



THE ART OF WINE



The Wine Education program is part of the Jah Kente International Culinary Arts and Sommelier Program:

<http://www.jahkente.org/culinary-arts-and-sommelier.html#/>

Program Aims

The aim of the program is to give trainees a specialist knowledge and understanding of

the core principles of production and business of wine.

The successful trainee will have the product knowledge and the analytical tasting skills to explain and evaluate wines. The program is adapted from the Wset diploma course.

This program introduces youths in the District of Columbia who choose this path to the complex and vast wine industry, paving the way for a potential future in the global wine world.

The wine industry in the US alone employs over 1.5 million people and has an economic impact of \$220 billion dollars.

Trainees may have the opportunity to observe the DC urban winery in the Navy Yard along the Anacostia River.

Program Structure:

The program is divided into six mandatory Units.

The two foundation Units, P1 and P2, must be examined at the beginning of the programme because they will provide the knowledge and understanding required for success in subsequent Units.

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Foundation Units P1 and P2 must be studied at the beginning of a Program programme.	
P1 / Wine Production The exam must be sat first	P2 / Wine Business

Product Knowledge Units P3, P4, P5 and P6 can be studied and examined in any order.	
P3 / Wines of the World	P4 / Sparkling Wines
P5 / Fortified Wines	P6 / Independent Research Assignment

P1 / Wine Production

Weighting: 20%

Learning Outcome 1.1 Understand what the vine requires to produce and ripen grapes for wine production and how the growing environment influences the vine's ability to produce and ripen grapes.

Learning Outcome 1.2 Understand grape growing options.

Learning Outcome 1.3 Understand winemaking options and how they influence the style, quality and price of wines.

P2 / Wine Business

Weighting: 10%

Learning Outcome 2.1 Understand the factors that contribute to the price of wine.

Learning Outcome 2.2 Understand the types of businesses engaged in the production of wine and options for getting wine to the point of sale.

Learning Outcome 2.3 Understand key considerations in wine marketing.

P3 / Wines of the World

Weighting: 50%

Learning Outcome 3.1 Understand how the growing environment, grape growing options, winemaking options, wine law and regulation, and wine business influence the style, quality and price of the principal wines of the world.

Learning Outcome 3.2 Demonstrate the ability to taste and evaluate wines from the principal wine regions accurately.

P4 / Sparkling Wines

Weighting: 5%

Learning Outcome 4.1 Understand how the growing environment, grape growing options, winemaking options, industry associations and labelling terms, and wine business influence the style, quality and price of the principal sparkling wines of the world.

Learning Outcome 4.2 Demonstrate the ability to taste and evaluate sparkling wines accurately.

P5 / Fortified Wines

Weighting: 5%

Learning Outcome 5.1 Understand how the growing environment, grape growing options, winemaking options, industry associations and labelling terms, and wine business influence the style, quality and price of the principal fortified wines of the world.

Learning Outcome 5.2 Demonstrate the ability to taste and evaluate fortified wines accurately.

P6 / Independent Research Assignment

Weighting: 10%

Learning Outcome 6.1 Research a specified wine-related subject.

P1 | Wine Production

Learning Outcome

- 11 Understand what the vine requires to produce and ripen grapes for wine production and how the growing environment influences the vine's ability to produce and ripen grapes.

Assessment Criteria

- 111 Describe the **anatomy of the vine**.
- 112 Explain how the **components of the grape** develop through the ripening process.
- 113 Explain the **vine's needs** throughout the **growth cycle** to **produce and ripen grapes** suitable for wine production.
- 114 Explain how the **growing environment** influences the vine's ability to **produce and ripen grapes** suitable for wine production.

Ranges

The vine	Anatomy of the vine Main shoots, one-year-old wood, permanent wood, roots	
	Components of the grape Water, sugar, acids, color, tannin, aroma compounds, aroma precursors	
	Vine's needs Warmth, sunlight, water, nutrients, carbon dioxide	
	Growth cycle Dormancy, budburst, shoot and leaf growth, flowering, fruit set, grape berry formation, <i>véraison</i> , ripening, extra-ripening	
The growing environment	Factors affecting temperature and sunlight Latitude, altitude, slopes and aspect, proximity to water, winds, characteristics of the soil, clouds, mist and fog, diurnal range	
	Factors affecting water availability Rainfall, characteristics of the soil and land, evapotranspiration rate	
	Factors affecting nutrient availability Factors that affect water availability, soil pH, soil health, characteristics of the soil and land	
	Climate classifications Cool, moderate, warm, hot Continental, maritime, Mediterranean Other climate classification systems	
	Weather influences Rainfall, sunlight, warmth, wind, vintage variation	
	Climate change Threats and opportunities	
	Hazards Drought, excess of water, untimely rainfall, freeze, frosts, hail, sunburn, fire, smoke taint	
	Pests and diseases Phylloxera, nematodes, grape moths, spider mites, birds, mammals, fungal diseases, viruses and bacteria	
	The vine's ability to produce and ripen grapes	Yield per vine, health of vine and grapes, levels and balance of grape components, ripeness of aromas and favors

Learning Outcome

12 Understand grape growing options.

Assessment Criteria

- 121 Describe the different **approaches to grape growing**.
- 122 Identify and describe **considerations in vineyard establishment**.
- 123 Describe **vineyard management options**.
- 124 Explain how **vineyard management options** relate to the growing environment.
- 125 Explain how **vineyard management options** influence the production and ripening of grapes.
- 126 Evaluate the **vineyard management options** that can influence the vine's ability to produce grapes for wines of different styles, quality levels and prices.

