

COURSE DATES

Monday to Friday, 9:00am to 2:30pm

LEARN ABOUT NEW ZEALAND WINE

- Wine tasting - taste wines from leading NZ wine regions
- Wine making process
- Matching food and wine
- Day trip to local wineries near Waipara
- Earn NZQA wine credits
- Increase opportunities to gain work in cafes & restaurants



Pegasus Bay Winery

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Morning 9:00am - 12:15pm	Introduction Styles of wines & grape varieties	White wine grapes Chardonnay, Pinot Gris, Riesling, Sauvignon Blanc, Semillon.	Red wine grapes Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec, Pinot Noir.	History of wine in New Zealand New Zealand wine growers.	Key wine regions of New Zealand Gisborne, Hawkes Bay, Wairarapa, Marlborough, Canterbury.
Afternoon 1:00pm - 2:30pm	Tasting	Tasting	Tasting	Tasting	Tasting
Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Morning 9:00am - 12:15pm	Viticulture and wine making. Wine growing and wine making process.	Sparkling Wine Making Champagne	Winery Trip Visiting 2 wineries - includes lunch and tasting.	Closures - cork vs screwcap. Faults with wine. Ageing of wines.	NZSFW exam Rules of matching food and wine.
Afternoon 1:00pm - 2:30pm	Tasting	Tasting	Winery trip	Tasting	Food and wine lunch

COURSE FEES

Participant course fee (includes wine tasting and winery day trip)	NZ\$880
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Pegasus Bay Winery

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