made by the same 'traditional method', but also other exciting sparkling wines which aren't trying to be Champagne at all.

6 wines are tasted per session

Time

7pm - 9pm

Equipment.

Tasting glasses and a set of course notes are provided

Timetable

All of our Level 1 courses are held between 7pm - 9pm and are on the same night each week as the start date for 6 consecutive weeks.

Venues		
Bunhill Row <i>15 Bunhill Row, London EC1Y 8LP</i>	London Capital Club <i>15 Abchurch Lane, London EC4N 7BW</i>	Royal Academy of Engineering <i>3 Carlton House Terrace, SW1Y 5DG</i>
Please check the diary dates to see which venue applies to your chosen workshop		