Ranges

Approaches to grape growing	Conventional, sustainable, organic, biodynamic, precision viticulture
Vineyard establishment considerations	Site selection, soil preparation, planting materials (choice of grape variety, clone and rootstocks), vineyard management options that may need consideration at time of vineyard establishment
Vineyard management options	<p>Planting materials and vine propagation Cutting, layering, clonal selection, mass selection, new grape varieties (crossings and hybrids), choice of grape variety, clone and rootstocks, head grafting, vine age</p> <hr/> <p>Managing nutrients and water Managing soil health, nutrient management, water management</p> <hr/> <p>Canopy management Aims of canopy management, canopy management techniques</p> <hr/> <p>Harvest Choosing the date of harvest, harvesting options</p> <hr/> <p>Managing hazards Options for drought, excess of water, untimely rainfall, freeze, frosts, hail, sunburn, fire, smoke taint</p> <hr/> <p>Managing pests and diseases Options for phylloxera, nematodes, grape moths, spider mites, birds, mammals, fungal diseases, viruses and bacteria</p>
Production and ripening of grapes	Yield per vine, yield per unit area, health of vine and grapes, levels and balance of grape components, ripeness of aromas and flavors
Style, quality and price	<p>Styles Styles of red, white, rosé wines, wines with residual sugar</p> <hr/> <p>Quality level Poor, acceptable, good, very good, outstanding</p> <hr/> <p>Price Inexpensive, mid-priced, premium, super-premi</p>

Learning Outcome

13 Understand winemaking options and how they influence the style, quality and price of wines.

Assessment Criteria

- 131 Explain how **wine components** contribute to wine style.
- 132 Describe **winemaking options** for red, white and rosé wines, and wines with residual sugar.
- 133 Explain and evaluate **winemaking options** that can influence the style, quality and price of wines.
- 134 Describe and explain **wine faults** and **quality control procedures**.

Ranges

Wine components	Water, alcohols, acids, wine aromatics, residual sugars, glycerol, phenolics
Winemaking options	<p>Approaches to winemaking Conventional, organic, biodynamic, natural</p> <hr/> <p>Transportation of grapes</p> <hr/> <p>Grape reception Sorting, destemming, chilling, crushing</p> <hr/> <p>Grape processing Extraction (skin contact, cold soaking, flash détente, thermovinification, short maceration for rosé wine), hyperoxidation, pressing, oxygen, sulfur dioxide</p> <hr/> <p>Pre-fermentation clarification Sedimentation, clarifying agents, flotation, centrifugation</p> <hr/> <p>Must adjustments Must enrichment, acidification, deacidification</p> <hr/> <p>Alcoholic fermentation Temperature, vessel, yeast, crushed fruit fermentation (extraction, cap management, addition of whole bunches), must concentration, co-fermentation, whole berry/bunch fermentation (carbonic maceration, semi-carbonic maceration), stopping</p> <hr/> <p>Malolactic conversion (MLF) Techniques for encouraging or avoiding MLF</p> <hr/> <p>Post-fermentation maceration and pressing</p> <hr/> <p>Adjustments Colour, acid, alcohol</p> <hr/> <p>Maturation and storage Oak vessels, neutral vessels, lees management, oak alternatives, micro-oxygenation, post-bottling maturation</p> <hr/> <p>Blending Reasons (balance, consistency, style, quality, price), addition of sweetening component</p> <hr/> <p>Post-fermentation clarification Sedimentation, fining, filtration, centrifugation</p> <hr/> <p>Stabilisation Tartrate, protein, microbiological</p> <hr/> <p>Other finishing options Sulfur dioxide, carbon dioxide, oxygen</p> <hr/> <p>Packaging and closures Oxygen management, packaging (glass bottle, plastic bottle, bag-in-box, 'bricks', pouches, cans), closures (natural cork, technical cork, synthetic closures, screwcap, glass stoppers)</p> <hr/> <p>Transportation of wine Bulk transportation or packaged</p>
Faults and quality control procedures	<p>Faults Cloudiness and hazes, tartrates, refermentation in bottle, cork taint, oxidation, volatile acidity, reduction, <i>brettanomyces</i></p> <hr/> <p>Quality control procedures Hygiene in the winery, HACCP, ISO, traceability</p>

Assessment**Duration:** 1½ hours**Question type:** Open-response

P2 | Wine Business

Learning Outcome

21 Understand the factors that contribute to the price of wine.

Assessment Criteria

- 211 Explain how **supply and demand** influence the price of wine.
- 212 Explain how **costs** associated with **grape growing, winemaking, transportation, importation**, and **sales and marketing** contribute to the price of wine.
- 213 Describe how **legislation** and fluctuations in **currency exchange** influence costs and how the impact of these can be limited.

Ranges

Supply and demand	Supply Production (areas under vine, the growing environment, grape growing and winemaking), legislation
	Demand Social factors, economic factors, legislative and political factors
Costs	Grape growing costs Vineyard establishment, vineyard management
	Winemaking costs Winery establishment, general winemaking, maturation, packaging costs
	Transportation costs Types of transportation, bulk transportation, insurance
	Importation costs Taxes and duties, distributors' margin
	Sales costs Property costs, labour, equipment and materials, storage costs, delivery costs, margin at the point of sale
	Marketing costs Labour (in-house vs third party), design and production of bottles and labels, marketing campaign
Legislation	Tax, duty, trade barriers, subsidies, minimum pricing, labelling laws
Currency exchange	Influence of fluctuations on costs, methods to limit impact (fixing the price, fixing the exchange rate, options, buying foreign currency, trading in US\$/€, other bank accounts)

Learning Outcome

- 22 Understand the types of businesses engaged in the production of wine and options for getting wine to the point of sale.**

Assessment Criteria

- 221 Evaluate the different **types of businesses engaged in the production of wine.**
 222 Evaluate different **options for getting wine to the point of sale.**

Ranges

Types of businesses engaged in the production of wine	Estate, grower, grower-producer, merchant, co-operative, custom crush facility, virtual winery, conglomerate
Options for getting wine to the point of sale	Importing and distributing options Distributor, joint venture, use a broker, direct to seller
	Retail options Supermarket, deep discounter, convenience, specialist wine retailers, hybrid, online retailer, global travel retailer, wine investment, monopoly retailer
	HoReCa options Bars (specialist, general), restaurants (non-destination, casual, fine dining)
	Direct to consumer Cellar door, events, wine club, online
	Types of market Free market, monopoly, three-tier system

Learning Outcome

- 23 Understand key considerations in wine marketing.**

Assessment Criterion

- 231 Explain key **considerations in wine marketing.**

Ranges

Considerations in wine marketing	Marketing concepts Identifying the product/brand to be marketed, analysing the current market, identifying the target consumer, setting the objectives of the marketing strategy, devising the marketing strategy (the marketing mix: 5Ps and marketing options)
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Assessment

- Duration:** 1 hour
Question type: Open-response

P3 | Wines of the World

Learning Outcome

- 31 Understand how the growing environment, grape growing options, winemaking options, wine law and regulation, and wine business influence the style, quality and price of the principal wines of the world.

