



	<p style="text-align: center;">Introductory Certificate</p>	<p style="text-align: center;">Certified Sommelier</p>	<p style="text-align: center;">Advanced Certificate</p>
<p style="text-align: center;">Alsace</p>	<p>Factors affecting climate. Importance of the Vosges Sub districts. Location of best vineyards & variety of soils Grape varieties Appellations Alsace . Grand Cru Cremant Styles of wine VT SGN Labelling terms</p>	<p>Identify Grand Cru varieties and sites</p>	<p>% plantings of varieties Yields per hectare for AC Alsace & Grand Cru Sugar levels for VT & SGN wines Latest developments & updates</p>
<p style="text-align: center;">Bordeaux</p>	<p>Factors affecting climate - basic Soil types Production & ageing techniques Botrytis wines, Barrique fermentation /ageing Districts & sub districts & location Classification system 1855, - St Emilion Grape varieties / Blending -Importance of varietal in the blend Styles of wine from principal production districts Quality levels AOC, AOP, IGP Labelling terms Trade structure - En primeur Médoc Premiere grand Cru Châteaux</p>	<p>1st & 2nd & 3rd classified growths from the Médoc . "A" category St Emilion Châteaux Top Pomerol Châteaux Cru Bourgeois classification Styles of wine from smaller Bordeaux sub – districts. Loupiac, Cadillac etc Individual commune names in principal districts Classic vintages</p>	<p>Climatic influences - specific All classified growths from each AC Médoc, Sauternes, St Emilion 2nd labels from classified sites Wines of smaller districts - St Emilion Classification St Emilion satellites Pomerol Châteaux Côtes de Bordeaux classification Bourg / Blaye wines Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages – characteristics Wine & food recommendations</p>

<p>Burgundy</p>	<p>Climatic influences - basic AC districts & location Permitted Grape varieties Soil types Production & ageing techniques Traditional / Maceration Carbonique Quality levels Generic, District, Villages Premiere Cru Grand Cru The Beaujolais cru Labelling terms Structure of trade</p>	<p>Grand Cru wines of Cote d'Or & Chablis Smaller production districts ie. St Bris, Irancy, Montagny</p>	<p>Climatic influences - specific Grand Cru/ 1ere Cru wines from principal AC's Villages entitled to use certain AC's eg Pouilly Fuissé , Beaujolais villages Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
<p>Champagne</p>	<p>Climatic influences - basic Champagne AC & sub districts Permitted grape varieties Soils Production method Styles Qualities Labelling terms Bottle sizes</p>	<p>Yields and extraction amounts Bottle sizes & amounts Quality marques from leading producers Coteaux Champenois wines</p>	<p>Viticulture- Training etc Grand Cru villages & locations Contribution of each varietal Amounts of Dosage in different styles Bottling terms Single vineyard Champagnes Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
<p>Sparkling wines</p>	<p>Alternative methods of production Terms used to denote Traditional method of production in other countries Alternate Appellations for sparkling wines – Cremant Cava etc Principal sparkling wines of other European countries</p>	<p>Wines & grape varieties used in principal sparkling wines produced in Major wine countries</p>	<p>Qualities of major sparkling wines eg DOCG DO etc Traditional production methods Eg Methode Dieoise , Methode Ancestrale Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>

Loire	<p>Climatic influences Principal soil types Districts & sub districts of the region Principal grape varieties & wines produced from them Styles of wine Principal AC's Labelling Terms</p>	<p>Principal wines from: Coteaux de Layon, Savennieres Central Vineyards Anjou - Saumur Touraine</p>	<p>Climatic influences - specific Smaller AC's of the Loire & Loir & wines produced Eg St Pourçain ,Cheverny, Orleans etc Soil types in Sancerre / Pouilly Villages in Layon VDQS wines of the Loire Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
Rhône Valley	<p>Climatic influences - basic Districts & sub districts of the region Principal grape varieties & wines produced from them Blends of grapes Styles of wine Principal AC's Labelling Terms VDN VDL wine production</p>	<p>Principal estates in Chateuneuf du Pape VDL & VDN wines produced in region & grapes used AOC's of S Rhone varieties & styles</p>	<p>Climatic influences - specific Cotes du Rhone village names Permitted Grape blends for principal AC's Smaller Rhone AC's eg Cotes de Tricastin, Cotes de Luberon etc Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
South of France	<p>Climatic influences - basic Principal wines of : Provence, Languedoc, Roussillon, Bergerac , Madiran & Cahors Varieties used in principal wines and styles / qualities of wines produced VDN & VDL wines of S France Importance of Vin de Pays in S France</p>	<p>In depth knowledge of wines of Bergerac, Monbazillac, Pecharent Fitou, Cahors, Madiran, Corbieres Provence & sub regions Varieties / blends Vin de Pays areas of S France</p>	<p>Jura – varieties wines and production techniques of Vin Jaune / Vin de Paille Savoie , wines and varieties Languedoc Major & minor AC's and variety / styles of wine Roussillon, Gaillac, Bearn, Jurancon, Irouleguy, Bergerac & AC's within Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
	Climatic influences - basic	Specific ageing requirements for	Climatic influences - specific

