

Level 2 Award in Wines

Code: 2WI2406S

Educators: schooleducators@wsetglobal.com

Dates: Sat 06 Jan 24 – Sat 03 Feb 24

Admins: studentserviceteam@wsetglobal.com

Study format: Saturdays

Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 06 Jan 24

| # | SESSION | TIME |
|---|---|-------------------|
| 1 | Course induction, tasting technique, pairing wine and food | 10:00am – 12:00pm |
| 2 | Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo | 12:30pm – 02:30pm |

Sat 13 Jan 24

| # | SESSION | TIME |
|---|--|-------------------|
| 3 | Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint | 10:00am – 12:00pm |
| 4 | Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño | 12:00pm – 02:30pm |

Sat 20 Jan 24

| # | SESSION | TIME |
|---|--|-------------------|
| 5 | Merlot, Cabernet Sauvignon, Syrah/Shiraz | 10:00am – 12:00pm |
| 6 | Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage | 12:00pm – 02:30pm |

Sat 27 Jan 24

| # | SESSION | TIME |
|---|---|-------------------|
| 7 | Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop | 10:00am – 12:00pm |
| 8 | Sparkling wines, fortified wines | 12:00pm – 02:30pm |

Sat 03 Feb 24

| # | SESSION | TIME |
|---|---------|-------------------|
| 9 | Exam | 09:45am – 11:30am |

Original photographic ID is required for exams.