

# Level 3 Award in Wines

Code: 3WI2408E

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


Dates: Wed 14 Feb 24 – Wed 22 May 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	Wed 14 Feb 24	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Wed 21 Feb 24	06:30pm – 08:30pm
3	Human influences in the winery	Wed 28 Feb 24	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Wed 06 Mar 24	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Wed 13 Mar 24	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Wed 20 Mar 24	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Wed 27 Mar 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	Wed 03 Apr 24	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Wed 10 Apr 24	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Wed 17 Apr 24	06:30pm – 08:30pm
11	Premium red wines of New Zealand, USA and Australia	Wed 24 Apr 24	06:30pm – 08:30pm
12	Premium white wines of New Zealand, South Africa, Australia, USA and Canada	Wed 01 May 24	06:30pm – 08:30pm
13	Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile	Wed 08 May 24	06:30pm – 08:30pm



14 Sparkling wines	Wed 15 May 24	06:30pm – 08:30pm
15 Fortified wines	Wed 22 May 24	06:30pm – 08:30pm
16 Exam	Wed 29 May 24	05:45pm – 09:00pm

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