

# Level 3 Award in Wines

Code: 3WI2501E

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

Dates: Thu 01 Aug 24 – Thu 14 Nov 24


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

Study format: Evening

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

## Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Thu 01 Aug 24	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Thu 08 Aug 24	06:30pm – 08:30pm
3	Human influences in the winery	Thu 15 Aug 24	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Thu 22 Aug 24	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Thu 29 Aug 24	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Thu 05 Sep 24	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Thu 12 Sep 24	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	Thu 19 Sep 24	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Thu 26 Sep 24	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Thu 03 Oct 24	06:30pm – 08:30pm
11	Premium red wines of New Zealand, USA and Australia	Thu 10 Oct 24	06:30pm – 08:30pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	Thu 17 Oct 24	06:30pm – 08:30pm
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	Thu 24 Oct 24	06:30pm – 08:30pm



14 Sparkling wines	Thu 31 Oct 24	06:30pm – 08:30pm
15 Fortified wines	Thu 07 Nov 24	06:30pm – 08:30pm
<b>16 Exam</b>	<b>Thu 14 Nov 24</b>	<b>05:45pm - 09:00pm</b>

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