

Level 2 Award in Wines & Spirits (Intermediate Level)

This course will introduce wine making techniques, various types of wine labels, the major grape varieties and the main wine-producing countries. Students are taught on how to taste wine professionally using a more in-depth WSET Systematic Approach to Tasting.

Course Outline

- Introduction to wine making & factors influencing wine style
- Key white and red grape varieties
- Key wine producing regions of the world
- Sparkling wines
- Sweet & Fortified Wines
- Spirits & Liqueurs
- Wine labeling terms
- Tasting technique based on the Level 2 WSET® Systematic Approach to Tasting

Designed For

Wine enthusiast (18+ years old), who wish to broaden their knowledge in a structured way;
employees in the drinks industry who have previous knowledge of wines & spirits

Duration

Total 16 hours (8 sessions)

Tuition Fee

HK\$6,500 (Wines, Study kit and WSET Level 2 examination included)

Special Offer

Special offer

HK\$ 5,880 (Group of 2 or Early bird discount: 2 weeks before class commence)

Upcoming Schedule & Other Details

Course code	Language Medium*	Course Dates	Time	Exam	Venue
WIC1503(A)	Cantonese	Mar 7, 14, 21 & 28	(Sat) 10:00p-12:00pm, 1:30-3:30pm (1.5 hour lunch)	Apr 18 (Sat) 11am—12pm	Wanchai

Venue: Unit D, 16/F, One Capital Place, 18 Luard Road, Wan Chai

*For Cantonese courses: it will support by English terminologies, Study kit & exam are also in English

Registration/Enquiry: 2915 9312 or info@mcwine-edu.com