



**WSET**

WINE & SPIRIT  
EDUCATION TRUST

### Contents

Session 1	Course induction Tasting technique Pairing wine and food	2
Session 2	Factors influencing the production of red wines Pinot Noir, Zinfandel/Primitivo	9
Session 3	Factors influencing the production of white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	23
Session 4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris Gewurztraminer, Viognier, Albariño	35
Session 5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	45
Session 6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	53
Session 7	Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano	60
Session 8	Sparkling wines Fortified wines	67

## WSET Level 2 Award in Wines Session Plans

<b>Session 1</b>	<b>Course induction</b>
	<b>Tasting technique</b>
	<b>Pairing wine and food</b>

### Learning Outcome:

- To introduce and explain the principles of tasting wine systematically, pairing of wine and food and service temperatures of wine to enable students to apply these principles throughout the course.

### Assessment Criteria

By the end of the session, the students will be able to:

- 1 Use the SAT to evaluate wines.
- 2 State the service temperatures of the wines tasted.
- 3 Identify how common faults affect the aroma and flavours of wine.
- 4 Identify the principal food and wine interactions.

**Time: 135 minutes**

Topic	Mins	Slide	Educator Guidance
Course induction	15	2	<p>Introduce yourself and conduct an icebreaking exercise to get the group interacting.</p> <p>The following points will be covered by the Educator during the induction:</p> <p><b>Orientation</b></p> <ul style="list-style-type: none"> <li>State building health and safety requirements.</li> <li>Identify and locate facilities (bathrooms, libraries, refreshment options, etc.).</li> </ul> <p><b>Study materials</b></p> <ul style="list-style-type: none"> <li>Present each component of the study pack.</li> <li>Direct students to where they can source a digital copy of the Specification.</li> </ul> <p><b>Classroom time</b></p> <ul style="list-style-type: none"> <li>State the timings of course, session start times and key dates.</li> <li>Outline the APP's procedures for provision of glassware, late arrivals and absences.</li> <li>Outline the APP's policy with regards to use of personal devices in class.</li> </ul> <p><b>Private study</b></p> <ul style="list-style-type: none"> <li>State that the course is 16 hours of classroom time.</li> <li>State the minimum hours of directed home-study to fully prepare for the examination.</li> </ul>
Examination		3	<p>State that the final examination is of 1 hour's duration and of 50 multiple-choice questions with a pass requirement of 55%; 70% merit; 85% distinction.</p> <p>Outline the examination conditions and conduct requirements.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State the results issue time.</p> <p>Outline the APPs process for requests for reasonable adjustments and deferrals.</p> <p>Student Q&amp;A.</p>
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### Recommended Tasting Samples for the Part 1:

1. Neutral white (Pinot Grigio) of acceptable or good quality
2. Aromatic white (Gewurztraminer) of very good quality
3. Oaked white (Chenin Blanc or Semillon) of good or very good quality
4. Light-bodied, low-tannin red (Valpolicella) of acceptable or good quality
5. Full-bodied, high-tannin red (Barolo) of very good or outstanding quality

The samples selected will enable the Educator to demonstrate the following:

- Differences in intensity and colour.
- Differences in intensity of aromas and aroma clusters (primary, secondary and tertiary).
- Differences in sweetness, acidity, tannin, body, flavour clusters (primary, secondary and tertiary) and finish.
- Differences in quality.

It is important to choose wines that will enable the Educator to lead an initial calibration of the students' palates using the extremes of the scales.

### Tasting Technique

Topic	Mins	Slide	Educator Guidance
Introduce the session	15	4	State that the session will be two hours' long and will cover tasting technique, faults identification, and food and wine pairing. State that the session will cover service temperatures for the wines tasted.
Using the SAT and student responsibilities		4	<p>Outline the student's responsibilities in preparation for class tastings (adapt to APP's procedures):</p> <p>Tasting environment</p> <ul style="list-style-type: none"> <li>• State the conditions for tasting wines.</li> </ul> <p>Preparing yourself</p> <ul style="list-style-type: none"> <li>• Explain why it is important that students do not wear perfumes/aftershaves or bring in food with strong aromas.</li> <li>• State why the use of the same glass as the Educator will help with the assessment of wines.</li> <li>• State that glasses must be clean and ready for use before the session starts.*</li> <li>• State that water and spittoons must be ready before session starts.*</li> <li>• Show students the size of wine sample to pour.</li> <li>• Outline the system for passing samples around*.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>State that photographs of bottles are to be taken at the end of session to prevent delays in the passing of samples*.</li> </ul> <p>*subject to APP's policy</p>
Introduction to SAT	5		<p>Explain the reasons why it is important to use the Level 2 Systematic Approach to Tasting Wine® (SAT) when tasting wines.</p> <ul style="list-style-type: none"> <li>We are individuals with different tolerance levels and perceptions therefore tasting is subjective.</li> <li>Use of the SAT will allow the Educator to calibrate the group's palate allowing for an objective assessment of the wines shown on the course.</li> <li>Use of the lexicon when describing wine will allow the group to have a common language for describing wine.</li> </ul> <p>State that the Level 2 Systematic Approach to Tasting Wine® (SAT) separates tasting into sections of sensory evaluation.</p> <p><b>Appearance:</b> how the wine looks.</p> <p><b>Nose:</b> how the wine smells.</p> <p><b>Palate:</b> how the wine tastes.</p> <p>State that, once a full sensory picture of the wine is produced, conclusions can be drawn on quality and pairing recommendations. This is why it is important to complete a tasting note.</p>
Wine faults	6		<p>Describe the impact of the following causes of faults on the appearance, nose and palate of a wine:</p> <ul style="list-style-type: none"> <li>Cork taint</li> <li>Closure failure</li> <li>Heat damage.</li> </ul> <p>State that students are unlikely to encounter these faults on the course as the wines will be checked by the Educator to ensure they are in condition.</p> <p>State that experiencing what a wine should be like will help them recognise if the wine has a fault.</p>
<b>White Wine Tasting</b>			
Appearance	5	7	<p>Using the three white wines demonstrate the difference in intensity and colour.</p> <ul style="list-style-type: none"> <li>State the difference between lemon, gold and amber.</li> <li>Explain the reasons why white wines have different colours.</li> <li>Demonstrate how to judge intensity for white wine.</li> </ul> <p>For each wine confirm the correct note on appearance giving your reasons for your assessment before moving on to the next wine.</p>
Nose: intensity	12	7	<p>Using Wine 1:</p> <ul style="list-style-type: none"> <li>Demonstrate how to nose a wine.</li> <li>Explain why swirling in the glass is important.</li> <li>Demonstrate, by using the three white wines, the differences in intensity and aromas on the nose.</li> <li>Ask students what they think the intensity is of Wine 1 (this wine will be selected because of its light intensity).</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<p>*It is not unusual for students to think the first wine they nose to be medium in intensity. However, you will be able to calibrate them if you have selected two other wines which are medium and/or pronounced in intensity to support your assessment of the wine having light intensity.</p> <ul style="list-style-type: none"> <li>• Ask students to nose Wine 2 and Wine 3 and guide them to where each wine is on the intensity scale.</li> <li>• Explain how to use the lexicon.</li> <li>• Divide the lexicon into sections of aroma sources and explain what is meant by primary, secondary and tertiary characteristics.</li> </ul> <p>Explain how to use the cluster headings to help with the selection of the specific descriptors to be used in their tasting note.</p>
Nose: aroma characteristics		8	<p>Demonstrate how to swirl and sniff the wine and explain why this is done.</p> <p>Explain what is meant by the terms primary, secondary and tertiary.</p> <p>Using Wine 1 demonstrate how this wine only has primary characteristic and does not have many descriptors. For example, the note on the nose could be:</p> <p><i>Light intensity of lemon, grapefruit, green apple and pear.</i></p> <p>Repeat the process with the other two wines.</p> <p><i>*It is useful for the educator to write the aroma descriptors for each wine on a flip chart/white board so that the notes can be referred to when identifying flavour characteristics.</i></p>
Tasting	18	N/A	<p>Using Wine 1:</p> <p>Demonstrate how to aerate the wine in the mouth.</p> <p>Explain why the use of a spittoon is required when tasting wine.</p> <p>Explain why it is important to bring the aromas to the back of the palate so they can be smelt again retro-nasally.</p>
Tasting		9	<p>Demonstrate by completing a tasting for each of the three white wines the different points on the scale for:</p> <ul style="list-style-type: none"> <li>• Sweetness (dry and medium only in this session) <ul style="list-style-type: none"> <li>○ Tell students that they will be tasting sweet wines in other sessions.</li> </ul> </li> <li>• Acidity (low-medium-high) <ul style="list-style-type: none"> <li>○ Describe how this is perceived in the mouth.</li> <li>○ State that how the long the mouth-watering sensation persists is a good indication of acidity levels.</li> </ul> </li> <li>• Alcohol (low-medium-high) <ul style="list-style-type: none"> <li>○ State that most wines are medium in alcohol (11–13.5% abv).</li> <li>○ State that low-alcohol wines are below 11% abv and high-alcohol wines are above 14% abv.</li> </ul> </li> <li>• Body (light-medium-full) <ul style="list-style-type: none"> <li>○ Explain how body is a combination of alcohol, tannin (red wines) sugar (sweet wines) and flavours.</li> </ul> </li> <li>• Flavour characteristics <ul style="list-style-type: none"> <li>○ Explain that flavours on the palate are detected by the nose and not the tongue. The tongue can only taste sweetness, acidity, bitterness, salt and umami.</li> </ul> </li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>○ Ask students if they have found the same flavours on the palate as the aromas described on the nose.</li> <li>○ Discuss any differences they may find.</li> <li>● Finish (short-medium-long)</li> </ul> <p>Explain how to judge the finish. Explain that it is not how much acidity, sugar or tannin (red wines) that linger but how long the flavour characteristics linger and develop on the palate after spitting the wine into the spittoon.</p>
Conclusions	10	10	<p>Read back through each note and highlight any positive or negative points.</p> <p>State that assessment of quality is not based on wine type. In the context of the SAT it is not appropriate to say, "This is an outstanding Pinot Grigio for the price.", nor is it an assessment of how much you like or dislike a wine.</p> <p>Describe the process of assessing a wine's quality using the BLIC system:</p> <ul style="list-style-type: none"> <li>● Balance</li> <li>● Length (finish)</li> <li>● Identifiable characteristics and intensity</li> <li>● Complexity.</li> </ul> <p>Explain why you have decided to assess the wine as poor/acceptable/good/very good/outstanding and give reasons why the wine has not been placed in a lower or higher point on scale.</p>
Service temperatures	5	N/A	<p>Ask students to turn to Chapter 3 of the textbook <i>Storage and Service of Wine</i> to be used for reference in this section.</p> <p>Discuss with students the type of glass and recommended service temperature for each wine.</p> <p>Explain why you have made this recommendation.</p> <p>Signpost to students that they will be required to read Chapter 3 <i>Storage and Service of Wine</i> for homework.</p>

Red Wine Tasting			
Topic	Mins	Slide	Educator Guidance
Appearance	4	11	<p>Using the two red wines demonstrate the difference in intensity and colour.</p> <ul style="list-style-type: none"> <li>● State the difference between purple, ruby and garnet.</li> <li>● Explain tawny is included in the scale for the assessment of Ports and very old red wines.</li> <li>● Explain the reasons why red wines have different colours.</li> </ul> <p>Demonstrate how to judge intensity for red wine.</p>
Nose	6	11	<p>Repeat the process used for white wines.</p> <ul style="list-style-type: none"> <li>● Compare the differences between the two wines.</li> </ul> <p>Identify the aromas that are primary, secondary or tertiary.</p>
Palate	10	12	<p>Repeat the process used for white wines for sweetness, acidity, alcohol, body and finish.</p>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>Explain what tannin is, where it comes from in red wines (grapes and oak) and how it is perceived on the palate. Use an example (e.g. strong black tea) of tannins they may have encountered elsewhere.</li> </ul> <p>Compare levels of tannin in the two red wines.</p>
Conclusions	5	12	Repeat the process used for white wines.
Service	5	N/A	Repeat the process used for white wines.

Food and Wine Pairing			
Topic	Mins	Slide	Educator Guidance
Introduction to food and wine pairing	23	13	<p>Ask the class if anybody has any previous experience of food and wine pairing and ask for some 'classic pairings'.</p> <p>Explain the basic principles of food and wine pairing. State that by the end of the session the 'classic pairings' can probably be explained.</p> <p>Ask students what taste buds on the tongue can sense (sweetness, salt, acidity, umami and bitterness). State that what makes a good food and wine pairing is subjective as each person will have different perceptions, tolerances and personal preferences.</p> <p>To reinforce this idea, complete the exercise with bitter strips.</p>
Food and wine pairing exercises		14–15	<p><b>Exercise with bitter strips</b></p> <p>State that negative food and wine interactions often make wine taste more bitter and if you are sensitive to bitterness you may find it unpleasant.</p> <p>State that different levels of tolerance to bitterness can be genetic or due to bitter food or drink being a regular part of the diet, therefore building a tolerance to the taste.</p> <p>Explain that many very good tasters are tolerant, sensitive and very sensitive. No one type is better at wine tasting.</p> <p>Ask the groups to taste the strips and ask them to put their hand up when they taste something very unpleasant so the class can see the results.</p> <p>Ask one of the first students who put their hand up to explain what they tasted ask a student who did not raise their hand to explain what they tasted. Use this as an example of how individuals perceive tastes differently and to re-enforce the personal preference message.</p> <p>Describe how sugar and umami in food impact on wine.</p> <p>State what umami is and explain why it is difficult to isolate.</p> <p>Complete the MSG exercise to demonstrate the flavour of umami and to differentiate with the flavour of salt.</p> <p><b>Exercise with MSG</b></p> <p>If not allergic, get the group to taste Mono Sodium Glutamate (MSG) to isolate the taste of umami. Note that this also has a salty taste from the sodium.</p> <p>Describe how salt and acidity impact on wine.</p> <p>Complete the food and wine exercise to demonstrate the positive and negative interactions between food and wine.</p> <p><b>Exercise with food and wine interactions</b></p>



## WSET Level 2 Award in Wines Session Plans

		<p>Use salt, lemon, MSG and sweet biscuits or similar sweet food to demonstrate the positive and negative interactions with wines.</p> <ul style="list-style-type: none"><li>• Ask students to taste Wine 1 again.</li><li>• Ask the students to now taste the sweet food and then taste Wine 1 again.</li><li>• Ask the students what changed.</li><li>• Ask the students to taste the lemon and taste Wine 1 again.</li><li>• Ask the students what changed.</li><li>• Ask the students to taste Wine 3 again.</li><li>• Ask the student to taste the sweet food and taste Wine 3 again.</li><li>• Ask the students what changed.</li><li>• Ask the students to taste the salt and taste Wine 3 again.</li><li>• Ask the students what changed.</li><li>• Ask students what they think would happen to Wine 2 and Wine 3 if they were to be paired with sweet foods?</li><li>• Ask students who found Wine 5 bitter to put their hands up.</li><li>• Ask all students to try Wine 5 with salt.</li><li>• Ask students who found Wine 5 bitter what has changed. What do the other students think changed?</li><li>• Ask them to try the Wine 5 with salt and acidity.</li><li>• Ask the students what changed.</li><li>• Describe how chilli heat, oily food and flavour intensity can impact on wine.</li></ul> <p>Refer back to the group's previous thoughts on food and wine pairing and use the WSET approach to explain why certain wines tend to be paired with certain dishes.</p> <p>For each wine tasted discuss what would work well and what to avoid.</p> <p>At the end of the session the students will have a complete tasting note for each of the wines tasted.</p>
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### Session 2

### Factors influencing the production of red wines Pinot Noir, Zinfandel/Primitivo

#### Learning Outcomes:

- Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of red wines.
- Understand how winemaking and bottle ageing influence the style and quality of red wines.
- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from Pinot Noir.
- Know the style and quality of wines made from Zinfandel/Primitivo.

#### Assessment Criteria

By the end of the session, the students will be able to:

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- 1 Identify what each part of a grape provides to the winemaker.

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  - 2 State the service temperatures of the wines tasted.

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  - 3 Identify how common faults affect the aroma and flavours of wine.

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  - 4 Describe how the grape's components, aromas and flavours change as the grape ripens.

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  - 5 Describe how the environmental influences in the vineyard impact on grape ripeness and quality.

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  - 6 Describe how grape ripeness impacts on wine style and quality.

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  - 7 Identify the grape-growing options in the vineyard.

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  - 8 State the meaning of the following important labelling terms: GIs, PGI, PDO, AOC, AOP, VdP, IGP, old vine/*vieilles vignes*, vintage.

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  - 9 State the key stages of the alcoholic fermentation process.

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  - 10 Identify the key stages of the winemaking processes used for red and white wines.

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  - 11 Describe how winemaking options can influence the style and quality of red wine.

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  - 12 Identify the key changes that occur to a red wine during bottle ageing.

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  - 13 Describe the characteristics of the Pinot Noir and Zinfandel/Primitivo grape varieties.

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  - 14 Describe how environmental influences, grape-growing, winemaking options and bottle ageing impact on the characteristics of Pinot Noir.

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  - 15 Describe the styles and quality of wines produced from Pinot Noir and Zinfandel/Primitivo in the specified GIs.

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## WSET Level 2 Award in Wines Session Plans

16 Identify labelling terms associated with wines made from Pinot Noir and Zinfandel/Primitivo.

Time: 120 minutes

Topic	Mins	Slide	Educator Guidance
Session introduction	2	1	Introduce yourself and the session to the class. State what will be covered in this class and how many wines will be tasted.

### Part 1 – Grape Growing

Topic	Mins	Slide	Educator Guidance
The grape vine	3	2	<p>State that a vine is a plant that can live for 60 years or more and that grapes are the fruit of the vine. The vine will produce fruit each year.</p> <p>State that there are different varieties within the European species of vine, and each variety has different characteristics.</p> <p>For example, the grape variety Riesling is not only different in colour from the variety Cabernet Sauvignon, but these two varieties have very different flavours too.</p> <p>State that throughout the course, students will become familiar with the different characteristics of many of the most widely planted grape varieties.</p> <p>State that all varieties have the same constituent parts.</p> <p>State what each constituent part contains.</p> <p><b>Skins</b></p> <ul style="list-style-type: none"> <li>• Colour</li> <li>• Tannins</li> <li>• Flavours.</li> </ul> <p><b>Seeds and stems</b></p> <ul style="list-style-type: none"> <li>• High levels of tannins.</li> <li>• Can make wine taste very bitter if handled incorrectly during winemaking.</li> </ul> <p><b>Pulp</b></p> <ul style="list-style-type: none"> <li>• Mainly made up of water and sugar.</li> <li>• Also contains acids and flavours.</li> </ul> <p>Pulp in both black and white grapes is pale in colour.</p>
What a vine needs	3	3	<p>Identify the five things a vine needs to grow:</p> <p><b>Water and nutrients</b> (taken up through the soil)</p> <ul style="list-style-type: none"> <li>• A vine will need sufficient water to survive and grow and also needs small amounts of nutrients taken up through the roots.</li> </ul> <p><b>Warmth and sunlight</b></p> <ul style="list-style-type: none"> <li>• Without enough warmth a vine cannot grow. This is why it becomes dormant in the winter.</li> <li>• Without sunlight the vine will not be able to photosynthesis.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<p><b>Carbon dioxide</b> (absorbed through the air)</p> <p>Describe the process of photosynthesis.</p> <p><b>Sunlight</b> allows the vine to combine <b>carbon dioxide gas</b> and <b>water</b> to produce sugars (<b>photosynthesis</b>) which power the vine's growth and ripen its grapes.</p>
The growing season, grape formation and grape ripening	5	4	<p>State that every year a vine follows a similar pattern of growth.</p> <p>Briefly outline what happens during the growing season.</p> <p><b>Spring:</b> start of the growing season. Vine grows new shoots, leaves and flowers.</p> <p><b>Summer:</b> flowers transform into a crop of ripe grapes.</p> <p><b>Autumn:</b> harvest, vine drops its leaves</p> <p><b>Winter:</b> vines are dormant and do not grow.</p> <p>Describe each stage of grape formation</p> <p><b>Flowering</b></p> <ul style="list-style-type: none"> <li>• In spring, clusters of flowers form. Each will become a bunch of grapes.</li> <li>• Each individual flower needs to be pollinated in order to become a grape.</li> <li>• Vines rely on the wind, not insects, to pollinate their flowers.</li> </ul> <p><b>Fruit set</b></p> <ul style="list-style-type: none"> <li>• After pollination the flower grows seeds and begins to swell. The flower has become a grape.</li> <li>• All newly formed grapes are small, hard, dark green and unpleasant to taste.</li> </ul> <p><b>Véraison</b></p> <ul style="list-style-type: none"> <li>• By mid-summer, grapes have grown large enough that the vine can start the ripening process.</li> <li>• <i>Véraison</i>: the point at which the grapes start to lose their dark green colour. White grapes become golden and black grapes become red and then purple.</li> </ul> <p><b>Ripening</b></p> <p>State that at the start of the ripening process, grapes have very high levels of acid, hardly any sugar, and unattractive herbaceous flavours.</p> <p>State that all these characteristics change during ripening.</p> <ul style="list-style-type: none"> <li>• Grapes swell with water and become soft and fleshy.</li> <li>• Acidity drops and sugar rises.</li> <li>• Herbaceous flavours decrease, signature flavours develop.</li> <li>• Tannins develop in the skins. They must be ripe at the time of harvest or they may taste bitter.</li> </ul> <p><b>Extra ripening</b></p> <p>State that flavours can change as ripeness increases. If left longer on the vine:</p> <ul style="list-style-type: none"> <li>• White grapes can change from green fruit to stone fruit and tropical fruit.</li> <li>• Black grapes can change from fresh fruit to cooked fruit.</li> </ul>
The growing environment: climate	3	5	<p>State that climate is a combination of warmth, sunlight and water availability.</p> <p>State the following climate definitions, based on temperature:</p> <p><b>Cool</b> – Average growing season temperature of 16.5°C (62°F) or below</p>

