

Level 3 Award in Wines

Code: 3WI2505S

Educators: schooleducators@wsetglobal.com

Dates: Sat 04 Jan 25 – Sat 22 Feb 25

Admins: studentserviceteam@wsetglobal.com

Study format: Saturday course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 04 Jan 25

#	SESSION	TIME
1	Course induction and tasting technique	10:00am – 12:00pm
2	Natural factors and human influences in the vineyard	12:30pm – 02:30pm

Sat 11 Jan 25

#	SESSION	TIME
3	Human influences in the winery	10:00am – 12:00pm
4	White wines of Alsace, Germany, Austria and Tokaj	12:30pm – 02:30pm

Sat 18 Jan 25

#	SESSION	TIME
5	White wines of Burgundy, the Loire Valley and Bordeaux	10:00am – 12:00pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	12:30pm – 02:30pm

Sat 25 Jan 25

#	SESSION	TIME
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	10:00am – 12:00pm
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	12:30pm – 02:30pm

Sat 01 Feb 25

#	SESSION	TIME
9	Red wines of northern Spain and red and white wines of northern Italy	10:00am – 12:00pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	12:30pm – 02:30pm

Sat 08 Feb 25

#	SESSION	TIME
11	Premium red wines of New Zealand, USA and Australia	10:00am – 12:00pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	12:30pm – 02:30pm

Sat 15 Feb 25

#	SESSION	TIME
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	10:00am – 12:00pm
14	Sparkling wines	12:30pm – 02:30pm

Sat 22 Feb 25

#	SESSION	TIME
15	Fortified wines	10:00am – 12:00pm
16	In-class revision workshops	12:30pm – 02:30pm

Sat 01 Mar 25

#	SESSION	TIME
17	Exam	09:30am – 01:00pm

Original photographic ID is required for exams.