



















# Wine Foundation Program

**STUDY ABOUT WINE IN ONE OF THE WORLD'S TOP WINE DESTINATIONS!!**

Suitable for students with beginner wine knowledge. Perfect for working holiday students and those planning to work in pubs, wineries, restaurants and hotels as well as for general interest.

**\$450 - Includes: application fee, tuition fee, material fee and wine tastings listed below**

**2 DAY COURSE-January 25/26, May 2/3, October 3/4, December 5/6, 2020 – minimum 2 students**

Day 1			
9:00 – 10:30	Professional wine tasting instruction and wine making procedures. How to wine taste!		
<b>10:30 – 10:45</b>	<b>Break</b>		<b>included</b>
10:45 – 12:00	General introduction to the world's great winemaking regions - France, Germany, South America, California, Australia, Spain, Canada and South Africa.		2 wines to taste 
<b>12:00 – 1:00</b>	<b>Lunch, everyone is free to go to their favorite spot</b>		
1:00 – 2:00	Discuss 'Old World' winemaking techniques as opposed to 'New World' techniques. Start with worldwide techniques transitioning to Okanagan specific.		
<b>2:00 – 2:15</b>	<b>Break</b>		<b>included</b>
2:15 – 3:30	Further exploration of wine regions. Review, questions etc.		2 Okanagan wines to taste 
Day 2			
9:00 – 10:30	Learn how sparkling wine and Champagne are made and taste examples from different areas: France, Spain and North America.		
<b>10:30 – 10:45</b>	<b>Break</b>		<b>included</b>
10:45 – 12:00	Basic overview of agriculture and vineyard management.		2 wines to taste 
<b>12:00 – 1:00</b>	<b>Lunch, everyone is free to go to their favorite spot</b>		
1:00- 2:00	Discover fortified wines and the process for making these, as well as their areas of production, predominantly Spain for Sherry, Portugal for Port etc.		
<b>2:00 – 2:15</b>	<b>Break</b>		<b>included</b>
2:15 – 3:30	Ice wine and the process of how it is made, Review and graduation certificate.		2 wines to taste 

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