



WSET
SCHOOL
— LONDON —

*A guide to studying the
Level 4 Diploma in Wines
with WSET School London
2022-2023*



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[wsetschool.com](https://www.wsetschool.com)



Is the Diploma right for you?

The Diploma is both challenging and rewarding in equal parts. It is designed to equip you with expert-level wine knowledge, analytical tasting skills, research abilities, and a sound understanding of the global wine business. The DipWSET postnominal makes you globally recognisable as an authoritative wine specialist.

The course is delivered through six units of study, with a minimum requirement of 500 hours of study time, approximately 125 of which will be guided classroom or online delivery time. Full details of the course content can be found in the specification, but here is an overview of the six units:

- D1 - Wine production
- D2 - Wine business
- D3 - Wines of the world
- D4 - Sparkling wines
- D5 - Fortified wines
- D6 - Independent research assignment

All six units must be passed in order to achieve the Diploma. Prospective students should ensure that they can commit adequate time to preparation and revision to be able to complete the qualification successfully.

For your efforts you will gain the distinction of the DipWSET postnominal, making you recognisable as one of over 10,000 individuals worldwide who have gained this prestigious qualification.

You will join WSET's Alumni Body and gain access to exclusive events, market reports and ongoing learning opportunities. If your ambitions are to continue to the Master of Wine programme, no other course will prepare you to a higher standard.

Entry requirements

To enrol onto the Diploma, you must have successfully completed the WSET Level 3 Award in Wines (previously known as the WSET Level 3 Award in Wines and Spirits or WSET Advanced Certificate). We do not accept any other previous learning for enrolment on this course.

Assessment for the Diploma requires you to write long-form copy. As such, a strong grasp of written English is also required.

Studying for the Diploma really helped me understand the global wine market. It also taught me a lot about viticulture and oenology. In a way, I feel that when you study for sommelier competitions, you tend to focus on just the fine details and sometimes forget about the "bigger picture". To gain the Diploma, I had to gain much broader knowledge, which also helped me link all the small details I had learned previously.

Julie Dupouy DipWSET

Wine Consultant and Sommelier (graduated in 2015)

If you have your sights set on studying for the WSET Level 4 Diploma in Wines, we would love to welcome you to WSET School London, the flagship provider of WSET qualifications.

There are many things to consider when signing up for the Diploma, so we have compiled this guide to help you to understand:

- if the Diploma qualification is right for you
- how WSET School London supports your learning
- the range of study options available
- the range of payment options available
- next steps and how to book your course

This guide should be referred to alongside the [Diploma Specification](#) which explains the structure of the qualification as well as its learning outcomes and assessment requirements.

How WSET School London supports your learning

Every student who enrolls onto the Diploma programme deserves the best possible chance of achieving the result they desire. To help you achieve your goals, we provide the following additional support:

Dedicated contact

Throughout your studies you will have direct contact with our Diploma team, Russell Dent DipWSET and Lauren Denyer DipWSET. They will be your main points of contact regarding attendance or tuition queries. We also have a dedicated Student Services team who are available if you have any booking or examination enquiries.

Exceptional educators

The calibre of our Diploma educators sets us apart from other course providers. All of our educators are subject experts, experienced and passionate teachers, and many of them are Masters of Wine. They combine a broad range of industry backgrounds including viticulture, winemaking, sales, marketing and import/distribution.

Our brand new Diploma Suite

Our classroom courses in London are taught in a bright, purpose-designed Diploma Suite in our premises on Bermondsey Street, a 10 minute walk from London Bridge Station. The Suite includes a small kitchen, space for group tastings and plug points for private study.

For our Manchester, Edinburgh and Dublin courses, we carefully select rooms in central, easily accessible locations, typically using hotel conference room facilities.

WSET Online Classroom

The WSET Online Classroom is our custom-built online learning platform. Once enrolled onto the Diploma with WSET School London, all students receive a login to the Online Classroom. This grants you access to essential study materials, PowerPoints, session notes and mock exam questions.

