

Online Tasting Masterclass

I have developed a new, online Masterclass for WSET Diploma Students to perfect your tasting and analysis skills. I have developed this Masterclass carefully to make the most of the online environment and piloted it successfully. Online sessions take place on the same evening each week over four weeks and there is also a programme of self-study.

We provide wine samples by courier to students in Europe within the course price. If you are studying outside Europe but would still like to take advantage of this course, you will need to find an alternative source for the styles of wines we will be tasting. Please email me directly at jim@globalwineacademy.com with your country of study so that we can explore the possibilities. NB, the course is timed to take place over several days starting at either 1100 or 1900 UK time.

This course will

- Perfect your examination technique for the Diploma D3 tasting examinations.
- Calibrate your palate to the WSET standard using 12 wines over four weeks
- Teach you how to formulate distinction-level conclusions for quality, ageability, variety, country, and region.

How the course is run

4 x 1.5 hour online Zoom sessions where the week's tasting tasks will be reviewed. These are also an opportunity to fine tune your calibration in discussion with Jim. (Total time 6 hours)

Before and after each of the four sessions there are tasting and examination technique reading and homework tasks which take approximately 3 hours each week (12 in total)

These 12 hours of private study are *essential* for you to make the most out of this course. Please make sure you are ready to dedicate this time.

Before the final online session, you will have the opportunity to do a three-wine mock exam which Jim will mark and we will then review together as a class.

You will communicate with Jim and other students on a **WhatsApp group** to allow not only the whole class to bond but also for questions to be asked and answered at a much greater speed. This is particularly helpful during the week when homework tasks are being done.

Our partners [Borough Wines](#) will send you 12 x 187ml bottles of wine samples that have been preserved using Argon gas. If unopened and stored upright and somewhere cool until they are needed, they will last extremely well over the entire course.

Tips for successful study

[WineSave](#) or [Vacuvin](#) are a brilliant tool for any Diploma student and would be incredibly useful for this course so I would encourage you to use them – these systems will allow you to taste the wines during the week and still have a fresh sample when re-tasting during the Zoom class.

Read the new WSET Level 2 and Level 3 course books to reacquaint yourself with the basic styles of the wines. It might sound simple, but our experience in teaching tasting students successfully has shown us that going back to basics helps a lot more than burying yourself in the Diploma detail at the outset.

How is it different to the classroom Masterclasses in London?

Masterclasses in London are split into two parts, reflecting the two tasting papers. They are a comprehensive final preparation and calibration that take place in just one day close to the examinations. Students need to be in London to take part in person. Because of the pandemic, spaces on our summer/autumn London tasting classes are very limited this year.

Our new online tasting and analysis Masterclasses are run over four weeks, providing methodical skills development with greater time for reflection and feedback. We tackle quality, bottling ageing, variety, country and region with an emphasis on examination technique looking closely at 12 wines.

Students take part from home, with no need to travel. Jim guides you through this process to really help iron out any issues and maximise your skill development. You will form a new study group with students from around Europe which can continue after the course.

Course Programme

Preparation-work

In the week before the first online session, we will focus on writing good notes on Quality and Bottle Ageing so it is important that you read those chapters in the reading materials.

We also want you to taste wines labelled 1-3 (these wines are unrelated). Note down the appearance, nose and palate. Students will be given time in the first online session to form quality and bottle aging conclusions. **Send your notes back to Jim no later than 24 hours before the online session** so he can start the review process.

Courses are held in the evenings or mornings UK time and this is made clear in your booking. Both timings are shown below.

Session 1 – 10.30-12.30 or 18.30 – 20.30pm (this includes 30 mins for introductions and IT check)

In the Zoom Class:

Jim will give some general improvement feedback on the writing of notes.

We will re-taste wines 1-3 and students will be given time to come up with a quality/bottle aging conclusion for each wine, we then discuss as a group

Homework:

This week we will be revising Quality and Bottle Ageing plus learning how to write a conclusion based on variety. Please make sure you have read the relevant chapters in the materials.

Fill out the Variety Crib Sheet. If you are unsure about how to do this or what is expected make sure you use the WhatsApp group to ask, we don't want you to struggle alone here. **Please send this crib sheet back to Jim 24 hours before the next online session for him to comment on.**

Rewrite five Quality and Ability to age Conclusions and **send back to Jim for comment.**

Taste wines 4-6 – Note down Appearance, Nose, Palate, Quality and Bottle Ageing for all wines – all wines are the same variety. We will go through the variety conclusion as a group in online session 2. Make sure you taste the wines as close to the next Session as possible so the wines remain fresh or make use of a Vacuvin or a Wine Save. You do not need to send these notes back to Jim.

Session 2 – 11.00-12.30 or 19.00-20.30

In the Zoom Class:

Re-taste wines 4-6, the group will look at some options for the variety together and we will go through a checklist of key points that you should include in a distinction answer, you will be given time to come up with a Variety conclusion yourself, we will review some of the answers in the class.

Homework:

This week we will revise Quality and Variety Conclusions by rewriting and marking some tasting notes. This week I want you to give feedback and explain where the student is going wrong and where they can pick up more marks. **Please send this back to Jim for marking 24 hours before the next session**

We will also focus on wines that come from the same country. Please read the relevant chapter in the materials and taste wines 7-9. Note down Appearance, Nose, Palate, Quality and Ability to Age for all wines. You do not need to send this note back to Jim.

All wines are from the same country. We will go through the Country conclusion as a group in the next online session. Make sure you taste as close to the next session as possible so the wines remain fresh or make use of a vacuvin or a winesave.

