

Level 2 Award in Wines

Code: 2WI2510E

Educators: schooleducators@wsetglobal.com

Dates: Thu 23 Jan 25 – Thu 20 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	Thu 23 Jan 25	06:30pm – 08:30pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	Thu 30 Jan 25	06:30pm – 08:30pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Thu 06 Feb 25	06:30pm – 08:30pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	Thu 13 Feb 25	06:30pm – 08:30pm
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Thu 20 Feb 25	06:30pm – 08:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Thu 27 Feb 25	06:30pm – 08:30pm
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	Thu 06 Mar 25	06:30pm – 08:30pm
8	Sparkling wines, fortified wines	Thu 13 Mar 25	06:30pm – 08:30pm
9	Exam	Thu 20 Mar 25	06:00pm – 07:30pm

Original photographic ID is required for exams.