

# Level 2 Award in Wines

Code: 2WI2513E

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Thu 06 Mar 25 – Thu 01 May 25

Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Evening

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

#	SESSION	DATE	TIME
1	Course induction, tasting technique, pairing wine and food	Thu 06 Mar 25	06:30pm – 08:30pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	Thu 13 Mar 25	06:30pm – 08:30pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Thu 20 Mar 25	06:30pm – 08:30pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	Thu 27 Mar 25	06:30pm – 08:30pm
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Thu 03 Apr 25	06:30pm – 08:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Thu 10 Apr 25	06:30pm – 08:30pm
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	Thu 17 Apr 25	06:30pm – 08:30pm
8	Sparkling wines, fortified wines	Thu 24 Apr 25	06:30pm – 08:30pm
9	<b>Exam</b>	<b>Thu 01 May 25</b>	<b>06:00pm – 07:30pm</b>

**Original photographic ID is required for exams.**