

## Level 3 Award in Wines

Code: 3WI2509E Educators: schooleducators@wsetglobal.com

Dates: Mon 10 Mar 25 - Mon 14 Jul 25 Admins: studentservicesteam@wsetglobal.com

Study format: Evening Exams: wsetschoolexams@wsetglobal.com

## Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Mon 10 Mar 25	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Mon 17 Mar 25	06:30pm – 08:30pm
3	Human influences in the winery	Mon 24 Mar 25	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Mon 31 Mar 25	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Mon 07 Apr 25	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Mon 14 Apr 25	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Mon 28 Apr 25	06:30pm – 08:30pm
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	Mon 12 May 25	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Mon 19 May 25	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Mon 02 Jun 25	06:30pm – 08:30pm
11	Premium red wines of New Zealand, USA and Australia	Mon 09 Jun 25	06:30pm – 08:30pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	Mon 16 Jun 25	06:30pm – 08:30pm
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	Mon 23 Jun 25	06:30pm – 08:30pm

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16 Exam	Mon 14 Jul 25	05:45pm - 09:00pm
15 Fortified wines	Mon 07 Jul 25	06:30pm – 08:30pm
14 Sparkling wines	Mon 30 Jun 25	06:30pm – 08:30pm

Original photographic ID is required for exams.

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