If you are thinking about studying for the Diploma through the **online** study option, you will do so through the WSET Online Classroom. Your learning and progress will be guided throughout by knowledgeable and helpful educators.

Before starting the Diploma, I was confident that with hard work I would be able to do well in the theory. Tasting was what worried me. WSET School London really helped me refine those skills. I realised that tasting abilities are first of all about practice and not about being 'gifted'.

Moritz Mueller

2017 Vintners' Cup winner

Wines that teach

Our educators work closely with our wine buyers to create an extraordinary range of wines for you to taste. Every sample shown in class expresses and reflects the subject matter. Each wine you taste, from household brands to rare, iconic bottles, has something important to teach you about the world of wine.

Feedback tests and exam preparation sessions

You will have plenty of opportunities to check your progress throughout the different units of the Diploma, through feedback tastings and tests. In the lead-up to examinations, we offer revision tastings and exam preparation sessions to help you to brush-up on your technique. These optional sessions are offered at a nominal cost.

Regular updates

You will receive regular updates from the Diploma team, with useful resources, offers and recommended trade tastings and events to aid your study.

Discounts and offers

We understand that tuition and sample costs can add up, which is why we offer our Diploma students access to a range of offers and benefits through our Student Deals Card.

As a WSET School London Diploma student, you'll get access to an ever-growing range of discounts including:

- Preferential rates at local hotels
- Discounted tours of English wineries and distilleries
- Discounted subscriptions to trade publications
- Food and drink offers at selected cafes, bars and restaurants in London Bridge

Please note: offer availability will vary depending on time of enrolment. Some discounts are also available to students studying for other WSET qualifications.

Graduation & Awards Ceremony

Diploma graduates are invited to a graduation ceremony where their achievements are recognised in front of their peers.

Students who gain exceptional marks in their exams are awarded prizes including study trips to wine-producing regions around the world and funding for continued education.

Typically, around 25% of these scholarships are awarded to graduates from WSET School London. This includes The Vintners' Cup, a prestigious trophy awarded annually to the graduate achieving the highest aggregate mark across all units of the Diploma.

More information on the ceremony can be found at graduation.wsetglobal.com.

Beyond the Diploma - WSET Alumni Body

On successful completion of the Diploma, you will become a WSET Diploma alum and join a global community known as the WSET Alumni Body.

This will offer you fantastic opportunities for continued learning, including a unique programme of tasting, networking and career events, and access to exclusive market reports.

You'll join ranks with many of the wine world's most respected figures and build long-lasting relationships with your fellow Diploma alumni.

Learn more about WSET's Alumni Body at wsetglobal.com/alumni.

WSET School London

Diploma educators



Russell Dent
DipWSET, MPhil,
Diploma Course
Director

Russell is responsible for all our Diploma courses in London and at our regional centres in Manchester, Edinburgh and Dublin. He specialises in tasting technique, grape growing, winemaking and Alsace



Lauren Denyer
DipWSET

Lauren specialises in fortified wines, sparkling wines and Spain. She also organises events and revision sessions for Diploma students



Michelle Cherutti-Kowal
MW

Michelle specialises in wine business, Italy, Burgundy, Germany and the Americas



Anne McHale
MW

Anne specialises in the Rhône, Southern France and Alsace



Demetri Walters
MW

Demetri specialises in fortified wines, Germany, Austria, Hungary and Greece



Mike Best
MW

Mike specialises in Australia, New Zealand, South Africa and the Americas



Michael Buriak
DipWSET

Michael specialises in Italy, Australia, New Zealand and sparkling wine



Lydia Harrison
MW

Lydia specialises in fortified wines, Bordeaux and North America



Christine Marsiglio
MW, MSc

Christine specialises in winemaking, New Zealand and North America



Julia Lambeth
DipWSET

Julia specialises in Spain and Germany



Chris Martin
DipWSET

Chris specialises in fortified wines, Germany and Austria



Claudia Bastiaensen
DipWSET

Claudia specialises in wine business and France



Lucy Stevenson
DipWSET

Lucy specialises in fortified wines and Spain

Study options

We offer a broad range of study options across four locations and online. Whether you are a wine professional or a dedicated enthusiast, London-based or living on the other side of the globe, we're confident you'll find a format that works for you.

