



**COURT OF MASTER  
SOMMELIERS OCEANIA**

# 2026

## PROSPECTUS



**SYDNEY MELBOURNE NOOSA**



**COURT OF MASTER  
SOMMELIERS OCEANIA**

# 2026

## PROSPECTUS



**SYDNEY MELBOURNE NOOSA**

THE WORLD'S MOST  
**Prestigious  
Accreditation  
Program**

FOR SOMMELIERS  
& BEVERAGE PROFESSIONALS



# A MESSAGE FROM OUR CEO

The Court of Master Sommeliers, founded in 1977 to raise beverage service standards, is now the leading global examining body for sommeliers. We offer four certification levels, from the Introductory course to the Master Sommelier Diploma.

Our programs serve professionals in restaurants, hotels, bars, and wine sales, building theory, tasting skills, and fine-dining service competence.

Australia's expanding hospitality scene, paired with rising costs and shifting guest expectations, has made skilled sommeliers essential to both guest experience and venue profitability.

Strong wine knowledge boosts confidence, elevates service, and supports professional development. If you are ready to advance your career, you are invited to take the next step.

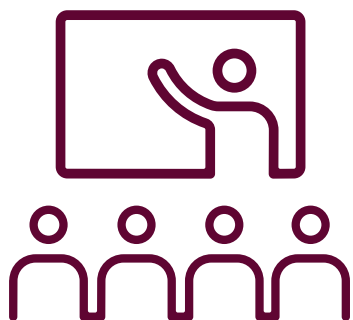
*“Across Australia, the rapid growth of new restaurants, hotels, and venues has created rising demand for skilled sommeliers and beverage specialists.”*

**RONAN SAYBURN MS**

CEO, COURT OF MASTER SOMMELIERS EUROPE



# ABOUT US



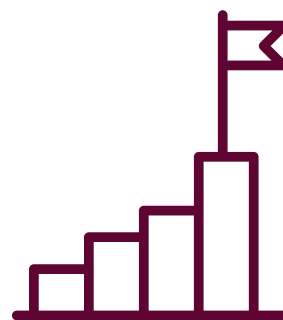
---

We are a certification body for sommeliers and beverage professionals.



---

We offer four levels of certification.



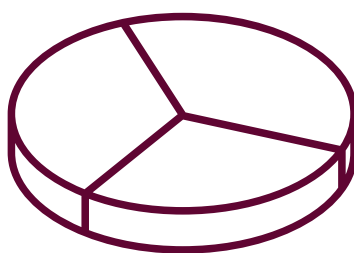
---

Each level of certification must be passed before applicants can proceed onto higher levels.



---

All our programs require significant pre-study.



---

Our syllabus is structured around the core skills of wine theory, deductive wine tasting and practical service.



---

Our qualifications are globally recognised.

# OUR NETWORK

The Court of Master Sommeliers Oceania offers programs throughout Australia and New Zealand, operating under the auspices of the Court of Master Sommeliers Europe. The Court of Master Sommeliers Europe and Americas conduct courses worldwide.



# THE PROGRAM

## AT A GLANCE

Program	Coursework	Examinations	Duration (Days)	Admission Requirements	Pre-Study Required	2026 Program Location
<b>Introductory</b>	✓	✓	<b>-3-</b>	<ul style="list-style-type: none"> <li>• One year's hospitality experience</li> <li>• Good general knowledge of wines</li> </ul>	Min. 6 weeks pre-study	Sydney Melbourne Noosa
<b>Certified</b>	✗	✓	<b>-1-</b>	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> </ul>	Min. 6 weeks pre-study	Sydney Melbourne Noosa
<b>Advanced</b>	✓	✓	<b>-5-</b>	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> <li>• Certified Sommelier Certificate</li> </ul>	Min. 6 months pre-study	Sydney
<b>MS Diploma</b>	✗	✓	<b>-3-</b>	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> <li>• Certified Sommelier Certificate</li> <li>• Advanced Sommelier Certificate</li> </ul>	Min. 12 months pre-study	Hong Kong, UK, USA, Austria