<p>Spain</p>	<p>Quality structure for Spain Vinos de la Tierra, DO DOCa Vinos de Pagos etc Wine districts of Spain & location Principal varietals and synonyms of Tempranillo Wine aging regime & terms Principal wines of main wine districts Rias Baixas, Navarra, Rioja, Toro, Ribera del Duero, Penedes Rueda, Priorat Valdepenas Styles of wine and varietals used Cava wine production Labelling terms</p>	<p>Rioja wines DOCa's of Spain</p>	<p>Names / locations of Vinos de Pagos Sub regions of Rias Baixas, Navarra, Penedes Priorat (Vino de Pueblo) Smaller districts in S Spain Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
<p>Portugal</p>	<p>Climatic influences - basic Quality structure Wine producing districts – VR & DOC Location of districts Principal grape varietals Wines & production in : Dao, Vinho verde, Douro, Bairrada, Alentejo, Colares Setúbal Wine labelling terms</p>	<p>Grape varietals used to produce principal wines Douro, Bairrada, Dao, Vinho Verde, Setubal Ageing terms & Regime</p>	<p>Garrafeira wines Minho sub districts Transmontano VR– DOC's Duriense VR -Douro classification & terms Beiras VR – DOC's Lisboa VR – DOC's Alentejo VR – DOC's Tejo VR & Subdistricts Terras do Sado VR & districts Algarve VR – DOC's Açores VR Madeira Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
	<p>Climatic influences - basic</p>	<p>DOCG's in each region</p>	<p>Climatic influences - specific</p>

<p>Italy</p>	<p>Quality structure IGT, DOC, DOCG Wine producing districts & location Principal grape varieties and regions Principal wines of each region and varieties used in production Production methods – Recioto, Ripasso Amarone, Vin Santo Labelling terms Prosecco</p>	<p>Ageing requirements and specified terms eg Riserva, - Superiore, for principal red wines. Barolo, Barbaresco, Chianti Vino Nobile, Brunello di Montalcino</p>	<p>Production techniques of principal wines – Varietals / blends, ageing requirements Wines from smaller areas: Liguria, Friuli, Trentino, Marche, Umbria, Lazio, Campania, Basilicata, Apulia, Abruzzo. Molise, Sicily & Islands, Sardinia Varietals from Southern Italy Latest developments & updates Factors affecting climate – specific Characteristics of the wines Vintages- Characteristics Wine & food recommendations</p>
<p>Germany</p>	<p>Climatic influences - basic German quality structure QbA , QmP Anbaugebiet & location Effects of climatic conditions on wine Production terms Einzellage, Grosslage, Bereich, Ortswein, Sekt Terms indicating estate bottling Principal grape varieties Notable wine villages in the districts of Mosel, Rheingau, Pfalz Soil structures, Mosel, Rheingau Labelling terms Trocken, Halbtrocken, Introduction to VDP structure & terms</p>	<p>Location of principal wine villages and the appropriate Anbaugebiet Labelling terms: Classic, Selection Erste Lage, Grosse Gewächs</p>	<p>Climatic influences - specific In depth study of all Anbaugebiet Quality structure AP no. Landwein nomenclature VDP grading of wines & approved varieties Vine crossings Required sugar levels (Oechsle) for QmP grades Latest developments & updates</p>
<p>Austria</p>	<p>Climatic influences - basic Austrian quality structure QbA & QmP Define Ausbruch / Strohwein Production regions DAC quality structure & levels Wachau quality wine terms Principal grape varieties & production districts where best grown Botrytis wine production Labelling terms</p>	<p>DAC districts</p>	<p>Approved varieties in DAC regions Latest developments & updates</p>
	<p>Climatic influences - basic</p>	<p>Dessert wine production</p>	<p>Detailed knowledge of Production areas</p>