**WSET Level 2 Award in Wines Session Plans**

			<p><b>Moderate</b> – Average growing season temperature of 16.5°C (62°F) to 18.5°C (65°F)</p> <p><b>Warm</b> – Average growing season temperature of 18.5°C (65°F) to 21°C (70°F)</p> <p>State that temperature determines:</p> <ul style="list-style-type: none"> <li>• What grape varieties can grow successfully in a region</li> <li>• The flavour characteristics they can develop.</li> </ul> <p>Give examples:</p> <ul style="list-style-type: none"> <li>• Grenache can only grow and fully ripen in warm climates.</li> <li>• Chardonnay grows well cool, moderate or warm climates, but its characteristics vary accordingly.</li> </ul> <p>Explain that grapes grown in cooler climates will generally have less access to warmth and sunlight. Therefore, the grapes will be the least ripe, and the resulting wines will have:</p> <ul style="list-style-type: none"> <li>• Lower alcohol (as grapes will be lower in sugar);</li> <li>• Lower tannin;</li> <li>• Lighter body;</li> <li>• Higher acidity.</li> </ul> <p>Explain that grapes grown in warmer climates will generally have more access to warmth and sunlight. Therefore, the grapes will be riper, and the resulting wines will have:</p> <ul style="list-style-type: none"> <li>• Higher alcohol (as grapes will be riper in sugar);</li> <li>• Higher tannin (and riper tannin);</li> <li>• Fuller body;</li> <li>• Lower acidity.</li> </ul>
<p>The growing environment: influences on climate</p>	<p>3</p>	<p>6</p>	<p>State that there are several key influences on climate.</p> <p><b>Latitude</b></p> <p>State that the closer a region is to the equator, the hotter it is likely to be.</p> <p>Most vineyards are located between 30° and 50° north or south of the equator.</p> <p>Explain the reason for these bands:</p> <p>Too close to the equator: too hot for the vine to survive.</p> <p>Too far from the equator: too cold for the vine to survive.</p> <p><b>Altitude</b></p> <p>State that temperatures drop with altitude. A vineyard that is located at a higher altitude will have a cooler climate than a vineyard located at the same latitude but with a lower altitude.</p> <p><b>Seas</b></p> <p>Regions located close to the sea can benefit from a warming or cooling moderating influence.</p> <p>Offer examples:</p> <ul style="list-style-type: none"> <li>• Coastal areas of South Africa are cooled by ocean currents coming up from the South Pole.</li> <li>• Northern Europe benefits from the warming influence of ocean currents from the Caribbean.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

<p>The growing environment: influences on vineyard climate (rivers, slope and aspect)</p>	3	7	<p>Explain that one vineyard in the same region may have a notably different climate to another due to several key factors.</p> <p>Use the image to explain the effects of rivers, slope and aspect in the vineyard.</p> <p><b>Rivers</b></p> <p>State that nearby rivers can offer various advantages, especially in cool regions:</p> <ul style="list-style-type: none"> <li>• Take longer to warm up and cool down than land.</li> <li>• Provide warmth in autumn and help to extend the growing season.</li> <li>• Reflect sunlight (increasing photosynthesis).</li> <li>• Protect against frost.</li> </ul> <p><b>Slope and aspect</b></p> <p>State that slope and aspect are important in vineyards far from the equator, where warmth and sunlight are limited.</p> <ul style="list-style-type: none"> <li>• Vineyards planted on slopes facing the equator receive more warmth and sunlight.</li> <li>• These sites will produce riper grapes than vineyards planted on flat land or on slopes facing away from the equator.</li> </ul>
<p>The growing environment: influences on vineyard climate (cloud, fog and mist)</p>	2	8	<p>Use the image to support the explanation of the effects of cloud, fog and mist in the vineyard.</p> <p>State that cloud, fog and mist are water vapour that can be seen in the air. They have various effects, which can be positive or negative. Here we will look at the positive effects.</p> <p><b>Clouds</b></p> <p>Form above ground level and can block sunlight to a vineyard (reducing photosynthesis). Grapes take longer to ripen.</p> <p>This is a very important moderating factor in some warmer Australian regions.</p> <p><b>Fog</b> (dense fog)</p> <p>Forms at ground level and cools down a vineyard.</p> <p>A very important moderating influence in coastal regions of California and Chile.</p> <p><b>Mist</b> (light fog)</p> <p>A less dense form of fog. Autumn mists are essential for the development of botrytis/noble rot (to be discussed further in session 3)</p>
<p>The growing environment: influences on vineyard climate (mountains, soil, air)</p>	3	9	<p>Use the image to support the explanation of the effects of mountains, soil and air in the vineyard.</p> <p><b>Mountains</b></p> <p>State that mountains can act as a barrier, sheltering vineyards from clouds, rain and cold winds. This results in sunny summers, dry autumns and an extended growing season.</p> <p>The region of Alsace in France benefits from this effect.</p> <p><b>Soil</b></p> <p>Ask students what soil provides the vine?</p> <p>State that soil can also affect the temperature of the vineyard.</p> <p>Describe how stony soils can warm a vineyard.</p> <p><b>Air</b></p>

## WSET Level 2 Award in Wines Session Plans

			<p>State cool air from seas and mountains can help moderate the climate.</p> <ul style="list-style-type: none"> <li>• <b>Coastal winds:</b> warmer coastal areas can be cooled by winds blowing on shore from cold seas (e.g. the Pacific).</li> <li>• <b>Mountain air:</b> cold air from mountains can move down to lower altitudes at night, cooling warmer vineyards.</li> </ul>
The growing environment: weather	7	10	<p>Explain the difference between weather and climate:</p> <ul style="list-style-type: none"> <li>• <b>Climate:</b> the average levels of temperature, sunlight and rainfall that a region can typically expect.</li> <li>• <b>Weather:</b> what happens in a region on a day-to-day basis.</li> </ul> <p>State that weather can cause problems for the grape grower and these differences are often referred to as vintage variations.</p> <p>State that a vintage refers to the year in which the grapes were harvested.</p> <p>State that in some regions, weather can vary considerably from year to year. This is important when buying very expensive wines from prestigious regions. Is the wine different in style from what might be expected? Is it worth the retail price?</p> <p>State that a wine dated 2016 from the southern hemisphere will be half a year older than a wine dated 2016 from the northern hemisphere.</p> <p><b>Hot vintages</b></p> <p>Ask students what problems the grape grower might expect in a hot vintage?</p> <ul style="list-style-type: none"> <li>• Grapes can over-ripen and develop uncharacteristic dried-fruit aromas.</li> </ul> <p>State the other problems associated with excess heat/sunlight.</p> <ul style="list-style-type: none"> <li>• Sunburnt grapes</li> </ul> <p><b>Below average rainfall</b></p> <p>Explain what causes <b>drought</b>.</p> <p>Drought is caused by prolonged periods of below-average rainfall and is often made worse when there are above-average temperatures.</p> <p>State what happens in these conditions:</p> <ul style="list-style-type: none"> <li>• The vine shuts down is unable to ripen its grapes.</li> <li>• In extreme cases the vine may die.</li> <li>• Irrigation can help, but in these conditions, there is often no water available for irrigation.</li> </ul> <p><b>Above average rainfall</b></p> <p>State that high levels of rain cause problems.</p> <p>In these conditions:</p> <ul style="list-style-type: none"> <li>• Fungal diseases may flourish.</li> <li>• Grapes can swell, diluting flavours.</li> </ul> <p><b>Hail</b></p> <p>State that hail can cause significant damage to vines and grapes.</p> <ul style="list-style-type: none"> <li>• Hail can destroy a vineyard's entire annual crop.</li> </ul> <p><b>Cold vintages</b></p> <p>Ask students what problems the grape grower might expect in years where the weather is cooler than normal?</p> <ul style="list-style-type: none"> <li>• Vines may struggle to ripen their grapes.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Acid levels too high.</li> <li>• Sugar levels too low.</li> <li>• Grapes may struggle to develop their signature aromas.</li> </ul> <p>State that <b>frosts</b> are a risk in the spring.</p> <p>In these conditions:</p> <ul style="list-style-type: none"> <li>• Frost damage can kill the vine's new growth. This reduces the number of grapes that can be grown that year.</li> </ul>
Growing grapes: vineyard activities	5	11	<p>State that vines are grown in carefully managed vineyards.</p> <p>State that grape-growing is a highly skilled job that requires the grower to control the vines to produce a regular crop of healthy grapes.</p> <p>Describe the main vineyard activities undertaken.</p> <p><b>Training and pruning</b></p> <ul style="list-style-type: none"> <li>• Training and pruning are necessary to ensure a healthy and commercially viable crop of grapes.</li> <li>• Most vines are trained on trellises.</li> <li>• Vines are typically pruned to the required shape in the winter when dormant.</li> </ul> <p><b>Spraying</b></p> <p>State that fungal diseases, pests and weeds can negatively affect vines.</p> <p>Describe what sprays are used:</p> <ul style="list-style-type: none"> <li>• Fungicides – used to kill fungi</li> <li>• Pesticides– used to kill insects</li> <li>• Herbicides – used to control weeds.</li> </ul> <p>Synthetic chemicals can cause longer-term problems in vineyards. Many grape growers try to minimise their use.</p> <p>State if a vineyard is certified <b>organic</b>, grapes are grown without the use of synthetic chemicals, though some sprays are still permitted.</p> <p><b>Yield</b></p> <p>Define yield as the number of grapes produced per unit of area. State that in some regions the maximum yield allowed is set in law.</p> <p>Explain the need to balance quality and quantity:</p> <ul style="list-style-type: none"> <li>• Yields too high: grapes could have diluted flavours and lower levels of sugar.</li> <li>• Yields too low: crop will be too small to be commercially viable.</li> </ul> <p><b>Irrigation</b></p> <ul style="list-style-type: none"> <li>• State irrigation is normally permitted in regions where there is a lack of rainfall.</li> </ul> <p>Describe main systems used to irrigate vineyards:</p> <ul style="list-style-type: none"> <li>• Flooding the vineyard;</li> <li>• Putting in place systems to water individual vines.</li> </ul> <p>Water is increasingly limited and expensive; most grape growers use it sparingly.</p> <p><b>Harvesting</b></p> <p>State that timing of the harvest is an important choice.</p>



## WSET Level 2 Award in Wines Session Plans

			<p>State the balance of sugar, acid and flavour and tannin ripeness will be considered.</p> <p>State that grapes can either be harvested by hand or by machine.</p> <p>State neither method is fundamentally better for wine quality. The choice normally depends on the style of wine being made.</p> <p>State that machine harvesters cannot be used on steep slopes therefore the only option is to hand harvest.</p>
Labelling terms related to origin and regulation: Geographical Indications	4	12	<p>State that students will see many different terms on wine labels which link the wine to where and how it was made. These terms will typically give an indication of how the wine is expected to taste.</p> <p><b>Geographical Indications</b></p> <p>State that Geographical Indications (GIs) are common to all wine producing regions and regularly appear on wine labels.</p> <p>Explain this is because the area where grapes are grown can have an influence on the style of the wine that is made.</p> <p>Define a GI as a legally defined vineyard area within a country. They can be very large and cover an entire region (e.g. Bordeaux) or as small as a single vineyard.</p> <p>State that not every wine comes from a GI, though some statement of origin is legally required. These wines are labelled by state or province (e.g. California), or by country.</p> <p>Explain the differences between the GIs found in the European Union (EU) and the rest of the world.</p> <p><b>GIs outside the European Union</b></p> <ul style="list-style-type: none"> <li>• These indicate where the grapes used to make the wine were grown.</li> <li>• No limits placed on grape growing or winemaking.</li> </ul> <p>State that the styles of wine from these GIs can be varied. Consumers need to look for other information e.g. grape variety, to predict what style of wine they can expect.</p> <p><b>GIs inside the European Union</b></p> <ul style="list-style-type: none"> <li>• Indicate where the grapes are grown.</li> <li>• Every GI comes with extra regulations that can state what grapes may be grown, as well as how the wines should be made.</li> </ul> <p>State that a European GI as a relatively reliable indicator of the style of wine that they can expect.</p> <p>State that GIs in the EU are also subdivided into two groups: PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication).</p> <p><b>PDOs</b></p> <ul style="list-style-type: none"> <li>• Typically cover relatively small areas and have tightly defined regulations.</li> <li>• Many of Europe's most famous and prestigious wines are classified as PDO.</li> <li>• Different countries use different traditional labelling terms to indicate that a wine has a PDO.</li> </ul> <p><b>PGIs</b></p> <ul style="list-style-type: none"> <li>• Typically cover a much wider area and have less strict regulations compared with PDOs.</li> <li>• Producers have more flexibility so wine styles vary more widely in volume, price, style and quality.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>Different countries use different traditional labelling terms to indicate that a wine has a PGI.</li> </ul>
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### Part 2 – Pinot Noir (50 Minutes)

#### Notes to Educator

This section on Pinot Noir focuses on how the growing environment impacts on a wine's style prior to moving onto the winemaking section. This allows the Educator to check students' understanding of some of the environmental influences and labelling terms and relate what has been learnt to how wines taste.

The wines selected for tasting should show a contrast between growing environment rather than quality levels. Therefore, it is very important that the wines selected are of equivalent quality level to aid students understanding of climatic influences.

Topic	Mins	Slide	Educator Guidance
French wine regions	1	13	State that France has wine regions in cool, moderate and warm climates.
Labelling in France	1	14	State the French terms for PDO and PGI wines: <ul style="list-style-type: none"> <li><i>Appellation d'origine protégée</i> (AOP)</li> <li><i>Appellation d'origine contrôlée</i> (AOC)</li> <li><i>Indication géographique protégée</i> (IGP)</li> <li><i>Vin de pays</i> (VdP)</li> </ul>
Pinot Noir: grape profile	4	15	<p>State that all grape varieties will be introduced with a grape profile overview slide covering the key features of the variety itself, common grape growing/winemaking techniques and bottle age.</p> <p>State that Pinot Noir is a thin-skinned black grape variety. Its wines therefore have pale to medium colour intensity and low to medium tannin.</p> <p>State that Pinot Noir is naturally high in acidity and its wine have red fruit characters that range from fresh to cooked.</p> <p>State that Pinot Noir is prone to rot and disease and is not an easy variety for growers to cultivate. Yields are typically low but its wines are highly sought after, therefore prices can be high.</p> <p>State that Pinot Noir only grows successfully in cool or moderate climates. If too warm, the grapes can lose their fresh fruit flavours and taste unattractively cooked.</p> <p>State that Pinot Noir is most commonly produced as a single-varietal wine, with the notable exception of sparkling wines such as Champagne.</p> <p>State that Pinot Noir is often matured in oak, but strong flavours of oak can easily overwhelm it.</p> <p>State that most Pinot Noirs are fruity, refreshing and enjoyable to drink when young. However, some very good or outstanding examples can develop complex tertiary flavours in the bottle and may take several years to show their full potential.</p>
Pinot Noir: France	1	16	<p>State that Pinot Noir is a French grape variety most closely associated with the region of Burgundy.</p> <p>Locate Burgundy on the map.</p>

## WSET Level 2 Award in Wines Session Plans

<p>Pinot Noir: Burgundy appellation hierarchy: regional and <i>village</i></p>	<p>4</p>	<p>17</p>	<p>State that tiny changes in the vineyard environment influence the quality of the wines. There is a clear hierarchy of quality with the appellation system in Burgundy.</p> <p><b>Regional appellations</b></p> <p>State that the regional appellations sit at the bottom of the hierarchy. The broadest regional appellation is <b>Bourgogne AOC</b>, which covers the whole of Burgundy.</p> <p>Describe the expected style of a Bourgogne AOC wine:</p> <ul style="list-style-type: none"> <li>• Light- to medium-bodied.</li> <li>• Low tannin, high acidity and fresh red-fruit flavours.</li> <li>• Meant to be drunk while young and fresh (lacks the structure and flavour intensity to age).</li> </ul> <p>State that, due to the demand for red Burgundy, even basic Bourgogne AOC can be expensive.</p> <p><b>Village appellations</b></p> <p>State that many of the regional appellations are divided into villages that have their own appellation. Link to the villages listed on the map.</p> <p>Describe how a <i>village</i> level wine compares to a regional wine.</p> <ul style="list-style-type: none"> <li>• More flavour concentration and complexity</li> </ul> <p>The best examples can age</p>
<p>Pinot Noir: Burgundy appellation hierarchy: Premier Cru and Grand Cru</p>	<p>4</p>	<p>18</p>	<p><b>Premier Cru</b></p> <p>State that some high-quality vineyards within individual <i>village</i> appellations are designated as 'premiers crus'.</p> <p>State that wines made solely from grapes from premier cru vineyards are entitled to use the term 'premier cru' on the label alongside the name of the village/commune appellation. Wines made from just one premier cru vineyard may also display the name of the vineyard on the label.</p> <p><b>Grand Cru</b></p> <p>State that the most complex and intense Burgundian wines are made from grapes grown in a handful of the best vineyards.</p> <p>State that these 'grand cru' vineyards are generally small, well situated plots of land that regularly produce grapes of outstanding quality.</p> <p>State that these vineyards have been awarded their own appellations. The vineyard name appears on the label along with the term 'Grand Cru AOC'.</p> <p>State that these vineyards have been identified for a variety of complex reasons. Ask students to name some features that might make one vineyard 'better' than another.</p> <ul style="list-style-type: none"> <li>• South/south-east facing slopes – extra sunlight/warmth</li> <li>• Beneficial soils – free draining, low in nutrients</li> </ul> <p>State that the grands crus produce the most concentrated and complex wines with the greatest potential for ageing. They command exceptionally high prices due to their quality/rarity.</p>
<p>Pinot Noir: world map</p>	<p>0.5</p>	<p>19</p>	<p>State that many other wine regions with suitable climates around the world are known for very good and outstanding Pinot Noir.</p> <p>Use the map to note that some of these are situated closer to the equator and would be expected to have a much warmer climate than Burgundy. In each of these regions moderating influences are important to provide suitable climates.</p>

## WSET Level 2 Award in Wines Session Plans

Pinot Noir: California and Oregon	0.5	20	Locate California and Oregon on the map.
Pinot Noir: California overview	2	21	<p>State that much of California is too warm for Pinot Noir, but there are a few regions that can produce very good or outstanding examples.</p> <p>State that the climate within these regions depends on proximity to the Pacific coast.</p> <p>State the moderating influences on the three named Californian regions.</p> <p><b>Santa Barbara County</b> – cooled by sea breezes from the west and south.</p>
Pinot Noir: California and Oregon	3	22	<p><b>Sonoma</b> – western parts are cooled by Pacific Ocean breezes.</p> <p><b>Carneros</b> – cooled by morning fogs from the San Pablo Bay.</p> <p>State that the moderating influences in these regions prevent Pinot Noir from developing excessively cooked flavours.</p> <p>Describe a typical Californian Pinot Noir:</p> <ul style="list-style-type: none"> <li>• Ripe red-fruit flavours (strawberry, red cherry).</li> <li>• Often notable flavours from oak (vanilla).</li> <li>• The finest examples can develop pronounced tertiary flavours (forest floor, mushroom) in the bottle.</li> </ul> <p>Identify Oregon on the map. State that Oregon has a reputation for very good and outstanding wines from Pinot Noir.</p> <p>State that, due to its northerly latitude and exposure to the Pacific Ocean, it is generally cooler than California and has a mostly moderate climate.</p> <p>State that the best Oregon Pinot Noirs have complex fresh red-fruit flavours, subtle oak flavours and can age well.</p>
Pinot Noir: Chile	2	23	<p>Identify Chile on the map, noting the breadth of latitude that it covers.</p> <p>State that Chile has a huge variety of climates, but most are too warm for Pinot Noir.</p> <p>State that the coastal sub-region of <b>Casablanca Valley</b> is cooled both by sea breezes and morning fogs from the Pacific Ocean. This makes it suitable for the production of very fruity Pinot Noir wines (cooked strawberries).</p> <p>State that, though Pinot Noir is rarely inexpensive, Chile's wines can offer excellent value for money.</p>
Pinot Noir: South Africa	2	24	<p>Identify South Africa and the Western Cape on the map and note its latitude.</p> <p>State that in South Africa, Pinot Noir production is focused on the coolest coastal regions.</p> <p>State that strong southerly sea breezes encourage vibrant red-fruit flavours in the Pinot Noirs of <b>Walker Bay</b>. A number of very good and outstanding Pinot Noir wines are made here.</p>
Pinot Noir: Australia	2	25	<p>State that the overall climate of Australia's winegrowing regions is warm, though moderate and even cool climates exist.</p> <p>Locate the regions of <b>Yarra Valley</b> and <b>Mornington Peninsula</b>.</p> <p>State that these are among the few regions that are cool enough for Pinot Noir. Cooling breezes from the south elongate the growing season and encourage a slow build-up of flavours.</p>

## WSET Level 2 Award in Wines Session Plans

			State that the style of wine here can vary from light and fragrant to riper wines with cooked-red-fruit flavours.
Pinot Noir: New Zealand	3	26	<p>State that Pinot Noir is the premier black grape variety of New Zealand.</p> <p>Note the breadth of latitude covered by New Zealand.</p> <p>State that Pinot Noir is well suited to the cool to moderate climates of <b>Martinborough</b> and <b>Marlborough</b> that each produce very good and outstanding examples.</p> <p>State that <b>Central Otago</b> produces New Zealand's ripest and most powerfully flavoured Pinot Noir.</p> <p>State that the region is protected from sea breezes and rains by a ring of mountains. Vines experience intensely sunny days followed by cool nights.</p> <p>Describe a typical Pinot Noir from Central Otago:</p> <ul style="list-style-type: none"> <li>• Pronounced fruit flavours (strawberry, red cherry);</li> <li>• Medium to full body and medium tannins;</li> <li>• Often matured for a period in oak;</li> <li>• May require bottle age.</li> </ul>
Tasting	16	27– 28	Conduct a comparative tasting of two Pinot Noir wines.

