

Advanced Sommelier Semester One 2024 Timetable

Date	Session	Topics	Assessment/Wines
Monday 12 th February 8.45 am – 3.30 pm	Session 1	Orientation, tasting technique. Wine faults	Monte Vento Pinot Grigio delle Venezie 2020 Kientzler Hagueneau Gewurztraminer 2020 Mount Mary 'Reflexion' Fume Blanc 2017 Jean-Paul Dubost Beaujolais- Lantignie 2021 Renato Corino Barolo 2018
	Session 2	Role of Sommelier/ wine list Costing wine list Spreadsheet Wine list assignment	In class exercises Decanting practice Service practice
	Session 3	Natural Factors & Human Influences in the Vineyard	Tomfoolery 'Cut n Run' Riesling 2022 Dr Loosen Wehlener Sonnenuhr Riesling Spatlese 2021 Equinoxe Crozes Hermitage 2020 Yangarra Shiraz 2019

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Monday 19 th February 8.45 am – 3.30 pm	Session 4	The Human Factors in the winery that influence Style, Quality and Price	Momo Sauvignon Blanc Vincent Girardin 'Vieilles Vignes' Pouilly Fuisse Yalumba 'The Y Series' Cabernet Sauvignon Balnaves Cabernet Sauvignon
	Session 5	NSW and Tasmania	Thomas Braemore Vineyard Semillon Canberra shiraz Tasmania Pinot noir Tasmania SB
	Session 6	South Australia and Queensland	Adelaide Hills chardonnay Clare valley Riesling Barossa McLaren Vale Grenache

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Monday 26 th February 8.45 am – 3.30 pm	Session 7	Victoria and Western Australia 1st assessment 25 multi choice: Aust wines Session 3 viticulture Session 4 vinification	Tahbilk Marsanne Punch CS Margaret river chardonnay Great southern shiraz
	Session 8	Chardonnay and Pinot Noir	Dom Collotte 'Les Evocelles' Gevrey-Chambertin Sonoma PN Domaine Seguinot-Bordet Chablis Premier Olivier Leflaive Meursault Sonoma Chardonnay
	Session 9	Riesling, Semillon, Gewurztraminer, Pinot Gris/Grigio, Sauvignon Blanc, Chenin Blanc	Sorg Alsace Riesling Alsace Pinot Gris Sancerre Vouvray CB Sauternes

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Monday 4 th March 8.45 am – 3.30 pm	Session 10	Cabernet, Merlot and Shiraz, Grenache	Chateau Cantemerle 5me G.C.C. Haut Medoc Margaret river Cabernet Chateau Queyron Pindefleurs St Emilion Grand Cru Chateauneuf de Pape Cote Rotie shiraz
	Session 11	Alternate varieties: Viognier, Albarino, Tempranillo, Malbec, Carmenere, Pinotage, Zinfandel	Valminor Albarino Urbina Reserva Especial Ventisquero Reserva Carmenere Pinotage Seghesio zinfandel
	Session 12	Italian, Greek Austrian Varieties	Pieropan Soave Classico Cantine Antonio Caggiano 'Bechar' Fiano di Avellino Speri 'Valpolicella Classico Superiore Stella 'Stravisan' Barbera d'Asti Felsina 'Rancia' Chianti Classico Reserva

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Monday 11 ^h March 8.45 am – 3.30 pm.	Session 13	Sparkling and Fortified	Angelo Bortolin Valdobbiadene Prosecco Brut Pol Roger Reserve Brut Canals & Munne Reserva Cava Brut Equipo Navazos Manzanilla en Rama Niepoort LBV Port
	Session 14	Food and wine matching	New Zealand Sauvignon Blanc Hunter Valley Chardonnay Lyons Will Gamay Hunter Valley Shiraz Exercise with lemon, salt, cheese, prosciutto, chocolate chilli
	Session 15	Food and wine matching Wine list assignment due	Viognier South African CB Cote du Rhone Argentina malbec Botrytis Semillon Noble One

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Monday 18th March 8.45 am – 3.30 pm.	Session 16	Spirits Assessment no 2: 25 multi choice on grape varieties sparkling fortified food and wine matching	Wyborowa Vodka Courvoisier VSOP Cognac Laphroaig Glen grant Bulleit Bourbon Havana spiced Havana Club 3 yr old rum
	Session 17	Spirits continuation	Jimador Blanco Tanqueray Noilly Prat

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Date	Session	Topics	Assessment/Wines
Monday 25th March 12.00 pm – 4.00 pm		Feedback and resubmission	