

September 9th, 2024

Subject: WSET Level 2 Award in Wines course outline
Schedule: Starting: Monday, September 9th to November 4th, 2024
 Exam: Monday, November 11th, 2024
 Training Location: BUYERSANDCELLARS, 327 Somerset St. W.

Date	Topics	WSET Educator
Monday, September 9 th 2:00 to 4:30 pm	Introduction to Tasting, Service and Storage, Wine & Food Matching	Rob Nellis, WSET Certified Educator
Monday, September 16 th 2:00 to 4:30 pm	Factors influencing the production of red wines Pinto Noir, Zinfandel/Primitivo	Rob Nellis, WSET Certified Educator
Monday, September 23 rd 2:00 to 4:30 pm	Factors influencing white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Rob Nellis, WSET Certified Educator
Monday, September 30 th 2:00 to 4:30 pm	Chardonnay, Sauvignon Blanc, Pinto Grigio/Pinot Gris Gewurztraminer, Viognier, Albariño	Rob Nellis, WSET Certified Educator
Monday, October 7 th 2:00 to 4:30 pm	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Rob Nellis, WSET Certified Educator
Monday, October 14 th	Study Week (no class)	
Monday, October 21 st 2:00 to 4:30 pm	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Rob Nellis, WSET Certified Educator
Monday, October 28 th 2:00 to 4:30 pm	Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano	Rob Nellis, WSET Certified Educator
Monday, November 4 th 2:00 to 4:30 pm	Sparkling & Fortified wines	Rob Nellis, WSET Certified Educator
Monday, November 11 th 2:00 to 4:30 pm	Final Exam – 50 Multiple Choice Questions	Rob Nellis, WSET Certified Educator

The WSET Level 2 Award in Wines course spans 9 weeks and is an excellent course for general interest wine enthusiasts as well as people working in the hospitality industry and wine trade. The course delves into details about the major wine countries and wine regions and covers the following topics; growing grapes, making and maturing wine, the art of tasting, food and wine matching, classic grape varieties, French and German wines, Italian, Spanish and Portuguese wines, new world wine regions, sparkling and fortified wines.

New Training Location:
 BUYERSANDCELLARS.CA
 327 Somerset St. W.
 Ottawa, Ontario. K2P 2P1

****Glass of welcoming wine, as well as a selection of charcuterie and cheese to snack on****

Tuition Cost: \$1,300.00 (Includes class tasting tutorials, WSET L2 Study Pack, wines & exam)