

# Level 2 Award in Wines

Code: 2WI2520E

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

Dates: Tue 15 Jul 25 – Tue 09 Sep 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	Tue 15 Jul 25	06:30pm – 08:30pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	Tue 22 Jul 25	06:30pm – 08:30pm
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Tue 29 Jul 25	06:30pm – 08:30pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	Tue 05 Aug 25	06:30pm – 08:30pm
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Tue 12 Aug 25	06:30pm – 08:30pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Tue 19 Aug 25	06:30pm – 08:30pm
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	Tue 26 Aug 25	06:30pm – 08:30pm
8	Sparkling wines, fortified wines	Tue 02 Sep 25	06:30pm – 08:30pm
9	<b>Exam</b>	<b>Tue 09 Sep 25</b>	<b>06:00pm – 07:30pm</b>

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