



## Advanced Wine Assessment Course

### DAY ONE

Time	Duration	Agenda	Location
08:00 – 08:15	15 mins	Registration	Boardroom
08:15 – 08:45	30 mins	Welcome and Introduction (Part 1)	Boardroom
08:45 – 08:55	10 mins	Introduction to the course – how it all works (Part 2)	Seminar room
08:55 – 10:25	90 mins	<b>Class 1: Flavours, taints and faults</b>	Seminar room
10:25 – 10:50	25 mins	Morning tea Includes judge's comments on how to approach Chardonnay and Shiraz wines	Boardroom
10:50 – 12:00	70 mins	<b>Class 2: Chardonnay and Shiraz palate alignment*</b> Tasting of 20 wines	Seminar room
12:00 – 13:00	60 mins	Discussion	
13.00 – 13:45	45 mins	Lunch Includes judge's comments on how to approach Riesling wines	Boardroom
13:45 – 14:55	70 mins	<b>Class 3: Riesling and Chardonnay wines, open class</b> Tasting of 20 wines	Seminar room
14:55 – 15:55	60 mins	Discussion	
15:55 – 16:20	25 mins	Afternoon tea Includes judge's comments on how to approach Cabernet wines	Boardroom
16:20 – 17:30	70 mins	<b>Class 4: Shiraz and Cabernet wines, open class</b> Tasting of 20 wines	Seminar room
17:30 – 18:30	60 mins	Discussion	
19.00		Dinner 19:00 for 19:30	



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### DAY TWO

Time	Duration	Agenda	Location
8:00 – 8:15	15mins	Introduction to today's guest judges Includes judge's comments on how to approach Sparkling wines	Boardroom
8:15 – 9:25	70mins	<b>Class 5: Sparkling wines, open class*</b> Tasting 24 wines	Seminar room
9:25 – 10:35	70mins	Discussion	
10:35 – 11:00	25mins	Morning Tea Includes Judges comments on how to approach Pinot Noir and Merlot	Boardroom
11:00 – 12:00	60mins	<b>Class 6: Pinot Noir and Merlot, open class</b> Tasting 20 wines	Seminar room
12:00 – 13:00	60mins	Discussion	
13:00 – 13:45	45mins	Lunch Includes Judges comments on how to approach Sauvignon Blanc and Semillon	Boardroom
13:45 -14:45	60mins	<b>Class 7: Sauvignon Blanc and Sauvignon Blanc blends (10 wines) and Semillon (10 wines), open class</b> Tasting 20 wines	Seminar room
14:45 – 15:45	60mins	Discussion	
15:45 – 16:10	25mins	Afternoon Tea Includes an introduction to red wine panel tasting	Boardroom
16:10 – 16:55	45mins	<b>Class 8: Mixed red varietals, open class (Panel tasting)</b> Tasting 15 wines	Seminar room
16:55 – 18:10	75mins	Panel discussions (3 individual panels)	Various

\*Indicates Tastings or classes not included as part of statistical analysis results



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### DAY THREE

Time	Duration	Agenda	Location
8:00 – 8:15	15mins	Introduction to today's guest judges Includes judge's comments on how to approach Shiraz, Cabernet and blends	Boardroom
8:15 – 9:15	60mins	<b>Class 9: Shiraz and Shiraz blends (10 wines) and Cabernet and Cabernet blends (10 wines), open class</b> Tasting 20 wines	Seminar room
9:15 – 10:15	60mins	Discussion	
10:15 – 10:40	25mins	Morning tea Includes judge's comment on how to approach Pinot Gris/Grigio and mixed varietals	Boardroom
10:40 – 11:40	60mins	<b>Class 10: Pinot Gris/Grigio (10 wines) and other white varietals and blends (10 wines) open class</b> Tasting 20 wines	Seminar room
11:40 – 12:40	60mins	Discussion	
12:40 – 13:25	45mins	Lunch Includes an introduction to Pinot Noir and Grenache and blends	Boardroom
13:25 – 14:25	60mins	<b>Class 11: 2016 Pinot Noir (10 wines) and Grenache and Grenache blends open class (10 wines)</b> Tasting 20 Wines	Seminar room
14:25 – 15:25	60mins	Group discussion	Seminar room
15:25 – 15:50	25mins	Afternoon tea	Boardroom
15:50 – 16:30	40mins	<b>Class 12: Mixed white varietals, open class (Panel tasting)</b> Tasting 15 wines	Seminar room
16:30 – 17:30	60mins	Panel discussions (3 individual panels)	Various
17:30 – 18:00	30mins	Tour of AWRI building	AWRI



## Advanced Wine Assessment Course

### DAY FOUR

Time	Duration	Agenda	Location
8:00 – 8:15	15mins	Introduction to today's guest judges Includes their comments on how to approach mixed white wines	Boardroom
8:15 – 9:30	75mins	<b>Class 13: Mixed white varieties and blends, open class</b> Tasting 30 wines	Seminar room
9:30 – 10:45	75mins	Discussion	
10:45 – 11:10	25mins	Morning tea Includes their comments on how to approach mixed red wines	Boardroom
11:10 – 12:25	75mins	<b>Class 14: Mixed red varieties and blends, open class</b> Tasting 30 wines	Seminar room
12:25 – 13:40	75mins	Discussion	
13:40 – 14:25	45mins	Lunch Includes their comments on how to approach sweet white wines	
14:25 – 15:00	35mins	<b>Class 15: Sweet whites, open class*</b> Tasting 14 wines	Seminar room
15:00 – 15:35	35mins	Discussion	
15:35 – 16:00	25mins	Afternoon Tea	Boardroom
16:00 – 16:30	30mins	<b>Trophy tasting, any vintage, various styles*</b> <b>(All Gold or Trophy Winners of a recent wine show)</b> Tasting 6 wines	Seminar room
16:30 – 16:35	10mins	Palate performance & statistical evaluation	Boardroom
16:35 – 17:35	60mins	Certificate presentation and course closure Includes drinks and return of feedback forms	Boardroom

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