## EXAMINATION FORMAT

		Theory	Practical	Tasting
<b>Introductory</b>	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ Written test – multiple choice theory paper	✓ Short practical service test	✗
Theory and Practical exams must be passed together – a 60% pass mark for each section.				
<b>Certified</b>	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ Written test – 40 multiple choice and short answer theory paper	✓ Short practical service test	✓ Written tasting test consisting of two wines tasted blind and answered on a tasting grid
Theory, Practical and Tasting exams must be passed together – a 60% pass mark for each section.				
<b>Advanced</b>	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ One hour theory paper of 24 multiple-choice questions and 60 short answer questions	✓ 45 minute practical service test	✓ 6 wines tasted blind in 25 minutes – verbal only
Theory, Practical and Tasting exams must be passed together – a 60% pass mark for each section.				
<b>MS Diploma</b>	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ One hour verbal theory test	✓ 45 minute practical service test	✓ 6 wines tasted blind in 25 minutes – verbal only

Theory, Practical and Tasting exams must be passed within two years, after which all three parts must be retaken – a 75% pass mark for each section.

*“The Introductory Sommelier and Certified Sommelier Certificate programs are a challenging yet rewarding experience and pushed me to further my in-depth knowledge of the world of wine. Hearing about wine through the eyes of an MS was an enlightening experience and inspired me to continue my studies. However, the most valuable aspect are the connections and friends I made throughout the preparation and coursework period.”*

**Sophie Kemp**

Certified Sommelier

2025 RIEDEL Auckland Certified Sommelier Dux



# THE FOUR LEVELS OF CERTIFICATION



## INTRODUCTORY SOMMELIER CERTIFICATE

The Introductory Sommelier Certificate is a three-day intensive program comprised of two days of course work followed by one day of examinations.

**Entry Requirements:** *Minimum of twelve months practical hospitality experience, a good basic theoretical knowledge of wines.*



3 DAY PROGRAM



SYD, MEL, NOOSA



\$1,265.51



## CERTIFIED SOMMELIER CERTIFICATE

The Certified Sommelier Certificate is the primary certification for wine and beverage professionals, comprised of one full day of examinations. There is no coursework for this level.

**Entry Requirement:** *Introductory Sommelier Certificate*



1 DAY PROGRAM



SYD, MEL, NOOSA



\$580.73



## ADVANCED SOMMELIER CERTIFICATE

The Advanced Sommelier Certificate is a five-day program intended for applicants with extensive wine service experience. The program is comprised of two and a half days of coursework followed by two and a half days of examinations.

**Entry Requirements:** *Introductory Sommelier Certificate, Certified Sommelier Certificate*



5 DAY PROGRAM



SYD



Invitation Only



\$2,234.73



## MASTER SOMMELIER DIPLOMA

The Master Sommelier Diploma is a three-day program comprised of examinations only. The fourth level of certification requires candidates to demonstrate the highest level of proficiency and knowledge on the three core disciplines of wine service: theory, tasting and practical.

**Entry Requirements:** *Introductory Sommelier Certificate, Certified Sommelier Certificate, Advanced Sommelier Certificate*



3 DAY PROGRAM



AUSTRALIA,  
HONG KONG, UK,  
USA, AUSTRIA



Invitation Only



\$POA



*“The Court of Master Sommeliers Oceania program pushed me to expand my expertise as a sommelier, challenging me to reach new heights. But beyond technical knowledge, it opened doors to invaluable connections within the industry. I was continually inspired by the support, camaraderie, and dedication of fellow professionals, making the journey as rewarding as the achievement itself.”*

