

Level 2 Wines Online Course Samples and 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

- Aromatic white wine such as Gewurztraminer (or equivalent)
- Light white wine such as Pinot Grigio (or equivalent)
- Light-bodied red wine such as Beaujolais or Pinot Noir (or equivalent)
- Sweet wine such as Sauternes or Tokaji (or equivalent)
- Two uncooked mushrooms
- Slice of lemon
- Table salt
- Sweet biscuit/cookie

Module 2

- An oaked Chardonnay, Semillon or Chenin Blanc (or equivalent)
- An unoaked white wine from the same grape variety as the oaked white wine (or equivalent)

Module 3

- Dry Australian Riesling (or equivalent)
- Off-dry medium sweet German Riesling (or equivalent)

Module 4

- A red wine with high tannins and high acidity such as Cabernet Sauvignon or Chianti Classico Riserva (or equivalent)
- A red wine with low tannins such as Beaujolais or Côte du Rhône (or equivalent)

Module 5

- A sparkling wine produced by the traditional method such as Champagne or Cava (or equivalent)
- A sparkling wine produced by the tank method such as Prosecco DOCG or Asti DOCG (or equivalent)
- A Fino or Oloroso Sherry (or equivalent)
- A Port LBV or Tawny Port (or equivalent)

