

Level 3 Award in Wines

Code: 3WI2510S Educators: schooleducators@wsetglobal.com

Dates: Sat 19 Jul 25 – Sat 20 Sep 25 Admins: studentservicesteam@wsetglobal.com

Study format: Saturday course Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 19 Jul 25

#	SESION	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 26 Jul 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 02 Aug 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 09 Aug 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

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Sat 16 Aug 25

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

Sat 30 Aug 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 06 Sep 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 13 Sep 25

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

Sat 20 Sep 25

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

Original photographic ID is required for exams.

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