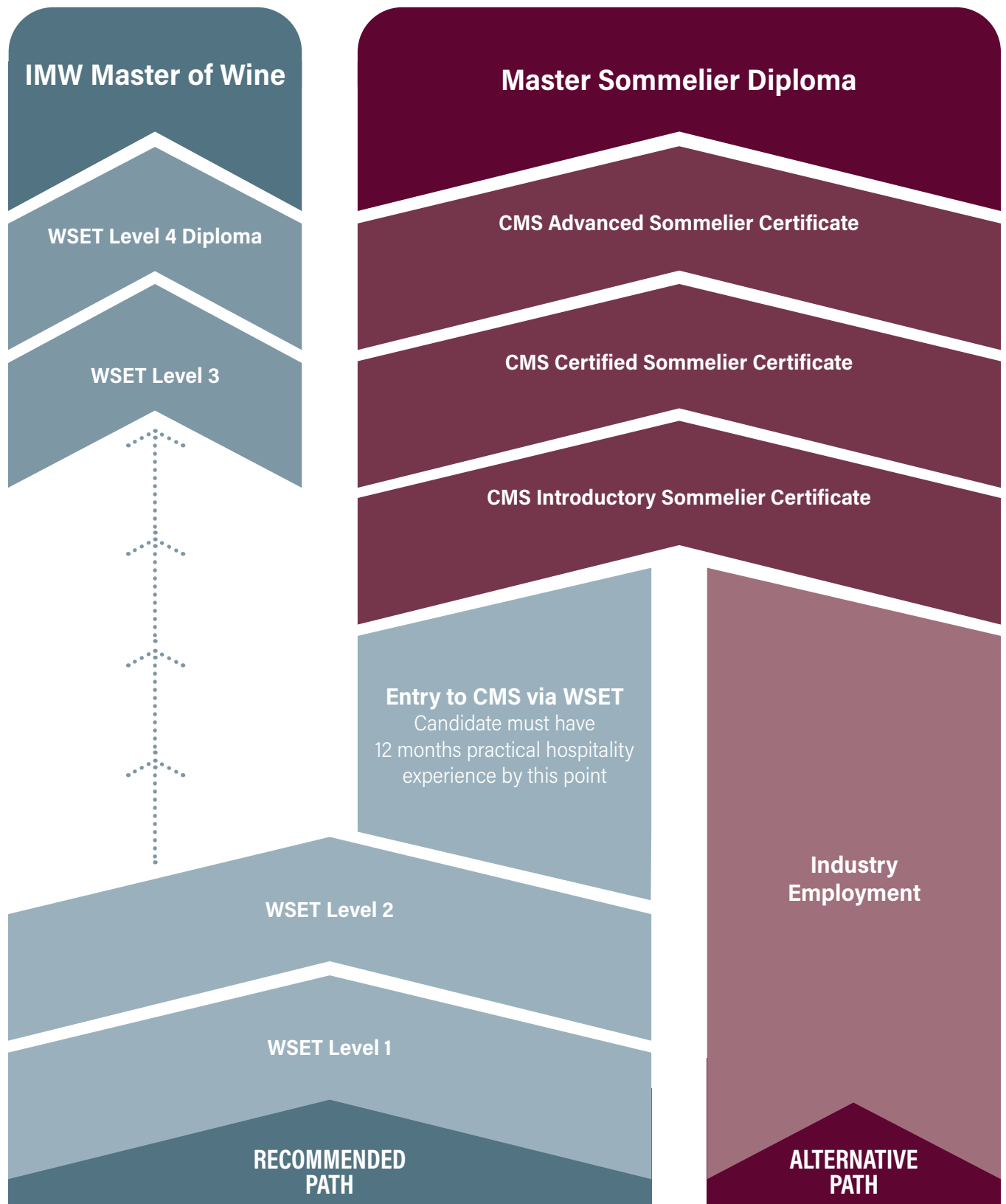
**Marie Pousse**

Advanced Sommelier

2024 RIEDEL Melbourne Certified Sommelier Dux



# CAREER PATHWAYS TO CMS



*“As long as you have curiosity, the Court of Master Sommeliers will guide you through the diverse and exciting world of wine.*

*The Syllabus and Deductive Tasting Method helped me build a strong foundation—not just for exams, but for seeing beyond the glass, and for talking about and working with wine confidently in any setting.*

