

Level 3 Award in Wines

Code: 3WI2505E

Educators: schooleducators@wsetglobal.com

Dates: Thu 21 Nov 24 – Thu 13 Mar 25

Admins: studentserviceteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Thu 21 Nov 24	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Thu 28 Nov 24	06:30pm – 08:30pm
3	Human influences in the winery	Thu 05 Dec 24	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Thu 12 Dec 24	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Thu 19 Dec 24	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Thu 02 Jan 25	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Thu 09 Jan 25	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	Thu 16 Jan 25	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Thu 23 Jan 25	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Thu 30 Jan 25	06:30pm – 08:30pm
11	Premium red wines of New Zealand, USA and Australia	Thu 06 Feb 25	06:30pm – 08:30pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	Thu 13 Feb 25	06:30pm – 08:30pm
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	Thu 20 Feb 25	06:30pm – 08:30pm



14 Sparkling wines	Thu 27 Feb 25	06:30pm – 08:30pm
15 Fortified wines	Thu 06 Mar 25	06:30pm – 08:30pm
16 Exam	Thu 13 Mar 25	05:45pm - 09:00pm

Original photographic ID is required for exams.