

Level 2 Award in Wines

Code: 2WI2509E

Educators: schooleducators@wsetglobal.com

Dates: Mon 06 Jan 25 – Mon 03 Mar 25

Admins: studentserviceteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction, tasting technique, pairing wine and food	Mon 06 Jan 25	06:30pm – 08:30pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	Mon 13 Jan 25	06:30pm – 08:30pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Mon 20 Jan 25	06:30pm – 08:30pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	Mon 27 Jan 25	06:30pm – 08:30pm
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Mon 03 Feb 25	06:30pm – 08:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Mon 10 Feb 25	06:30pm – 08:30pm
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	Mon 17 Feb 25	06:30pm – 08:30pm
8	Sparkling wines, fortified wines	Mon 24 Feb 25	06:30pm – 08:30pm
9	Exam	Mon 03 Mar 25	06:00pm – 07:30pm

Original photographic ID is required for exams.