

Advanced Professional Wine Studies

In this course you will study the **Advanced Certificate in Wine and Spirits** from the London based **Wine and Spirit Education Trust (WSET)**. This certificate looks in detail at the wine regions of the world – from Chile to Alsace; from Burgundy to Central Otago; from Champagne to Yarra Valley. During the tutored tastings you will learn to compare the Old World wine styles with those produced in the New World. You also study the wine making process for still wines, sparkling wines and fortified wines as well as distillation. A master class with a well-known local wine-maker is included in the schedule.



This programme follows the Professional Wine Studies 4 week intensive. It enables you to further extend your knowledge and to gain a well-respected international qualification.

Our experienced tutors are industry professionals who have worked in restaurants and hotels and hold the WSET qualifications.

The course is intensive and is taught in an approachable manner to ensure that you have fun while discovering the world of fine wines!

2 WEEK INTENSIVE COURSE

COURSE DATES

Monday to Friday, 9am to 2:30pm

Contact: 50 hours

Self-study: 50 hours

- Monday 22 February – Friday 5 March 2010
- Monday 17 May – Friday 28 May 2010
- Monday 23 August – Friday 3 September 2010
- Monday 29 November – Friday 10 December 2010
- Monday 7 February – Friday 18 February 2011

COURSE STRUCTURE:

Each morning we study about wine styles, wine making and wine regions of the world and in the afternoon, we taste outstanding wines.

COURSE FEES

Participant course fee (includes text books and examination fees)	NZ\$1,950
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