*Intricate yet rewarding, this journey was shaped by the connections I made and the different perspectives shared by every student—each one making you even more curious and excited!”*

**Roja Siadja**

Certified Sommelier

2025 RIEDEL Melbourne Certified Sommelier Dux



# INTRODUCTORY SOMMELIER CERTIFICATE

## OVERVIEW

The Introductory Sommelier Certificate is the first level of certification offered by the Court of Master Sommeliers Oceania. It is a three-day intensive program comprised of two days of coursework and concludes with a full day of examinations. The coursework consists of lectures, tastings and a practical service demonstration. The examination consists of a multiple-choice theory test plus a short practical service test.

## COURSE CONTENT

- Elementary practices in the vineyard and winemaking procedures.
- The grape varieties, origins, specific winemaking procedures and classifications for all the major wines of the world.
- The technical skills of wine service.
- The production, raw materials and flavours of spirits and liqueurs.
- The importance of social skills.
- The fundamentals of matching wines with food.
- An introduction to the skills of wine tasting.

## WHAT YOU'LL LEARN

- How to explain the factors which contribute to the quality of wines.
- How to describe the characteristics of the wines from the main wine-producing countries of the world.
- Demonstrate an understanding of the wine classification and control systems in current use.
- Interpret wine label terms.
- State the basic ingredients and flavours of apéritifs, spirits and liqueurs.
- Demonstrate an awareness of beers, saké and other beverages.

- Demonstrate the correct service of wine and other beverages.
- Demonstrate basic competence in selling and matching wines with foods.
- Identify the requirements of the Advanced Sommelier Certificate.

## EXAMINATION FORMAT

- Multiple choice theory paper
- Practical service test
- 60% pass mark for both theory and practical
- Both theory and practical must be passed together

## ENTRY REQUIREMENTS

- Minimum of twelve months practical hospitality experience, a good basic theoretical knowledge of wines.

## PRE-STUDY REQUIRED

- A minimum of 6 weeks pre-study for both the theory and practical components to the examination.

## RESOURCES

- CMS Europe web portal
- "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- GuildSomm

## WHO SHOULD ENROL?

- Wine waiters, sommeliers and hospitality professionals with a minimum of 12 months of practical experience.
- Hospitality professionals who are seeking to develop their wine theory, tasting and practical expertise.



**PROGRAM FORMAT**  
Two days: Coursework  
One day: Examinations



**PROGRAM LENGTH**  
Three Days



**PRE-LEARNING**  
Minimum six weeks  
pre-study

# CERTIFIED SOMMELIER CERTIFICATE

## OVERVIEW

The Certified Sommelier Certificate is the primary qualification for sommeliers and beverage professionals worldwide. It recognises beverage professionals whose knowledge, skills and demeanour are worthy of the title of Certified Sommelier.

The program consists of one day of examinations, and there is no coursework for this level. The Certified Sommelier examination requires significant pre-study for the theory, practical and tasting components to the examination.



## EXAMINATION FORMAT

- Multiple choice theory paper
- Practical service test
- Tasting test consisting of two wines tasted blind on a tasting grid
- 60% pass mark for all three sections, which must be passed together

## ENTRY REQUIREMENTS

- Introductory Sommelier Certificate

## PRE-STUDY REQUIRED

- A minimum of 6 weeks pre-study for the theory, practical and tasting components to the examination.

## RESOURCES

- CMS Europe web portal
- "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- Court of Master Sommeliers Certified Sommelier Examination Grid
- Court of Master Sommeliers Certified Sommelier Deductive Grid
- GuildSomm

## CAREER OPPORTUNITIES

- Senior Sommelier, Assistant Head Sommelier



**PROGRAM FORMAT**  
Examination only



**PROGRAM LENGTH**  
One Day



**PRE-LEARNING**  
Minimum six weeks  
pre-study



*“The standard set by Court of Master Sommeliers Oceania for the Introductory Sommelier and Certified Sommelier Certificate examinations are high and reaching them was challenging but highly rewarding. Sharing the studying and tasting days with other motivated sommeliers and beverage professionals was a fantastic experience which has resulted in new friendships and wonderful memories.”*

**Dario De Luca**

*Certified Sommelier*

*2025 RIEDEL Sydney Certified Sommelier Dux*






## APPLYING FOR BOTH INTRODUCTORY AND CERTIFIED

Applicants may choose to apply for both the Introductory and Certified levels at the same program location.