### Part 3 – Introduction to Red Winemaking (15 minutes)

Topic	Mins	Slide	Educator Guidance
Winemaking: alcoholic fermentation	2	29	<p>State that alcoholic fermentation is the process used to create alcohol and is common to all wines.</p> <p>Use the diagram to explain the formula for alcoholic fermentation.</p> <p>State that alcoholic fermentation stops naturally when the yeast have consumed all of the sugar in the grape juice. This results in a dry wine.</p> <p>State that the level of alcohol relates to how much sugar there is in the grapes.</p> <p>State that alcohol levels in most dry wines are between 11.5% –16% abv.</p>
Winemaking: red wine	3	30	<p>Using diagram outline each stage in the process of making red wine.</p> <p>Explain how colour and tannin are extracted during fermentation.</p> <p>Describe punching down and pumping over.</p>
Winery vessels: inert vessels	2	31	<p>State that winery vessels come in a range of shapes and sizes and can be made from different materials.</p> <p>State that inert vessels such as stainless steel or concrete can be used for both fermentation and storage.</p> <p>State that they are both inert and do not add any flavour to the wine.</p> <p>State that they can also be airtight, preventing oxygen from interacting with the wine and causing flavours to change.</p>
Winery vessels: oak vessels	2	32	<p>State that wooden vessels can also be used for both fermentation and storage. Most are made out of oak.</p> <p>Discuss why a winemaker would use oak vessels.</p>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Add secondary flavours (vanilla, coconut, charred wood, spice).</li> <li>• Allow oxygen to interact with the wine (tertiary flavours, softer tannins).</li> </ul>
Blending	3	33	<p>State that blending can take place at many stages of the winemaking process.</p> <p>Explain why a winemaker might blend their wines:</p> <ul style="list-style-type: none"> <li>• Style</li> <li>• Consistency</li> <li>• Complexity.</li> </ul> <p>Ask students what a winemaker could blend to achieve their goals:</p> <ul style="list-style-type: none"> <li>• Grape varieties</li> <li>• Vineyard locations</li> <li>• Grape growing/winemaking techniques.</li> </ul>
Maturation in-bottle: what a wine needs to age	3	34	<p>State that most wines do not improve in-bottle. Their fruit flavours start to fade and are replaced with vegetal notes.</p> <p>State that a few wines can mature and improve over the course of several years and sometimes decades.</p> <p>State that these wines often benefit from the following features:</p> <ul style="list-style-type: none"> <li>• High acidity, sugar and/or tannins. These components help to preserve the wine.</li> <li>• A sufficient concentration of flavours that can evolve in a positive way.</li> </ul> <p>Describe how red wines will change during maturation:</p> <ul style="list-style-type: none"> <li>• Colour: paler in intensity, change from ruby to garnet to tawny.</li> <li>• Tannins: levels drop and become softer and smoother.</li> <li>• Tertiary characteristics develop: (fig, prune, meat and wet leaves).</li> <li>• Deposit forms: wine may need to be decanted.</li> </ul>

### Part 4 – Zinfandel/Primitivo (15 minutes)

#### Notes to Educator

This section on Zinfandel/Primitivo contrasts a grape variety grown in a warm climate.

The wine selected for tasting should have high levels of alcohol to contrast with the Pinot Noir wines and have typical warm climate characteristics.

Topic	Mins	Slide	Educator Guidance
Zinfandel/Primitivo: grape profile	2	35	<p>State that Zinfandel/Primitivo is a black grape variety that needs a warm climate to ripen successfully.</p> <p>State that, as it ripens, its flavours change from red fruits (strawberries, raspberries) to black fruits (plums, black cherries).</p> <p>State that the variety sometimes ripens unevenly, with some grapes within the bunch raising before others have ripened. This gives high sugar levels and flavours of dried fruit.</p> <p>State that Zinfandel/Primitivo can be used to make rosé and red wines. State that the red wines are often oak aged, but the rosés are not.</p>

## WSET Level 2 Award in Wines Session Plans

			State that very good/outstanding examples of red Zinfandel/Primitivo can age in the bottle.
Zinfandel/Primitivo: California	3	36	<p>State that Zinfandel/Primitivo is primarily grown in two places.</p> <p><b>California</b></p> <p>State that here the variety is known as Zinfandel.</p> <p>It is used to make rosé wines labelled White Zinfandel as well as red wines.</p> <p>State that rosé wines production will be covered in session 3.</p> <p>State that wines labelled as White Zinfandel will typically be rosé in colour, medium sweet with low alcohol, light in body and with simple red fruit character.</p> <p>Describe the typical style of red Zinfandel:</p> <ul style="list-style-type: none"> <li>• Dry, high alcohol, full body, medium to high acidity and tannin: made a mixture of ripe and extra ripe grapes, fermented to dryness;</li> <li>• Often matured in oak to soften the tannins and add flavour complexity;</li> <li>• Pronounced aromas of black fruit, dried fruit and oak.</li> </ul> <p>State that California has some very old Zinfandel vines that produce low quantities of very concentrated fruit. The resulting wines can develop tertiary flavours (earth, meat) in the bottle.</p> <p>State that the French term for old vines is <i>vielles vignes</i>.</p>
Zinfandel/Primitivo: Puglia	2	37	<p><b>Puglia, Southern Italy</b></p> <p>State that here, the variety is known as Primitivo.</p> <p>State that this is a warm region. Style range from soft-fruity high-volume wines to very good or outstanding examples made from controlled yields of grapes.</p> <p>State that top Puglian Primitivos can offer excellent value for money.</p>
Tasting	8	38–39	Conduct tasting of red Zinfandel.

### Session 3

### Factors influencing the production of white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, Furmint

#### Learning Outcomes

- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of white, sweet, and rosé wines.
- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from Riesling.
- Know the style and quality of wines produced from Chenin Blanc, Sémillon/Semillon and Furmint.

#### Assessment Criteria

By the end of this session, students will be able to:

- 1 Describe how the grape's components, aromas and flavours change as the grape ripens.
- 2 Describe how the environmental influences in the vineyard impact on grape ripeness and quality.
- 3 Describe how grape ripeness impacts on wine style and quality.
- 4 Identify the grape-growing options in the vineyard.
- 5 Identify the key stages of the winemaking processes used for white, sweet and rosé wines.
- 6 Describe how winemaking options impact on the styles of white, sweet and rosé wines produced.
- 7 Describe how bottle ageing impacts on the style of white wines.
- 8 Describe the characteristics of Riesling, Chenin Blanc, Sémillon/Semillon and Furmint grape varieties.
- 9 Describe how environmental influences, grape-growing, winemaking options and bottle ageing impact on the characteristics of Riesling.
- 10 Describe the styles and quality of wines produced from Riesling, Chenin Blanc, Sémillon/Semillon and Furmint in the specified GIs.
- 11 State the meaning of the following regionally important labelling terms: Late Harvest/*Vendages tardives*, botrytis/noble rot, Icewine/Eiswein, *Qualitätswein*, *Prädikatswein*, *Landwein*, Kabinett, Spätlese, Auslese, Beerenauslese (BA), Trockenbeerenauslese (TBA), *Trocken*, *Halbtrocken*, Aszú.

#### Recommended wine samples for this session:

1. White Zinfandel
2. Dry Australian Riesling
3. German Spätlese Riesling
4. Dry *or* demi-sec Chenin Blanc *or* dry Semillon
5. Tokaji *or* Sauternes

**Time: 120 minutes**



## WSET Level 2 Award in Wines Session Plans

Topic	Mins	Slide	Educator Guidance
Session introduction	2	1	Introduce yourself. Introduce the session.

### Part 1 – Grape Growing and Winemaking Options (38 mins)

Topic	Mins	Slide	Educator Guidance
Grape formation and ripening: recap	2	2	<p>Briefly recap the key stages of the growing season:</p> <ul style="list-style-type: none"> <li>• Flowering</li> <li>• Fruit set</li> <li>• <i>Véraison</i></li> <li>• Ripening.</li> </ul> <p>State that, while many producers choose to harvest when the grapes are just ripe, grapes are sometimes left on the vine longer so that they undergo further changes.</p>
Concentration of grape sugars: extra ripening	3	3	<p><b>Recap</b></p> <p>Ask students what is likely to change in the grapes if they are harvested later in the growing season:</p> <ul style="list-style-type: none"> <li>• More sugar</li> <li>• Less acidity</li> <li>• Riper flavours.</li> </ul> <p>State that this is known as extra-ripeness.</p> <p>State that, during the early stages of extra-ripeness, the grapes develop exaggerated ripe aromas and accumulate a higher level of sugar.</p> <p>State that, after a longer period, the grapes start to turn into raisins because the water content in the grapes evaporates.</p> <p>Ask students what components of the grapes will be concentrated:</p> <ul style="list-style-type: none"> <li>• Sugar</li> <li>• Acid</li> <li>• Flavours.</li> </ul> <p>State that dried-fruit aromas may start to develop.</p> <p>State that these grapes can have such high levels of sugar when they are harvested that they are commonly used to make sweet wines with pronounced aromas/flavours.</p> <p>State that, if the sugar level in the juice gets very high, yeast will not be able to complete the fermentation.</p> <p>State that the term 'Late Harvest' indicates a wine made from grapes that have been left on the vine and picked much later. They produce wines that are fuller-bodied and more concentrated in style compared with wines made from grapes harvested at the normal time.</p> <p>State that late-harvest wines can be dry, off-dry, medium or sweet.</p>

## WSET Level 2 Award in Wines Session Plans

Concentration of grape sugars: botrytis/noble rot	3	4	<p>State that another way to concentrate grapes is to harness the effect of botrytis/noble rot in the vineyard.</p> <p>State that botrytis is a fungus that can grow on ripe grapes and cause noble rot. Describe the effect of noble rot:</p> <ul style="list-style-type: none"> <li>• Makes tiny holes in the skin of the grape which causes the water inside the grape to evaporate.</li> <li>• This concentrates the grape acids, sugars and flavours.</li> </ul> <p>State that the fungus can easily destroy grapes and the right conditions are needed if it is to be beneficial:</p> <ul style="list-style-type: none"> <li>• Must grow on ripe grapes.</li> <li>• Damp misty mornings: allows the growth of the fungus.</li> <li>• Warm, dry afternoons: prevents fungus from destroying the grapes.</li> </ul>
Concentration of grape sugars: frozen grapes	2	5	<p>State that an extreme example of concentrating grape sugars is to use frozen grapes.</p> <p>Describe the required conditions/processes:</p> <ul style="list-style-type: none"> <li>• Healthy grapes left on the vine into winter.</li> <li>• When the temperature drops sufficiently, the water in the grapes freezes.</li> <li>• Grapes are picked and pressed while frozen.</li> <li>• Ice crystals and skins are separated from the small amount of unfrozen liquid in the press.</li> <li>• Juice contains high concentrations of acids, sugars and flavours.</li> </ul> <p>State that the resulting wine is known as Icewine/Eiswein. It is sweet with concentrated and pure varietal characteristics.</p>
Winemaking: white wine	2	6	<p>State that white wines are generally made from white grapes.</p> <p>State that black grapes can be used to make white wines if the grapes are pressed very gently.</p> <p>State the typical order for white winemaking:</p> <ul style="list-style-type: none"> <li>• Crushing</li> <li>• Pressing</li> <li>• Alcoholic fermentation</li> <li>• Storage or maturation</li> <li>• Packaging.</li> </ul> <p>State that, unlike red wines, the grapes are pressed before alcoholic fermentation.</p> <p>State that white wines are fermented at temperatures ranging from 12°C to 22°C (54°F to 72°F). At the lower end of this range, fermentations can produce notable fruity aromas.</p>
Winemaking options: adjustments	2	7	<p>State that winemakers may make small adjustments to sugar and acid levels if the grapes do not have the right proportion of components.</p> <p><b>Sugar</b></p> <p>State that the sugar level in the grape juice can be increased.</p> <p>Ask students in what kind of climate this may be useful.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>Ask students what the addition of sugar to the juice will contribute to the final wine:</p> <ul style="list-style-type: none"> <li>• Alcohol</li> <li>• Body.</li> </ul> <p><b>Acid</b></p> <p>State that acid levels can be increased during winemaking.</p> <p>Ask students in what kind of climate this may be useful.</p> <p>State that excessive acidity can be neutralised during winemaking.</p> <p>Ask students in what kind of climate this may be useful.</p>
Winemaking options: oak	3	8	<p>State that there are several oak options available when making red and white wines which can affect the eventual style, quality and price.</p> <p><b>Oak</b></p> <p><b>Recap</b></p> <p>Ask students why a producer may choose to use oak:</p> <ul style="list-style-type: none"> <li>• Add oak-derived flavours (ask for associated flavours);</li> <li>• Interaction with oxygen (ask for associated flavours and effect on body).</li> </ul> <p>Ask students how each of the following will affect how much impact the oak has on the wine:</p> <ul style="list-style-type: none"> <li>• Level of toasting</li> <li>• New vs old</li> <li>• Size of vessel.</li> </ul>
Winemaking options: oak alternatives	2	9	<p>Explain what producers could use instead of barrels to impart oak flavours:</p> <ul style="list-style-type: none"> <li>• Oak staves</li> <li>• Oak chips.</li> </ul>
White winemaking options: malolactic conversion (MLC) and lees	3	10	<p><b>MLC</b></p> <p>State that malolactic conversion takes place after alcoholic fermentation has finished. It is not carried out by yeast but by bacteria. Describe the effect of MLC on the wine:</p> <ul style="list-style-type: none"> <li>• Lowers the acidity in the wine;</li> <li>• Can give buttery flavours.</li> </ul> <p>State that MLC almost always takes place in red wine but the buttery flavours are not really noticeable.</p> <p>State that white winemakers have a choice. Discuss why a producer may choose to avoid MLC:</p> <ul style="list-style-type: none"> <li>• Preserve acidity;</li> <li>• Buttery aromas may not be suitable for the style. <ul style="list-style-type: none"> <li>○ Aromatic grape varieties e.g. Riesling.</li> </ul> </li> </ul> <p>State that other grape varieties can benefit from the influence of malolactic conversion, for example certain styles of Chardonnay.</p> <p><b>Lees</b></p> <p>State that, after alcoholic fermentation, the yeast die and fall to the bottom of the fermentation vessel, forming a layer of dead cells – ‘lees’.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State that a winemaker may choose to keep the wine in contact with the lees or even stir them up through the wine during maturation. Discuss why a producer may do this:</p> <ul style="list-style-type: none"> <li>• Increase the body of the wine;</li> <li>• Add extra flavours (bread, pastry).</li> </ul> <p>State that lees contact is typically avoided when making a wine from aromatic grape varieties.</p>
Winemaking: sweet wine	5	11	<p>State that a number of white, red and rosé wines are not dry and contain sugar. The sugar that is left in a wine after fermentation is often referred to as residual sugar.</p> <p>State that the amount of residual sugar in these wines can vary considerably. Off-dry wines have a small amount of sugar; sweet wines can have extremely high levels of sugar.</p> <p>Discuss the various techniques that can be used to make these wines.</p> <p><b>Concentration of grape sugars</b></p> <ul style="list-style-type: none"> <li>• As previously discussed, the juice extracted from extra-ripe grapes, botrytis-/noble-rot-affected grapes and frozen grapes has such high levels of concentrated sugar that it is impossible for the yeast to eat all the sugar before the fermentation stops.</li> <li>• Offer an example: Tokaji Aszú from Hungary.</li> </ul> <p><b>Stopping the fermentation</b></p> <ul style="list-style-type: none"> <li>• <b>Removing the yeast</b> <ul style="list-style-type: none"> <li>○ Filters can remove yeast from the fermentation vessel before fermentation is complete.</li> <li>○ State that this results in a lower-alcohol wine with residual sugar.</li> <li>○ Give an example: White Zinfandel from California.</li> </ul> </li> <li>• <b>Killing the yeast</b> <ul style="list-style-type: none"> <li>○ Most commonly done by adding high-strength distilled alcohol to the fermenting grape juice (fortification).</li> <li>○ Raises the level of alcohol to 15–20% abv. This level of alcohol kills the yeast before they have fermented all the sugars.</li> <li>○ Give an example: Port.</li> </ul> </li> </ul> <p><b>Adding sweetness to a dry wine</b></p> <ul style="list-style-type: none"> <li>• Widely used technique.</li> <li>• Winemakers can precisely control the level of sweetness.</li> <li>• The sugar that is added comes from grapes: <ul style="list-style-type: none"> <li>○ Unfermented or concentrated grape juice</li> <li>○ A sweet wine.</li> </ul> </li> </ul>
Winemaking: rosé wine	3	12	<p>State that there are several ways to make a rosé wine. Describe two of the most common methods.</p> <p>Using the diagram describe how a dry rosé is produced using the short maceration method.</p> <p><b>Short maceration</b></p> <ul style="list-style-type: none"> <li>• Black grapes are crushed, and alcoholic fermentation starts. After a few hours, the fermenting wine is drained from the skins.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Fermentation continues at white winemaking temperatures (12°C to 22°C (54°F to 72°F)).</li> </ul> <p>State that rosés are rarely stored or matured in oak.</p> <p>Describe how a rosé wine can be made by blending.</p> <p><b>Blending</b></p> <ul style="list-style-type: none"> <li>• A red wine is blended with a white wine.</li> <li>• State that this method is not permitted in many parts of Europe.</li> </ul> <p><b>Recap</b></p> <p>Ask students how a medium-sweet, low-alcohol rosé wine could be made.</p>
Tasting	8	13–14	White Zinfandel

### Part 2 – Riesling (42 minutes)

Topic	Mins	Slide	Educator Guidance
Introduction	1	15	Outline the regions to be covered in parts 2 and 3.
Riesling: grape profile	3	16	<p>State that Riesling is an aromatic grape variety that produces wines with pronounced fruity and floral aromas and high acidity.</p> <p>State that it likes a long growing season and grows mainly in cool and moderate climates.</p> <p>State that styles of Riesling range from light to full in body according to ripeness at the time of harvesting.</p> <p>State that Riesling is suitable for a variety of harvesting options:</p> <ul style="list-style-type: none"> <li>• Late-harvest</li> <li>• Botrytis</li> <li>• Frozen grapes.</li> </ul> <p>State that Riesling's high natural acidity is perfect for balancing high levels of sweetness.</p> <p>State that Riesling produces dry, off-dry, medium and sweet white wines.</p> <p>State that off-dry or medium styles are usually made by interrupting the fermentation by removing the yeast or by the addition of sterile grape juice (<i>Süssreserve</i>).</p> <p>State that the sweetest styles are made using extra-ripe grapes.</p> <p>State that winemakers typically ferment Riesling in inert vessels such as stainless-steel tanks to preserve its floral aromas.</p> <p>State that the finest Riesling wines can age for years or even decades in the bottle. High natural acidity preserves the freshness of the wine while it develops complex tertiary flavours.</p>
Riesling: flavour characteristics	2	17	<p>State that Riesling's fruit flavours vary according to the level of ripeness in the grapes at the time of harvest.</p> <ul style="list-style-type: none"> <li>• <b>Just ripe:</b> green fruit (apple, pear) and citrus (lemon) and floral (blossom).</li> <li>• <b>Extra-ripe:</b> stone fruit (peach, apricot), tropical fruit (mango, pineapple) sometimes dried fruit (dried apricots, raisins).</li> </ul>