Assessment Criteria

- 311 Describe the wines from the **principal wine regions** in terms of style, quality and price.
- 312 Describe the **growing environments, grape growing options** and **winemaking options** involved in the production of the wines from the **principal wine regions**.
- 313 Explain how the **growing environment, grape growing options** and **winemaking options** influence the style, quality and price of the wines from the **principal wine regions**.
- 314 Evaluate the **growing environment, grape growing options** and **winemaking options** that can influence the style, quality and price of the wines from the **principal wine regions**.
- 315 Compare the style, quality and price of the wines from the **principal wine regions** in terms of the **growing environments, grape growing options** and **winemaking options**.
- 316 Explain how **wine law and regulation** and **wine business** influence the style, quality and price of the wines from the **principal wine regions**.
- 317 Evaluate the different **options for getting wine from the principal wine regions to the point of sale**.

Ranges

Principal wine regions	France	<i>Bordeaux, Burgundy, Beaujolais, Alsace, the Loire Valley, the Rhône Valley, South of France, South West France, Jura</i>
	Germany	<i>Ahr, Mosel, Nahe, Rheingau, Rheinhessen, Pfalz, Baden, Franken, Württemberg</i>
	Austria	<i>Niederösterreich, Burgenland, Steiermark</i>
	Hungary	<i>Tokaj</i>
	Greece	<i>Macedonia, Peloponnese, the Islands</i>
	Italy	<i>Trentino-Alto Adige, Friuli-Venezia Giulia, Veneto, Piemonte, Tuscany, Marche, Umbria, Lazio, Abruzzo, Campania, Puglia, Basilicata, Sicily, Sardinia</i>
	Spain	<i>Catalunya, Valencia, Murcia, Aragón, Castilla-La Mancha, Castilla y León, La Rioja, Navarra, Galicia</i>
	Portugal	<i>Vinho Verde, Douro, Dão, Bairrada, Alentejo, Lisboa, Península de Setúbal, Tejo</i>
	USA	<i>California, Oregon, Washington, New York</i>
	Canada	<i>Ontario, British Columbia</i>
	Chile	<i>Coquimbo, Aconcagua, Central Valley, Southern Region</i>
	Argentina	<i>Salta, San Juan, Mendoza, Patagonia</i>
	South Africa	<i>Western Cape: Coastal Region, Breede River Valley, Cape South Coast, Olifants River</i>
	Australia	<i>South Eastern Australia: South Australia, Victoria, New South Wales, Tasmania; Western Australia</i>
	New Zealand	<i>North Island, South Island</i>
	China	
The growing environment	Factors affecting temperature, sunlight, water availability and nutrient availability; weather; hazards; pests and diseases	
Grape growing options	Considerations in vineyard establishment, planting materials, managing nutrients and water, canopy management, harvest, managing hazards, managing pests and diseases	

Winemaking options	Approaches to winemaking, transportation of grapes, grape reception, grape processing, pre-fermentation clarification, must adjustments, alcoholic fermentation, malolactic conversion (MLF), extraction and pressing, adjustments, maturation, blending, post-fermentation clarification, stabilisation, finishing options, packaging and closures, transportation of wine
Wine law and regulation	International, national and local legislation, industry associations, GI, PDO, PGI, wines without geographical indicator, labelling terms
Wine business	<p>Factors that contribute to the price of wines Supply, demand, costs, legislation, currency exchange</p> <hr/> <p>Types of businesses engaged in the production of wine Grower, estate, broker, merchant, winery, virtual winery, custom crush facility, co-operative, conglomerate</p> <hr/> <p>Options for getting wine from the principal wine regions to the point of sale Importing options, retail options, HoReCa options, direct to consumer, types of market</p> <hr/> <p>Marketing considerations Types of wine brand, marketing concepts, marketing options, 5Ps</p>

Learning Outcome

32 Demonstrate the ability to taste and evaluate wines from the principal wine regions accurately.

Assessment Criterion

321 Describe and evaluate the wines from the **principal wine regions** using the program's **Systematic Approach to Tasting Wine.**

Range

Systematic Approach to Tasting Wine

Assessment

Examination Day 1

Exam 1

Duration: 2 hours

Question types: Open-response

Exam 2

Duration: 1-hour 20 minutes

Question types: Open-response

Examination Day 2

Exam 1

Duration: 1½ hours

Question type: Blind tasting of 6 wines

Exam 2

Duration: 1½ hours

Question type: Blind tasting of 6 wines

P4 | Sparkling Wines

Learning Outcome

- 41 Understand how the growing environment, grape growing options, winemaking options, industry associations and labelling terms, and wine business influence the style, quality and price of the principal sparkling wines of the world.

Assessment Criteria

- 411 Describe the **principal sparkling wines** in terms of style, quality and price.
- 412 Describe the **growing environments, grape growing options** and **winemaking options** involved in the production of the **principal sparkling wines**.
- 413 Explain how the **growing environment, grape growing options** and **winemaking options** influence the style, quality and price of the **principal sparkling wines**.
- 414 Compare the style, quality and price of the **principal sparkling wines** in terms of the **growing environment, grape growing options** and **winemaking options**.
- 415 Explain how **industry associations and labelling terms** and **wine business** influence the style, quality and price of the **principal sparkling wines**.

