

Level 3 Award in Wines

Code: 3WI2509S Dates: Sat 07 Jun 25 – Sat 02 Aug 25 Study format: Saturday course Educators: schooleducators@wsetglobal.com Admins: studentservicesteam@wsetglobal.com Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 07 Jun 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 14 Jun 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 21 Jun 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 28 Jun 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



- #
 SESSION
 TIME

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 Red wines of northern Spain and red and white wines of northern
 10:00am 12:00pm

 Italy
 10:00am 12:00pm
- 10 Mock tasting exam, red and white wines of central and southern 12:30pm 02:30pm Italy, red wines of Portugal

Sat 12 Jul 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 19 Jul 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 26 Jul 25

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

Sat 02 Aug 25

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

Original photographic ID is required for exams.