It is important to note that the study materials, specification and learning outcomes will be the same, regardless of which study option you choose. Your choice will typically come down to which option is the most appealing, convenient and financially viable for you. To help with your decision, we have provided a comparison table outlining the key differences between the available study options. If you would like to discuss the options further with us, we would be very happy to arrange a consultation with you either over the phone or in person.

Please note that exam dates are set centrally by WSET and are not tied to a specific study option.

Classroom or online learning?

One important decision to make when choosing a study option is whether you would prefer to study for the Diploma in a classroom setting or online. When making this decision, it may be useful to bear in mind the following:



Classroom

- Approximately 125 hours of your studies will take place in a discussion-led classroom setting
- Weekday block courses are available in London, Manchester, Edinburgh and Dublin
- Evening, Saturday and day release courses are available in London only
- You'll receive face-to-face tutoring and guidance by our exceptional teaching faculty
- Wine samples for your classes are included in the course fee
- You'll learn alongside your peers. Many of our students form life-long connections with their classmates



Online

- Your guided learning hours will mostly take place via an Online Classroom
- You will receive online tutoring and guidance from the exceptional online teaching faculty
- Study is flexible. You can complete your learning hours at times that suit you
- You'll have to source your own wine samples, and access to a broad range of wines is highly advantageous.
- You'll learn along with a diverse and international online community of students
- Classroom attendance is required for tasting technique tutorials. Exam dates must also be attended in person.



Continuous delivery courses

These study options allow you to enrol on one single course that covers all six units of the Diploma. Only one enrolment is required for the whole course and you will learn alongside the same classmates throughout.

| Monday course London only | Saturday course London only | Evening course London only | Consecutive block Course London only |
|---|--|--|--|
| Designed with hospitality staff in mind, but also ideal for anyone able to study on Mondays. This format makes it possible to complete the Diploma in just over a year. | Designed for those who prefer to attend classes at the weekend. This format makes it possible to complete the Diploma in just over a year. | Designed for those who prefer to study in the evening. Our two-hour evening classes break the course content down into easily digestible sections. | Designed for those who prefer a course with less travel. This option makes it possible to complete the Diploma in just under a year. |
| As classes are weekly, this option best suits those living or working within easy reach of London. | As classes are weekly, this option best suits those living or working within easy reach of London. | As classes are weekly, this option best suits those living or working within easy reach of London. | This intensive course requires fewer trips to London to attend classroom sessions. |
| Study times | | | |
| Mondays 10.00am – 2.30pm | Saturdays 10.00am – 2.30pm | One evening per week 6.30pm - 8.30pm | Consecutive weekdays 9.00am – 4.30pm |
| Attendance required | | | |
| 34 classroom half-days 5 examination days | 34 classroom half-days 5 examination days | 62 classroom evenings 5 examination days | 24 classroom days 5 examination days |
| Intensity | | | |
| Moderate Allows time for study and revision between attendance days. | Moderate Allows time for study and revision between attendance days. | Moderate-low Allows time for study and revision between attendance evenings. | High You must be able to dedicate concentrated blocks of time for study. |
| Total classroom learning hours | | | |
| 128 | 128 | 128 | 128 |
| Minimum completion time | | | |
| 16 months | 16 months | 22-24 months (varies by course) | 10 months |
| Total cost | | | |
| £4,500 | £4,500 | £4,500 | £4,500 |

Semester delivery courses

These study options split the six units of the Diploma into two separate semesters. This has the benefit of allowing you to spread the cost and commitment of the Diploma over two years.