The Introductory Sommelier Certificate examination is held on the morning of day 3 of the program. Once results have been tallied, the top-ranking Introductory students will be invited to sit the Certified Sommelier Certificate examination, which takes place later that same day.

Applicants wishing to complete both levels must pay for both in advance. Pre-registering for Certified secures your place should you be among the top-ranking Introductory candidates; however, it does not guarantee eligibility. Candidates will be advised on the day if they qualify to sit Certified.

Students who pre-register for Certified but do not qualify are eligible for a full refund of Certified fees, less Eventbrite fees and charges.



*“Preparation for the Advanced exam requires rigorous study and dedication, but the professional and personal rewards are exponential in their return. One of my favourite elements is the community of support and competition fostered between sommeliers, as each person strives for the same result. Achieving this certificate remains a highlight in my career thus far.”*

**Ashlyn Foster**

Advanced Sommelier

2019 RIEDEL Advanced Sommelier Dux



# ADVANCED SOMMELIER CERTIFICATE

## OVERVIEW

The Advanced Sommelier Certificate program is designed for sommeliers and beverage professionals with extensive wine service experience across the key functions of theory, tasting, practical and business calculations.

The program is designed for candidates who wish to develop their knowledge and service skills to a higher level and can commit to the significant independent preparations required for this level. The program is comprised of 2.5 days of coursework followed by 2.5 days of examinations.

## WHAT YOU'LL LEARN

- How to discuss, recommend and serve aperitifs, spirits and liqueurs, displaying a sound knowledge of the products.
- How to select, prepare and position glassware necessary for the service of drinks in the lounge, restaurant, function room, private suite or bar.
- Present, offer, prepare (decanting where necessary) and serve wines, demonstrating a high degree of efficiency and proficiency.
- Handle queries and complaints with skill and diplomacy.
- Discuss menu content and wine lists, recommend wine to accompany food, and display a sound knowledge of the products, their vintages, and characteristics.
- Demonstrate a sound knowledge of beverage management, including an ability to train beverage servers.
- Demonstrate an ability to sell.
- Orally describe the characteristics of wines.
- Analyse classic styles of wine, identifying where appropriate, grape varieties, country and district of origin, vintage and quality level.

## EXAMINATION FORMAT

- 1 hour theory paper of 24 multiple-choice questions and sixty short answer questions
- Tasting of 6 wines tasted blind in 25 minutes (verbal only)
- 45 minute practical service test
- 60% pass mark for all three sections, which must be passed together

## ENTRY REQUIREMENTS

- Introductory Sommelier Certificate, Certified Sommelier Certificate
- Applications via invitation only
- Please note: the 2026 Sydney Advanced program is now waitlist only.

## PRE-STUDY REQUIRED

- A minimum of 6 months pre-study for the theory, practical and tasting components to the examination.

## RESOURCES

- CMS Europe web portal
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- Court of Master Sommeliers Business Calculations
- Court of Master Sommeliers Grape Markers
- GuildSomm
- Extensive independent wide reading

## CAREER OPPORTUNITIES

- Head Sommelier, Beverage Manager



**PROGRAM FORMAT**  
2.5 days: Coursework  
2.5 days: Examinations



**PROGRAM LENGTH**  
Five Days



**PRE-LEARNING**  
Minimum six months  
pre-study

*“The Advanced Sommelier Certificate is a true testament to one’s dedication, perseverance and commitment to professional beverage service. This journey forced me to step out of my comfort zone, and focus deeper on the small, intricate details of the beverage world, opening my eyes to new areas of my studies I had not previously considered. Most importantly, the relationships and friendships gained are key, along with the endless support from peers, mentors and sommelier community!”*

