

MW Master Class - An Introduction to the Institute of Masters of Wine -

7 – 9 March 2014 Veneto

INTRODUCTORY LEVEL – PROGRAMME

7 th March	12 – 13.00	Arrival and lunch
	13.30	Registration
	14.00 – 14.15	Welcome and introduction to the Master Class
	14.15 – 14.45	Introduction to the Institute - presentation
	14.45 – 15.15	The MW Exam Syllabus
		Understanding what topics the Masters of Wine Examination
		covers and what are the skills needed for success.
	15.15 – 15.30	Break
 ≥	15.30 – 17.15	Tasting like a Master of Wine
Friday,		Through practical examples, an induction to tasting in the
		Master of Wine format, building on your previous techniques
L		and learning new skills.
	17.15 – 18.45	Vineyard and cellar visit
	19.30 -	Dinner



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	9.00 - 10.45	Grape Varieties & Origin
Saturday 16		This tasting session looks at international and indigenous grape
		varieties in the context of the Masters of Wine Examination,
		including the characteristics of the different varieties, where
		and in what style they are produced.
	10.45 – 11.15	Break
	11.15 – 13.00	Winemaking, Style & Market
		This tasting session looks at how winemaking will influence the
		end product, stylistic and quality variations within the context of
		the markets and regions of production.
	13.00 – 14.00	Lunch
	14.00 – 14.45	Essay Writing Techniques
		This session will introduce you to writing in English successfully,
		persuasively and with authority. A hands-on workshop.
	14.45 – 15.00	Break
	15.00 – 17.30	Critical Thinking & Essay Plans
		Good writing requires planning and critical thinking. This
		workshop will help you to develop the skills essential for writing
		a well structured essay with both breadth and depth.
	19.30-	Dinner



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	8.45 – 11.45	Fortified Wines
Sunday 17		This tasting workshop will include fortified wines from around
		the world to highlight production methods, styles and the
		various marketing issues.
	11.45 – 12.00	Break
	12.00 - 13.00	Roundtable Discussion
		A discussion exploring a few hot topics from the global wine
		trade to highlight the importance of keeping up-to-date with
		trends and events.
	13.00 – 13.15	Closing Remarks
	13.15 – 14.45	Lunch
	14.45 – 16.30	Departures
		Brief entry exam for those who wish to be considered for the MW
		Study Programme in 2014/15.