

# Level 4 Diploma in Wines

Code: 4WI2611W

Dates: Fri 03 Oct 25 – Wed 10 Jun 26

Study Format: Weekly (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Fri 28 Nov 25	11:30am – 01:00pm
D2	Wine Business	Wed 21 Jan 26	11:00am – 12:00pm
D4	Sparkling Wine	Wed 10 Jun 26	01:00pm – 02:30pm
D5	Fortified Wine	Wed 10 Jun 26	03:30pm – 05:00pm

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

## Classroom Activities

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

#	SESSION	DATE	TIME
1	Induction	Fri 03 Oct 25	09:00am – 10:30am
2	Tasting Technique — White Wines	Fri 03 Oct 25	11:00am – 01:00pm
3	Tasting Technique — Red Wines	Fri 03 Oct 25	02:00pm – 03:30pm
4	Welcome Drinks and Social	Fri 03 Oct 25	03:30pm – 04:30pm
5	The Growing Environment	Fri 10 Oct 25	09:00am – 12:00pm
6	Grape Growing Options	Fri 10 Oct 25	01:00pm – 04:00pm
7	Common Winemaking Options	Fri 17 Oct 25	09:00am – 11:00am
8	White Winemaking Options	Fri 17 Oct 25	11:30am – 01:30pm
9	Red and Rosé Winemaking Options	Fri 17 Oct 25	02:30pm – 04:30pm
10	D1 Workshop	Fri 24 Oct 25	09:00am – 11:00am
11	D1 Mock Examination	Fri 24 Oct 25	11:30am – 01:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Fri 05 Dec 25	11:00am – 01:30pm
13	Businesses Engaged in Wine Production	Fri 05 Dec 25	02:30pm – 04:30pm
14	Key Considerations in Wine Marketing	Fri 12 Dec 25	09:00am – 11:30am
15	D2 Workshop	Fri 12 Dec 25	12:00pm – 01:30pm
16	D2 Mock Examination	Fri 12 Dec 25	02:30pm – 04:00pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Fri 27 Feb 26	09:00am – 11:00am
18	Champagne	Fri 27 Feb 26	11:30am – 01:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Fri 27 Feb 26	02:30pm – 04:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Fri 06 Mar 26	09:00am – 11:00am
21	D4 Workshop	Fri 06 Mar 26	11:30am – 01:30pm
22	D4 Mock Examination	Fri 06 Mar 26	02:30pm – 04:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Fri 13 Mar 26	09:00am – 11:00am
24	Production of Sherry	Fri 13 Mar 26	11:30am – 01:30pm
25	Sherry Styles — Tasting	Fri 13 Mar 26	02:30pm – 04:30pm
26	Port Production	Fri 20 Mar 26	09:00am – 11:00am
27	Ruby Styles — Tasting	Fri 20 Mar 26	11:30am – 12:30pm
28	White and Tawny Port — Tasting	Fri 20 Mar 26	12:30pm – 01:30pm
29	Fortified Grenache and Muscat	Fri 20 Mar 26	02:30pm – 04:30pm
30	Madeira and Fortified Business Workshop	Fri 27 Mar 26	09:00am – 11:00am
31	D5 Workshop	Fri 27 Mar 26	11:30am – 01:30pm
32	D5 Mock Examination	Fri 27 Mar 26	02:30pm – 04:30pm