**Matthew O’Hara - Advanced Sommelier**  
2025 RIEDEL Advanced Sommelier Dux  
2024 RIEDEL Sydney Certified Sommelier Dux



# MASTER SOMMELIER DIPLOMA

## OVERVIEW

The Master Sommelier Diploma is the highest level of certification offered by the Court of Master Sommeliers. The first Master Sommelier examinations were held in London in 1969, and since then, less than 300 candidates have earned the title Master Sommelier. There are now Master Sommeliers from the UK, Europe (France, Germany, Austria, Hungary, Poland, Bulgaria), Türkiye, USA, South America, South Africa, Asia (China, Japan), Australia and New Zealand.

The Master Sommelier Diploma indicates that you have reached the highest proficiency and knowledge in your profession. Throughout the examination, the candidate must exhibit an exemplary standard of technical and social skills, demonstrating the courtesy and charm of a Master Sommelier plus an ability to sell.



## EXAMINATION FORMAT

- 1 hour verbal theory test (150 marks)
- Tasting of 6 wines tasted blind in 25 minutes (verbal only)
- 45 minute practical service test
- 75% pass mark for all three sections, which must be passed within two years

## ENTRY REQUIREMENTS

- Introductory Sommelier Certificate, Certified Sommelier Certificate, Advanced Sommelier Certificate
- Applications via invitation only
- Programs offered in the UK, Europe, USA, Australia, Singapore & Hong Kong

## PRE-STUDY REQUIRED

- A minimum of twelve months pre-study for the theory, practical and tasting components to the examination.
- Applicants who wish to apply for the MS Diploma via CMS Europe must attain CMS Advanced via CMS Europe or CMS Oceania. Please contact us for further information.

## RESOURCES

- CMS Europe web portal
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- Court of Master Sommeliers Business Calculations
- Court of Master Sommeliers Grape Markers
- GuildSomm
- Extensive independent wide reading

## CAREER OPPORTUNITIES

- Group Sommelier, Beverage Manager, Beverage Director



**PROGRAM FORMAT**  
Three Days:  
Examinations only



**PROGRAM LENGTH**  
Three Days



**PRE-LEARNING**  
Minimum commitment  
of 1-year pre-study

*“Achieving the Master Sommelier Diploma has been an incredible privilege and one of the most defining moments of my career. The journey tested every part of me, knowledge, discipline, and perseverance, but it also reminded me why I love this profession. There were moments of doubt, but those were the times that pushed me to grow the most.*

*I’m grateful to the Court of Master Sommeliers that offered me guidance, structure, and a community that truly supported me along the way.*

*This experience taught me to always aim for excellence, stay humble, and keep driving yourself forward, even when it feels impossible.*

*I strongly encourage every Advanced Sommelier to take the next step and apply for the Master Sommelier Diploma; it is a truly life changing journey.”*

**Paolo Saccone MS**  
Master Sommelier



# 2026 PROGRAM

## DATES, LOCATIONS AND APPLICATION DEADLINES

<b>SYDNEY</b>	<b>Dates</b>	<b>Location</b>	<b>Application Deadline</b> <i>Unless sold out prior</i>
<b>Introductory Sommelier Certificate</b>	June 14-16, 2026	Establishment Rooms	May 3, 2026
<b>Certified Sommelier Certificate</b>	June 16, 2026	Establishment Rooms	May 5, 2026
<b>Advanced Sommelier Certificate</b>	Aug 18-22, 2026	Establishment Rooms	Waitlist only

<b>MELBOURNE</b>	<b>Dates</b>	<b>Location</b>	<b>Application Deadline</b> <i>Unless sold out prior</i>
<b>Introductory Sommelier Certificate</b>	Sept 6-8, 2026	DoubleTree by Hilton Melbourne Flinders St	July 26, 2026
<b>Certified Sommelier Certificate</b>	Sept 8, 2026	DoubleTree by Hilton Melbourne Flinders St	July 28, 2026