Session 3 – 11.00-12.30 or 19.00-20.30

In the Zoom Class:

Re-taste wines 7-9. As a group we will look at possibilities for the country and go through the checklist of what is expected in a country conclusion. There will be time to work on this conclusion and to review.

Homework:

This week we will be looking at Region and you will be doing a Mock Exam on that topic. Please read the relevant chapter in the materials and taste wines 10-12 (the wines all come from the same region). **Send your completed mock exam back to Jim for full marking the 24 hours before the final session.**

In the final session we will be having a Q & A section on wine tasting. **Please you send in your questions beforehand.**

Session 4 – 11.00-12.30 or 19.00-20.30

A general review of the mock exam and a review of what we have learned over the course. We will then have time for a Q & A section on wine tasting.

Q and A session and wrap-up.

Length and cost

£400 inc VAT inclusive of 12 x 187ml of examination appropriate wines delivered to your door.

5 weeks of learning with 4 x 1.5 hour sessions, 2 marked homework tasks each week including one three-wine mock examination.

If your course will be paid for by a VAT-registered EU company, please email me directly with your VAT number so that we can provide the correct invoice.

Dates

Mondays - July Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	29/06	Mon
Pre-session tasks	06/07	Mon
Zoom Session 1	13/07	Mon
Zoom Session 2	20/07	Mon
Zoom Session 3	27/07	Mon

Zoom Session 4	03/08	Mon
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Thursdays - July Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	02/07	Thu
Pre-session tasks	09/07	Thu
Zoom Session 1	16/07	Thu
Zoom Session 2	23/07	Thu
Zoom Session 3	30/07	Thu
Zoom Session 4	06/08	Thu

Mondays - August Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	27/08	Mon
Pre-session tasks	03/08	Mon
Zoom Session 1	10/08	Mon
Zoom Session 2	17/08	Mon
Zoom Session 3	14/08	Mon
Zoom Session 4	31/08	Mon

Thursdays - August Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	30/07	Thu
Pre-session tasks	06/08	Thu
Zoom Session 1	13/08	Thu
Zoom Session 2	20/08	Thu
Zoom Session 3	27/08	Thu
Zoom Session 4	03/09	Thu

Wednesdays - September Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	16/09	Wed
Pre-session tasks	23/09	Wed
Zoom Session 1	30/09	Wed
Zoom Session 2	07/10	Wed
Zoom Session 3	14/10	Wed
Zoom Session 4	21/10	Wed

Thursdays October Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	17/09	Thu
Pre-session tasks	24/09	Thu
Zoom Session 1	01/10	Thu
Zoom Session 2	08/10	Thu

Zoom Session 3	15/10	Thu
Zoom Session 4	22/10	Thu

Fridays - October Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	18/09	Fri
Pre-session tasks	25/09	Fri
Zoom Session 1	02/10	Fri
Zoom Session 2	09/10	Fri
Zoom Session 3	16/10	Fri
Zoom Session 4	23/10	Fri

Mondays - November Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	26/10	Mon
Pre-session tasks	09/11	Mon
Zoom Session 1	16/11	Mon
Zoom Session 2	23/11	Mon
Zoom Session 3	30/11	Mon
Zoom Session 4	07/12	Mon

Thursdays - November Start		
All classes 7-8.30pm	Date	Day
Enrolment Deadline	29/10	Thu
Pre-session tasks	12/11	Thu
Zoom Session 1	19/11	Thu
Zoom Session 2	26/11	Thu
Zoom Session 3	03/12	Thu
Zoom Session 4	10/12	Thu

Sundays - November Start		
All classes 11am – 1230pm	Date	Day
Enrolment Deadline	01/11	Sat
Pre-session tasks	15/11	Sat
Zoom Session 1	22/11	Sat
Zoom Session 2	29/11	Sat
Zoom Session 3	06/12	Sat
Zoom Session 4	13/12	Sat

What did students say about the online Tasting Masterclass pilot?

'I can recommend the Global Wine Academy course to any Diploma student. My confidence in

approaching the tasting exam has gone through the roof after this course. Jim diplomatically hones your tasting skills and gives insightful tips on how to hit the nail on the head with every tasting note. Jim will give you insightful tips on how to systematically approach the groups of wines on the tasting exam and how to balance your time. Excellent materials provided and calm, encouraging tuition.'

Olivia Bodle, Semester 1 Diploma Student, Events Executive at Berry Bros & Rudd

'Time is tight. If you want focussed, clear, precise tutoring that cuts through all the noise and gets your head into a place where you are more likely to pass the WSET exams, then Jim Gore's Global Wine Academy is for you. His classes are full of tips on exam technique and highlight those points of difference between wines that you may not have thought of. Anyone can do blind tastings or WSET type classes but what you get with Jim is lots of extra useful content that will get you through the exam with the least amount of fuss and distraction.'

Michele Munro, Diploma Student

'Jim is a fantastic teacher who shares his wealth of knowledge about the Diploma syllabus in a very approachable way. You learn so much without even realising it!

He makes the prospect of succeeding in the tasting part of the diploma – something I was very underconfident in – seem much more achievable. He has taught me how to use what I do know about a wine tasted blind to work out so much more about it. His help in creating good written conclusions has been invaluable.'

Madeleine Waters, Diploma Student
Director, co.co PR

'Not only Jim is a talented taster and educator, he gives unique attention, care, guidance and encouragement to every student. His teaching technique is very efficient and progress that can be achieved by attending his master classes is extraordinary. I feel lucky I could participate in his tasting workshops, invaluable in preparation of diploma examinations.'

Irina Vinogradova, DUTO (Oenology technician), FWS, DipWset candidate, Paris