

Level 3 Award in Wines

Code: 3WI2503D Dates: Thu 12 Sep 24 – Thu 17 Oct 24 Study format: Day release Educators: schooleducators@wsetglobal.com Admins: studentservicesteam@wsetglobal.com Exams: wsetschoolexams@wsetglobal.com

Course programme

Thu 12 Sep 24

#	SESSION	TIME
1	Course induction and tasting technique	09:00am – 11:15pm
2	Natural factors and human influences in the vineyard	11:45am – 01:45pm
3	Human influences in the winery	02:45pm – 05:00pm

Thu 19 Sep 24

#	SESSION	TIME
4	White wines of Alsace, Germany, Austria and Tokaj	09:00am – 11:00am
5	White wines of Burgundy, the Loire Valley and Bordeaux	11:30am – 01:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	02:30pm – 05:00pm

Thu 26 Sep 24

#	SESSION	TIME
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	09:00am – 11:00am
8	Red, white and rosé wines of the southern Rhône Valley and southern France. Red Wines of Spain part 1 and white wines of Spain and Portugal	11:30am – 01:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	02:30pm – 05:00pm



# SESSION	TIME
10 Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	09:00am – 11:15am
11 Premium red wines of New Zealand, USA and Australia	11:45am – 01:45pm
12 Premium white wines of New Zealand, South Africa, Australia, USA and Canada	02:45pm – 05:00pm

Thu 10 Oct 24

# SESSION	TIME
13 Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	09:00am – 11:00am
14 Sparkling wines	11:30am – 01:30pm
15 Fortified wines	02:30pm – 05:00pm

Thu 07 Oct 24

#	SESSION	TIME
16 Exam		09:30am – 01:30pm

Original photographic ID is required for exams.