<b>NOOSA</b>	<b>Dates</b>	<b>Location</b>	<b>Application Deadline</b> <i>Unless sold out prior</i>
<b>Introductory Sommelier Certificate</b>	Sept 27-29, 2026	Sofitel Noosa Pacific Resort	August 16, 2026
<b>Certified Sommelier Certificate</b>	Sept 29, 2026	Sofitel Noosa Pacific Resort	August 18, 2026



# APPLY ONLINE

## 2026 PROGRAM

Please contact us for enrolment information before applying

SYDNEY	Dates	Location	
Introductory Sommelier Certificate	June 14-16, 2026	Establishment Rooms	ENROL ONLINE >
Certified Sommelier Certificate	June 16, 2026	Establishment Rooms	ENROL ONLINE >
Advanced Sommelier Certificate	Aug 18-22, 2026	Establishment Rooms	WAITLIST ONLY

MELBOURNE	Dates	Location	
Introductory Sommelier Certificate	Sept 6-8, 2026	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE >
Certified Sommelier Certificate	Sept 8, 2026	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE >

NOOSA	Dates	Location	
Introductory Sommelier Certificate	Sept 27-29, 2026	Sofitel Noosa Pacific Resort	ENROL ONLINE >
Certified Sommelier Certificate	Sept 29, 2026	Sofitel Noosa Pacific Resort	ENROL ONLINE >

# FEES

All fees stated in Australian Dollars (AUD)

## INTRODUCTORY SOMMELIER CERTIFICATE

Introductory Program Fees*	\$1200
Eventbrite Booking Fees & Charges	\$65.51
<b>TOTAL FEE</b>	<b>\$1,265.51</b>

## CERTIFIED SOMMELIER CERTIFICATE

Certified Examination Fees*	\$550
Eventbrite Booking Fees & Charges	\$30.73
<b>TOTAL FEE</b>	<b>\$580.73</b>

\* Higher fees apply to International credit cards. Please contact us for further information.

## ADDITIONAL COSTS

The textbook "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS is not included within program fees and must be purchased at an additional cost via our website.

The Introductory Sommelier Certificate and Certified Sommelier Certificate programs are non-residential, and candidates are responsible for covering all costs associated with participating in the program. Please consider the cost of flights, accommodation and incidentals before applying.

## CANCELLATION POLICY & FEE FORFEITS

Please see below for more information regarding our cancellation policy and mandatory fee forfeits.

## CANCELLATION POLICY

### Introductory Sommelier Certificate Cancellation Policy

1. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw up to 60 days before the course begins, you will forfeit 50% of program fees plus 100% of Eventbrite booking fees & charges.
2. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw less than 60 days before the course begins, you will forfeit 100% of program fees.
3. Enrolments are strictly non-transferrable. Enrolments cannot be transferred to a different course location or credited towards a future course, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
4. If you fail to turn up for the Introductory Sommelier Certificate examination, you will automatically forfeit 100% of the fees paid.

### Certified Sommelier Certificate Examination Cancellation Policy

1. If you enrol for the Certified Sommelier Certificate and then decide to withdraw up to 60 days before the examination day, you will automatically forfeit 50% of examination fees and 00% of Eventbrite booking fees & charges.

2. If you enrol for the Certified Sommelier Certificate and then decide to withdraw less than 60 days before the examination day, you will automatically forfeit 100% of examination fees.
3. Enrolments are strictly non-transferrable.
4. Enrolments cannot be transferred to a different exam location or credited towards a future intake, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
5. If you fail to turn up for the Certified Sommelier Certificate examination, you will automatically forfeit 100% of the fees paid.

### COVID-19 Program Cancellation

1. If a program for which you have enrolled is cancelled or postponed due to COVID-19, your enrolment would automatically roll over to the new program date(s). In this instance, you would not be entitled to a full or partial refund on fees.
2. If the rescheduled dates were not suitable for you, you would be offered the option of obtaining a refund, with a fee forfeit of 25% of the total amount of program fees applicable to your enrolment level.
3. Otherwise, you could defer your enrolment to an alternate intake (subject to places being available at the time of your inquiry).