Ranges

Principal sparkling wines	Australia	<i>South Australia, Victoria, Tasmania, South Eastern Australia</i>	
	France	<i>Champagne, Crémant (Alsace, Bourgogne, Loire), Saumur, Vouvray</i>	
	Germany	<i>Sekt, Riesling Sekt</i>	
	Italy	<i>Asti, Franciacorta, Lambrusco, Prosecco, Trentodoc</i>	
	New Zealand		
	South Africa		
	South America	<i>Chile, Argentina</i>	
	Spain	<i>Cava</i>	
	UK	<i>England and Wales</i>	
	USA	<i>California, Oregon, Washington State</i>	
The growing environment	Factors affecting temperature, sunlight, water availability and nutrient availability; weather; hazards; pests and diseases		
Grape growing options	Considerations in vineyard establishment, planting materials, managing nutrients and water, canopy management, harvest, managing hazards, managing pests and diseases		
Winemaking options	Methods	Traditional, transfer, tank, Asti, carbonation, <i>pétillant naturel</i>	
	Pressing	Whole bunch pressing, free run, press juice	
	Pre-fermentation extraction	Skin contact	
	Type of fermentation vessel	Neutral, oak (size and age)	
	Primary fermentation	Fermentation temperature, yeast, stopping	
	Malolactic conversion (MLF)		
	Blending	Reasons for blending, reserve wines	
	Secondary fermentation	Time on lees, riddling, disgorgement	

	Post-fermentation clarification Fining, filtering
	Finishing options Dosage, packaging, closures
Industry associations and labelling terms	Industry associations Comité Champagne, Consejo Regulador del Cava, Cap Classique Association
	Labelling terms European sweetness terms, PDOs, GIs Labelling terms used for sparkling wines in France, Germany, Spain, Italy, UK, USA, Chile, Argentina, South Africa, Australia, New Zealand
Wine business	Factors that contribute to the price of the principal sparkling wines Supply, demand, costs
	Types of businesses engaged in the production of the principal sparkling wines Grower, estate, merchant, co-operative, conglomerate
	Marketing considerations Types of wine brand, marketing concepts, price, product, people, placement, promotion

Learning Outcome

42 Demonstrate the ability to taste and evaluate sparkling wines accurately.

Assessment Criterion

421 Describe and evaluate the principal sparkling wines using the **WINE EDUCATION TRAINEE Systematic Approach to Tasting Wine**.

Range

Systematic Approach to Tasting Wine

Assessment

Duration: 1½ hours

Question types: Open-response / blind tasting of 3 wines

P5 | Fortified Wines

Learning Outcome

- 51 Understand how the growing environment, grape growing options, winemaking options, industry associations and labelling terms, and wine business influence the style, quality and price of the principal fortified wines of the world.

Assessment Criteria

- 511 Describe the **principal fortified wines** in terms of style, quality and price.
- 512 Describe the **growing environments, grape growing options** and **winemaking options** involved in the production of the **principal fortified wines**.
- 513 Explain how the **growing environment, grape growing options** and **winemaking options** influence the style, quality and price of the **principal fortified wines**.
- 514 Compare the style, quality and price of the **principal fortified wines** in terms of the **growing environment, grape growing options** and **winemaking options**.
- 515 Explain how **industry associations and labelling terms** and **wine business** influence the style, quality and price of the **principal fortified wines**.

Ranges

Principal fortified wines	Australia	<i>Rutherglen Muscat</i>
	France	<i>Vins Doux Naturels (fortified Grenache, fortified Muscat)</i>
	Portugal	<i>Madeira, Port</i>
	Spain	<i>Sherry</i>
The growing environment	Factors affecting temperature, sunlight, water availability and nutrient availability; weather; hazards; pests and diseases	
Grape growing options	Considerations in vineyard establishment, planting materials, managing nutrients and water, canopy management, harvest, managing hazards, managing pests and diseases	
Winemaking options	Crushing	
	Pressing	
	Free run, press juice	
	Pre-fermentation extraction	
	Methods of extraction	
	Must adjustments	
	Type of adjustments and reasons for adjustments	
	Type of fermentation vessel	
	Neutral, oak (size and age)	
	Fermentation	
	Fermentation temperatures, residual sugar levels	
	Fortification	
	Timing and type of spirit	
Extraction during fermentation		
Methods of extraction		
Classifications		
Style and quality		
Type of vessel for storage and maturation		
Neutral, oak (size and age), bottle		
Maturation method		
Static, fractional (<i>solera</i>), bottle-aged		

	<p>Maturation conditions Oxidative, biological, application of heat (maderisation), post-bottling maturation</p> <p>Blending Reasons for blending, addition of sweetening component</p> <p>Post-fermentation clarification Fining, filtering</p>
Industry associations and labelling terms	<p>Industry associations Consejo Regulador de Jerez, IVDP, IVBAM, The Muscat of Rutherglen Network</p> <p>Labelling terms PDOs Labelling terms used in Sherry, Port, Madeira, Vins Doux Naturels, Rutherglen Muscat</p>
Wine business	<p>Factors that contribute to the price of the principal fortified wines Supply, demand, costs</p> <p>Types of businesses engaged in the production of the principal fortified wines Grower, estate, merchant, co-operative, conglomerate</p> <p>Marketing considerations Types of wine brand, marketing concepts, price, product, people, placement, promotion</p>

Learning Outcome

52 Demonstrate the ability to taste and evaluate fortified wines accurately.

Assessment Criterion

521 Describe and evaluate the principal fortified wines using the **WINE EDUCATION TRAINEE Systematic Approach to Tasting Wine**.

Range

Systematic Approach to Tasting Wine

Assessment

Duration: 1½ hours

Question types: Open-response / blind tasting of 3 wines

P6 | Independent Research Assignment

Learning Outcome

61 Research a specified wine-related subject.

Assessment Criteria

- 611 Demonstrate knowledge and understanding of the specified subject, using relevant source material.
- 612 Evaluate relevant source material to develop ideas and arguments and to reach informed conclusions.
- 613 Produce a Research Assignment in accordance with required standards of written presentation as set out in the assignment brief.

