

# Level 2 Award in Wines

Code: 2WI2506E

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

Dates: Mon 11 Nov 24 – Mon 20 Jan 25

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, tasting technique, pairing wine and food	Mon 11 Nov 24	06:30pm – 08:30pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	Mon 18 Nov 24	06:30pm – 08:30pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Mon 25 Nov 24	06:30pm – 08:30pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	Mon 02 Dec 24	06:30pm – 08:30pm
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Mon 09 Dec 24	06:30pm – 08:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Mon 16 Dec 24	06:30pm – 08:30pm
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	Mon 06 Jan 25	06:30pm – 08:30pm
8	Sparkling wines, fortified wines	Mon 13 Jan 25	06:30pm – 08:30pm
<b>9</b>	<b>Exam</b>	<b>Mon 20 Jan 25</b>	<b>06:00pm – 07:30pm</b>

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