



# Level 2 Award in Wines

Code: 2WI2508S

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

Dates: Sat 08 Mar 25 – Sat 05 Apr 25

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

Study format: Saturdays

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

## Course programme

### Sat 08 Mar 25

| # | SESSION   | TIME              |
|---|---|-------------------|
| 1 | Course induction, tasting technique, pairing wine and food                        | 10:00am – 12:00pm |
| 2 | Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo | 12:30pm – 02:30pm |

### Sat 15 Mar 25

| # | SESSION  | TIME              |
|---|--|-------------------|
| 3 | Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint | 10:00am – 12:00pm |
| 4 | Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño                               | 12:00pm – 02:30pm |

### Sat 22 Mar 25

| # | SESSION  | TIME              |
|---|--|-------------------|
| 5 | Merlot, Cabernet Sauvignon, Syrah/Shiraz                           | 10:00am – 12:00pm |
| 6 | Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage | 12:00pm – 02:30pm |

### Sat 29 Mar 25

| # | SESSION   | TIME              |
|---|---|-------------------|
| 7 | Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop | 10:00am – 12:00pm |
| 8 | Sparkling wines, fortified wines  | 12:00pm – 02:30pm |

**Sat 05 Apr 25**

**# SESSION**

**TIME**

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**9 Exam**

**09:45am – 11:30am**

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