You must have completed the online or classroom sessions and attempted both the D1 and D2 assessments before you can enrol on semester two. The two semesters cannot both be attempted within the same academic year without approval from the Diploma Course Director. All of the following semester programmes are compatible.

| Day release course London only | Block course London, Manchester, Dublin, Edinburgh | Online course Tasting tutorials and examinations in London |
|--|--|---|
| Designed for those with full-time commitments but with the flexibility to attend classes for one day per week. A good choice for employers looking to train staff with minimal disruption to their working week. | Designed for those with irregular schedules who find it hard to dedicate a specific day each week to attend classes, but are able to dedicate blocks of time for consecutive-day attendance. | Designed for those who prefer to study remotely, or who cannot attend regular classroom sessions. Students source their own wine samples for tasting practice - access to a broad range of samples is advantageous. |
| As classes are weekly, this option best suits those living or working within easy reach of London. | A great option for international students and those close to London, Edinburgh, Manchester or Dublin. | Our online students study from all over the world, but must attend tasting tutorials and examinations in London. |
| Study times | | |
| One weekday per week 9.00am – 4.30pm | Consecutive weekdays 9.00am – 4.30pm | Online A minimum of 15 hours study per week is recommended. |
| Attendance required | | |
| Semester One: 11 classroom days 3 examination days | Semester one: 11 classroom days 3 examination days | Semester one: 22 weeks of online guided study 1 in-person tasting tutorial day 3 examination days |
| Semester Two: 13 classroom days 2 examination days | Semester two: 13 classroom days 2 examination days | Semester two: 24 weeks of online guided study 1 in-person tasting tutorial day 2 examination days |
| Intensity | | |
| Moderate Allows time for study and revision between attendance days. | High You must be able to dedicate concentrated blocks of time for study. | Flexible Study can be undertaken around your existing commitments. |
| Total classroom learning hours | | |
| 128 | 128 | 12 (tasting tutorials) |
| Minimum completion time | | |
| 20 months | 20 months | 20 months |
| Total cost | | |
| £2,250 per semester (£4,500 total) | £2,250 per semester (£4,500 total) | £1,650 per semester (£3,300 total) |

Payment options

The Diploma requires considerable financial investment. To make the course costs more accessible, we have outlined some payment options below which may be helpful for you.

Students should ensure that they have adequate funds to cover tuition and any additional samples they will need for tasting practice.

Payment by instalment

To help spread the cost of tuition, payment by instalment is available by standing order for students who are UK residents and paying with a UK bank account.

To take advantage of this payment option, your booking must be received **at least one month** before the course start date. Your initial payment is required at the time of booking and may be made by cash/cheque/credit or debit card. Remaining payments are then deducted by standing order. There is a small administration fee for this option.

For more information on paying by instalment, please get in touch with our Student Services team at studentserviceteam@wsetglobal.com.

Payment support

If you are working in the wine industry, your employer may support your tuition in one of two ways.

Please note that the following advice is most relevant to UK residents. For either option outlined below we recommend speaking to your employer as WSET School London is unfortunately unable to offer further advice.

Employer pays

If studying for the Diploma will directly benefit your performance in your current role, your employer may support you by covering all or part of your fees. You should discuss this option directly with your employer. It is often helpful to prepare a business case when making a submission for financial support.

Bursaries

WSET offers a bursary scheme. Please note that this is based on financial hardship rather than academic achievement. To find out if you are eligible, please contact bursary@wsetglobal.com.

Will COVID-19 affect your studies?

We are in a very strong position to guide our students through any of the challenges presented by COVID-19 and will do everything in our power to help you advance your wine knowledge and gain new skills.

We're very lucky to have a brilliant Online Classroom platform, adaptable and tech-savvy educators and a community of students, teachers and alumni who are keen to offer help and support when you need it most. We also have [a thorough health and safety plan](#) in place to keep you safe in the classroom.

Please get in touch if you have any specific questions for us regarding COVID-19 restrictions.

Need more information?

We're here to help you with any questions. Simply call our Student Services team on **+44 (0)20 7089 3841** or email wsetschooldiploma@wsetglobal.com.

We periodically hold information sessions for prospective students to find out more about studying for the Level 4 Diploma, along with a broad range of tasting opportunities and career talks. Check our Tastings and Events calendar for upcoming information at wsetschool.com/events.

Ready to enrol?

Find and book onto our upcoming course dates online at wsetschool.com.

We look forward to welcoming you to WSET School London!