



# Level 4 Diploma in Wines

Code: 4WI2512B

Dates: Tue 28 Jan 25 – Wed 11 Jun 25

Study Format: Consecutive (1st Semester)

Diploma Team:

[wsetschooldiploma@wsetglobal.com](mailto:wsetschooldiploma@wsetglobal.com)

Student Services & Technical Support:

[studentservicesteam@wsetglobal.com](mailto:studentservicesteam@wsetglobal.com)

Exams Team:

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

## Examination Dates

| #  | SESSION         | DATE          | TIME              |
|----|-----------------|---------------|-------------------|
| D1 | Wine Production | Wed 05 Feb 25 | 11:30am – 01:00pm |
| D2 | Wine Business   | Wed 05 Mar 25 | 11:00am – 12:00pm |
| D4 | Sparkling Wine  | Wed 11 Jun 25 | 01:00pm – 02:30pm |
| D5 | Fortified Wine  | Wed 11 Jun 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 28 Jan 25 | 09:00am – 10:30am |
| 2  | Tasting Technique — White Wines | Tue 28 Jan 25 | 11:00am – 01:00pm |
| 3  | Tasting Technique — Red Wines   | Tue 28 Jan 25 | 02:00pm – 03:30pm |
| 4  | Welcome Drinks and Social       | Tue 28 Jan 25 | 03:30pm – 04:30pm |
| 5  | The Growing Environment         | Wed 29 Jan 25 | 09:00am – 12:00pm |
| 6  | Grape Growing Options           | Wed 29 Jan 25 | 01:00pm – 04:00pm |
| 7  | Common Winemaking Options       | Thu 30 Jan 25 | 09:00am – 11:00am |
| 8  | White Winemaking Options        | Thu 30 Jan 25 | 11:30am – 01:30pm |
| 9  | Red and Rosé Winemaking Options | Thu 30 Jan 25 | 02:30pm – 04:30pm |
| 10 | D1 Workshop                     | Fri 31 Jan 25 | 09:00am – 11:00am |
| 11 | D1 Mock Examination             | Fri 31 Jan 25 | 11:30am – 01:30pm |

## D2 (Wine Business)

| #  | SESSION                                      | DATE          | TIME              |
|----|--|---------------|-------------------|
| 12 | Factors that Contribute to the Price of Wine | Thu 06 Feb 25 | 11:00am – 01:30pm |
| 13 | Businesses Engaged in Wine Production        | Thu 06 Feb 25 | 02:30pm – 04:30pm |
| 14 | Key Considerations in Wine Marketing         | Fri 07 Feb 25 | 09:00am – 11:30am |
| 15 | D2 Workshop                                  | Fri 07 Feb 25 | 12:00pm – 01:30pm |
| 16 | D2 Mock Examination                          | Fri 07 Feb 25 | 02:30pm – 04:00pm |

## D4 (Sparkling Wines)

| #  | SESSION  | DATE          | TIME              |
|----|--|---------------|-------------------|
| 17 | Traditional Method Sparkling Wines and Tasting Technique | Mon 10 Mar 25 | 09:00am – 11:00am |
| 18 | Champagne  | Mon 10 Mar 25 | 11:30am – 01:30pm |
| 19 | Rosé and Other Traditional Method Sparkling Wines        | Mon 10 Mar 25 | 02:30pm – 04:30pm |
| 20 | Tank, Ancestral and Pet Nat Sparkling Wines              | Tue 11 Mar 25 | 09:00am – 11:00am |
| 21 | D4 Workshop  | Tue 11 Mar 25 | 11:30am – 01:30pm |
| 22 | D4 Mock Examination                                      | Tue 11 Mar 25 | 02:30pm – 04:30pm |

## D5 (Fortified Wines)

| #  | SESSION                                      | DATE          | TIME              |
|----|--|---------------|-------------------|
| 23 | Fortification Maturation Options and Tasting | Wed 12 Mar 25 | 09:00am – 11:00am |
| 24 | Production of Sherry                         | Wed 12 Mar 25 | 11:30am – 01:30pm |
| 25 | Sherry Styles — Tasting                      | Wed 12 Mar 25 | 02:30pm – 04:30pm |
| 26 | Port Production                              | Thu 13 Mar 25 | 09:00am – 11:00am |
| 27 | Ruby Styles — Tasting                        | Thu 13 Mar 25 | 11:30am – 12:30pm |
| 28 | White and Tawny Port — Tasting               | Thu 13 Mar 25 | 12:30pm – 01:30pm |
| 29 | Fortified Grenache and Muscat                | Thu 13 Mar 25 | 02:30pm – 04:30pm |
| 30 | Madeira and Fortified Business Workshop      | Fri 14 Mar 25 | 09:00am – 11:00am |
| 31 | D5 Workshop                                  | Fri 14 Mar 25 | 11:30am – 01:30pm |
| 32 | D5 Mock Examination                          | Fri 14 Mar 25 | 02:30pm – 04:30pm |