Assessment

Question type: One research assignment of 3,000 words

Systematic Approach to Tasting Wine

APPEARANCE	
Intensity	pale – medium – deep
Color	white lemon – gold – amber – brown rosé pink – pink-orange – orange red purple – ruby – garnet – tawny
NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	e.g. primary, secondary, tertiary
PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	level low – medium(-) – medium – medium(+) – high nature e.g. ripe, soft, smooth, unripe, green, coarse, stalky, chalky, fine-grained
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavor characteristics	e.g. primary, secondary, tertiary
Flavor intensity	light – medium(-) – medium – medium(+) – pronounced
Other observations	e.g. texture (e.g. oily, creamy, austere, luscious), pétillance (still wines only)
Finish	short – medium(-) – medium – medium(+) – long
CONCLUSIONS	
Quality assessment	poor – acceptable – good – very good – outstanding (an explanation supporting the assessment of a wine's quality will be required)
Bottle ageing	suitable for bottle ageing – not suitable for bottle ageing (an explanation supporting the assessment of a wine's suitability for bottle ageing will be required)

Notes to Trainees

For lines where the entries are separated by a hyphen – You must select one and only one of these options.

For lines starting with 'e.g.' where the entries are separated with commas – These are entries that you should consider when writing your tasting note. You may not need to comment on each entry for every wine.

Recommended Tasting Samples

This is a list of the recommended tasting samples trainees. The wines in the examination are not restricted to this list and can be selected from any producing area identified in the relevant section of the Specification.

P1 | Wine Production

The growing environment	<p>Use two wines from the same grape variety and of the same quality level from two contrasting regions demonstrating how climate influences the style of wine produced.</p> <p><i>examples:</i></p> <ol style="list-style-type: none"> 1. Pinot Noir from Burgundy of very good quality e.g. Nuits-Saint-Georges <i>Premier Cru</i> 2. Pinot Noir from any other contrasting region of very good quality e.g. Walker Bay Pinot Noir
White winemaking	<p>Use three wines to demonstrate how white winemaking options impact on the style, quality and price of the wine produced.</p> <p><i>examples:</i></p> <ol style="list-style-type: none"> 1. Wine with noticeable skin contact e.g. orange wine 2. Wine that clearly shows a number of winemaking techniques (e.g. obvious oak and MLF) 3. Botrytised sweet wine
Red and rosé winemaking	<p>Use two red and two rosé wines to demonstrate how red and rosé winemaking options impact on the style, quality and price of the wine produced.</p> <p><i>examples:</i></p> <ol style="list-style-type: none"> 1. Any red wine that has whole bunch/berry fermentation in its production process of very good or outstanding quality 2. Any red wine that has a high level of extraction in its production process of very good or outstanding quality 3. Any dry rosé of good or very good quality 4. Any rosé with contrasting production techniques to Wine 3 e.g. residual sugar, blend of white and black varieties etc., of good quality

P3 | Wines of the World

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
Alsace	<ol style="list-style-type: none"> Muscat or Pinot Blanc of good or very good quality Riesling of good quality Riesling <i>Grand Cru</i> of very good or outstanding quality Pinot Gris (<i>Grand Cru</i> optional) of very good or outstanding quality Gewurztraminer (<i>Grand Cru</i> optional) of very good or outstanding quality <i>Vendanges Tardives</i> (any permitted variety) of very good or outstanding quality 	<p>Pinot Noir of good or very good quality. Sylvaner of good or very good quality. <i>Sélection de Grain Nobles</i> of very good or outstanding quality.</p>
Bordeaux	<p>White</p> <ol style="list-style-type: none"> Sauvignon Blanc Bordeaux AOC of good quality Graves or Pessac-Léognan of very good or outstanding quality Sauternes or Barsac of very good or outstanding quality <p>Red</p> <p><i>Group 1</i></p> <ol style="list-style-type: none"> Bordeaux AOC of acceptable quality Bordeaux AOC or Commune wine of good quality Any Commune not listed in Group 2 of very good quality <p><i>Group 2</i></p> <ol style="list-style-type: none"> St-Émilion of very good or outstanding quality Pomerol of very good or outstanding quality Haut-Médoc commune/Pessac-Léognan of very good or outstanding quality 	<p>Examples from Group 2 showing contrasting vintages. Examples from Group 2 showing a minimum of five years additional age. Cabernet Franc dominated blend of very good or outstanding quality.</p>
Beaujolais	<ol style="list-style-type: none"> Beaujolais with obvious whole bunch fermentation character Beaujolais <i>Cru</i> with little or no whole bunch fermentation character 	<p>Beaujolais <i>Nouveau</i> of acceptable or good quality.</p>
Burgundy	<p>White</p> <ol style="list-style-type: none"> Chablis or Petit Chablis of good quality Chablis <i>Premier Cru</i> or <i>Grand Cru</i> very good or outstanding quality Mâcon-Villages of good quality Saint-Véran or Pouilly-Fuissé of very good or outstanding quality Any <i>Premier Cru</i> or <i>Grand Cru</i> Côte d'Or white of very good or outstanding quality <p>Red</p> <ol style="list-style-type: none"> Bourgogne Rouge of acceptable quality Marsannay, or similar lighter style of Pinot Noir of very good quality Pommard or similar contrasting fuller style of Pinot Noir of very good quality <i>Premier Cru</i> or <i>Grand Cru</i> showing distinct tertiary characteristics of very good or outstanding quality 	<p>Bourgogne Blanc of acceptable or good quality. Côte Chalonnaise village or <i>Premier Cru</i> of very good quality. Bourgogne Aligoté of acceptable or good quality. Hautes-Côtes de Nuits, Hautes-Côtes de Beaune or Côte d'Or Pinot Noir of good quality.</p>
Loire	<ol style="list-style-type: none"> Muscadet or Muscadet <i>Sur Lie</i> of good quality Touraine Sauvignon Blanc of good quality Sancerre or Pouilly-Fumé of very good or outstanding quality Savennières or similar dry Chenin Blanc with tertiary characteristics of very good or outstanding quality Vouvray or similar demi-sec or sweet Chenin Blanc of very good or outstanding quality Cabernet Franc (any appellation) of good or very good quality 	<p>Rosé from any appellation of good quality. Chenin Blanc from any appellation of acceptable or good quality. Coteaux du Layon or similar appellation, wine of very good or outstanding quality.</p>
Northern Rhône	<ol style="list-style-type: none"> Condrieu of very good or outstanding quality Crozes-Hermitage or Saint-Joseph of good or very good quality Youthful Côte Rôtie, Hermitage or Cornas of very good or outstanding quality Côte Rôtie, Hermitage or Cornas with noticeable tertiary character 	<p>Marsanne, Roussanne or white blend of very good quality.</p>
Southern Rhône	<p>Rosé</p> <ol style="list-style-type: none"> Any appellation, wine of good or very good quality <p>Red</p> <p><i>Group 1</i></p> <ol style="list-style-type: none"> Côtes du Rhône of acceptable or good quality Côtes du Rhône Villages of good quality <i>Cru</i> – Grenache-dominated blend of very good or outstanding quality <p><i>Group 2</i></p> <ol style="list-style-type: none"> <i>Cru</i> – with noticeable Syrah and/or Mourvèdre characteristics of very good or outstanding quality <i>Cru</i> – wine with noticeable tertiary development of very good or outstanding quality 	