## WSET Level 2 Award in Wines Session Plans

Riesling: France and Germany	2	18	<p><b>Alsace</b></p> <p>State that <b>Alsace AOC</b> lies to the east of the Vosges Mountains, which protect the vineyards from rain-bearing westerly winds. It is therefore one of the driest and sunniest wine-producing regions in all of France.</p> <p>State that the best vineyards are planted in the mountain foothills facing east or south-east to benefit from the morning sun.</p> <p>State that long periods of uninterrupted sunshine extend the growing season long into the autumn, allowing the grapes to ripen slowly and gradually.</p> <p>Describe a typical Alsace Riesling:</p> <ul style="list-style-type: none"> <li>• Dry with pronounced aroma and flavour intensity;</li> <li>• Ripe citrus and stone-fruit flavours and honeysuckle aromas;</li> <li>• Medium-bodied with high acidity;</li> <li>• Best can age for decades in the bottle.</li> </ul> <p>State that sweeter styles are also made from late-harvested grapes.</p>
Riesling: France and Germany	3	19	<p><b>Germany</b></p> <p>State that Riesling is a German variety and is well suited to the predominantly cool climate.</p> <p>Using the map, point out that some vineyards lie at above 50° of latitude north of the equator.</p> <p>State that Rieslings from the <b>Mosel</b> are typically lighter in body than those from more southerly regions due to the region's high latitude.</p> <p>State that <b>Mosel</b> Rieslings commonly have medium sweetness to balance very high acidity.</p> <p>State that the best vineyards are planted on steep south- or south-east-facing slopes on the banks of the Mosel River, where stony soils and reflected sunlight from the river aid grape ripening.</p> <p>State that the vineyards of the <b>Rheingau</b> region are situated on steeply sloped south-facing vineyards, next to River Rhine. They benefit from extra sunlight intensity.</p> <p>State that these wines are typically drier in style than Mosel Rieslings and have more body.</p> <p>State that <b>Pfalz</b> can be considered an extension of France's Alsace region as it is protected by the same stretch of mountains. The wines are similar in style – dry and medium-bodied.</p>
Labelling in Germany	2	20	<p>State that much of Germany's labelling terminology reflects the degree of ripeness in the grapes at the time of harvest, measured in terms of sugar levels.</p> <p>State the traditional German terms for PDO and PGI wines, their various requirements and expected styles:</p> <p><b>Qualitätswein</b></p> <ul style="list-style-type: none"> <li>• Must come from one of 13 wine regions in Germany (e.g. Rheingau, Mosel);</li> <li>• Must achieve a higher level of grape ripeness than is required for <i>Landwein</i>;</li> <li>• Typically more intense in flavour and fuller in body</li> </ul> <p><b>Prädikatswein</b></p> <ul style="list-style-type: none"> <li>• Higher level of sugar is required than is needed for Qualitätswein;</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Grapes must come from a single region.</li> </ul> <p>There are six categories, classified in order of the sugar levels required <u>in the grapes at the time of harvest</u>.</p> <p><b>Landwein</b></p> <ul style="list-style-type: none"> <li>• Typically light-bodied and dry to off-dry in style.</li> </ul>
Germany: Prädikatswein overview	2	21	<p>Outline the six <i>Prädikat</i> categories and cluster into three style groups:</p> <ul style="list-style-type: none"> <li>• Dry to sweet styles.</li> <li>• Sweet due to concentration of sugars in grape due to freezing.</li> <li>• Sweet due to concentration of sugars in grape due to botrytis/noble rot.</li> </ul>
Germany: Prädikatswein Kabinett, Spätlese and Auslese	4	22	<p>State that Kabinett, Spätlese and Auslese are the first three <i>Prädikat</i> categories. State that these wines are made from grapes in various stages of ripeness. State that these wines may be dry or have some sweetness.</p> <p><b>Kabinett</b></p> <p>State that Kabinett is the lightest and most delicate <i>Prädikat</i> category.</p> <ul style="list-style-type: none"> <li>• Kabinett Rieslings are typically light in body;</li> <li>• Delicate green-fruit (green apple) and citrus-fruit (lime) flavours and floral aromas (blossom).</li> </ul> <p><b>Spätlese</b></p> <p>State that Spätlese means 'late harvest'.</p> <p>Ask students what they could expect from these wines when compared with a Kabinett from the same region.</p> <ul style="list-style-type: none"> <li>• More concentrated flavours;</li> <li>• Fuller body than a Kabinett from the same region;</li> <li>• Riper citrus fruit (lemon, lime), some stone-fruit (peach) flavours.</li> </ul> <p><b>Auslese</b></p> <p>State that Auslese means 'selected harvest'. These wines are made from carefully selected extra-ripe bunches.</p> <p>Ask students what kind of fruit flavours they might expect:</p> <ul style="list-style-type: none"> <li>• Stone fruits (apricot), tropical fruits (mango) and dried fruits.</li> </ul> <p>State that Auslese wines can be made in a <i>trocken</i> (dry) style, but most have some sweetness.</p>
Germany: Prädikatswein, Beerenauslese, Trockenbeere n-auslese and Eiswein	4	23	<p>State that the sugar levels necessary for Beerenauslese, Trockenbeerenauslese and Eiswein require the grape sugars to be concentrated on the vine.</p> <p>State that yeast cannot ferment such high levels of sugar into alcohol and the resulting wines are naturally low in alcohol and sweet. Intense flavours and high acidity help them to age for decades in the bottle.</p> <p><b>Beerenauslese/BA</b></p> <p>State that Beerenauslese means 'selected berry harvest'. These wines are made from selected bunches or berries that have been concentrated by botrytis.</p> <p>Describe the characteristics of a typical BA Riesling:</p> <ul style="list-style-type: none"> <li>• Fresh stone fruit (apricot), tropical fruit (mango), dried fruit and honey.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<p><b>Trockenbeerenauslese/TBA</b></p> <p>State that Trockenbeerenauslese means selected dried-berry harvest. These wines are made from individually selected berries that have been 'dried' through the effect of botrytis.</p> <p>State that these are rare and concentrated wines with flavours that are similar to, a BA wine but more intense.</p> <p>Explain why these three wine styles command high prices.</p> <ul style="list-style-type: none"> <li>• The specific weather conditions required to create them do not occur every year.</li> <li>• They are labour intensive to harvest.</li> <li>• Yields are very small.</li> <li>• They are typically outstanding-quality wines.</li> </ul> <p><b>Eiswein</b> (ice wine)</p> <p>State that these wines require the same amount of sugar in the grapes as BA, but they are concentrated in a different way.</p> <p>State that these wines are made from grapes that have frozen on the vine. Botrytis plays no part in the production of Eiswein.</p> <p>Describe the characteristics of a typical Eiswein Riesling.</p> <p>Vibrant, fresh stone-fruit aromas (peach, apricot) and tropical-fruit (mango, pineapple) flavours.</p>
Germany: other labelling terms	1	24	<p>State that many German wines have residual sweetness. This can be indicated by the <i>Prädikat</i> level of the wine: for example, Beerenauslese is always sweet.</p> <p>State that, when there could be some ambiguity, producers can use other terms that indicate the level of sweetness to the consumer.</p> <ul style="list-style-type: none"> <li>• <b>Trocken</b>: a dry wine</li> <li>• <b>Halbtrocken</b>: an off-dry or medium wine</li> </ul>
Riesling: Australia	2	25– 26	<p>State that Australia has been cultivating Riesling since the early 19<sup>th</sup> Century.</p> <p>State that premium Riesling production is centred on South Australia's <b>Eden Valley</b> and <b>Clare Valley</b>.</p> <p>State that these two regions have moderate climates due to their altitude. Contrast this with the nearby warm Barossa Valley.</p> <p>Describe a typical Clare or Eden Valley Riesling:</p> <ul style="list-style-type: none"> <li>• Dry style;</li> <li>• Pronounced aromas of lime, peach, blossom and kerosene.</li> </ul>
Tasting	16	27– 28	<p>Conduct a tutored tasting of the following two samples of wine:</p> <ul style="list-style-type: none"> <li>• Australian dry Riesling of very good or outstanding quality</li> <li>• German Riesling of Spätlese level of very good or outstanding quality</li> </ul> <p>Use the SAT to highlight key differences between the two styles relating to grape growing and winemaking.</p>



Part 3 – Chenin Blanc, Sémillon/Semillon and Furmint (38 minutes)			
Topic	Mins	Slide	Educator Guidance
Chenin Blanc: grape profile	1	29	<p>State that Chenin Blanc is one of the most versatile white grape varieties.</p> <p>State that it grows well in cool, moderate and warm climates and its flavours vary according to ripeness.</p> <p>State that its natural high acidity makes it suitable for late harvesting and it is also susceptible to botrytis (noble rot).</p> <p>State that these features mean that Chenin Blanc is made in a very broad range of styles from dry through to sweet.</p> <p>State that both oaked and unoaked styles are produced.</p> <p>State that, due to its high acidity, very good or outstanding-quality examples can age in the bottle for many years.</p>
Chenin Blanc: Flavour characteristics	1	30	<p>State that the flavours of Chenin Blanc vary according to ripeness, from green fruits (apple) and citrus (lemon) through to stone fruit (peach) and tropical fruit (pineapple, mango).</p>
Map of France	1	31	<p>Locate the Loire Valley on a map of France</p>
Chenin Blanc: Vouvray and South Africa	2	32	<p><b>Vouvray AOC</b></p> <p>State that Vouvray AOC is located in the Loire Valley in France and is a classic region for Chenin Blanc.</p> <p>State that the Loire Valley has a cool climate, but extra-ripening means that wines from this AOC can have a broad range of flavours.</p> <p>State that Chenin blanc is the only variety permitted but wines are produced in a wide range of styles: dry, off-dry, medium, sweet and sparkling wines are all made.</p> <p>Describe the different styles of Vouvray that are common:</p> <ul style="list-style-type: none"> <li>• Dry Vouvray AOC: fresh apple flavours.</li> <li>• Off-dry or medium styles (demi-sec) may have riper flavours.</li> <li>• Sweeter styles are typically made from extra-ripe or botrytis-affected grapes and can have stone-fruit or tropical-fruit aromas.</li> </ul> <p>State that, whatever the style, wines from Vouvray are typically unoaked to retain their fresh fruit characteristics.</p> <p>State that the best wines of all styles can age in-bottle and develop notes of honey and dried fruit.</p>
Chenin Blanc: Vouvray and South Africa	3	32	<p><b>South Africa</b></p> <p>State that Chenin Blanc is South Africa's most widely planted white grape variety. It is prized for its ability to retain high acidity in a warm climate.</p> <p>Describe the variety of styles:</p> <p><b>Inexpensive, high-volume brands</b></p> <ul style="list-style-type: none"> <li>• Typically use grapes from the warmer inland areas;</li> <li>• Often blended with other grape varieties such as Chardonnay;</li> <li>• Typically, dry and medium-bodied with flavours of peach, pineapple and sometimes vanilla from oak chips or staves.</li> </ul> <p><b>Old-vine wines: recap</b></p>

## WSET Level 2 Award in Wines Session Plans

			<p>Ask students why old vines may be beneficial for grape quality (small quantities of concentrated fruit).</p> <p>State that these wines can have pronounced aromas of tropical fruit (pineapple, mango) and often notes of smoke and vanilla from oak maturation. These wines can be very good or outstanding quality.</p> <p>State that some producers have begun experimenting with blending Chenin Blanc with aromatic varieties such as Viognier to produce a refreshing, floral style of wine.</p>
Tasting	8	33–34	Demi-sec Vouvray or dry Chenin Blanc
Sémillon/Semillon: grape profile	2	35	<p>State that Sémillon/Semillon is a white grape variety that grows primarily in moderate and warm climates.</p> <p>State that youthful wines from Sémillon/Semillon typically have primary flavours of apple, lemon and grass.</p> <p>State that Sémillon/Semillon wines can range from medium to high in acidity and light to full in body depending on ripeness.</p> <p>State that the spelling of this grape variety depends on whether the wine comes from France (Sémillon) or an English-speaking part of the world (Semillon).</p>
Sémillon/Semillon: flavour characteristics (maturation)	1	36	<p>Describe how the characteristics of Sémillon/Semillon change as the wine matures:</p> <ul style="list-style-type: none"> <li>• <b>Youthful:</b> apple, lemon, grass</li> <li>• <b>Fully developed:</b> dried fruit, honey, nuts.</li> </ul>
Sémillon/Semillon: Bordeaux	1	37	<p>State that the most important region for Sémillon in France is Bordeaux.</p> <p><b>Bordeaux AOC</b></p> <p>State that Sémillon is commonly blended with Sauvignon Blanc to make both dry and sweet wines. Very good or outstanding wines are often matured in oak and can develop in the bottle for many years.</p> <p>Explain what Sémillon provides to these blends:</p> <ul style="list-style-type: none"> <li>• Body</li> <li>• Ageing potential.</li> </ul>
Sémillon/Semillon: Bordeaux	3	38	<p><b>Sauternes AOC</b></p> <p>Locate Sauternes on the map.</p> <p>State that Sauternes is a sweet white wine made from grapes that have been concentrated by botrytis. As Sémillon is particularly susceptible to botrytis, it is the most important variety grown in Sauternes.</p> <p>Describe a typical Sauternes:</p> <ul style="list-style-type: none"> <li>• Sweet;</li> <li>• Medium to high in alcohol, full-bodied with high acidity;</li> <li>• Pronounced flavours of stone fruit (apricot);</li> <li>• Characters from oak maturation (smoke, vanilla);</li> <li>• Very good or outstanding in quality;</li> <li>• Can mature for many years in the bottle, developing complex tertiary characters (dried fruit, honey, caramel).</li> </ul>

## WSET Level 2 Award in Wines Session Plans

Sémillon/Semillon: Australia	2	39–41	<p>State that the other country that has significant plantings of Semillon is Australia.</p> <p>State that it is often blended with other varieties such as Sauvignon Blanc to make both dry and sweet wines.</p> <p>State that <b>Hunter Valley</b> Semillon is a distinctive style of dry, single-varietal Semillon with light body and low alcohol.</p> <p>Describe the production process for this style of wine:</p> <ul style="list-style-type: none"> <li>• Grapes harvested early: sugar levels are low and acidity is high.</li> <li>• The wines are made in inert vessels and are bottled when young.</li> <li>• Neutral flavours become pronounced and complex (honey and nuts) over several years of bottle age.</li> </ul> <p>State that <b>Barossa Valley</b> Semillons range from wines that are very similar to the ones made in Hunter valley to wines that are full-bodied and oak-matured.</p>
Furmint: grape profile	2	42	<p>State that Furmint is a white grape variety that is mostly grown in Hungary.</p> <p>State that Furmint has naturally high acidity and is very susceptible to botrytis, making it ideal for the production of sweet wines.</p> <p>State that Furmint is the most planted grape variety of the <b>Tokaj</b> region of north-east Hungary.</p> <p>State that Tokaj produces dry and medium wines, but it is most famous for producing <b>Tokaji Aszú</b>, a sweet wine made from grapes that have been affected by botrytis.</p> <p>State that Furmint is the principal grape variety used to make these wines, though it is often blended with other local grape varieties for greater aroma complexity.</p>
Furmint: Tokaj, Hungary	3	43	<p>State that Tokaji Aszú is always sweet. A good indication of the amount of sweetness is the number of <i>Puttonyos</i> on the label.</p> <p>State that a Tokaji Aszú will be labelled either as <i>5 Puttonyos</i> or <i>6 Puttonyos</i>, with the <i>6 Puttonyos</i> having more sweetness than the <i>5 Puttonyos</i>.</p> <p>Describe the style of a typical Tokaji Aszú:</p> <ul style="list-style-type: none"> <li>• Amber in colour (aged for significant periods in oak);</li> <li>• Fresh and dried stone fruits (apricots), citrus fruits (orange peel);</li> <li>• Oak-derived aromas (butterscotch, smoke);</li> <li>• Aromas of deliberate oxidation (caramel);</li> <li>• Sweet, full-bodied and balanced by high acidity;</li> <li>• Long and intense finish;</li> <li>• Typically very good or outstanding quality;</li> <li>• Can develop complex flavours for many years in the bottle.</li> </ul>
Tasting	8	44–45	<p>Conduct a tutored tasting of the following two samples of wine:</p> <ul style="list-style-type: none"> <li>• Vouvray demi-sec of good or very good quality.</li> <li>• Sauternes or Tokaji Aszú of very good or outstanding quality.</li> </ul> <p>Use the samples to demonstrate the effect of important grape-growing and winemaking techniques that have been discussed in the session.</p>

**Session 4** | **Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris**  
**Gewurztraminer, Viognier, Albariño**

**Learning Outcomes**

- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from Chardonnay, Sauvignon Blanc and Pinot Grigio/Pinot Gris.
- Know the style and quality of wines produced from Gewurztraminer, Viognier and Albariño.

**Assessment Criteria**

By the end of this session, students will be able to:

1	Describe the characteristics of Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier and Albariño grape varieties.
2	Describe how the characteristics of Chardonnay, Sauvignon Blanc and Pinot Grigio/Pinot Gris change according to ripeness.
3	Describe how environmental influences, grape-growing, winemaking options and bottle ageing impact on the styles of wines produced from Chardonnay, Sauvignon Blanc and Pinot Grigio/Pinot Gris.
4	Describe the styles and quality of wines from Chardonnay, Sauvignon Blanc and Pinot Grigio/Pinot Gris in the specified regions.
5	Compare the styles and quality of wines from Chardonnay, Sauvignon Blanc and Pinot Grigio/Pinot Gris within and between specified regions.
6	Describe the styles and the quality of wines from Gewurztraminer, Viognier and Albariño from specified GIs.
7	State the meaning of the following regionally important labelling terms: Alsace Grand Cru AOC, <i>Vendanges Tardives</i>

**Recommended wine samples for this session:**

1. Chablis Premier Cru
2. Puligny-Montrachet or Meursault or Pouilly-Fuissé
3. Chardonnay (New World region)
4. Sancerre or Pouilly-Fumé
5. Marlborough Sauvignon Blanc
6. Albariño or Pinot Gris or Viognier

**Time: 120 minutes**

Topic	Mins	Slide	Educator Guidance
Session introduction	1	1	Introduce yourself. Introduce the session.  Note to Educator:  Throughout this session the impact of climate, ripeness of grape at harvest and winemaking options on style and quality should be recapped.

Part 1 – Chardonnay and Sauvignon Blanc (95 minutes)			
Topic	Mins	Slide	Educator Guidance
Chardonnay: grape profile	3	2	<p>State that Chardonnay is a versatile white grape variety that can produce a range of quality wines in cool, moderate and warm climates.</p> <p>State that Chardonnay's primary fruit aromas and the degree of alcohol, body and acidity are all greatly affected by climate.</p> <p>State that Chardonnay is used to make dry wines in a broad range of styles and quality levels.</p> <p>State that a range of winemaking techniques are commonly used. Many of the characteristics commonly associated with Chardonnay come from winemaking and maturation.</p> <p>State that Chardonnay is often used to make sparkling wines such as Champagne.</p> <p>State that top-quality wines from Chardonnay can age in the bottle, developing tertiary characteristics (hazelnut, mushroom).</p>
Chardonnay characteristics	3	3	<p>Describe how the characteristics of Chardonnay change according to ripeness and state the typical styles expected from cool, moderate and warm climates. Discuss the following:</p> <ul style="list-style-type: none"> <li>• Acidity</li> <li>• Body/alcohol</li> <li>• Flavours/aromas.</li> </ul> <p>Discuss how weather can also impact grape ripeness. Compare cooler vintages to warmer ones.</p> <p><b>Recap:</b></p> <p>Ask students how a grape grower could get less ripeness and more acidity from their grapes in a warm climate (earlier harvest) and how leaving the grapes on the vine longer for later harvest will impact the characteristics.</p>
Chardonnay: winemaking/ maturation options	4	4	<p><b>Recap:</b></p> <p>Ask students what kind of adjustments, such as <b>acidification</b> and addition of <b>sugar</b>, might be necessary.</p> <p>Ask students how <b>malolactic conversion</b> would affect the wine.</p> <ul style="list-style-type: none"> <li>• Acidity</li> <li>• Flavours</li> </ul> <p>Ask students how <b>lees contact</b> would affect the wine.</p> <ul style="list-style-type: none"> <li>• Body</li> <li>• Flavours</li> </ul> <p>Ask students how <b>oak</b> barrel fermentation and/or maturation would affect the wine.</p> <ul style="list-style-type: none"> <li>• Body</li> <li>• Flavours</li> </ul> <p>Ask students how a winemaker could impart oak flavours into a Chardonnay without using oak barrels.</p> <ul style="list-style-type: none"> <li>• Oak chips/staves</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			State that only wines with sufficient concentration of flavours benefit from the above winemaking techniques.
Chardonnay: France	3	5	<p>Give an overview of the French wine regions that focus on Chardonnay.</p> <p><b>South of France: Pays d'Oc IGP</b></p> <p>Remind students that IGP is the French term for PGI.</p> <p><b>Recap:</b></p> <p>Ask students what the main differences are between PDOs and PGIs.</p> <p>State that Chardonnay is not one of the traditional varieties of the South of France and therefore it is rarely permitted in AOC wines.</p> <p>Ask students what they would expect the climate to be in the South of France. What can be expected from the style of Chardonnay produced here?</p> <p>State that all quality levels are made here.</p> <p><b>Burgundy</b></p> <p>State that Chardonnay is the white grape of Burgundy.</p> <p>State that Burgundy is the classic region for Chardonnay in France and that a variety of styles and quality levels are produced.</p> <p>State that Chablis is significantly further north than the rest of Burgundy and has a cool climate.</p> <p>State that the Cote d'Or and the Maconnais are moderate climate sub-regions</p> <p><b>Recap:</b></p> <p>Ask students where Pinot Noir is primarily grown.</p>
Chardonnay: Chablis	4	6	<p>State that <b>Chablis AOC</b> is a cool climate <i>village</i> level appellation.</p> <p>Ask students what acidity level and flavours they would expect from a Chardonnay from Chablis.</p> <p>Explain that frost is a key concern in Chablis and that the best sites are planted on slopes, where the frost risk is lower as the cold air collects at the bottom of the slope.</p> <p>State that Chablis is known for its unoaked styles of Chardonnay, although some wines from the best vineyards may have some subtle oak flavours.</p> <p><b>Recap:</b></p> <p>Ask students to outline the appellation hierarchy that exists within Burgundy.</p> <ul style="list-style-type: none"> <li>• Regional</li> <li>• <i>Village</i></li> <li>• Premier Cru</li> <li>• Grand Cru</li> </ul> <p>Ask the students what kind of things help to make one vineyard 'better' than another.</p> <ul style="list-style-type: none"> <li>• Soil</li> <li>• Slope</li> <li>• Aspect</li> </ul> <p>Explain why Chablis Premier Cru and Grand Cru vineyards are typically situated on hillsides that face south/south-east.</p> <p>Describe how Grand Cru wine differs to a wine of village-level quality.</p>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Concentration</li> <li>• Ageing potential</li> </ul>
Chardonnay: Côte de Beaune/ Mâconnais	4	7	<p>State that the <b>Côte d’Or</b> and <b>Mâconnais</b> are moderate-climate sub-regions that are well known for producing Chardonnay.</p> <p><b>Côte d’Or</b></p> <p>Ask students what style of Chardonnay is likely to be found in this moderate climate sub-region.</p> <p>State that Chardonnay production is focused on the Côte de Beaune.</p> <p>On the map, locate the villages of <b>Meursault AOC</b> and <b>Puligny-Montrachet AOC</b>. State that they are famous for producing very good- and outstanding-quality Chardonnays.</p> <p>State the common winemaking techniques used here and what they add to the wine:</p> <ul style="list-style-type: none"> <li>• Oak fermentation and/or maturation</li> <li>• Lees contact</li> </ul> <p>State that the premier cru and grand cru vineyards within these villages produce outstanding wines that can develop tertiary flavours (hazelnut, mushroom) for decades in the bottle. These wines are considered by many to be the pinnacle of Chardonnay quality worldwide and they command high prices.</p> <p><b>Mâconnais</b></p> <p>State that the Mâconnais sub-region in the south of Burgundy is a source of fruity and mostly unoaked Chardonnay with simple flavours (lemon, peach, melon) labelled <b>Mâcon AOC</b></p> <p>State that the steep, sun-trap slopes around the village of <b>Pouilly-Fuissé AOC</b> offer higher-quality wines with concentrated stone-fruit and tropical-fruit flavours.</p> <p>State that these wines are often fermented and/or matured in oak barrels to add body and flavour complexity.</p>
Tasting	16	8–9	<p>Comparative tasting of two Burgundian Chardonnays:</p> <ul style="list-style-type: none"> <li>• Chablis Premier Cru</li> <li>• Puligny-Montrachet or Meursault or Pouilly-Fuissé</li> </ul> <p>Both wines should be of very good quality.</p>
Sauvignon Blanc: grape profile	3	10	<p>State that Sauvignon Blanc is a popular aromatic white grape variety that grows best in cool and moderate climates.</p> <p>State that it produces light- to medium-bodied wines with distinctive herbaceous (green bell pepper, asparagus, grass) and floral (blossom) aromas and refreshing high acidity.</p> <p>State that its primary fruit characters vary according to ripeness.</p> <p>State that single-varietal Sauvignon Blanc is typically made in a dry style with light to medium body.</p> <p>State that single-varietal Sauvignon Blanc wines are typically made in inert vessels. Strong flavours of oak can sometimes dull the pronounced aromatics.</p> <p>State that it is usually made as a single-varietal wine, though it is sometimes blended with Sémillon/Semillon.</p> <p>State that single-varietal Sauvignon Blanc wines are usually best consumed when young. Even outstanding examples can lose their fresh aromas and quickly develop unattractive vegetal notes.</p>

