

# Level 4 Diploma in Wines

Code: 4WI2511E

Dates: Wed 04 Sep 24 – Wed 11 Jun 25

Study Format: Evening (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Wed 20 Nov 24	06:30pm – 08:00pm
D2	Wine Business	Wed 22 Jan 25	11:30am – 12:30pm
D4	Sparkling Wine	Wed 11 Jun 25	01:30pm – 03:00pm
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	Wed 04 Sep 24	06:30pm – 08:00pm
2	Welcome Drinks and Social	Wed 04 Sep 24	08:00pm – 08:30pm
3	Tasting Technique — White Wines	Wed 11 Sep 24	06:30pm – 08:30pm
4	Tasting Technique — Red Wines	Wed 18 Sep 24	06:30pm – 08:30pm
5	The Growing Environment	Wed 25 Sep 24	06:30pm – 08:30pm
6	Grape Growing Options	Wed 02 Oct 24	06:30pm – 08:30pm
7	Common Winemaking Options	Wed 09 Oct 24	06:30pm – 08:30pm
8	White Winemaking Options	Wed 16 Oct 24	06:30pm – 08:30pm
9	Red and Rosé Winemaking Options	Wed 23 Oct 24	06:30pm – 08:30pm
10	D1 Workshop	Wed 30 Oct 24	06:30pm – 08:30pm
11	D1 Mock Examination	Wed 06 Nov 24	06:30pm – 08:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Wed 27 Nov 24	06:30pm – 08:30pm
13	Businesses Engaged in Wine Production	Wed 04 Dec 24	06:30pm – 08:30pm
14	Key Considerations in Wine Marketing	Wed 11 Dec 24	06:30pm – 08:30pm
15	D2 Workshop	Wed 18 Dec 24	06:30pm – 07:30pm
16	D2 Mock Examination	Wed 18 Dec 24	07:30pm – 08:30pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Wed 29 Jan 25	06:30pm – 08:30pm
18	Champagne	Wed 05 Feb 25	06:30pm – 08:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Wed 12 Feb 25	06:30pm – 08:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Wed 19 Feb 25	06:30pm – 08:30pm
21	D4 Workshop	Wed 26 Feb 25	06:30pm – 08:30pm
22	D4 Mock Examination	Wed 05 Mar 25	06:30pm – 08:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Wed 12 Mar 25	06:30pm – 08:30pm
24	Production of Sherry	Wed 19 Mar 25	06:30pm – 08:30pm
25	Sherry Styles — Tasting	Wed 26 Mar 25	06:30pm – 08:30pm
26	Port Production	Wed 02 Apr 25	06:30pm – 08:30pm
27	Ruby Styles — Tasting	Wed 09 Apr 25	06:30pm – 07:30pm
28	White and Tawny Port — Tasting	Wed 09 Apr 25	07:30pm – 08:30pm
29	Fortified Grenache and Muscat	Wed 16 Apr 25	06:30pm – 08:30pm
30	Madeira and Fortified Business Workshop	Wed 23 Apr 25	06:30pm – 08:30pm
31	D5 Workshop	Wed 30 Apr 25	06:30pm – 08:30pm
32	D5 Mock Examination	Wed 07 May 25	06:30pm – 08:30pm