

# Level 4 Diploma in Wines

Code: 4WI2512E

Dates: Tue 09 Jan 24 – Tue 21 Oct 25

Study Format: Evening (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Tue 06 May 25	06:30pm – 08:00pm
D2	Wine Business	Wed 11 Jun 25	11:00am – 12:00pm
D4	Sparkling Wine	Tue 21 Oct 25	01:00pm – 02:30pm
D5	Fortified Wine	Tue 21 Oct 25	03:30pm – 05:00pm

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

## Classroom Activities

### Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Tue 18 Feb 25	06:30pm – 08:00pm
2	Welcome Drinks and Social	Tue 18 Feb 25	08:00pm – 08:30pm
3	Tasting Technique — White Wines	Tue 25 Feb 25	06:30pm – 08:30pm
4	Tasting Technique — Red Wines	Tue 04 Mar 25	06:30pm – 08:30pm
5	The Growing Environment	Tue 11 Mar 25	06:30pm – 08:30pm
6	Grape Growing Options	Tue 18 Mar 25	06:30pm – 08:30pm
7	Common Winemaking Options	Tue 25 Mar 25	06:30pm – 08:30pm
8	White Winemaking Options	Tue 01 Apr 25	06:30pm – 08:30pm
9	Red and Rosé Winemaking Options	Tue 08 Apr 25	06:30pm – 08:30pm
10	D1 Workshop	Tue 15 Apr 25	06:30pm – 08:30pm
11	D1 Mock Examination	Tue 22 Apr 25	06:30pm – 08:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Tue 13 May 25	06:30pm – 08:30pm
13	Businesses Engaged in Wine Production	Tue 20 May 25	06:30pm – 08:30pm
14	Key Considerations in Wine Marketing	Tue 27 May 25	06:30pm – 08:30pm
15	D2 Workshop	Tue 03 Jun 25	06:30pm – 07:30pm
16	D2 Mock Examination	Tue 03 Jun 25	07:30pm – 08:30pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Tue 17 Jun 25	06:30pm – 08:30pm
18	Champagne	Tue 24 Jun 25	06:30pm – 08:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Tue 01 Jul 25	06:30pm – 08:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Tue 08 Jul 25	06:30pm – 08:30pm
21	D4 Workshop	Tue 15 Jul 25	06:30pm – 08:30pm
22	D4 Mock Examination	Tue 22 Jul 25	06:30pm – 08:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Tue 29 Jul 25	06:30pm – 08:30pm
24	Production of Sherry	Tue 26 Aug 25	06:30pm – 08:30pm
25	Sherry Styles — Tasting	Tue 02 Sep 25	06:30pm – 08:30pm
26	Port Production	Tue 09 Sep 25	06:30pm – 08:30pm
27	Ruby Styles — Tasting	Tue 16 Sep 25	06:30pm – 07:30pm
28	White and Tawny Port — Tasting	Tue 16 Sep 25	07:30pm – 08:30pm
29	Fortified Grenache and Muscat	Tue 23 Sep 25	06:30pm – 08:30pm
30	Madeira and Fortified Business Workshop	Tue 30 Sep 25	06:30pm – 08:30pm
31	D5 Workshop	Tue 07 Oct 25	06:30pm – 08:30pm
32	D5 Mock Examination	Tue 14 Oct 25	06:30pm – 08:30pm