## WSET Level 2 Award in Wines Session Plans

Sauvignon Blanc: characteristics	2	11	Describe how Sauvignon Blanc's primary flavours vary according to ripeness. State that complexity can be gained by blending grapes from different vineyard sites with varying degrees of ripeness.
Sauvignon Blanc: France	1	12	<b>South of France</b> Explain that much of the South of France is too warm for Sauvignon Blanc. Areas that are cooled by altitude are where Sauvignon Blanc produces its best wines. <b>Recap:</b> Ask students what fruit flavours they would expect in a typical Sauvignon Blanc from the South of France.
Sauvignon Blanc: France	3	13	<b>Bordeaux</b> State that Sauvignon Blanc is made in a broad range of styles in Bordeaux. State that simple <b>Bordeaux AOC</b> has fresh aromas of grass and green apple. State that wines labelled <b>Graves AOC</b> and <b>Pessac-Léognan AOC</b> are more concentrated and complex. They are typically blends of Sauvignon Blanc and Sémillon. <b>Recap:</b> Ask students what Sémillon adds to a blend with Sauvignon Blanc. State that very good or outstanding wines from these AOCs are often matured in oak and will develop complex flavours of honey and nuts in the bottle.
Sauvignon Blanc: France	3	14	<b>Loire Valley</b> State that the Loire Valley is the classic region for Sauvignon Blanc in France. <b>Recap:</b> Ask students to identify the climate of the Loire Valley. State that Sauvignon Blanc is the only white grape permitted in the wines of <b>Sancerre AOC</b> and <b>Pouilly-Fume AOC</b> . State that a typical Sauvignon Blanc from these villages is dry, high acid with green-fruit, grass and wet-stone aromas. Locate <b>Touraine AOC</b> on the map. State that Touraine Sauvignon Blanc is typically fruity, simple in style and less expensive than Sancerre and Pouilly-Fume.
Chardonnay and Sauvignon Blanc: world map	1	15	Explain that the next few slides will take students around the world, looking at where both Chardonnay and Sauvignon Blanc are commonly grown.
Chardonnay and Sauvignon Blanc USA	1	16	On the map, locate the USA, specifically the West Coast. Show the location of California and Oregon.
Chardonnay and Sauvignon Blanc: California	4	17	<b>Recap:</b> Ask students what the general climate of California is. Ask students where the cooler climate regions are located and what environmental factor moderates them. State that Chardonnay is widely planted in the state of California and wines span all quality levels. Locate the Central Valley on the map. State that this area is cut off from the Pacific influence mountains and has a very warm, short growing season.



## WSET Level 2 Award in Wines Session Plans

			<p>State that this area is too warm for Sauvignon Blanc. Chardonnay can grow here but it may reach sugar ripeness before much flavour has developed.</p> <p>State that these grapes are typically used for high-volume brands with no GI, labelled <b>California</b>.</p> <p>Describe a typical California Chardonnay:</p> <ul style="list-style-type: none"> <li>• Peach and pineapple flavours;</li> <li>• Medium acidity, medium body;</li> <li>• Sometimes oak flavours from oak chips or staves.</li> </ul> <p>State that regions closer to the coast are capable of producing intensely flavoured and well-balanced Chardonnays and Sauvignon Blancs. The coastal influences moderate the climate allowing for a longer, slower ripening season.</p> <p><b>Recap:</b></p> <p>Ask the students what cools the climate in <b>Carneros</b>.</p> <p>State that the some of the vineyards of <b>Sonoma</b> and <b>Santa Barbara County</b> receive cooling sea breezes, which makes them suitable for high-quality Chardonnay.</p> <p>State that <b>Napa Valley</b> becomes increasingly warm and sunny further north, resulting in increasingly full-bodied Chardonnays.</p> <p>State that Californian producers will typically ferment and/or mature their top wines in oak. Simpler wines may see contact with oak chips or staves.</p> <p>State that <b>Napa Valley</b> also produces a ripe style of Sauvignon Blanc, sometimes made with oak to add body and flavour.</p>
Chardonnay: Oregon	1	N/A	<p>State that <b>Oregon's</b> vineyards typically have a moderate climate. Ripening is slower here on average than in California.</p> <p>State that Oregon Chardonnay wines often have refreshing high acidity and a broad range of flavours from citrus fruit (lemon) to tropical notes (melon).</p>
Chardonnay and Sauvignon Blanc: Chile	2	18	<p>State that Chile has cool, moderate and warm climate regions. The climate is largely determined by altitude and ocean influences.</p> <p>State that <b>Casablanca Valley</b> is located close to the coast. It receives morning fogs and sea breezes which elongate the growing season. It produces refreshing wines from both Chardonnay and Sauvignon Blanc, often of very good or outstanding quality.</p> <p>State that the larger and warmer <b>Central Valley</b> produces Chardonnay and Sauvignon Blanc across a range of quality levels, from inexpensive high-volume brands to outstanding examples from vineyards that are moderated by altitude.</p>
Chardonnay and Sauvignon Blanc: South Africa	3	19	<p>State that the hot inland vineyards of South Africa's <b>Western Cape</b> are mostly dedicated to high-volume branded wines. Chardonnay is sometimes blended with other varieties such as Chenin Blanc.</p> <p>State that South Africa's plantings of Sauvignon Blanc are concentrated in the coastal regions as the inland vineyards are generally too warm.</p> <p>State that <b>Constantia</b> is cooled by sea breezes from the Southern Ocean. It produces refreshing Sauvignon Blanc with ripe tropical-fruit and herbaceous aromas.</p> <p>State that <b>Elgin</b> is cooled by altitude. Its Sauvignon Blanc wines typically show green-fruit flavours (apple) and wet-stone aromas.</p> <p>State that <b>Walker Bay</b> is exposed to strong sea breezes from the south. It produces very good-quality Chardonnay with high acidity, ripe stone-fruit (peach), tropical-fruit (pineapple) and oak flavours.</p>

## WSET Level 2 Award in Wines Session Plans

Chardonnay and Sauvignon Blanc: Australia	3	20	<p>State that high-volume Chardonnays labelled <b>South Eastern Australia</b> can be made from grapes grown anywhere within a very broad area, though the fruit often comes from warm, irrigated inland vineyards.</p> <p>State that producers have many blending opportunities to create balanced and consistent wines.</p> <p><b>Recap:</b></p> <p>Ask students what producers might blend together:</p> <ul style="list-style-type: none"> <li>• Wines from different grape varieties;</li> <li>• Wines from different climates;</li> <li>• Wines made using different winemaking techniques.</li> </ul> <p>State that <b>Margaret River</b> is warm but moderated by cooling sea breezes. This region is known for medium- to full-bodied Chardonnay (stone fruit, tropical fruit) and Sauvignon Blanc (herbaceous) which is sometimes blended with Semillon.</p>
Chardonnay and Sauvignon Blanc: Australia	2	21–22	<p>Locate <b>Adelaide Hills</b> on the map.</p> <ul style="list-style-type: none"> <li>• State that altitude and sea breezes moderate the climate.</li> </ul> <p>State that this is a region for very good-quality Chardonnay and Sauvignon Blanc. Sauvignon Blanc is sometimes blended with Semillon to make fuller-bodied wines with greater ageing potential.</p> <p>State that <b>Yarra Valley</b> is one of the coolest regions in Australia due to cooling ocean influences from the south. It has a reputation for refreshing Chardonnay wines.</p>
Chardonnay and Sauvignon Blanc: New Zealand	3	23	<p>Locate <b>Hawke's Bay</b> on the map. State that the climate is moderate and that Chardonnay is the most widely planted variety.</p> <p>State that a typical Hawke's Bay Chardonnay is full in body, balanced by high acidity with stone fruit flavours.</p> <p>State that the cool to moderate climate region of <b>Marlborough</b> has become closely associated with Sauvignon Blanc.</p> <p>State that a typical Marlborough Sauvignon Blanc is more herbaceous than those of the Loire Valley.</p> <p>State that Marlborough Sauvignon Blanc wines are often made by blending grapes of different ripeness levels. This leads to a broad range of primary fruit flavours.</p> <p>State that, due to the volume of producers in Marlborough, experimentation beyond the classic style is increasingly common.</p> <p>State that Marlborough is also a region for very good-quality Chardonnay wines with ripe lemon, peach and melon characters, high natural acidity and subtle flavours from oak.</p>
Tasting of Chardonnay/ Sauvignon Blanc	24	24–25	<p>Conduct tasting of New World Chardonnay.</p> <ul style="list-style-type: none"> <li>• Chardonnay of very good-quality from one of the New World wine regions listed in specification.</li> </ul> <p>Compare with the wines tasted from Burgundy.</p> <p>Conduct a tasting of two contrasting styles of Sauvignon Blanc.</p> <ul style="list-style-type: none"> <li>• A Sancerre or Pouilly Fumé of very good quality displaying green fruit, citrus fruit and floral/herbaceous notes.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• A Marlborough Sauvignon Blanc, displaying tropical fruit and pungent herbaceous aromatics</li> </ul> <p>Compare wines from Chardonnay with those from Sauvignon Blanc.</p>
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### Part 2 – Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño (25 minutes)

Topic	Mins	Slide	Educator Guidance
Pinot Grigio/Pinot Gris: grape profile	3	26	<p>State that Pinot Grigio and Pinot Gris are two names for the same white grape variety. Pinot Grigio is the Italian name and Pinot Gris is the French name.</p> <p>State that Pinot Grigio/Pinot Gris grows primarily in cool or moderate climates and produces two distinct styles.</p> <p>State that its wines can range from medium to high in acidity and light to full in body.</p> <p>The main differences are determined by grape-growing and ripeness at harvesting choices.</p> <p>State that both styles are typically fermented in inert vessels to preserve their fruity flavours.</p> <p>State that more concentrated full-bodied examples can develop notes of ginger and honey over time in the bottle.</p>
Pinot Grigio vs Pinot Gris	4	27	<p>Describe and account for the key differences between wines labelled Pinot Grigio and wines labelled Pinot Gris.</p> <p><b>Pinot Grigio</b></p> <ul style="list-style-type: none"> <li>• Dry: fermented to dryness;</li> <li>• High acidity/light-bodied: often harvested early;</li> <li>• Simple, light intensity: made from high yields of grapes.</li> </ul> <p>State that this style is widely produced in Italy and labelled as <b>delle Venezie DOC</b> and <b>Veneto IGT</b>.</p> <p>State that a more complex and fuller-bodied style of Italian Pinot Grigio can be found in <b>Friuli-Venezia Giulia</b> in northern Italy's eastern corner.</p> <p><b>Pinot Gris:</b></p> <ul style="list-style-type: none"> <li>• Dry, off-dry, medium: fermentation may be interrupted;</li> <li>• Medium acidity, full-bodied: often harvested later;</li> <li>• Complex: often made from low yields of extra-ripe grapes.</li> </ul> <p>State that this style is closely associated with <b>Alsace AOC</b>.</p> <p><b>Recap:</b></p> <p>Ask students how the producer could halt the fermentation to leave a wine with some residual sugar.</p>
Gewurztraminer: grape profile	2	28	<p>State that Gewurztraminer is an aromatic variety that grows best in cool to moderate climates.</p> <p>Describe the characteristics of Gewurztraminer.</p> <p>State that Gewurztraminer is made in a range of styles from dry to sweet.</p> <p>State that Gewurztraminer is typically unoaked to preserve its floral aromas.</p>

## WSET Level 2 Award in Wines Session Plans

			State that very good or outstanding examples can develop flavours of honey and dried fruit in the bottle.
Alsace labelling terms	3	29–30	<p>State that the most famous region for Gewurztraminer is <b>Alsace AOC</b> in France, where it produces some of the region's highest-quality grand cru wines alongside Riesling and Pinot Gris.</p> <p>Describe the appellation structure that exists within Alsace.</p> <p><b>Alsace AOC</b></p> <ul style="list-style-type: none"> <li>• Regional appellation;</li> <li>• Wines are typically labelled with their grape variety (unusual in France).</li> </ul> <p><b>Alsace Grand Cru AOC</b></p> <ul style="list-style-type: none"> <li>• Covers specific vineyards that are mostly found on the steeply sloped foothills of the Vosges Mountains, facing east/south-east.</li> <li>• Pinot Gris, Riesling and Gewurztraminer are all eligible for grand cru status. (<i>Muscat is not in the Level 2 specification but could be mentioned if asked about.</i>)</li> </ul> <p>State that the term <b>Vendanges tardives (VT)</b> means 'late harvest' in French but as a labelling term it can only be used in Alsace. State that this term typically denotes a medium to sweet wine made from extra-ripe grapes.</p> <p>State that wines from Pinot Gris, Riesling and Gewurztraminer (Alsace AOC and Alsace Grand Cru AOC) can all be labelled Vendanges Tardives.</p>
Viognier: grape profile	3	31	<p>State that Viognier is an aromatic grape variety that is mainly grown in moderate climates.</p> <p>Describe the characteristics of Viognier.</p> <p>State that Viognier is typically made in a dry style.</p> <p>State that most wines are fermented in inert vessels but some oak-aged Viogniers are made.</p> <p>State that Viognier's aromatic characters and body make it suitable for both single varietal wines and as a blending partner for adding floral notes and body.</p>
Viognier: Condrieu	1	32–33	<p>State that Viognier is widely planted throughout the world. Some of the finest single-varietal Viogniers can be found in <b>Condrieu AOC</b>, in France's Northern Rhône.</p> <p>State that it is common to find light flavours from oak (toast) in the wines of Condrieu AOC, though the winemaker will be careful not to overpower the delicate floral aromas.</p>
Albariño: grape profile	3	34	<p>State that Albariño is an increasingly fashionable Spanish grape variety known for refreshing wines with concentrated fruit flavours.</p> <p>Describe the characteristics of Albariño.</p> <p>State that Albariño is typically made in a dry style and is most commonly unoaked. Sometimes a small amount of lees contact is used to add body and complexity.</p> <p>State that Albariño is typically best consumed when young.</p>
Albariño: Rías Baixas	1	35	<p>State that Albariño is most closely associated with the <b>Rías Baixas DO</b> region in the north-west corner of Spain.</p> <p>Locate Rías Baixas on the map.</p> <p>Ask students what they would typically expect from the climate of Spain.</p>

## WSET Level 2 Award in Wines Session Plans

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			<p>Explain that, as it is close to the Atlantic Ocean, this region is notably cooler, wetter and cloudier than Spain's other wine-producing regions. This means that it is well suited to the production of refreshing white wines.</p> <p>State that Albariño has also enjoyed a recent increase in popularity and producers outside of Spain are beginning to plant this variety in suitable sites around the world.</p>
Tasting of another white grape variety	8	36–37	<p>Conduct a tasting of a wine from one of the listed grape varieties:</p> <ul style="list-style-type: none"><li>• Albariño from Rías Baixas <i>or</i> Viognier from the Northern Rhône <i>or</i> Pinot Gris from Alsace.</li></ul>

**Session 5 | Merlot, Cabernet Sauvignon, Syrah/Shiraz**

**Learning Outcome**

- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from Merlot, Cabernet Sauvignon and Syrah/Shiraz.

**Assessment Criteria**

By the end of this session, students will be able to:

1	Describe the characteristics of the Merlot, Cabernet Sauvignon and Syrah/Shiraz grape varieties.
2	Describe how the characteristics of Merlot, Cabernet Sauvignon and Syrah/Shiraz change according to ripeness.
3	Describe how environmental influences, grape-growing, winemaking options and bottle ageing impact on the styles of wines produced from Merlot, Cabernet Sauvignon and Syrah/Shiraz.
4	Describe the styles and quality of wines produced from Merlot, Cabernet Sauvignon and Syrah/Shiraz in the specified GIs.
5	Compare the styles and quality of wines from Merlot, Cabernet Sauvignon and Syrah/Shiraz within and between key regions.
6	State the meaning of the following regionally important labelling terms: Bordeaux, Bordeaux Supérieur, Cru Bourgeois, Grand Cru Classé.

**Recommended wine samples for this session:**

1. Merlot (IGP or high-volume brand)
2. Saint-Émilion Grand Cru
3. Haut-Médoc Cru Classé
4. Cabernet Sauvignon (New World region)
5. Northern Rhône Syrah
6. Barossa Valley Shiraz

**Time: 120 minutes**

Topic	Mins	Slide	Educator Guidance
Session introduction	1	1	Introduce yourself and the session to the class.

**Part 1 – Merlot and Cabernet Sauvignon (85 minutes)**

Topic	Mins	Slide	Educator Guidance
Merlot: grape profile	3	2	State that Merlot is a black grape variety that grows in moderate and warm climates.  Describe the characteristics of Merlot.

