

INTERMEDIATE CERTIFICATE SYLLABUS

Class 1- Introduction and Wine Tasting

Introduction to the Intermediate Certificate course, materials, exam, etc.

Grades: 85% and above - Distinction
 70 to 84% - Merit
 55 to 69% - Pass

- Introduction to the systematic approach to wine tasting
- Storage, service responsible consumption pp. 78 & 79
- Food and wine matching

Wine Tasting: Neutral Italian white, Alsace Gewurztraminer, dry oaked white, fruity red, tannic red, and a sweet wine. Cheese for a demonstration of wine and food matching.

Class 2 - Factors affecting wine style, quality and price, and Labeling

Vinification and viticulture

Conditions for growing grapes, including irrigation

Climate - the effect on grapes

Soil and slope - drainage, nutrients

Grape growing – yields, vineyard care, diseases, pests including phylloxera, the harvest

Wine making – crushing, pressing, fermentation, vessels and temperatures

Styles of wine – red, white, rosé, sparkling, fortified. Dry, medium and sweet.

Maturation – effect of oxygen, effect on flavor.

Labeling

New world vs. old world, variety vs. region

France: AOC, VdP, VdT

Germany: Tafelwein, Landwein, QbA, QmP

Italy: DOCG, DOC, IGT, VDT

Spain: DOCa, DO

Portugal: DOC

USA: State, County, AVA

Australia: Multi-state, state, zone, region

South Africa: Wine of Origin

Wine Tasting: Muscadet de Sèvre et Maine Sur Lie, Vouvray demi-sec, rosé, large-volume red, premium full-bodied, oaked red, and a Zinfandel

Class 3 - Chardonnay and Pinot Noir

General characteristics of the grapes and their main growing regions:

Pinot Noir:

Burgundy - Bourgogne, Côte de Nuit, Gevrey-Chambertin, Nuits-St.-Georges, Côte de Beaune, Beaune, Pommard

New Zealand - Martinborough, Marlborough, Central Otago

USA - California: Sonoma, Carneros, Santa Barbara. Oregon.

Chile, South Africa.

Chardonnay:

Burgundy: Bourgogne, Chablis, Côte d'Or, Puligny-Montrachet, Meursault, Mâconnais, Pouilly-Fuissé

Australia: Hunter Valley, Victoria, Limestone Coast, Adelaide Hills, Margaret River

New Zealand: Hawks Bay, Gisborne, Marlborough

USA: California: Sonoma, Carneros, Washington, New York

Chile and South Africa

Chardonnay in blends

Also include:

- Malo-lactic fermentation
- Beaujolais
- Pinotage

Wine Tasting: Inexpensive Chardonnay, Chablis, 1er Cru White Burgundy, Oaked New World Chardonnay, 1er Cru Red Burgundy and New World Pinot Noir.

Class 4 – Cabernet Sauvignon, Merlot and Sauvignon Blanc

General characteristics of the grapes and their main growing regions:

Cabernet Sauvignon and Merlot

Bordeaux: Médoc, Haut-Médoc, Pauillac, Margaux, Graves, Pessac Léognan, St.-Emilion, Pomerol. Also include: regional label terms, Grand Cru Classé, Cru Bourgeois, Grand Vin

USA: California: Napa Valley, Sonoma. Washington.

Australia: Coonawarra, Margaret River

Chile, Argentina, New Zealand, South Africa

Sauvignon Blanc

Loire: Sancerre, Pouilly Fumé

Bordeaux: Bordeaux Blanc, Graves, Pessac Léognan. Also include Semillon.

New Zealand: Marlborough

USA: California Fumé Blanc

Chile: Casablanca

South Africa: Coastal

Bulk wines: VdP, Central Valley, CA, Chile, South Eastern Australia

Wine Tasting: Inexpensive Merlot, Saint-Emilion, Premium New World Cabernet Sauvignon, Premium left bank Bordeaux, Loire Sauvignon Blanc and New Zealand Sauvignon Blanc

Class 5 – Syrah, Grenache and Riesling

General characteristics of the grapes and their main growing regions:

Syrah and Grenache

Rhône: Northern Rhône, Crozes-Hermitage, Hermitage, Côte Rôtie

Southern Rhône, Côtes du Rhône, Côtes du Rhône Villages, Châteauneuf-du-Pape

Australia: Hot climate - Hunter Valley, Barossa, McLaren Vale

Moderate climate – South Western Australia, Western, Central Victoria

USA: California, Washington

Chile: Casablanca

South Africa: Coastal

Riesling

Germany: Mosel, Rheingau and the Pfalz

Alsace: Riesling, also include Gewurztraminer, Pinot Gris, Pinot Blanc

Australia: Clare Valley, Eden Valley

USA: New York and Washington

New Zealand: Marlborough

Bulk wines: Liebfraumilch.

Wine Tasting: Mosel Riesling, either Kabinett or Spätlese, New York Riesling, Côtes du Rhône, Châteauneuf-du-Pape, Northern Rhône Syrah, and premium Shiraz.

Class 6 - Italy, Spain and Portugal

Italy

Major grape varieties

Black: Sangiovese, Nebbiolo, Montepulciano, Barbera, Primitivo

White: Pinot Grigio, Trebbiano, Verdicchio

Key regions

Piedmont: Barolo and Barbaresco

Veneto and NE: Valpolicella, Soave

Tuscany and Central Italy: Chianti Classico, Chianti Rufina, Montepulciano d'Abruzzo, Frascati, Orvieto

Southern Italy: Salice Salentino, Primitivo

Labeling terms: Classico, Riserva

Spain

Key regions:

Rioja, Navarra, Ribera del Duero, Priorato, Catalunya, La Mancha, and Valdepenas

Labeling terms: Joven, Reserva and Gran Reserva

Portugal

Key regions: Alentejo and Vinho Verde

Wine tasting: Pinot Grigio, Southern Italian Red, Portuguese red, Chianti Classico Riserva, inexpensive Spanish red, and Rioja Reserva or Gran Reserve,

Class 7 – Sparkling Wine and Sweet Wines

Sparkling Wine

Key methods of production: bottle fermentation and tank fermentation

Key regions:

France: Champagne, Saumur, Crémant

Germany: Sekt

Spain: Cava
Italy: Asti, Prosecco
New World: California, Australia

Sweet Wine

Methods of production of sweet wines: Botrytis, frozen grapes, dried grapes

Key regions:

France: Sauternes

Germany: BA, Eiswein, TBA

Hungary: Tokaji

Wine Tasting: Cava, Italian Sparkling Wine, New World Sparkling Wine, NV Champagne, non-botrytis dessert wine and botrytis-affected dessert wine.

Class 8 – Fortified Wines and Spirits

Fortified wines:

Production methods, styles of wines and factors affecting production for:

Port: Ruby, LBV, Tawny, and Vintage

Sherry: Fino, Amontillado, Oloroso

Spirits:

Production methods, style and base materials for French and Spanish brandy, Scotch, Irish American and Canadian whisk(e)y, rum, tequila, vodka gin and liqueurs.

Tasting: Fino sherry, LBV port, vodka or rum, gin, cognac and scotch.