

# Level 3 Award in Wines

Code: 3WI2406E

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Mon 08 Jan 24 – Mon 29 Apr 24


Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Evening

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Mon 08 Jan 24	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Mon 15 Jan 24	06:30pm – 08:30pm
3	Human influences in the winery	Mon 22 Jan 24	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Mon 29 Jan 24	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Mon 05 Feb 24	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Mon 12 Feb 24	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Mon 19 Feb 24	06:30pm – 08:30pm
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	Mon 26 Feb 24	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Mon 04 Mar 24	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Mon 11 Mar 24	06:30pm – 08:30pm
11	Premium red wines of New Zealand, USA and Australia	Mon 18 Mar 24	06:30pm – 08:30pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	Mon 25 Mar 24	06:30pm – 08:30pm
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	Mon 08 Apr 24	06:30pm – 08:30pm



14 Sparkling wines	Mon 15 Apr 24	06:30pm – 08:30pm
15 Fortified wines	Mon 22 Apr 24	06:30pm – 08:30pm
16 Exam	Mon 29 Apr 24	05:45pm - 09:00pm

**Original photographic ID is required for exams.**