

# One-day tasting course by Sietze Wijma

## Description of a session

Participants try 11 glasses of the same neutral base wine, 10 of which have a single flavour compound added. These wine samples are safe to smell and taste. The origins of each flavour will be explained, then participants complete a blind tasting test. The session is concluded with a blending activity to recreate common wine styles. A session lasts two hours.



## Course programme

Participants complete three sessions as described above. Each session has a different theme: white wine flavours, red wine flavours and wine faults. During the fourth session, participants put their skills into practice by identifying aroma in four 'real' wines (wines without added flavour compounds). These wines are presented blind. Participants receive a certificate of attendance upon completion of the course. Up to 30 people can participate. See below a typical programme of the course:

09:00-11:00 white wine flavours  
11:00-13:00 wine faults  
13:00-14:00 lunch  
14:00-16:00 red wine flavours  
16:00-16:30 blind tasting of four wines



## About the speaker

Sietze is a wine and beer educator, based in the Netherlands. With his company The Art of Tasting he delivers unique tasting courses, shares his knowledge about flavour chemistry and helps people become better tasters. He has previously worked in England for a producer of flavour compounds. Sietze has a MSc in Sensory Science, holds the WSET Diploma and is an Advanced Cicerone®.

## Fee for a one-day course

€2100 excl. VAT. This covers the flavour compounds, as well as Sietze Wijma's preparation and teaching. The fee is paid by the host. The host decides on a ticket price for participants.

## Requirements (not included in the course fee)

### Wine

- 44 bottles of a neutral white wine, e.g. Veneto Pinot Grigio.
- 22 bottles of a neutral red wine, e.g. Chilean Merlot.
- Four wines of different styles. 2 bottles of each wine, totalling 8 bottles. Examples: Gewürztraminer, Rioja

### Venue

Room with projector. The room should have classroom seating with ample table space for participants.

### Other items

Pens, drinking water and spittoons.

### Printed documents

A course handout, placemats, tasting form and certificates will need printing.

### Glassware

11 glasses per participant are required. Glasses do not need replacement between sessions.

## Testimonial

*"Sietze's aroma compounds events are some of the most popular events we run at WSET School London. They sell out in record time and get excellent feedback every time we have hosted them. Sietze delivers well-prepared tastings that explore highly technical information whilst creating an approachable and inclusive atmosphere. The formats he has developed are well-researched and thoroughly tested resulting in smoothly run sessions. Sietze's area of expertise is becoming increasingly important to wine enthusiasts and professionals, and I couldn't imagine somebody better to deliver them."*

Anjali Douglas DipWSET, Tasting & Events Manager, WSET School London

## Line-up of flavours

Please see below the default selection of flavours per session.

### White wine flavours

#	Flavour	Compound	Origin
1	Green bell pepper	<i>3-isobutyl-2-methoxypyrazine</i>	Sauvignon Blanc
2	Elderflower	<i>4-MMP</i>	Sauvignon Blanc
3	Rose	<i>geraniol</i>	Muscat
4	Lychee	<i>rose oxide</i>	Gewürztraminer
5	Grape jelly	<i>methyl anthranilate</i>	Fox grape
6	Apple skin	<i>ethyl hexanoate</i>	Low temperature fermentation
7	Butter	<i>diacetyl</i>	Malolactic fermentation
8	Vanilla	<i>vanillin</i>	Oak
9	Cloves	<i>eugenol</i>	Oak
10	Petrol	<i>TDN</i>	Riesling

### Wine faults

#	Flavour	Compound	Fault
1	Wet cardboard	<i>TCA</i>	Cork taint
2	Bruised apple	<i>acetaldehyde</i>	Oxidation
3	Brown sugar	<i>sotolon</i>	Oxidation
4	Camembert	<i>methyl mercaptan</i>	Reduction
5	Smoke	<i>guaiacol</i>	Smoke taint
6	Band-aid	<i>4-EP</i>	Brettanomyces
7	Basmati rice	<i>ATHP</i>	Mousiness
8	Vinegar	<i>acetic acid</i>	Volatile acidity
9	Nail varnish remover	<i>ethyl acetate</i>	Volatile acidity
10	Potato skin	<i>3-isopropyl-2-methoxypyrazine</i>	Ladybird taint

### Red wine flavours

#	Flavour	Compound	Origin
1	Green bell pepper	<i>3-isobutyl-2-methoxypyrazine</i>	Cabernet Sauvignon
2	Banana	<i>isoamyl acetate</i>	Carbonic maceration
3	Violet	<i><math>\beta</math>-ionone</i>	Colour pigment degradation
4	Eucalyptus	<i>eucalyptol</i>	Eucalyptus trees
5	Black pepper	<i>rotundone</i>	Syrah
6	Acidic	<i>tartaric acid</i>	Grape pulp
7	Vanilla	<i>vanillin</i>	Oak
8	Coconut	<i>whiskey lactone</i>	Oak - American
9	Chocolate	<i>2,3,5-trimethylpyrazine</i>	Oak
10	Leather	<i>4-EG</i>	Brett/bottle ageing