

Advanced Sommelier Semester One 2024 Timetable

Date	Session	Topics
Monday 8 TH April 8.45 am – 3.30 pm	Session 1	Orientation, tasting technique. Wine faults
	Session 2	Role of Sommelier/ wine list Costing wine list Spreadsheet Wine list assignment
	Session 3	Natural Factors & Human Influences in the Vineyard
Monday 15 th April 8.45 am – 3.30 pm	Session 4	The Human Factors in the winery that influence Style, Quality and Price
	Session 5	NSW and Tasmania

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	Session 6	South Australia and Queensland
Monday 22 nd April 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
	Session 8	Chardonnay and Pinot Noir
	Session 9	Riesling, Semillon, Gwtz, pinot gris/grigio, sauvignon blanc, chenin blanc
Monday 29 th April 8.45 am – 3.30 pm	Session 10	Cabernet, Merlot and shiraz Grenache
	Session 11	Alternate varieties: Viognier, Albarino, Tempranillo, malbec, Carmenere, pinotage, zinfandel

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	Session 12	Italian, Greek Austrian Varieties
Monday 6 th May 8.45 am – 3.30 pm.	Session 13	Sparkling and fortifieds
	Session 14	Food and wine matching
	Session 15	Food and wine matching Wine list assignment due
Monday 13 th May 8.45 am – 3.30 pm.	Session 16	Spirits
	Session 17	Spirits continuation
Monday 20 th May 12.00 pm – 4.00 pm		Feedback and resubmission