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			<p>State that its primary characters vary according to ripeness.</p> <p>State that Merlot is capable of making outstanding single-varietal wines, but that it is often blended with higher-tannin varieties such as Cabernet Sauvignon.</p> <p>State that oaked and unoaked styles are made:</p> <ul style="list-style-type: none"> <li>• Lighter-bodied styles: little need for extended maturation.</li> <li>• Fuller-bodied styles: may benefit from oak maturation.</li> </ul> <p>State that very good or outstanding Merlot-dominated wines are age-worthy, (dried fruit, tobacco).</p>
Merlot: characteristics	2	3	<p>Describe how the primary characteristics of Merlot change according to ripeness.</p> <p>State that riper grapes will produce wines with more body.</p> <p>State that a riper style is easily achieved in a warm climate but can also be achieved by harvesting later in a moderate climate.</p>
Cabernet Sauvignon: grape profile	3	4	<p>State that Cabernet Sauvignon is a black grape variety that grows in moderate and warm climates, though in a moderate climate it needs the warmest sites.</p> <p>Its grapes have thick skins that contain high levels of colour, flavour and tannin. These skins need a long and warm growing season to ripen fully.</p> <p>Describe the characteristics of Cabernet Sauvignon.</p> <p>State that Cabernet Sauvignon can be found as a single-varietal wine, though it is often blended with other varieties such as Merlot.</p> <p>State that oak maturation is common.</p> <p>State that a newly fermented Cabernet Sauvignon can taste unpleasantly tannic. It will often be matured in oak barrels for several months or even years before it is bottled.</p> <p>State that its naturally high levels of tannin and acidity and its pronounced flavours make it suitable for long-term ageing when tertiary flavours of dried fruit, earth and forest floor will develop, adding complexity to the wine.</p>
Cabernet Sauvignon: flavour characteristics	2	5	<p>Describe how the style of Cabernet Sauvignon varies according to ripeness.</p>
Merlot and Cabernet Sauvignon blends	3	6	<p>State that these varieties are commonly blended with one another to achieve various styles.</p> <p>Describe why Merlot would be blended with Cabernet Sauvignon.</p> <ul style="list-style-type: none"> <li>• To lower the tannin and acidity levels;</li> <li>• To make wines ready to drink at an earlier age;</li> <li>• To add red-fruit flavours to blends.</li> </ul> <p>Describe why Cabernet Sauvignon would be blended with Merlot.</p> <ul style="list-style-type: none"> <li>• To balance a wine's acidity if it is too low;</li> <li>• To add tannin to wine for a particular style.</li> </ul> <p>State that blending may be particularly important for Cabernet Sauvignon in cooler vintages in moderate-climate regions, where Cabernet Sauvignon may struggle to ripen.</p> <p>State that these varieties are also blended with other international and regionally important grape varieties.</p>

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<p>Cabernet Sauvignon and Merlot: France</p>	<p>2</p>	<p>7</p>	<p><b>South of France</b></p> <p>State that Merlot and Cabernet Sauvignon are both planted widely in the warm South of France.</p> <p>State that it is possible to find both varieties as single-varietal wines across all quality levels and also as blends with each other and local varieties such as Grenache and Syrah.</p> <p><b>Bordeaux</b></p> <p>State that Bordeaux is the classic region for these varieties. The following slides will look at Bordeaux in more detail.</p>
<p>Cabernet Sauvignon and Merlot: Bordeaux</p>	<p>10</p>	<p>8</p>	<p>State that the Bordeaux region in South-West France has a moderate climate with high levels of rainfall due to its proximity to the Atlantic Ocean.</p> <p>State that wines are typically blends, predominantly from Merlot and Cabernet Sauvignon, with Merlot being the most widely planted variety in the region.</p> <p>State that many sites in Bordeaux are too cool for Cabernet Sauvignon to ripen reliably each year.</p> <p>State that blending is important in Bordeaux.</p> <p>State that the proportions of the blend depend on the intended wine style, but soil types and annual weather patterns also have an important impact.</p> <p>State that the region is naturally segmented by the Gironde Estuary, where the Garonne and Dordogne Rivers meet. Locate the Left Bank and the Right Bank – identify these areas as the most important for outstanding-quality wine production.</p> <p>State that wines labelled <b>Bordeaux AOC</b> or <b>Bordeaux Supérieur AOC</b> are typically Merlot-dominated blends and can be made from grapes from vines planted anywhere throughout the Bordeaux region.</p> <p><b>Left Bank</b></p> <p>State that several appellations on the Left Bank have soils that contain a lot of stones. These soils, known as gravel, help Cabernet Sauvignon to ripen.</p> <p><b>Recap:</b></p> <p>Ask students how stony soils could help Cabernet Sauvignon to ripen in a moderate, rainy climate.</p> <ul style="list-style-type: none"> <li>• Drainage</li> <li>• Heat retention</li> </ul> <p>State that blends dominated by Cabernet Sauvignon are common on the Left Bank. Locate the following appellations: <b>Médoc AOC</b>, <b>Haut-Médoc AOC</b>, <b>Margaux AOC</b>, <b>Pauillac AOC</b>, <b>Graves AOC</b>, <b>Pessac-Léognan AOC</b>.</p> <p>State that the best wines from these AOCs have very long ageing potential due to the high levels of acidity and tannin, concentrated fruit flavours and noticeable oak characteristics, which will gain further complexity with bottle age.</p> <p>State that, in cool vintages, Cabernet Sauvignon can struggle to ripen even on the warmer stony soils. In these years there may be a higher proportion of Merlot in the blend.</p> <p><b>Right Bank</b></p> <p>State that the soils of the Right Bank are less stony so Cabernet Sauvignon can struggle to ripen.</p> <p>State that Right Bank blends are typically Merlot-dominated. The most famous Merlot-dominated wines come from <b>Saint-Émilion AOC</b> and <b>Pomerol AOC</b>.</p> <p>Describe and account for the style of a typical outstanding-quality wine from these appellations.</p>



## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Full-bodied – fully ripe Merlot grapes;</li> <li>• Pronounced black-fruit aromas – low yields of fully ripe grapes;</li> <li>• Secondary – smoke, cedar: from oak maturation;</li> <li>• Tertiary: dried fruit, tobacco.</li> </ul>
Bordeaux appellations	4	9	<p>Describe the appellation structure that exists within Bordeaux.</p> <p><b>Regional appellations</b></p> <p><b>Bordeaux AOC:</b> can be made from grapes grown anywhere across the Bordeaux region.</p> <p><b>Bordeaux Supérieur AOC:</b> as above but subject to stricter rules (yields, ageing and minimum potential alcohol levels)</p> <p><b>Commune appellations</b></p> <p>State that the Left Bank and Right Bank each have a number of important commune appellations. Use the labels to give examples:</p> <p><b>Saint-Émilion AOC:</b> an important commune appellation on the Right Bank.</p> <p><b>Saint-Émilion Grand Cru AOC:</b> more prestigious commune appellation – stricter regulations than <b>Saint-Émilion AOC</b>.</p> <p><b>Recap:</b></p> <p>For each of the labels, ask students what is likely to be the dominant grape in the blend.</p> <p>Ask students what style differences they are likely to find between wines for each of the labels.</p>
Bordeaux classifications	5	10	<p>State that there are several labelling terms in Bordeaux that do not relate to the appellation system but to the wine produced by a named Château.</p> <p><b>Château</b></p> <p>State that this term does not necessarily refer to a grand building. It indicates that the wine has been made from grapes grown on the producer's land, rather than being made from bought-in grapes.</p> <p><b>Grand Cru Classé/Cru Classé</b></p> <p>State that some of the sub-regions within Bordeaux have drawn up classifications to rank the best wines from the best Châteaux. Classified wines are permitted to put the terms Grand Cru Classé or Cru Classé on the label.</p> <p>State that, though some of these classifications have not been updated in a long time, they are widely considered to be a strong indication of quality.</p> <p>State that they are some of the most expensive and sought-after wines of Bordeaux and can typically mature for many years or even decades in the bottle.</p> <p>State that the term Grand Cru Classé is separate from the Saint-Émilion Grand Cru AOC.</p> <p><b>Recap:</b></p> <p>Ask students to describe the expected style of wine for a Grand Cru Classé wine from Margaux.</p> <p><b>Cru bourgeois</b></p> <p>State that wines from the Médoc that have not been classified as <i>Grand Cru Classé</i> can apply to use the term <i>Cru bourgeois</i> on their labels.</p> <p>State that these wines do not typically command the same high prices as the classified Châteaux, though some can be very good or outstanding in quality.</p>

## WSET Level 2 Award in Wines Session Plans

Merlot and Cabernet Sauvignon: World Map	1	11	Explain that the next few slides will take students around the world, looking at where both Merlot and Cabernet Sauvignon are commonly grown.
Merlot and Cabernet Sauvignon: California	3	12	<p>State that California is a source of Cabernet Sauvignon- and Merlot-based wines across all styles and quality levels. While blends with other black grape varieties are common, single-varietal examples are very important.</p> <p>State that styles range widely from fruity, simple wines labelled <b>California</b> through to concentrated, full-bodied examples from the neighbouring regions of <b>Napa Valley</b> and <b>Sonoma</b>.</p> <p>State that it is common to taste pronounced flavours from oak (vanilla, coconut, smoke) in all quality levels of red wines from California.</p> <ul style="list-style-type: none"> <li>• Very good or outstanding wines: new barrels;</li> <li>• High-volume producers: oak chips or staves.</li> </ul> <p><b>Recap:</b></p> <p>Ask students to locate the centre of production for high-volume brands labelled California.</p>
Merlot and Cabernet Sauvignon: Sonoma and Napa Valley	2	13	<p>State that Napa Valley has a warm, sunny climate with a long growing season: perfect for Cabernet Sauvignon and full-bodied Merlot.</p> <p>State that the warmer inland areas of <b>Sonoma</b> can produce similarly powerful wines as they are less exposed to ocean breezes than the coastal areas.</p>
Merlot and Cabernet Sauvignon: Napa Valley Sub Regions	2	14	<p>State that Napa Valley is divided into several sub-regions.</p> <p>Locate <b>Oakville</b> and <b>Rutherford</b> on map.</p> <p>State that these sub-regions are well known for producing ripe, full-bodied wines from Cabernet Sauvignon with high levels of ripe tannins and concentrated black fruit.</p> <p>Locate <b>Calistoga</b> on map.</p> <p>State that this region is warmer as it is inland and has less coastal influence. The fullest-bodied and ripest Cabernet Sauvignon wines come from here.</p> <p>The wines of the Napa Valley will usually have pronounced oak characteristics.</p>
Cabernet Sauvignon and Merlot: Chile	3	15	<p>State that Merlot and Cabernet Sauvignon both ripen well in Chile's warm and dry <b>Central Valley</b> and its sub-regions.</p> <p>State that the Central Valley is an important source of fruity, inexpensive wines from Merlot and Cabernet Sauvignon for high-volume brands. State that it is possible to achieve high yields of fully ripe fruit each year, so these wines often offer very good value for money.</p> <p>State that Cabernet Sauvignon is Chile's most widely planted variety.</p> <p>Locate <b>Maipo Valley</b> and <b>Colchagua Valley</b> and state that these are important sub-regions for Cabernet Sauvignon within the broader <b>Central Valley</b>.</p> <p>State that these regions spread laterally from the foothills of the Andes Mountains in the east to the Coastal Ranges in the west, with flatter and more fertile sites on the valley floor. This makes for a variety of blending opportunities.</p> <p>State that wines from higher altitudes will often have distinctive herbal and herbaceous characteristics.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State that an increasing number of producers have established reputations for very good- to outstanding-quality, single-varietal Cabernet Sauvignon and blends with Merlot and the local speciality, Carmenère.</p> <p>State that oak is often used for higher-quality wines.</p>
Cabernet Sauvignon and Merlot: South Africa	2	16	<p>State that the region of <b>Stellenbosch</b> in South Africa has developed a reputation for complex, age-worthy red wines from Cabernet Sauvignon and Merlot.</p> <p>State that Stellenbosch is a mountainous region and the climate varies from moderate to warm depending on vineyard altitude. Styles vary accordingly.</p> <p>State that Cabernet Sauvignon and Merlot are sometimes blended with the local speciality grape, Pinotage.</p>
Merlot and Cabernet Sauvignon: Margaret River	2	17	<p>State that Merlot has traditionally been used as part of a blend with Cabernet Sauvignon in Australia.</p> <p>State that a number of high-quality 'Bordeaux-style blends' can be found in Western Australia's <b>Margaret River</b> region.</p> <p>State that this warm region is moderated by coastal breezes and plentiful winter rainfall. The wines typically display ripe black-fruit aromas and subtle notes from oak.</p>
Cabernet Sauvignon: Coonawarra	2	18	<p>State that South Australia's small <b>Coonawarra</b> region is well-known for the quality of its Cabernet Sauvignon wines.</p> <p>State that Coonawarra is moderated by cloud cover and cooling breezes from the south.</p> <p>Describe a typical Coonawarra Cabernet Sauvignon.</p>
Cabernet Sauvignon and Merlot: New Zealand	2	19	<p>State that most of New Zealand's Merlot and Cabernet Sauvignon-based wines come from <b>Hawke's Bay</b> in the North Island.</p> <p>State that Hawke's Bay has a moderate climate with plentiful rainfall. Cabernet Sauvignon needs the warmest sites to achieve full ripeness. It is commonly blended with the more widely grown Merlot.</p> <p>State that styles range from light and fruity through to full-bodied and long-lived.</p>
Tasting	32	20–21	<p>Conduct a comparative tasting of the following wine samples:</p> <ul style="list-style-type: none"> <li>• Merlot (IGP or high-volume brand) of acceptable or good quality</li> <li>• Saint-Émilion Grand Cru of very good or outstanding quality</li> </ul> <p>Use these samples to explore the breadth of body, fruit flavours and quality that Merlot can produce.</p> <ul style="list-style-type: none"> <li>• Haut-Médoc Cru Classé of very good or outstanding quality</li> <li>• Cabernet Sauvignon (New World region) of very good or outstanding quality</li> </ul> <p>Use these samples to demonstrate how the nature of the fruit flavours in Cabernet Sauvignon varies according to climate.</p>

### Part 2 – Syrah/Shiraz (35 minutes)

Topic	Mins	Slide	Educator Guidance
Syrah/Shiraz: grape profile	3	22	State that Syrah and Shiraz are two names for the same variety. 'Syrah' is the French name while 'Shiraz' is the name most commonly used in Australia.

## WSET Level 2 Award in Wines Session Plans

			<p>State that Syrah/Shiraz is a thick-skinned black variety with small grapes. It requires a moderate to warm climate to ripen fully.</p> <p>Describe the characteristics of Syrah/Shiraz.</p> <p>State that Syrah/Shiraz is responsible for many very high-quality single-varietal wines, but is also used to add colour, black-fruit flavours and tannins to blends.</p> <p>State that it is most commonly blended with grapes that are local to the Southern Rhône such as Grenache ('Rhône Blends').</p> <p>State that oak maturation is common in the production of Syrah/Shiraz wines (softer tannins, flavours).</p> <p>State that very good or outstanding wines from Syrah/Shiraz are often suitable for long-term bottle ageing due to their intense flavours and tannins (dried fruit, leather, meat, earth).</p>
Syrah/Shiraz: moderate vs warm climate styles	2	23	Describe the differences in style between a typical moderate-climate Syrah/Shiraz and a warm climate Syrah/Shiraz.
Syrah: France	2	24	<p>State that the Northern Rhône is the classic region for Syrah. It is the only black grape variety permitted in the AOC wines of the region. The next slide will go into more detail.</p> <p>State that Syrah is also a traditional grape in the South of France. State that it is sometimes blended into the region's appellation wines such as <b>Minervois AOC</b>.</p> <p>State that single varietal Syrah wines are usually labelled <b>Pays d'Oc IGP</b>.</p>
Syrah: Northern Rhone	5	25	<p>State that the Rhône Valley follows the Rhône River down through central France to southern France.</p> <p>State that, while sometimes discussed as one region, the Northern and Southern parts of the Rhône Valley are quite different in terms of climate and wine styles.</p> <p>State that the climate in the Northern Rhône is moderate while the Southern Rhône is warm due to its proximity to the Mediterranean.</p> <p>Locate <b>Côte Rôtie AOC</b> in the far north of the Northern Rhône. State that this appellation represents the northern limit of where Syrah will successfully ripen.</p> <p><b>Recap:</b></p> <p>Ask students what features visible in the image might help Syrah to ripen.</p> <ul style="list-style-type: none"> <li>• Slope/aspect</li> <li>• Stony soils</li> <li>• River: reflected sunlight</li> </ul> <p>State that the river valley is very narrow here and the best vineyards are planted on steep slopes.</p> <p><b>Recap:</b></p> <p>Ask students why wines might be expensive to produce here.</p> <p>State that there is a tradition to co-ferment a small amount of Viognier with the Syrah, which can add floral aromas to the wine, though this is not practised by all producers.</p> <p>Locate <b>Hermitage AOC</b> and state that this appellation covers one steep, south-facing hill. State that quality is typically very good or outstanding.</p>

## WSET Level 2 Award in Wines Session Plans

			State that <b>Crozes-Hermitage AOC</b> is a larger and flatter appellation. Wines are generally a little less intense, complex and expensive than those of Côte Rôtie and Hermitage.
Shiraz: Australia	2	26	State that Syrah/Shiraz is now widely grown throughout the world, but the largest plantings are in Australia where it is the most widely planted grape variety.  State that a large amount of the plantings is concentrated in Australia's warm inland regions where grapes are mostly used for inexpensive high-volume brands labelled <b>South Eastern Australia</b> .
Shiraz: Barossa Valley	3	27	State that the warm <b>Barossa Valley</b> region in South Australia is home to some of the world's oldest Shiraz vines.  Describe a typical Barossa Valley Shiraz from old vines.
Shiraz: Australia	2	28	State that the <b>Hunter Valley</b> region in New South Wales is also warm, but high cloud cover and sea breezes during the summer months slow the ripening of the grapes. The style of Shiraz here is typically more peppery and less full bodied than in Barossa.  <b>Recap:</b>  Ask student what white grape variety is commonly associated with Hunter Valley.  State that producers across Australia are producing an increasingly diverse range of styles, including sparkling red wines.
Tasting	16	29– 30	Conduct a tutored tasting of the following wine samples: <ul style="list-style-type: none"> <li>Northern Rhône Syrah of very good quality to outstanding quality</li> <li>Barossa Valley Shiraz of very good quality to outstanding quality</li> </ul> Use these samples to highlight the differences in acidity, body, alcohol and fruit character between Syrah/Shiraz wines grown in different climates.

## WSET Level 2 Award in Wines Session Plans

### Session 6 | Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage

#### Learning Outcome

- Know the style and quality of wines produced from Gamay, Grenache/Garnacha, Tempranillo, Malbec, Carmenère and Pinotage

#### Assessment Criteria

By the end of this session, students will be able to:

- 1 Describe the characteristics of the regionally important black grape varieties of Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec and Pinotage.
- 2 Describe the styles and quality of wines from the regionally important black grape varieties from specified GIs.
- 3 State the meaning of the following regionally important labelling terms: Joven, Crianza, Reserva, Gran Reserva.

#### Recommended wine samples for this session:

1. Generic Côtes du Rhône
2. Châteauneuf-du-Pape
3. French *or* Spanish rosé *or* Rioja Joven
4. Rioja Reserva
5. Mendoza Malbec *or* Chilean Carmenère
6. South African Pinotage

Time: 120 minutes

Topic	Mins	Slide	Educator Guidance
Session introduction	1	1	Introduce yourself and the session.

#### Part 1 – Gamay (8 minutes)

Topic	Mins	Slide	Educator Guidance
Gamay: grape profile	4	2	<p>State that Gamay is an unusual grape variety because it has achieved a global popularity even though the wines made from Gamay come almost exclusively from one region, Beaujolais in France.</p> <p><b>Recap:</b></p> <p>Remind students that they tasted a Beaujolais in session 1. Ask them to describe the style of wine they tasted.</p> <p>Describe the characteristics of Gamay.</p> <p>State that winemakers in Beaujolais commonly use techniques that maximise colour extraction while minimising tannin extraction. These techniques can create aromas of banana and candy.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State that wines made from Gamay are usually produced in inert vessels and rarely display aromas from oak.</p> <p>State that a typical Beaujolais is intended for immediate consumption and will quickly lose its fresh fruit flavours over time in the bottle.</p>
Gamay: Beaujolais	4	3–4	<p>State that <b>Beaujolais</b> is a moderate-climate region directly to the south of Burgundy.</p> <p>Using the map and the labels, describe the appellation system that exists within Beaujolais.</p> <p><b>Beaujolais AOC</b></p> <ul style="list-style-type: none"> <li>• This AOC covers the whole region.</li> <li>• Grapes are mostly grown in south: flat, fertile.</li> <li>• High-yielding vines: lightest-bodied and simplest wines of Beaujolais.</li> </ul> <p><b>Beaujolais Villages AOC</b></p> <ul style="list-style-type: none"> <li>• Collection of villages in the north of the region.</li> <li>• Less fertile, stonier soils: natural control on yields.</li> <li>• Greater flavour intensity and body.</li> </ul> <p><b>Beaujolais Crus</b></p> <ul style="list-style-type: none"> <li>• Ten villages within the Beaujolais-Villages area.</li> <li>• Fleurie AOC: one of the best known.</li> <li>• Most concentrated and structured wines of the region.</li> <li>• Medium to pronounced aromas, medium to long finish.</li> <li>• Some cru wines are able to develop in the bottle.</li> </ul> <p>State that wines from Beaujolais are sometimes served lightly chilled to highlight their refreshing acidity and to preserve their delicate fruit flavours.</p>