<p>Greece</p>	<p>Quality structure for quality wines Principal regions Grape varieties Principal wines - Naoussa, Cotes de Meliton, Nemea, Mantinia, Patras, Samos Santorini Labelling terms</p>		<p>and grape varieties used Techniques of production unique to Greece (Retsina, Training of vines – Santorini Latest developments & updates</p>
<p>Eastern Europe</p>	<p>Production of Tokaji wines Grape varieties Qualities of Tokaji</p>		<p>Wine producing districts and principal wines produced in Bulgaria, Romania, Slovenia Grape varieties & native vines Latest developments & updates</p>
<p>Switzerland</p>		<p>Principal areas of production and varieties used - Lake Geneva, + sub districts, - Neuchatel, Rhone valley</p>	<p>Quality structure of Swiss wines ConfidenCiel Smaller Areas of Production & Wines Zurich, Schaffhausen , Ticino Bundner Herrschaft, Grape varieties used Latest developments & updates</p>
<p>Australia</p>	<p>Climatic influences - basic Wine producing states and production regions Quality framework & categories Grape varieties associated with particular regions of production Wine Zones, Regions, SE Australia Super zone</p>	<p>Zones Regions</p>	<p>Production & Blending regimes Tasmania wine districts Sub regions within wine zones Latest developments & updates</p>

<p>New Zealand</p>	<p>Climate & Soils Wine producing regions Grape varieties associated with particular regions of production</p>	<p>Appellations – N/ S Island</p>	<p>Sub districts of wine regions Latest developments & updates</p>
<p>United States & Canada</p>	<p>Climatic influences - basic AVA principles Climatic conditions West Coast Principal wine districts of California & varieties associated with these areas Napa, Sonoma, San Francisco Bay area, Monterey, Santa Barbara & Paso Robles Principal wine districts of Oregon & Washington, varieties produced – Willamette, Columbia & Walla -Walla Principal wine districts of Washington Columbia Valley, Walla – Walla, Puget Sound, Yakima Valley Climate related to topography Principal wine districts of New York state Finger lakes & Long island</p>	<p>AVAs associated with: Sonoma, Napa, Monterey, Santa Barbara</p>	<p>Climatic influences - specific Ontario wine regulations (VQA) (DVA) Wine producing regions of Canada & sub -districts of the Ontario area & Niagra peninsula , British Columbia – sub regions Principal variety of Canadian areas Ice Wine production</p> <p>Labelling regulations – USA Appellation system AVAs of California (by district) Smaller regions of California – Mendocino, Lake, Livermore, St Luis Obispo, San Joaquin, South Coast, Central valley, Sierra Foothills Major producers in each district & varieties produced All AVA’s of Washington – Oregon Major producers & varieties grown AVA of New York State – Finger lakes, Hudson Valley N Fork Long Island , Hamptons Latest developments & updates</p>

<p>South America</p>	<p>Climatic influences - basic Climate of S America & Topographical influences (Andes – Pacific) Chile Wine laws 5 Wine regions of Chile & sub districts Key districts – Casablanca, Maipo, Rapel Principal varietals of Chile Argentina - Regions. & varietals produced</p>	<p>Sub districts of Chilean wine regions Sub districts of Mendoza Argentinian native varietals</p>	<p>Uruguay – VCP Labelling regulations & terms Regions & Varietals Brazil – District of production & Varietals Mexico – Districts of production & varietals Latest developments & updates</p>
<p>South Africa</p>	<p>Climatic influences - basic Wine law & labelling regulations (WO) Climate & soils Structure of wine production - 3 Geographical units 5 Regions – Districts Wards , Estates Principal wine regions of the Western Cape . Stellenbosch, Franschhoek, Paarl, Constantia, Walker Bay, Elgin Varietals associated with production areas</p>	<p>Districts within major wine regions Coastal, Breede River Labelling terms Cape Classique, Cape blend</p>	<p>Districts outside WO areas Wards of principal districts – Stellenbosch, Paarl, Walker Bay, Olifants river, Klein Karoo Principal wines produced Latest developments & updates</p>
<p>Fortified wines</p>	<p>Sherry – Location, Soils, varietals, Production methods, Wine types</p> <p>Port – Douro region and production centres Soils Permitted varietals Production methods Port types ageing & qualities</p>	<p>VOS VORS designations</p> <p>Port sub districts</p> <p>Recent Port vintages</p>	<p>Sherry Pagos (Finos) Detailed production techniques – fortification , sweetening, colouring etc Sherry styles & Ageing designations</p> <p>Port Viticulture & Vinification Vineyard rating system Single quintas of major Port houses Principal vintages 1970 – to date</p>

