

Level 3 Award in Wines

Code: 3WI2608E

Educators: schooleducators@wsetglobal.com

Dates: Tue 17 Feb 26 – Tue 02 Jun 26

Admins: studentserviceteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Tue 17 Feb 26	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Tue 24 Feb 26	06:30pm – 08:30pm
3	Human influences in the winery	Tue 03 Mar 26	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Tue 10 Mar 26	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Tue 17 Mar 26	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Tue 24 Mar 26	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Tue 31 Mar 26	06:30pm – 08:30pm
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	Tue 07 Apr 26	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Tue 14 Apr 26	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Tue 21 Apr 26	06:30pm – 08:30pm
11	New Zealand, USA and Canada	Tue 28 Apr 26	06:30pm – 08:30pm
12	Australia, mock theory question	Tue 05 May 26	06:30pm – 08:30pm
13	South Africa, Argentina and Chile	Tue 12 May 26	06:30pm – 08:30pm



14 Sparkling wines	Tue 19 May 26	06:30pm – 08:30pm
15 Fortified wines	Tue 26 May 26	06:30pm – 08:30pm
16 Exam	Tue 02 Jun 26	06:00pm - 09:00pm

Original photographic ID is required for exams.