

## Why Not Do Some Wine Tasting Courses?

Wine tasting is an art, and something that is equally enjoyable and interesting to learn. Have you ever watched in admiration as a fellow diner captured the attention by expertly swirling the wine, sniffing and magically announcing its name? All this is now possible with a wine-tasting course. All the learning is in the tasting, so it is a very enjoyable lesson indeed, one that educates the palate as well as the brain!

Like all good things, a good quality wine is to be savored and enjoyed. The greatest pleasure of good wine is learning about its complexities. Everything from the amount of sunlight received by the vineyards when the grapes form to the pouring out of the wine into the wine glass contributes to the taste and aroma. It takes experience and knowledge to discern the subtle aromas and flavours in the wine and how various aspects of the vines cultivation come together to make a beautiful, intricate and well-crafted wine.

Wine tasting courses are for those who are passionate about wine and are willing to invest their time in learning its nuances and caprices. Classified on basis on effect on the taster's palate, each wine has its own story to tell and it takes an experienced taster to understand the delicate language of its flavor and aroma. Professional wine tasters are much sought after for the tasting, judging and label ceremonies. Wines are classified by body-type, wines can be light bodied, medium bodied or full-bodied - on basis on increasing tannin and alcohol content. Wine descriptions can sound strange and unconnected to the grape juice where it originated from: some of the words used for descriptions are 'leather', 'pepper', 'nutmeg'.

Professional wine tasters often can distinguish between subtle flavors characteristic of a specific kind of grape and the flavors that result from other factors in wine making. The flavor elements in wine are often intended to give it a better taste, and are imparted by aging in oak casks; sometimes the wine maker adds chocolate, vanilla, or coffee to make the flavour more rich and interesting.

The wine tasting course usually takes the learner through basics of the kinds of wine, the effect of climate, important vintages, soil and grapes varieties, winemaking trends and important producers. The wine tasting course also teaches what makes the wine unique, what food to serve with particular wine and the most important, if the wine gives value for its money.

Wine tasting and wine education is now a full fledged professional course with many well known colleges offering certificates from simple wine appreciation courses to Masters in wine. Many organizations also organize wine tasting and judging competitions that help to demystify the world of wine.

Wine tasting can be learnt in many ways. Local wine merchants and wine clubs offer wine tasting events that are informal and can be fun for the beginner. To know more about wines a visit to a winery in France, Spain or Italy can be a wonderful experience. There are wine-tasting trips, excursions and holidays available and what better way to learn about the wine world...a fascinating world of chateaus, vineyards and vintages.

## About the Author

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