

# Level 1 Wines Online Course Equipment List

Although all the practical activities throughout this course are **optional**, we recommend you take part if you can so you can get the most from the course. However, we understand that in some circumstances procuring all the items will not be possible. If you are struggling to source any of the wines on this list, we highly recommend visiting your local wine shop as they will be able to recommend the correct bottles to suit the styles.

Here is a full list of all the items you will need throughout the course and the activity where they will be required:

## Module 1

- Black, seedless grapes

## Module 2

- 3 tsp (15g / 0.5oz) of tartaric acid
- 14 tsp (65g / 2.25oz) of sugar
- Measuring spoons - particularly 1 teaspoon
- 5 tasting glasses
- A kettle
- 3 teacups or mugs
- 3 black teabags
- Drinking water
- A drinking glass
- A printed copy of the course tasting mat
- A spittoon
- A 1 litre measuring jug
- A medium-sweet White Zinfandel
- A full bodied Australian Shiraz
- 2 tasting glasses
- A printed copy of the course tasting mat
- A spittoon
- A copy of the SAT visible

## Module 3

- A young, basic level Italian Pinot Grigio
- An oaked Chilean Chardonnay
- A New Zealand, Marlborough Sauvignon Blanc
- 3 tasting glasses
- A printed copy of the course tasting mat
- A spittoon
- A copy of the SAT visible

## Module 4

- A sweet biscuit
- Salt
- A slice of lemon
- Cooked mushrooms or MSG powder
- 2 tasting glasses
- A dry, young Beaujolais
- A medium-sweet German, Mosel Riesling
- A dry Italian Chianti
- A printed copy of the course tasting mat
- A spittoon
- A copy of the SAT visible

## Revision

- A Chilean Pinot Noir
- A Merlot or Cabernet Bordeaux blend
- 2 tasting glasses
- A printed copy of the course tasting mat
- A spittoon
- A copy of the SAT visible