### Part 2 – Grenache/Garnacha (35 minutes)

Topic	Mins	Slide	Educator Guidance
Grenache: grape profile	3	5	<p>State that Grenache is thought to have evolved in Spain where it is called Garnacha. From there it spread through the south of France and into the Rhône Valley.</p> <p>State that Grenache is a black grape variety that needs a warm climate to ripen successfully.</p> <p>Describe the characteristics of Grenache.</p> <p>State that Grenache produces its finest wines when yields are carefully controlled.</p> <p>State that it is often blended with other black varieties, such as Syrah in France.</p> <p><b>Recap:</b></p> <p>Ask students what Syrah might add to a blend with Grenache.</p> <p>State that many simple Grenache-based wines are unoaked, but very good or outstanding-quality wines are often matured in barrels to add flavour complexity.</p> <p>State that some producers favour old oak over new, due to Grenache's delicate red-fruit flavours.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State that Grenache's thin skins and red-fruit flavours make it a good option for making rosé wines.</p> <p>State that very good or outstanding Grenache-based wines can develop complex flavours of earth, meat, dried fruit and caramel.</p>
Grenache: France	2	6	<p>State that Grenache is an important variety for red and rosé wines from the south of France.</p> <p>State that Grenache ripens well in this warm climate and provides red-fruit flavours and body to blends with other local grape varieties including Syrah.</p> <p>Locate <b>Minervois</b> on the map as an example of an appellation that wines are often a blend of Syrah and Grenache.</p> <p>Locate the Southern Rhône on the map</p>
Grenache: Southern Rhône	2	7	<p>State that the valley flattens out in the Southern Rhône and the warm, dry climate allows Grenache to ripen successfully.</p> <p>State that reds are typically blends of Grenache with multiple local grape varieties including Syrah.</p> <p>Explain why the stony soils of Châteauneuf-du-Pape are beneficial to the ripening of Grenache.</p>
Grenache: Southern Rhône	5	8	<p>State that the same labelling hierarchy exists across the whole Rhône Valley.</p> <p>Describe the differences in style and quality of the wines produced.</p> <p><b>Côtes du Rhône AOC</b> – the broadest regional appellation. Produced almost exclusively from grapes grown in the southern Rhône.</p> <ul style="list-style-type: none"> <li>• Simple, medium-bodied wines;</li> <li>• Red fruit and spice flavours;</li> <li>• Intended for immediate consumption.</li> </ul> <p><b>Côtes du Rhône Villages AOC</b> – a small number of southern Rhône villages are entitled to label their wines 'Côtes du Rhône Villages'.</p> <ul style="list-style-type: none"> <li>• Offer a higher level of concentration and complexity than a basic Côtes du Rhône.</li> </ul> <p><b>Châteauneuf-du-Pape AOC</b> – one of the most famous cru of the southern Rhône.</p> <ul style="list-style-type: none"> <li>• Famous appellation known for full-bodied wines with high alcohol levels.</li> <li>• Very good or outstanding examples develop complex flavours with bottle age (dried fruit, caramel).</li> </ul> <p><b>Recap:</b></p> <p>Ask students to name some of the crus of the northern Rhône.</p> <p>Ask students to name the grape variety used for the red wines of the northern Rhône.</p> <p>Ask students to name the grape variety used for the white wines of the northern Rhône.</p>
Garnacha: Spain	4	9	<p>State that Grenache is known as Garnacha in Spain.</p> <p>State that it is commonly used to contribute body and fresh red fruit to red wines from <b>Rioja</b> and <b>Navarra</b>, where it is also known for making dry rosé wines.</p> <p>State that the most powerful and full-bodied of Spain's Garnacha-based wines can be found in <b>Priorat</b> in Catalunya.</p>



## WSET Level 2 Award in Wines Session Plans

			<p>State that Priorat is a warm, dry area with very old Garnacha vines that produce tiny yields of concentrated grapes.</p> <p>State that these wines are typically blended with other black grape varieties and can mature for extended periods.</p> <p>Describe the typical style of wine from Priorat.</p>
Grenache: Australia	3	10	<p>State that South Australia's warm <b>Barossa Valley</b> and <b>McLaren Vale</b> regions are also home to many very old Grenache vines.</p> <p>State that these vines can produce outstanding wines with concentrated red fruit and spice flavours and long ageing potential.</p> <p>State that Grenache is also used in blends with Syrah and other varieties – these wines can be similar in style and quality to the wines of Châteauneuf-du-Pape AOC.</p>
Tasting	16	11–12	<p>Conduct a comparative tasting of the following two wine samples:</p> <ul style="list-style-type: none"> <li>• Côtes du Rhône of acceptable or good quality</li> <li>• Chateauneuf-du-Pape of very good or outstanding quality</li> </ul>

### Part 3 – Tempranillo (30 minutes)

Topic	Mins	Slide	Educator Guidance
Tempranillo: grape profile	3	13	<p>State that Tempranillo is Spain's most prized black grape variety and is a key component of many of the country's most famous red wines.</p> <p>Describe the characteristics of Tempranillo.</p> <p>State that Tempranillo is a versatile grape that makes a range of dry red wines from simple, fruity and inexpensive to ripe, complex, age worthy and premium priced.</p> <p>State that wines intended for long-term ageing are often blends with small proportions of other grape varieties (more acidity and tannins).</p> <p>State that it is traditional in many parts of Spain to mature Tempranillo-based wines in small new-oak barrels.</p> <p>State that it is also common for winemakers to age their best wines for a period of time in-bottle before releasing them onto the market so that they gain tertiary characteristics of dried fruit, mushroom and leather.</p>
Tempranillo: Spain	3	14	<p>State that Spain's broad <b>Catalunya DO</b> produces high volumes of single-varietal Tempranillo and Tempranillo-based blends. Styles vary from simple and light-bodied to powerful and oak-aged.</p> <p>State that the most famous Tempranillo-based wines in Spain come from the moderate-climate region of <b>Rioja DOCa</b> in north-west Spain.</p> <p>State that Rioja is most commonly a blend of grape varieties, with Tempranillo dominating in the best wines.</p> <p>State that other local grape varieties can provide extra colour, tannin and acidity for wines intended for long-term ageing.</p> <p>State that very good- or outstanding-quality wines can also be found further inland in the mountainous <b>Ribera del Duero DO</b> region.</p> <p>State that warm days and cool nights allow Ribera del Duero Tempranillo to produce very full-bodied wines with fresh black-fruit flavours.</p>

## WSET Level 2 Award in Wines Session Plans

Labelling in Spain: PDO/PGI terms	2	15	State the traditional Spanish terms for PGI and PDO wines.
Labelling in Spain: Ageing	6	16	<p>State that there are a number of other traditional labelling terms in Spain which relate to the Spanish tradition for ageing wines in oak barrels and sometimes in-bottle prior to release.</p> <p>State that, throughout Spain, these terms reflect legal minimum ageing criteria, though some regions have stricter laws and many producers exceed the minimum requirements.</p> <p>State that the most important thing to remember is the order, and the style of wine that they indicate. Note: students do not need to know the amount of months/years required.</p> <p>Describe the style expected from the four labelling terms. You can use this slide as a recap on winemaking and maturation.</p> <p><b>Joven</b></p> <ul style="list-style-type: none"> <li>• Typically young, fruity wines.</li> <li>• Not subject to minimum ageing requirements.</li> <li>• Typically released in the year following the vintage.</li> <li>• They have youthful, primary fruit flavours derived from the grape varieties used.</li> </ul> <p><b>Recap:</b></p> <p>Ask students what flavours they would expect a Joven Tempranillo to have.</p> <p>State that the term Joven is not often seen on labels.</p> <p><b>Crianza</b></p> <ul style="list-style-type: none"> <li>• Must be aged in oak barrels prior to release.</li> </ul> <p><b>Recap:</b></p> <p>Ask what kind of flavours oak ageing might add on top of the primary fruit.</p> <p><b>Reserva</b></p> <ul style="list-style-type: none"> <li>• Must age for extended periods of time before release, both in oak barrels and in-bottle.</li> </ul> <p><b>Recap:</b></p> <p>Ask students what they expect to happen to the wine as it ages.</p> <ul style="list-style-type: none"> <li>• Tannins</li> <li>• Fruit flavours</li> <li>• Tertiary flavours (give examples)</li> </ul> <p><b>Gran Reserva</b></p> <ul style="list-style-type: none"> <li>• Subject to the highest minimum ageing requirements.</li> <li>• Pronounced secondary and tertiary aromas.</li> </ul> <p>State that the quality of the grapes plays an important role in determining the style of wine that can be made. Only wines with sufficient flavour intensity, acidity and tannin are suitable for long-term maturation.</p> <p><b>Recap:</b></p> <p>Ask students what might happen if an inferior-quality wine was put through extended maturation.</p>

## WSET Level 2 Award in Wines Session Plans

			State that a producer may choose not to make a Gran Reserva in vintages that produced grapes of insufficient quality.
Tasting	16	17–18	<p>Conduct a tasting of the following two wine samples:</p> <ul style="list-style-type: none"> <li>• French (Grenache) <i>or</i> Spanish rosé <i>or</i> red Joven-style (Tempranillo) wine.</li> <li>• Rioja Reserva</li> </ul> <p>Explain why there are differences between the two styles in terms of structure and flavour/aroma characteristics.</p>

### Part 4 – Carmenère, Malbec and Pinotage (32 minutes)

Topic	Mins	Slide	Educator Guidance
Carmenère: grape profile	3	19	<p>State that Carmenère is a black variety that is widely grown in <b>Chile</b>. It is native to Bordeaux but is rarely found there now.</p> <p>Describe the characteristics of Carmenère.</p> <p>State that under-ripe Carmenère produces wines with herbaceous characters (green bell pepper, tomato leaf). When ripe, it gives wines with fresh black-fruit flavours (blackberry) and herbal notes (eucalyptus).</p> <p>State that Carmenère can be found as a single-varietal wine, though it is more commonly found as part of a blend with other varieties such as Cabernet Sauvignon and Merlot.</p> <p>State that Carmenère is often matured in oak barrels to soften its tannins and add flavours (coffee, chocolate).</p>
Carmenère: Central Valley, Chile	3	20	<p>Using the image, explain how the features of Chile's Central Valley make it suitable for late-ripening Carmenère.</p> <ul style="list-style-type: none"> <li>• Protected from ocean influences;</li> <li>• Long, sunny growing season;</li> <li>• Warm and dry.</li> </ul>
Malbec: grape profile	3	21	<p>State that Malbec is <b>Argentina's</b> most important black grape variety. Like Carmenère, Malbec is native to south-west France but has adapted well to the warmer South American climate.</p> <p>Describe the characteristics of Malbec.</p> <p>State that Malbec is often blended with Cabernet Sauvignon and/or Merlot. It is also mostly seen as a single-varietal wine.</p> <p>State that Malbec is commonly matured in new oak which softens tannins and adds spicy flavours (clove, vanilla).</p> <p>State that very good or outstanding examples can develop tertiary flavours of dried fruit and meat in the bottle.</p>
Malbec: Mendoza Argentina	3	22	<p>State that Malbec is grown widely in Argentina, but the majority of plantings are in <b>Mendoza</b>.</p> <p>Using the image, explain how the features of Mendoza make it suitable for quality winemaking.</p> <ul style="list-style-type: none"> <li>• Altitude</li> <li>• Sunlight</li> <li>• Cool mountain air</li> </ul>

## WSET Level 2 Award in Wines Session Plans

Pinotage: grape profile	3	23	<p>State that Pinotage was developed specially for the warm, dry climate of <b>South Africa</b>.</p> <p>State that it is closely related to Pinot Noir and produces wines with similar red-fruit flavours. Unlike Pinot Noir, Pinotage needs a moderate to warm climate.</p> <p>Describe the characteristics of Pinotage.</p> <p>State that styles range from fruity medium-bodied wines to powerful full-bodied examples with concentrated red-fruit flavours.</p> <p>State that Pinotage can be found as a single-varietal wine or as part of a blend with other grape varieties.</p> <p>State that Pinotage can take on pronounced aromas of coffee, chocolate and smoke if matured in oak.</p>
Pinotage: Cape Blend	1	24	<p>State that 'Cape Blend' is a common term for a Pinotage-based blend. It will often include international varieties such as Cabernet Sauvignon, Merlot and/or Syrah/Shiraz.</p>
Tasting	16	25– 26	<p>Conduct a tutored tasting of the following two wine samples:</p> <ul style="list-style-type: none"> <li>• Mendoza Malbec or Chilean Carmenère of good or very good quality</li> <li>• Pinotage of good or very good quality</li> </ul>

### Part 5 – Check on Learning (15 minutes)

Educators should use the multiple-choice questions found on page 113–118 of the Level 2 in Wines Workbook to check students' understanding of subjects covered so far.

## WSET Level 2 Award in Wines Session Plans

### Session 7 | Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano

#### Learning Outcome

- Know the style and quality of wines produced from Cortese, Garganaga, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano.

#### Assessment Criteria

By the end of this session, students will be able to:

- 1 Describe the characteristics of the regionally important white grape varieties of Cortese, Garganaga, Verdicchio and Fiano.
- 2 Describe the characteristics of the regionally important black grape varieties of Nebbiolo, Barbera, Corvina, Sangiovese and Montepulciano.
- 3 Describe the styles and quality of wines produced from the regionally important white and black grape varieties from specified GIs.
- 4 State the meaning of the following regionally important labelling terms: DOC, DOCG, IGT, Classico, Riserva, Amarone, Recioto.

#### Recommended wine samples for this session:

1. Gavi *or* Soave *or* Verdicchio
2. Fiano *or* Soave *or* Verdicchio
3. Barbera d'Asti
4. Valpolicella Classico
5. Chianti Classico Riserva
6. Sauternes *or* Tokaji (selection to be the alternative to the wine shown in Session 3)

#### Time: 120 minutes

Topic	Mins	Slide	Educator Guidance
Session introduction	1	1	Introduce yourself/the session.

#### Part 1 – Italian White Grape Varieties (40 minutes)

Topic	Mins	Slide	Educator Guidance
Italy introduction	3	2	<p>State that Italy is home to many local grape varieties, many of which are only grown in one region. A few have become particularly famous for the distinctive and unique wines that they produce.</p> <p>Using the map, describe Italy's various climates:</p> <p><b>Northern Italy</b></p>

## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>• Vineyards located in the foothills of the Alps and on the large, flat plain of the Po River.</li> <li>• Best vineyards benefit from the protection of the Alps and the broad variety of slopes and soils that they provide.</li> <li>• Climate is generally moderate.</li> </ul> <p><b>Central Italy</b></p> <ul style="list-style-type: none"> <li>• Apennine Mountains run down the spine of Italy, providing a variety of altitudes and aspects. The climate is warm but can be moderated by altitude.</li> </ul> <p><b>Southern Italy</b></p> <ul style="list-style-type: none"> <li>• Considerably warmer and drier.</li> </ul>
Labelling in Italy: PDO/PGI terms	2	3	<p>State the Italian terms for PGI and PDO Wines.</p> <p>State that some wines are named after their region while others are named after their grape variety and their region.</p> <p>Give examples of wines named by region and grape variety and region.</p>
Cortese: grape profile	2	4	<p>Describe the characteristics of Cortese.</p> <p>State that Cortese is typically used to make dry, light-bodied, unoaked wines.</p> <p>State that most wines made from Cortese are ready to drink on release and are not intended to age.</p>
Cortese: Piemonte	2	5	<p>Locate Piemonte on the map.</p> <p>State that Cortese is best known as the variety used in the wines of <b>Gavi DOCG</b> in the Piemonte region of north-west Italy.</p>
Garganega: grape profile	2	6	<p>Describe the characteristics of Garganega.</p> <p>State that Garganega is used to make both dry and sweet wines, but is most commonly dry and medium in body.</p> <p>State that Garganega is typically fermented in inert vessels and is not matured in oak.</p> <p>State that most wines from Garganega should be drunk while young and fresh, but its best wines can gain complex flavours of honey and almonds in the bottle.</p>
Garganega: Veneto	5	7	<p>Locate Veneto on the map.</p> <p>State that Garganega is widely planted in the Veneto region in north-east Italy and is the most important variety in the wines of <b>Soave DOC</b> and <b>Soave Classico DOC</b>.</p> <p>Describe the different styles of wine produced in the Soave region.</p> <p><b>Soave DOC</b></p> <ul style="list-style-type: none"> <li>• Simplest wines of the region.</li> <li>• Intended for drinking when young.</li> </ul> <p><b>Soave Classico DOC</b></p> <p>Define the term <b>Classico</b>:</p> <ul style="list-style-type: none"> <li>• Indicates that the wine has been made from grapes grown in the historic centre of a region.</li> </ul> <p>Explain why the wines are considered to be better and describe the location.</p> <ul style="list-style-type: none"> <li>• Classico sites are often located in the hilliest part of the region.</li> </ul>

## WSET Level 2 Award in Wines Session Plans

			<p><b>Recap:</b></p> <p>Ask students to explain why hillside locations are beneficial to producing quality grapes.</p> <ul style="list-style-type: none"> <li>Typically more concentrated in flavour than those from the broader region.</li> </ul> <p><b>Recap:</b></p> <p>Ask students to explain why the wines would be more concentrated from the Classico sites.</p> <p>State that the best of these wines can age in-bottle</p> <p><b>Recioto di Soave DCG</b></p> <ul style="list-style-type: none"> <li>Sweet white wine made from dried grapes (note: the <i>appassimento</i> method will be discussed in detail later in the session)</li> </ul> <p><b>Recap:</b></p> <p>Ask students if they can identify another grape variety that is grown in the Veneto.</p>
Verdicchio: grape profile	2	8	<p>Describe the characteristics of Verdicchio.</p> <p>State that Verdicchio typically makes dry wines with medium body.</p> <p>State that most wines labelled Verdicchio are simple, fruity and not intended for ageing.</p> <p>Outstanding examples can develop flavours of honey and nuts in the bottle.</p>
Verdicchio: Marche	2	9	<p>Locate Marche on the map.</p> <p>State that Verdicchio is widely planted in central Italy, particularly in the Marche region on the east coast.</p> <p>State that the most famous wine from the Verdicchio grape is <b>Verdicchio dei Castelli di Jesi DOC</b>.</p>
Fiano: grape profile	2	10	<p>Describe the characteristics of Fiano.</p> <p>Contrast this riper, more full-bodied style with the high-acid styles of northern Italy.</p> <p>State that many producers ferment Fiano in inert vessels, but some examples have secondary aromas from lees contact (bread, biscuit) or oak (smoke).</p> <p>State that Fiano is often intended to be drunk young, but some very good or outstanding examples can develop complex aromas of honey in the bottle.</p>
Fiano: Campania	2	11	<p>State that Fiano is an important white grape variety in southern Italy.</p> <p>Locate Campania on the map. State that <b>Fiano di Avellino DCG</b> is a wine from the mountainous region of Campania.</p>
Tasting	16	12-13	<p>Conduct a tasting of two contrasting styles of wine from different grape varieties:</p> <ul style="list-style-type: none"> <li>Gavi or Soave or Verdicchio</li> <li>Fiano or Soave or Verdicchio</li> </ul> <p>It is important to choose samples of sufficient quality that the wines demonstrate the variety's distinctive characteristics.</p>

Part 2 – Italian Black Grape Varieties (70 minutes)			
Topic	Mins	Slide	Educator Guidance
Nebbiolo: grape profile	3	14	<p><b>Recap:</b></p> <p>Remind students that they tasted a wine from Nebbiolo (Barolo) in session 1. Ask them to describe the style.</p> <p>Describe the characteristics of Nebbiolo.</p> <p>State that Nebbiolo is often matured for extended periods of time in oak to soften its high levels of tannin.</p> <p>State that some producers choose to use old oak barrels while other use new oak barrels.</p> <p><b>Recap:</b></p> <p>Ask students why a producer may choose to use old oak.</p> <p>State that Nebbiolo’s high acidity and high tannins mean that its wines often improve in the bottle (mushrooms, tobacco, leather).</p>
Nebbiolo: Piemonte	2	15	<p>Locate Piemonte on the map.</p> <p>State that Nebbiolo is the only variety permitted in the wines of <b>Barolo DOCG</b>.</p> <p>State that the Barolo region is a horseshoe-shaped valley with steep south-facing vineyards.</p> <p>State that <b>Barbaresco DOCG</b> is a smaller region to the north-east of Barolo DOCG. It makes similarly powerful and long-lived wines from Nebbiolo.</p>
Barbera: grape profile	3	16	<p>Describe the characteristics of Barbera.</p> <p>State that there are two main styles of Barbera wines – unoaked and fruity or more complex and oak-aged.</p> <p>State that Barbera is generally enjoyable to drink at a younger age than Nebbiolo due to its lower tannins but typically has less ageing potential.</p>
Barbera: Piemonte	1	17	<p>State that Barbera is widely grown in the Piemonte region of north-west Italy. <b>Barbera d’Asti DOCG</b> is considered by many to produce Barbera’s highest-quality wines.</p>
Corvina: grape profile	3	18	<p>Describe the characteristics of Corvina.</p> <p>State that Corvina is often blended with other local varieties.</p> <p>State that simple wines from Corvina are rarely matured in new oak.</p> <p>Wines that have been made using the <i>appassimento</i> method (dried grapes) are more likely to be matured in oak.</p> <p>State that simple wines from Corvina should be drunk when young.</p> <p>State that styles that have been made using the <i>appassimento</i> method often age in-bottle.</p>
<i>Appassimento</i> Method	3	19	<p>State that a method of drying grapes called the <i>appassimento</i> method is widely used in the Veneto region.</p> <p>State that that the method involves picking the grapes and drying them indoors.</p> <p>State that this method is used to concentrate the grapes.</p> <p><b>Recap:</b></p>



## WSET Level 2 Award in Wines Session Plans

			<p>Ask students what grape constituents will be concentrated as the grapes are dried.</p> <p>State that this method can make Corvina – an otherwise lightly-flavoured and low tannin grape – much more powerful and structured.</p> <p>State that a range of wines can be made from grapes that have been dried to different extents.</p>
Corvina: Veneto	10	20	<p>Locate <b>Veneto</b> on the map.</p> <p>State that Corvina is the most important grape variety of Valpolicella, in the Veneto region of north-east Italy.</p> <p>State that Corvina typically dominates the blend, though a number of other local grapes are permitted.</p> <p>Describe the different styles of wine made in Valpolicella</p> <p><b>Valpolicella DOC</b></p> <ul style="list-style-type: none"> <li>• Fresh grapes;</li> <li>• Typically light-bodied, fruity and simple;</li> <li>• Rarely matured in new oak;</li> <li>• Intended to be consumed while young.</li> </ul> <p><b>Valpolicella Classico DOC</b></p> <ul style="list-style-type: none"> <li>• Fresh grapes;</li> <li>• Grapes from the hillier heartland of the region;</li> <li>• Typically more body/complexity than Valpolicella DOC.</li> </ul> <p><b>Amarone della Valpolicella DOP</b></p> <ul style="list-style-type: none"> <li>• Dry red wine made from partially dried grapes;</li> <li>• Full-bodied wine, high alcohol (around 15%);</li> <li>• High tannin levels, pronounced flavours — fresh fruit (red cherries) and dried fruit (prunes, raisins, figs).</li> </ul> <p><b>Recioto della Valpolicella DOP</b></p> <ul style="list-style-type: none"> <li>• Sweet red wine from grapes that have been dried to a much greater degree than those used for Amarone.</li> <li>• The grapes have such concentrated sugars that the yeast cannot ferment them to dryness.</li> </ul> <p><b>Recap:</b></p> <p>State that Soave also produces a Recioto. Ask students to recall the grape variety used to make Soave.</p>
Tasting	16	21–22	<p>Conduct a tutored tasting of the following two wine samples:</p> <ul style="list-style-type: none"> <li>• Barbera d'Asti <i>Contrast this softer, fruitier style with the Nebbiolo tasted in session 1.</i></li> <li>• Valpolicella Classico of good quality <i>Contrast this fresh-fruit style against the expected style of an Amarone.</i></li> </ul>
Sangiovese: grape profile	3	23	<p>Describe the characteristics of Sangiovese:</p> <ul style="list-style-type: none"> <li>• Produces dry wines with high tannins and high acidity.</li> </ul> <p>State that the best Sangiovese-based wines are commonly oak-aged to soften their tannins and add flavour complexity.</p>

