

Session 1	Session 2	Session 3	Session 4	Session 5	Session 6	Session 7
WHITE wines Date:	WHITE wines Date:	WHITE wines Date:	WHITE wines Date:	SWEET wines Date:	RED wines Date:	RED wines Date:
Chablis Village or Premier Cru level	Sancerre or Pouilly-Fumé	Alsatian Riesling-Dry or Off-Dry	Alsatian Pinot Gris-Dry or Off-Dry	Sauternes or Barsac	Generic Bordeaux AC	Bourgogne Rouge AC
Côte d'Or Village or Premier Cru level Chardonnay	Hunter Valley Semillon	Premium Loire Valley dry Chenin Blanc	Austrian Grüner Veltliner	Tokaji Aszú	Crus Bourgeois or Haut-Médoc Cru Classé	Côte d'Or Village or Premier Cru level Pinot Noir
Premium Sonoma or Santa Barbara Chardonnay	Premium Marlborough Sauvignon Blanc	German Riesling with some residual sugar e.g. Kabinett or Spätlese	Veneto Pinot Grigio	Alsatian Vendanges Tardives	Saint-Émilion Grand Cr or Pomerol	Beaujolais AC, Beaujolais Villages or Cru
Premium Yarra Valley, Mornington Peninsula or Tasmania Chardonnay	Graves or Pessac-Léognan (oak-matured)	German VDP Riesling	Rías Baixas or Rueda	German Riesling influenced by noble rot (Auslese or Beerenauslese)	Premium Napa Valley or Sonoma Cabernet Sauvignon	Central Otago, Martinborough or Marlboro Pinot Noir
Mâcon or Mâcon Villages Chardonnay	Casablanca or San Antonio Sauvignon Blanc	Premium Swartland Chenin Blanc	Premium Argentinian Torrontés	German Eiswein	Premium Conawarra or Margeret River Cabernet Sauvignon	Willemette Valley Pinot Noir
Marlborough or Gisborne Chardonnay	New Zealand oaked Sauvignon Blanc	Eden or Clare Valley Riesling	Alto Adige, Trentino or Friuli-Venezia Giulia Pinot Grigio	Canadian Icewine	Premium Stellenbosch Cabernet Sauvignon	Premium Yarra Valley, Mornington Peninsula or Tasmania Pinot Noir

● Essential ● Optional

Session 8	Session 9	Session 10	Session 11	Session 12	Session 13
RED wines Date:	RED wines Date:	RED wines Date:	SPARKLING wines Date:	FORTIFIED wines Date:	OPTIONAL SESSION Date:
Premium Northern Rhône Syrah	Barolo or Barbaresco	Rioja Reserva or Gran Reserva	Non-Vintage Champagne	Fino or Manzanilla Sherry	Madiran
Châteauneuf-du-Pape or Gigondas	Valpolicella or Valpolicella Classico	Ribera del Duero	Asti or Prosecco	Dry Amontillado or Dry Oloroso Sherry	Muscadet or Muscadet Sur Lie
Côtes du Rhône or Côtes du Rhône Villages	Amarone della Valpolicella	Dry Creek or Lodi Zinfandel	Cava	Late Bottled Vintage Port - Vintage Port	Condrieu
Priorat	Chianti	Premium Cachapoal or Colchagua Carmenère	At least one traditional method sparkling wine from Australia, New Zealand, South Africa or the USA	Age Indicated Tawny Port	Naoussa or Nemea
Premium Barossa or McLaren Vale Shiraz	Chianti Classico Riserva or Brunello di Montalcino	Mid-priced Argentinian Malbec	Vintage Champagne or Prestige Cuvee from the same producer as the non-vintage Champagne chosen	Muscat de Bzmes-de-Venise	Soave or Soave Classico
Premium McLaren Vale Grenache or Grenache blend	Any southern Italian red (e.g. Taurasi)	Premium Stellenbosch, Paarl or Swartland Pinotage	Cremant	Rutherglen Muscat	Orange wine

● Essential ● Optional