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
South of France	<ol style="list-style-type: none"> 1. Picpoul de Pinet of good quality 2. Provence Rosé of good to very good quality 3. Bandol of very good or outstanding quality 4. Red Pays d'Oc or AOC wine of acceptable or good quality 5. AOC wine from Languedoc of very good or outstanding quality 	Red Pays d'Oc of very good quality.
South West France and Jura		<p>Bergerac, red or white, of good or very good quality.</p> <p>Jurançon dry or sweet style of very good quality.</p> <p>Cahors of very good or outstanding quality.</p> <p>Madiran of very good or outstanding quality.</p> <p>Jura of any style of very good or outstanding quality.</p>
Germany	<p><i>Group 1</i></p> <ol style="list-style-type: none"> 1. Branded wine of acceptable or good quality made from any grape variety or varieties 2. Dry wine of very good or outstanding quality either from contrasting region to Wine 3 or from a different white grape variety 3. Dry Riesling of very good or outstanding quality 4. Spätburgunder of very good quality <p><i>Group 2</i></p> <p><i>Prädikatsweine</i> from same region, producer and grape variety</p> <ol style="list-style-type: none"> 1. <i>Kabinett</i> or <i>Spätlese</i> 2. <i>Auslese</i> 3. <i>Beerenauslese</i> or <i>Trockenbeerenauslese</i> 	<p>Dornfelder of good quality.</p> <p><i>Eiswein</i> of very good or outstanding quality.</p>
Austria	<ol style="list-style-type: none"> 1. Grüner Veltliner of good quality 2. Grüner Veltliner of very good/outstanding quality 	<p>Zweigelt, Blaufränkisch or St Laurent of good or very good quality.</p> <p>Welshriesling or Riesling of good or very good quality.</p>
Hungary	<ol style="list-style-type: none"> 1. Tokaji (dry/medium) of good or very good quality 2. Tokaji <i>Aszú</i> of very good or outstanding quality 	
Greece	<ol style="list-style-type: none"> 1. Any white wine e.g. Santorini, of good or very good quality 2. Any red wine of very good or outstanding quality 	
Italy North West	<ol style="list-style-type: none"> 1. Gavi of good or very good quality 2. Barbera wine e.g. Barbera d'Asti of good or very good quality 3. Dolcetto wine e.g. Dolcetto d'Alba or good or very good quality 4. Nebbiolo d'Alba or Langhe Nebbiolo of good or very good quality 5. Barolo or Barbaresco of very good or outstanding quality 	<p>Ghemme, Gattinara or Valtellina of very good quality.</p> <p>Arneis of good or very good quality.</p>
Italy North East	<ol style="list-style-type: none"> 1. Soave or Soave <i>Classico</i> of very good quality 2. Pinot Grigio of very good quality from Alto Adige, Trentino or Friuli-Venezia Giulia 3. White wine of very good quality from Alto Adige, Trentino or Friuli-Venezia Giulia (not Pinot Grigio) 4. Valpolicella or Valpolicella <i>Classico</i> of acceptable or good quality 5. Amarone della Valpolicella of very good or outstanding quality 6. Valpolicella <i>Ripasso</i> of good or very good quality 	<p>Natural or orange wine of very good quality.</p> <p>Giulia Bardolino of acceptable or good quality.</p> <p>Alto Adige Pinot Nero of very good quality.</p> <p>Red wine (from Alto Adige, Trentino or Friuli-Venezia Giulia) of very good quality from an indigenous grape variety.</p>
Tuscany	<ol style="list-style-type: none"> 1. Any Tuscan white of very good quality 2. Chianti or Chianti <i>Classico</i> of acceptable or good quality 3. Chianti <i>Classico Riserva</i> or <i>Gran Selezione</i> of very good or outstanding quality 4. Brunello di Montalcino or Vino Nobile di Montepulciano of very good or outstanding quality 5. Any Tuscan red (DOC or IGT) made from international varieties or blend of local and international varieties of very good or outstanding quality 	Red or white IGT of acceptable or good quality.
Central and South Italy	<p>White</p> <ol style="list-style-type: none"> 1. Verdicchio dei Castelli di Jesi of good or very good quality 2. Fiano di Avellino of good or very good quality 3. Greco di Tufo or Falanghina of good or very good quality 	<p>Vermentino of very good quality.</p> <p>Nerello Mascalase of very good quality.</p> <p>Frascati of acceptable or good quality.</p>

