

Level 3 Award in Wines

Code: 3WI2610C

Dates: Mon 26 Jan 26 – Sat 31 Jan 26

Study format: Intensive course

Educators: schooleducators@wsetglobal.com

Admins: studentserviceteam@wsetglobal.com

Exams: wsetschoolexams@wsetglobal.com

Course programme

Mon 26 Jan 26

#	SESSION	TIME
1	Course induction and tasting technique	09:00am – 11:15am
2	Natural factors and human influences in the vineyard	11:45am – 01:45pm
3	Human influences in the winery	02:45pm – 05:00pm

Tue 27 Jan 26

#	SESSION	TIME
4	White wines of Alsace, Germany, Austria and Tokaj	09:00am – 11:00am
5	White wines of Burgundy, the Loire Valley and Bordeaux	11:30am – 01:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	02:30pm – 05:00pm

Wed 28 Jan 26

#	SESSION	TIME
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	09:00am – 11:00am
8	Red, white and rosé wines of the southern Rhône Valley and southern France. Red Wines of Spain part 1 and white wines of Spain and Portugal	11:30am – 01:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	02:30pm – 05:00pm

Thu 29 Jan 26

#	SESSION	TIME
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	09:00am – 11:15am
11	New Zealand, USA and Canada	11:45am – 01:45pm
12	Australia, mock theory question	02:45pm – 05:00pm

Fri 30 Jan 26

#	SESSION	TIME
13	South Africa, Argentina and Chile	09:00am – 11:00am
14	Sparkling wines	11:30am – 01:30pm
15	Fortified wines	02:30pm – 05:00pm

Sat 31 Jan 26

#	SESSION	TIME
16	Exam	10:00am – 01:00pm

Original photographic ID is required for exams.