



# Level 2 Award in Wines

Code: 2WI2623D

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Wed 24 Jun 26 – Wed 08 Jul 26

Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Day release

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

## Course programme

### Wed 24 Jun 26

| # | SESSION                                                                                                                | TIME              |
|---|------------------------------------------------------------------------------------------------------------------------|-------------------|
| 1 | Course induction, tasting technique, pairing wine and food                                                             | 09:00am – 11:15am |
| 2 | Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo                                      | 11:45am – 01:45pm |
| 3 | Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint | 02:45pm – 04:45pm |

### Wed 01 Jul 26

| # | SESSION                                                                                  | TIME              |
|---|------------------------------------------------------------------------------------------|-------------------|
| 4 | Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño | 09:00am – 11:00am |
| 5 | Merlot, Cabernet Sauvignon, Syrah/Shiraz                                                 | 11:30am – 01:30pm |
| 6 | Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage                       | 02:30pm – 04:30pm |

### Wed 08 Jul 26

| # | SESSION                                                                                                           | TIME              |
|---|-------------------------------------------------------------------------------------------------------------------|-------------------|
| 7 | Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop | 09:00am – 11:00am |
| 8 | Sparkling wines, fortified wines                                                                                  | 11:30am – 01:30pm |
| 9 | Exam                                                                                                              | 03:00pm – 04:30pm |

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