P3 | Wines of the World *continued*

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
Central and South Italy	Red 1. Montepulciano d'Abruzzo of good or very good quality 2. Aglianico del Vulture or Taurasi of very good or outstanding quality 3. Primitivo or Negroamaro of good or very good quality 4. Nero d'Avola of good or very good quality	
Spain	White 1. Rías Baixas Albariño of very good quality 2. Rueda of good or very good quality 3. <i>Reserva</i> or modern style oaked white Rioja of very good or outstanding quality Red 1. Mencía (any DO) of very good quality 2. Toro or Ribera del Duero of very good or outstanding quality 3. Traditional Rioja <i>Reserva</i> or <i>Gran Reserva</i> of very good or outstanding quality 4. Modern style Rioja (blend or single varietal) of very good or outstanding quality 5. Priorat Garnacha/Cariñena dominated blend of very good or outstanding quality 6. Monastrell (any DO) of good or very good quality	Godello (any DO) of good or very good quality. Unoaked white Rioja of good or very good quality. <i>Vinos de Pago</i> or <i>Vino de la Tierra</i> of very good or outstanding quality. Bobal (any DO) of good quality. Old Vine Garnacha (any DO) of good or very good quality. Rosé (any DO) of acceptable or good quality.
Portugal	1. Vinho Verde of good quality 2. White wine using local and/or international varieties of good or very good quality 3. Douro red of very good or outstanding quality 4. Alentejo red blend of local and/or international varieties of good or very good quality.	Bairrada of very good or outstanding quality. Dão of very good or outstanding quality. Rosé wine of acceptable or good quality.
California	White 1. California high-volume Chardonnay of acceptable or good quality 2. Chardonnay (any AVA) of very good or outstanding quality 3. Sauvignon Blanc (any AVA) of very good or outstanding quality Rosé 1. White Zinfandel or White Grenache of acceptable or good quality Red <i>Group 1</i> 1. California high-volume red wine of acceptable or good quality 2. Pinot Noir of very good or outstanding quality (any AVA) 3. Merlot of good or very good quality (any AVA) 4. Zinfandel of very good or outstanding quality (any AVA) <i>Group 2</i> 1. & 2. Two Cabernet Sauvignons contrasting in either quality or region	White aromatic varietal or blend of good or very good quality. White Rhône varietal or blend of very good quality. Dry rosé (any variety) of acceptable or good quality. Red Rhône varietal or blended wine (any AVA) of very good or outstanding quality. Red Italian varietal wine (any AVA) of very good or outstanding quality.
Oregon, Washington, New York and Canada	1. Oregon Pinot Noir of very good or outstanding quality 2. Washington State red or white varietal or blended wine of very good quality 3. Canadian Ice Wine from a white variety of very good or outstanding quality	New York State red or white varietal or blend of very good quality. Canadian red wine of very good quality. Oregon Pinot Gris or Chardonnay of very good or outstanding quality.
Chile	1. Sauvignon Blanc (any region) of good or very good quality 2. High-volume Chardonnay of acceptable or good quality 3. Chardonnay (any region) of very good or outstanding quality 4. Carmenère (any region) of very good quality 5. Cabernet Sauvignon or Bordeaux blend of very good or outstanding quality	Pinot Noir (any region) of good or very good quality. Aromatic white varietal wine (any region) of good or very good quality.
Argentina	1. Torrontés (any region) of good or very good quality 2. Bonarda (any region) of good or very good quality 3. Mendoza Malbec of acceptable or good quality 4. Mendoza Malbec of very good or outstanding quality 5. Cabernet Sauvignon or Cabernet Sauvignon dominated blend (any region) of very good or outstanding quality	Chardonnay or Sauvignon Blanc (any region) of very good quality. Malbec (Salta or Patagonia) of very good or outstanding quality. Cabernet Franc (any region) of very good or outstanding quality. Pinot Noir (any region) of very good or outstanding quality.
South Africa	White 1. Western Cape Chenin Blanc of acceptable or good quality 2. Chenin Blanc (any region) of very good or outstanding quality 3. Sauvignon Blanc of very good quality 4. Chardonnay of very good or outstanding quality	White blend of very good or outstanding quality. Syrah of very good or outstanding quality.

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
South Africa	Red 1. Western Cape Pinotage of acceptable or good quality 2. Pinotage (any region) of very good or outstanding quality 3. Cabernet Sauvignon or blend (any region) of very good or outstanding quality	
Australia	White 1. South Eastern Australian Chardonnay of acceptable or good quality 2. Chardonnay (any region) of very good or outstanding quality 3. Riesling (Clare or Eden Valley) of very good or outstanding quality 4. Hunter Valley Semillon of very good or outstanding quality Red <i>Group 1</i> 1. South Eastern Australian Shiraz of acceptable or good quality 2. Barossa Valley Shiraz of very good or outstanding quality 3. Shiraz (contrasting region to Wine 2.) of very good or outstanding quality 4. Grenache or GSM blend of very good or outstanding quality <i>Group 2</i> 1. Pinot Noir (any region) of very good or outstanding quality 2. Cabernet Sauvignon (any region) of very good or outstanding quality	Sauvignon Blanc or white Bordeaux blend of very good quality. Chardonnay (contrasting region to wine 2) of very good or outstanding quality. White Rhône varietal or blend (any region) of good or very good quality. Syrah/Viognier blend (any region) of very good quality. Cabernet Sauvignon or blend (contrasting region to Group 2, Wine 2) of very good or outstanding quality. Red or white wine from an Italian variety of good or very good quality.
New Zealand	1. Marlborough Sauvignon Blanc of acceptable or good quality 2. Marlborough Sauvignon Blanc (or blend) of very good quality 3. Pinot Gris or other aromatic varietal (any region) of very good quality 4. Chardonnay (any region) of very good or outstanding quality 5. Pinot Noir (any region) of very good or outstanding quality 6. Cabernet Sauvignon or Merlot (any region) single varietal or blend of very good or outstanding quality	Pinot Noir (any region) of good quality. Syrah (any region) of very good or outstanding quality.
China		Any Chinese red or white wine made from international varieties of very good quality.

