



Level 2 Award in Wines

Code: 2WI2516C

Educators: schooleducators@wsetglobal.com

Dates: Mon 6 Jan 25 – Wed 8 Jan 25

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Mon 6 Jan 25

| # | SESSION | TIME |
|---|--|-------------------|
| 1 | Course induction, tasting technique, pairing wine and food | 09:00am – 11:15am |
| 2 | Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo | 11:45am – 01:45pm |
| 3 | Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint | 02:45pm – 04:45pm |

Tue 7 Jan 25

| # | SESSION | TIME |
|---|--|-------------------|
| 4 | Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño | 09:00am – 11:00am |
| 5 | Merlot, Cabernet Sauvignon, Syrah/Shiraz | 11:30am – 01:30pm |
| 6 | Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage | 02:30pm – 04:30pm |

Wed 8 Jan 25

| # | SESSION | TIME |
|---|---|-------------------|
| 7 | Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop | 09:00am – 11:00am |
| 8 | Sparkling wines, fortified wines | 11:30am – 01:30pm |
| 9 | Exam | 03:00pm – 04:30pm |

Original photographic ID is required for exams.