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KILDARE AND WICKLOW
EDUCATION AND TRAINING BOARD

Award in Wine Tasting

For beginners, this wine course offers foundational knowledge. Learners explore the main types and styles of wine through sight, smell, and taste, while gaining the skill to describe wines accurately and make food and wine pairings.



For more information and to apply, visit

www.kwetbtrainingservices.ie/wine

Course Learnings



Types and Styles of Wine

Understand the main types and styles of wine by identifying their key characteristics and the principal grape varieties from which they are produced.



Grape Growing and Winemaking

Learn the fundamentals of grape growing and winemaking to understand how production methods influence a wine's style and quality.



Wine Serving Skills

Develop practical wine service skills by learning the correct methods for storing, preserving, opening, and serving different styles of wine.



Food and Wine Pairing

Apply the principles of food and wine pairing by recognising how food components interact with a wine's sweetness, acidity, tannins, fruitiness, and alcohol.



Tasting and Describing Wine

Build confidence in tasting and describing wine using the WSET Level 1 Systematic Approach to Tasting Wine (SAT) to communicate wine characteristics consistently.



APPLY

www.kwetbtrainingservices.ie/wine

AT A GLANCE



DURATION

1 Classroom Day



LOCATION

Athy Food, Drink, & Skills
Innovation Hub, Dublin Road,
Athy, R14 XF86



DELIVERY

Classroom Based. Learners
will taste wine on the course



SUITABILITY

Those in employment in the
Kildare and Wicklow regions



COST

This course is partially funded
under the Skills To Advance
initiative for eligible applicants



COURSE REQUIREMENT

Learners must have prior
experience or knowledge
and/or exposure to the
service industry. Learners
must be over 18 years of age.



CERTIFICATION

WSET Level 1 Award in
Wines