Please contact us to obtain a copy of our terms and conditions and cancellation policy before enrolling.

# DIVERSITY, EQUITY & INCLUSION

The Court of Master Sommeliers mission is to improve beverage service and knowledge via professional certification for sommeliers and beverage professionals. Our core values are professional excellence, integrity and humility.

We are committed to being an inclusive provider of educational programs and certification for sommeliers and beverage professionals. An organisation that prides itself on recognising and valuing individual differences, backgrounds, perspectives, qualities, and insights our students and staff provide.

We appreciate that our staff and students bring a range of different skills and ideas to our programs. Whether from life experience, work history, gender, gender identity, sexual orientation, ethnicity, cultural background, religious belief, socio-economic background, disability, marital or family status, or age.

We acknowledge the need to increase diversity, equity and inclusion amongst the broader sommelier community and believe it is a shared responsibility to support this goal. We continue to work towards gender diversity at all levels of certification, an aim for which we have made significant headway over the past eight years. Diversity, equity and inclusion will continue to be a critical priority within our organisation in the months and years ahead.

## HENSCHKE DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIPS

In 2026, the Court of Master Sommeliers Oceania is proud to partner with Henschke to offer the Henschke Diversity, Equity & Inclusion Scholarship.

The Henschke Diversity, Equity & Inclusion Scholarship supports aspiring sommeliers from under-represented backgrounds by providing fee-free entry to the 2026 Introductory Sommelier Certificate program in Sydney, Melbourne or Noosa. The successful applicant will also be paired with a Master Sommelier mentor to guide their studies.

Applicants must reside in Australia or New Zealand and demonstrate a genuine commitment to furthering their wine education. This scholarship aims to remove financial barriers and create more equitable access to professional development within the hospitality industry.



### How to Apply

For further information regarding eligibility, selection criteria and the application process, please contact us at [info@courtofmastersommeliers.com.au](mailto:info@courtofmastersommeliers.com.au).

**Applications close on Friday February 6 2026.**

This scholarship is made possible through the generous support of the Henschke family.

## HENSCHKE



OVER 150 YEARS  
OF FAMILY WINEMAKING



*“The Court of Master Sommeliers Oceania Diversity, Equity & Inclusion Scholarship provided me with invaluable mentorship, which guided me through the complexities of wine education, scaffolding discipline, and perseverance, and transforming my passion into a structured pursuit. As the saying goes, ‘a journey of a thousand miles begins with a single step’ and this scholarship was that crucial first step for me.”*

**Samira Kakh**  
Certified Sommelier  
2024 Diversity, Equity and Inclusion Scholarship Recipient





BE A PART OF  
THE WORLD'S MOST  
**Prestigious  
Accreditation  
Program**  
FOR SOMMELIERS  
& BEVERAGE PROFESSIONALS





# COURT OF MASTER SOMMELIERS OCEANIA

✉ [info@courtofmastersommeliers.com.au](mailto:info@courtofmastersommeliers.com.au)

🌐 [www.courtofmastersommeliers.org](http://www.courtofmastersommeliers.org)

📷 [@mastersommoceania](https://www.instagram.com/mastersommoceania)

This prospectus is a guide to programs offered by the Court of Master Sommeliers Oceania. The information contained within is correct at the time of publication. The Court of Master Sommeliers Oceania reserves the right to alter any information contained within this document without notice.

With thanks to our Partners

## PLATINUM PARTNERS



**Wine  
Australia**

## EXCLUSIVE PARTNERS

**antipodes**  
WATER COMPANY LIMITED

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829



**GRAND CRU**

HENSCHKE  
  
OVER 150 YEARS  
OF FAMILY WINEMAKING

HOUSE OF  
**ARRAS**  
TASMANIA



## EVENT PARTNERS



DEJA VU SAKE CO  
デジャヴ 酒 カンパニー



**Terroir**  
SELECTIONS™