	<p>Madeira - Topography & climate Soils Permitted varieties Production methods Madeira styles</p>		<p>Madeira producers Key styles : 3, 5,10, 15 year, Fresqueira, Colheita</p> <p>Other Fortified wines: (Production details of: Malaga Aromatised wines eg. Vermouths Vin de Liqueurs – Floc, Ratafia, Pineau de Charente Vin Doux naturels AOs and types Moscatel de Setúbal Montilla Morilles Australian Muscats</p>
<p>Spirits</p>	<p>Principals of distillation Methods of production and qualities of the following products Scotch Whisky (Malt – blended) Irish Whisky US Whisky types Cognac – Qualities , blending & ageing Armagnac - Qualities, blending & ageing Calvados - Qualities , blending & ageing Tequila – Gin Vodka – Terms used in production of each of the above</p>	<p>Identify specific spirit types eg Islay whisky Fine Champagne Armagnac</p>	<p>Production / qualities of Flavoured spirits: Pastis, Ouzo, Raki Akvavit, Flavoured vodkas</p> <p>Fruit - eaux de vie Marc- Grappa Mezcals</p>

Liqueurs	Principals of liqueur production Extraction of flavours Terms used : Triple sec, Compounding Service terms : Frappe etc.	Knowledge of liqueurs by type colour & flavour Fruit Citrus Herb – single & compounded Bean & Nut Flower Non classified Ability to recommend	Knowledge of liqueurs by type colour & flavour Fruit Citrus Herb – single & compounded Bean & Nut Flower Non classified Ability to recommend
Viticulture	Climatic influences – basic Basic principals of viticulture Effects of climate aspect, planting regimes Terroir Vine types: V Vinefera, Labrusca etc Crossings, Clones, Hybrids Grafting principles Training styles and effect Life cycle of vineyard Harvesting – Botrytis etc	Terms: Passerillage Veraison	Climatic influences – specific Viticultural terms . Buttage Cryptogamic diseses and the effect on production. eg Dead arm, Pierces disease Eutypiose Pest problems - Insect pests & caterpillar infestations Degree days
Vinification	Alcoholic fermentation principles & Practice Terms: Chaptalisation (where practiced & forbidden Pressing practice Terms used . Vin de presse Rebeche, Vin de Gout etc Maceration carboniqe practice Malo lactic fermentation, Sur lie Effects of oak – regimes Tartrates		Vinification terms eg. Battonage, Racking & Fining agents and how used Wine ailments - TCA Volatile acidity, oxidation

<p>Beer & Cider</p>	<p>Beer production- ingredients, - methods define equipment, used, Mash tun, Copper, etc Terms used : Wort (Sweet – Bitter) Liquor, Beer types: Ales, Lager, Stout ,Porter Weissbier, Fruit beers Conditioning practice . - Pasteurisation (Keg, bottle Can) Cask conditioning – terms: Venting, tapping, Stillage, etc</p> <p>Cider production- Definition Apple types, use of pears, Traditional production methods vs commercial practice Cider types .</p>	<p>Food & Beer Pairing Beer types</p>
<p>Saké</p>	<p>Introduction - Production , Labelling terms</p>	<p>Saké production Terms used in production Saké types and quality levels</p>
<p>Food & Wine pairing</p>	<p>Basics of food and wine pairing Knowledge of varietal characteristics and effects which are man made ie .Malo - lactic, Oak, Principles of food wine pairing Effects of cooking on food flavours Effects of strong flavours and hard to pair foods .ie Vinegar, Chilli, Chocolate, Caramel Match specific wines to dishes giving reasons for choice</p>	<p>Match specific wines to dishes giving reasoned choice and producers/best vintages</p>