## WSET Level 2 Award in Wines Session Plans

			State that very good or outstanding Sangiovese-based wines can develop in the bottle for many years.
Sangiovese: Tuscany	10	24– 25	<p>State that Sangiovese is widely planted in Italy but is most famous for producing the red wines of Chianti.</p> <p>Locate <b>Chianti</b> on the map. State that Sangiovese is the dominant variety here, though small amounts of other black grapes are permitted.</p> <p>Describe the different styles of wine produced in Chianti:</p> <p><b>Chianti DOCG</b></p> <ul style="list-style-type: none"> <li>• Covers a wide area in the foothills of the Apennines Mountains and produces wines in a range of quality levels.</li> <li>• Often simple, inexpensive and not intended for ageing.</li> </ul> <p><b>Chianti Classico DOCG</b></p> <ul style="list-style-type: none"> <li>• Sits at higher altitude than the wider Chianti DOCG (longer ripening season).</li> <li>• Pronounced red-fruit aromas and dried-herb notes.</li> <li>• Often matured in oak to soften tannins and add flavours.</li> <li>• The best wines develop flavours of meat and leather in the bottle.</li> </ul> <p><b>Chianti Classico Riserva DOCG</b></p> <p>Define the term Riserva:</p> <ul style="list-style-type: none"> <li>• Higher minimum alcohol level.</li> <li>• Aged for at least a set number of months.</li> <li>• May show tertiary characters by the time they are released.</li> </ul> <p>State that wines labelled <b>Brunello di Montalcino DOCG</b> come from the warm and sunny town of Montalcino in southern Tuscany.</p> <p>State that Brunello is the local name for Sangiovese.</p> <p>Describe a typical <b>Brunello di Montalcino DOCG</b></p> <ul style="list-style-type: none"> <li>• Powerful and full-bodied.</li> <li>• Very high levels of tannin and acidity.</li> <li>• Matured in oak for an extended period before release.</li> <li>• Very long ageing potential in the bottle.</li> </ul>
Montepulciano : grape profile	2	26	<p>Describe the characteristics of Montepulciano.</p> <p>State that Montepulciano is often unoaked, but some more concentrated styles may undergo a period of oak ageing.</p>
Montepulciano : Abruzzo	2	27	<p>Locate Abruzzo on the map.</p> <p>State that Montepulciano is best known for producing <b>Montepulciano d’Abruzzo DOC</b> from the Abruzzo region in east-central Italy.</p> <p>State that Abruzzo produces high volumes of inexpensive wine from Montepulciano, much of which is simple and fruity. More concentrated wines may be matured for a short time in oak.</p>
Recap: Primitivo	4	N/A	<p>Ask students to give another name for Primitivo.</p> <p>Ask students where in Italy Primitivo is grown.</p> <p>Ask students to describe the typical style of red wine produced from Primitivo.</p>

## WSET Level 2 Award in Wines Session Plans

			Ask students to describe the style of wines labelled White Zinfandel.
Tasting	8	28–29	<p>Conduct a tutored tasting of the following wine.</p> <ul style="list-style-type: none"> <li>Chianti Classico Riserva</li> </ul> <p>Use the sample to recap the meaning of the terms Classico and Riserva and the characteristics of an aged Sangiovese.</p>
Recap tasting exercise	10	28–29	<p>Conduct a blind tasting of one of the following wine samples:</p> <ul style="list-style-type: none"> <li>Sauternes or Tokaji (Select the alternative to the wine shown in Session 3)</li> </ul> <p>At each stage of the SAT, ask students to discuss what natural and human factors have contributed to the style of the wine.</p> <p>Example questions:</p> <p>Why is the wine this colour?</p> <p>Why have you got primary, secondary and tertiary aromas?</p> <p>Why is the wine sweet?</p>

## WSET Level 2 Award in Wines Session Plans

### Session 8

### Sparkling wines Fortified wines

#### Learning Outcome

- Understand how the production process can influence the styles of sparkling and fortified wines.

#### Assessment Criteria

By the end of this session students will be able to:

- 1 Identify the key grape varieties used to produce the principal styles of sparkling wines.
- 2 Identify the key stages of the winemaking processes used to make sparkling and fortified wines.
- 3 Identify the key GIs for sparkling and fortified wines.
- 4 Describe the styles of specified sparkling and fortified wines.
- 5 State the meaning of the labelling terms associated with sparkling and fortified wines indicating style and quality.

#### Recommended wine samples for this session:

1. Prosecco
2. Cava
3. Champagne
4. Asti
5. Fino *or* Oloroso Sherry
6. LBV *or* Tawny Port

#### Time: 120 minutes

Topic	Mins	Slide	Educator Guidance
Introduction to session	1	1	Introduce yourself and the session.

#### Part 1 – Sparkling Wines (74 minutes)

Topic	Mins	Slide	Educator Guidance
Recap fermentation	1	2	<b>Recap:</b> Ask students what is required for fermentation to take place. State that the other important product of fermentation for sparkling wines is carbon dioxide gas.
Sparkling wine: second fermentation	3	3	State that the bubbles in sparkling wines are created by dissolved carbon dioxide gas (CO <sub>2</sub> ).

## WSET Level 2 Award in Wines Session Plans

			<p>State that CO<sub>2</sub> can be simply pumped through a wine, but most premium-quality sparkling-wine producers harness the CO<sub>2</sub> that is naturally created as a by-product of fermentation.</p> <p>State that the CO<sub>2</sub> in sparkling wines is mostly a by-product of a second fermentation.</p> <p>State that in order for the second fermentation to take place:</p> <ul style="list-style-type: none"> <li>• sugar and yeast are added to the dry base wine.</li> <li>• the yeast convert the sugar into alcohol and CO<sub>2</sub>.</li> <li>• the alcohol that is created brings the abv of the wine up by around 1.5%.</li> </ul> <p>To stop the CO<sub>2</sub> from escaping, the second fermentation must take place in a sealed vessel.</p> <p>This is typically either a sealed bottle (bottle fermentation) or a sealed tank (tank fermentation).</p>
Bottle fermentation: traditional method	5	4	<p><b>Bottle fermentation: traditional method</b></p> <p>State that there are a number of variants on bottle fermentation, but the most common and highly regarded method is the traditional method.</p> <p><b>The base wine</b></p> <p>State that the first step in producing nearly all styles of sparkling wine is to make a base wine.</p> <p>Describe the typical style of the base wine</p> <ul style="list-style-type: none"> <li>• Dry, high acidity, low alcohol</li> </ul> <p>State that the base wine is usually a blend of different wines: these can be from different vintages, varieties and vineyards.</p> <p><b>Second fermentation</b></p> <p>State that sugar and yeast are added to the base wine, which is bottled and sealed with a crown cap.</p> <p>State that the second fermentation takes place inside the sealed bottle, and CO<sub>2</sub> dissolves within the wine, creating bubbles.</p> <p><b>Yeast autolysis</b></p> <p>State that, once the second fermentation is complete, the yeast form a sediment of 'lees' in the bottle. Over time the lees start to break down – a process known as yeast autolysis.</p> <p>Describe the characters that the lees impart to the wine.</p> <p>State that the number of months or years that the wine spends in contact with the lees determines the intensity of these autolytic flavours.</p> <p><b>Riddling</b></p> <p>State that, before the wine is sold, the lees must be removed as they would otherwise make the wine hazy.</p> <p>Describe the riddling process. It may be useful to use an unopened or empty bottle as a prop here.</p> <p>State that riddling was traditionally done by hand, but today it is mostly automated using a <i>gyropalette</i> – a cube-shaped machine that can process hundreds of bottles at a time.</p>
Bottle fermentation: traditional method	4	5	<p><b>Disgorgement (removal)</b></p> <p>State that disgorgement is the removal of yeast from the bottle.</p> <p>Describe the process of disgorgement.</p>

		<p><b>Dosage</b></p> <p>State that the wine is usually topped up with a mixture of wine and, usually, sugar, before the bottle is sealed. This mixture is known as the <i>dosage</i>; it determines the final sweetness of the wine.</p> <p>State that most wines made in this way are labelled '<b>brut</b>' (dry). In fact, a very small amount of <i>dosage</i> is added, but the wine tastes dry due to the high acidity and lively bubbles in the wine.</p> <p>State that the term '<b>demi-sec</b>' indicates medium sweetness – the <i>dosage</i> contains more sugar for these wines.</p> <p><b>Resealing</b></p> <p>State that the bottle is resealed with a thick cork and a wire cage.</p> <p>It is worth stating here that the entire process, from second fermentation to purchase, takes place in the same bottle. A wine labelled traditional method must have gone through all of these labour-intensive stages.</p>
<p>Bottle fermentation: traditional-method sparkling wines (France/Spain)</p>	<p>6</p>	<p>6</p> <p>State that <b>Champagne AOC</b> is a famous traditional-method sparkling wine from northern France.</p> <p>Describe the factors that influence the base wine:</p> <ul style="list-style-type: none"> <li>• Grape varieties Chardonnay, Pinot Noir and Meunier</li> <li>• Climate: cool – ideal for a low-alcohol, high-acid wine.</li> </ul> <p>State that most Champagnes are labelled Non-Vintage (NV), which means that the base wine is a blend of several vintages.</p> <p><b>Recap:</b></p> <p>Ask why blending may be useful in a cool climate.</p> <p>Describe the key differences between the least expensive Champagnes, very good-quality Champagnes and Vintage Champagnes in terms of the following:</p> <ul style="list-style-type: none"> <li>• Grape ripeness/base wine flavours/quality</li> <li>• Lees ageing/intensity of autolytic flavours</li> <li>• Bottle age</li> <li>• Impact on price</li> </ul> <p><b>Cava</b></p> <p>State that Cava is the Spanish term for a traditional-method sparkling wine produced in Spain. The vast majority comes from Catalunya.</p> <p>State that the grape varieties used are mainly local Spanish varieties, although Chardonnay and Pinot Noir are also permitted.</p> <p>State that Catalunya's warm climate means that the grapes may need to be harvested early to retain high acidity.</p> <p>State that Cava production is dominated by a small number of large brands who make high volumes of simple NV wines.</p> <p>Describe and account for the style of a simple NV Cava.</p> <ul style="list-style-type: none"> <li>• Base wine</li> <li>• Autolysis</li> <li>• Flavour intensity</li> </ul> <p>State that there are also a number of smaller producers making very good-quality Cavas that are aged in contact with lees for extended periods.</p>

## WSET Level 2 Award in Wines Session Plans

Sparkling wine: bottle-fermented sparkling wines (New World)	4	7	<p><b>South Africa, USA, Australia and New Zealand</b></p> <p>State that these are important producers of bottle fermented sparkling wines.</p> <p>State that it is usually the coolest regions that produce the highest-quality sparkling wines.</p> <p>State that many producers choose to use the Champagne grape varieties (Chardonnay, Pinot Noir and Meunier) for their base wines.</p> <p><b>Recap:</b></p> <p>For each of the countries/regions listed, ask the students where the coolest sub-regions are (for guidance, ask which regions are known to grow Pinot Noir successfully).</p> <p>State that the best examples from these regions are intense and complex with a long finish. They typically have slightly riper fruit flavours than Champagne due to the extra sunlight and warmth in the vineyards.</p> <p><b>Recap:</b></p> <p>State that some producers choose to use alternative/regionally important grape varieties instead of the Champagne grapes. Ask students which white grape variety might be used to make sparkling wines in South Africa.</p>
Sparkling wine: bottle-fermented sparkling wines – common labelling terms	4	8	<p><b>Recap:</b></p> <p>Ask students to describe and account for the style of wine indicated by the following labelling terms.</p> <ul style="list-style-type: none"> <li>• Brut</li> <li>• Demi-sec</li> <li>• Non-Vintage/Vintage</li> <li>• Traditional Method/<i>Méthode Traditionnelle</i></li> </ul> <p><b>Méthode Cap Classique</b></p> <p>State that, in South Africa, the labelling term ‘Méthode Cap Classique’ is used to signify a traditional-method sparkling wine.</p>
Tank fermentation: tank method	4	9	<p>State that the tank method can be used if the winemaker <i>does not</i> wish to add autolytic flavours to their wine. This may be the case if the base wine is made from aromatic grape varieties.</p> <p>Describe the tank method process.</p> <p>State that the result is a wine that still tastes predominantly of the base wine, without any autolytic character.</p> <p>State that this method is significantly less expensive and less labour intensive than bottle fermentation.</p>
Sparkling wine: tank-fermented sparkling wines (Prosecco)	2	10	<p>State that <b>Prosecco DOC</b> is a sparkling wine from north-east Italy that is typically made using the tank method.</p> <p>State that the grape variety used to produce the base wine is Glera.</p> <p>Describe the typical style of the base wine produced by Glera. State that Prosecco DOC is typically dry or off-dry with apple and melon flavours.</p>
Sparkling wine: Asti method	4	11	<p>State that the Asti method is a variation on the tank method. It is so called as it is used to make the sweet, low-alcohol sparkling wines of <b>Asti DOCG</b> in Piemonte in north-west Italy.</p> <p>State that this method is used around the world to make wines in a similar style.</p>

## WSET Level 2 Award in Wines Session Plans

			<p>State that this method is different from the others because it does not begin with a dry base wine.</p> <p>Describe the Asti method process.</p> <p>Describe the style of a typical wine made using the Asti method.</p>
Sparkling wine: Asti	2	12	<p>State that Asti DOCG is a sweet, fruity and light-bodied wine from Piemonte. It is made with the Moscato (Muscat) grape variety, which gives intense floral aromas (blossom) and flavours of grapes, peaches and pears.</p>
Sparkling wine: opening a bottle of sparkling wine	3	13	<p>State that there is a lot of pressure in a bottle of sparkling wine. Chilling helps to reduce this pressure, but even when the wine is chilled the cork can easily fly out of the bottle and injure someone.</p> <p>Using the images, describe the recommended method for opening a bottle of sparkling wine.</p>
Sparkling wine tasting	32	14	<p>Conduct a comparative tasting of the following wine samples:</p> <ol style="list-style-type: none"> <li>1. Prosecco</li> <li>2. Cava</li> <li>3. Champagne</li> <li>4. Asti</li> </ol> <p>For each wine discuss how the grape variety/ies and methods of production used have impacted on style and quality.</p>

### Part 2 – Fortified Wines (45 minutes)

Topic	Mins	Slide	Educator Guidance
Fortified wines: fortification overview	2	15	<p>State what a Fortified Wine is.</p> <p>Explain the two options for the timing of fortification.</p>
Sherry: introduction	3	16	<p>State that Sherry is a fortified wine produced around the town of Jerez de la Frontera in southern Spain.</p> <p>State that there are many styles, but these can be divided broadly into three main groups:</p> <ul style="list-style-type: none"> <li>• Dry Sherry made from Palomino, a local white grape variety.</li> <li>• Sweet Sherry made from dried Pedro Ximénez grapes.</li> <li>• Blended Sherry made by blending dry sherry with a sweet component.</li> </ul>
Sherry: main dry styles	8	17	<p>State that the main consideration when categorizing the styles of dry Sherry is the method of maturation.</p> <p>Dry Sherry starts with a base of dry white wine. The wine can be aged biologically or oxidatively.</p> <p>State that Fino Sherry is a biologically aged Sherry.</p> <p>Explain how a Fino Sherry is produced:</p> <ul style="list-style-type: none"> <li>• Dry white wine is fortified to 15% abv.</li> <li>• A thick white layer of yeast known as <i>flor</i> grows on top of the wine.</li> </ul>



## WSET Level 2 Award in Wines Session Plans

			<ul style="list-style-type: none"> <li>The <i>flor</i> protects the wine from oxygen, resulting in a pale lemon-coloured wine with aromas of apple, almonds and pronounced flavours derived from the <i>flor</i> (biscuit, bread dough).</li> <li>The wine will age under flor in a system of old oak barrels called a <i>solera</i> system.</li> </ul> <p>State that Oloroso is an oxidatively aged Sherry.</p> <p>Explain how an Oloroso Sherry is produced:</p> <ul style="list-style-type: none"> <li>Dry white wine is fortified to 17% abv, at which level no <i>flor</i> can grow and the surface of the wine is exposed to oxygen.</li> <li>Exposed to oxygen in the <i>solera</i> system the wine becomes brown in colour and develops flavours of dried fruits (raisins, prunes) and notes of deliberate oxidation (walnuts, caramel).</li> </ul> <p>State that Amontillado is another style of Sherry. This is aged both biologically and oxidatively.</p> <p>Explain how Amontillado is produced.</p> <ul style="list-style-type: none"> <li>A Fino Sherry is fortified to 17% to kill the <i>flor</i>.</li> <li>The wine will then age oxidatively in a <i>solera</i> system.</li> <li>Amontillado Sherries are notably deeper in colour than Finos and have flavours both from flor (biscuit, bread dough) and from oxidative ageing (walnuts, caramel).</li> </ul>
Sherry: blended and sweet styles	3	18	<p>State that dry Sherries may be sweetened with a sweetening component but must be labelled with a different or supplementary term to signify this.</p> <p>State that the term Pale Cream signifies a sweetened Fino.</p> <p>State that the terms Medium and Cream are often used for sweetened Amontillado or Oloroso Sherries.</p> <p>State that Pedro Ximénez (PX) is a sweet Sherry made from white Pedro Ximénez grapes that have been concentrated by sun-drying.</p> <p>The wine is fortified and aged oxidatively in the <i>solera</i>.</p> <p>Describe the style of a typical PX Sherry.</p> <p>State that Pedro Ximénez is often used as the sweetening component in Cream Sherries.</p>
Port: the Upper Douro	2	19	<p>State that Port is a sweet fortified wine produced from grapes grown in the warm Upper Douro region of Portugal.</p> <p>State that it is made from a blend of local black grape varieties and that most Ports are blends of wines from several vintages.</p>
Port: production	4	20	<p>State that all Port follows the same basic winemaking process.</p> <p>Using the diagram, describe the winemaking process for all Ports.</p> <p>State that, as with Sherry, the maturation process plays an important role in determining the different styles of Port.</p>
Port styles	8	21	<p>State that a <b>Vintage Port</b> is made from the highest-quality wines from a single exceptional vintage. It spends around two years ageing in large vessels before it is bottled unfiltered. The ageing of Vintage Port takes place in-bottle.</p> <p>Describe a youthful Vintage Port and explain why it can age in-bottle for at least 20 years.</p> <p><b>Recap:</b></p>

		<p>Ask students what they expect would change as the Vintage Port ages in-bottle.</p> <ul style="list-style-type: none"> <li>• Colour</li> <li>• Aromas/flavours</li> <li>• Sediment</li> </ul> <p>State that a Vintage Port will need to be decanted before serving.</p> <p>State that Vintage Ports are not made every year due to the quality needed for such lengthy ageing. Port producers only 'declare' a Vintage Port in the best years.</p> <p><b>Ruby-style Ports</b></p> <p>State that Ruby-style Ports are deeply coloured and fruity. After fortification, they spend a period ageing in large vessels before they are bottled ready to drink.</p> <p>State that the traditional vessels are large old-oak casks, though stainless steel tanks are sometimes used. Ruby-style wines typically have flavours of cooked black fruits (black cherry, blackberry) and sometimes black pepper.</p> <p>Describe and account for the differences in style and quality between the following three Ruby-style ports:</p> <ul style="list-style-type: none"> <li>• Inexpensive Ruby Ports</li> <li>• Reserve Ruby Ports</li> <li>• Late Bottled Vintage (LBV) Ports</li> </ul> <p><b>Tawny-style Ports</b></p> <p>State that Tawny-style Ports are so called due to their tawny colour. The best of these wines develop their colour from extended oxidative ageing in small barrels.</p> <p>State that oxygen changes their colour, turning it from ruby to tawny, and the wine develops complex notes of dried fruit and deliberate oxidation (walnut, coffee, caramel).</p> <p>Describe the difference in style and quality between the following Tawny-style Ports:</p> <ul style="list-style-type: none"> <li>• Inexpensive Tawny Ports</li> <li>• Tawny Port with an age indication</li> </ul> <p>State that Tawny-style Ports are bottled ready to drink and do not need to be decanted.</p>
Fortified wine tasting	16	<p>22</p> <p>Conduct a comparative tasting of two of the following wines showing different methods of production:</p> <ul style="list-style-type: none"> <li>• Fino <i>or</i> Oloroso Sherry</li> <li>• LBV <i>or</i> Tawny Port</li> </ul> <p>For each wine state how the method of production used may have impacted on style and quality.</p>



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