P4 | Sparkling Wines

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
Traditional or transfer method sparkling wines	<ol style="list-style-type: none"> 1. Non-Vintage Champagne of acceptable or good quality 2. Non-Vintage Champagne of very good quality 3. Vintage Champagne of very good or outstanding quality 4. Rosé Champagne of good or very good quality 5. Cava of good or very good quality 6. Franciacorta or Trentodoc of very good quality 7. New World traditional or transfer method sparkling wine of good quality 8. New World traditional method sparkling wine of very good or outstanding quality 	<p>Blanc de Blancs Champagne of very good quality.</p> <p>Blanc de Noirs Champagne of very good quality.</p> <p><i>Prestige Cuvée</i> Champagne from the same producer as wine 2., of outstanding quality.</p> <p>Crémant (any AC), Vouvray or Saumur of any quality level.</p> <p>Cava of acceptable or good quality.</p> <p>Traditional method Riesling Sekt of any quality level.</p> <p>English traditional method sparkling wine of any quality level.</p> <p>New World traditional or transfer method sparkling wine of acceptable quality.</p>
Non-traditional method sparkling wines	<ol style="list-style-type: none"> 1. Prosecco of acceptable quality 2. Prosecco of good or very good quality 3. Asti or Moscato d'Asti of good or very good quality 4. New World non-traditional method sparkling wine of good quality 5. Lambrusco or Australian Sparkling Shiraz of good or very good quality 	<p>Any carbonated sparkling wine of acceptable or good quality.</p> <p>German Sekt of acceptable or good quality.</p> <p>Non-traditional method rosé sparkling wine of acceptable or good quality (any region).</p> <p>Pet Nat of good or very good quality.</p> <p>Lambrusco or Australian Sparkling Shiraz of good or very good quality (additional to the Essential sample to show comparison between Lambrusco and Sparkling Shiraz).</p>

P5 | Fortified Wines

WINE REGION	ESSENTIAL SAMPLES	OPTIONAL SAMPLES
Port	<ol style="list-style-type: none"> 1. White Port of any quality level 2. Ruby Port or Reserve Ruby Port of acceptable or good quality 3. Late Bottled Vintage Port of good or very good quality 4. Vintage Port of very good or outstanding quality 5. Tawny Port or Reserve Tawny Port of acceptable or good quality 6. 20-year-old Tawny Port of very good or outstanding quality 	<p>Rosé Port of any quality level.</p> <p>Crusted Port of good or very good quality.</p> <p>Single Quinta Vintage Port of very good or outstanding quality.</p> <p>10-year-old Tawny Port of very good quality.</p> <p><i>Colheita</i> of outstanding quality.</p>
Madeira	<ol style="list-style-type: none"> 1. Inexpensive Madeira (no age statement) of acceptable quality 2. Sercial or Verdelho of very good or outstanding quality 3. Boal/Bual or Malvasia (Malmsey) of very good or outstanding quality 	<p><i>Colheita</i> of outstanding quality.</p>
Sherry	<ol style="list-style-type: none"> 1. <i>Fino</i> or <i>Manzanilla</i> of good or very good quality 2. <i>Amontillado</i> of good or very good quality 3. <i>Oloroso</i> of good or very good quality 4. Medium or Cream Sherry of acceptable or good quality 5. PX Sherry of very good or outstanding quality 6. Age-indicated Sherry (12, 15, VOS or VORS) of very good or outstanding quality. This need not be a separate sample. For example, Wine 3. could be a VORS <i>Oloroso</i>. 	<p><i>En Rama Manzanilla</i> or <i>Fino</i> of very good quality.</p> <p><i>Palo Cortado</i> of very good or outstanding quality.</p> <p>Pale Cream Sherry of acceptable to good quality.</p>
Fortified Grenache and Muscat wines	<ol style="list-style-type: none"> 1. Muscat Vin Doux Naturel (any AOC) of good quality 2. Banyuls or Maury (either oxidative or non-oxidative styles) of good or very good quality 3. Rutherglen Muscat of very good or outstanding quality 	

Examination Guidance

Assessment Method

The program in Wines is divided into six mandatory Units. A Unit is defined as the smallest part of a qualification that can be individually assessed and accredited. The unitised format of the Program qualification allows for flexibility in the timing of assessments at the discretion of the APP; each Unit assessment will be scheduled at least once in any academic year. Candidates should contact their APP for details of their assessment schedule.

All examinations are set by WINE EDUCATION Awards and the questions are based on the published learning outcomes for each Unit.

For the tasting papers the examiners can select wines from any producing area identified in the relevant section of the Specification. They are not restricted to the recommended tasting samples.

Unit Assessment Format (Units P1 – D6 are mandatory)

UNIT TITLE	UNIT ASSESSMENT
P1 /Wine Production <i>20% Weighting</i>	Assessed by an open-response paper that is to be completed in 90 minutes. .
P2 /WineBusiness <i>10% Weighting</i>	Assessed by an open-response paper that is to be completed in 60 minutes. .
P3 / Wines of the World <i>50% Weighting</i>	Assessed by a theory and tasting examination to be held over two consecutive days. The examination will consist of: <ul style="list-style-type: none"> • Day one – A two-part theory exam formed of open-response questions to be completed in 3 hours 20 minutes (one 2-hour paper and one 80-minute paper). • Day two – A two-part tasting exam of 12 wines to be completed in 3 hours (two 1-hour-30-minute papers).
P4 /Sparkling Wines <i>5% Weighting</i>	Assessed by an open-response paper and a tasting of three wines that is to be completed in 90-minutes.
P5 /Fortified Wines <i>5% Weighting</i>	Assessed by an open-response paper and a tasting of three wines that is to be completed in 90-minutes.
P6 /Independent <i>10% Weighting</i>	Assessed by one research assignment of 3,000 words. <p>The trainee can be assessed based on his or her ability to research beyond the T learning materials provided and evaluate current trends in wine. The subject matter could be outside the Specifications of the other Units and, if this is the case, it will be made clear in the brief.</p>