

# Level 4 Diploma in Wines

Code: 4WI2412E

Dates: Tue 09 Jan 24 – Tue 22 Oct 24

Study format: Evening (1st Semester)

Diploma Team:

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## Examination dates

#	SESSION	DATE	TIME
D1	Wine Production	Tue 09 Apr 24	06:30pm – 08:00pm
D2	Wine Business	Wed 12 Jun 24	11:30am – 12:30pm
D4	Sparkling Wine	Tue 22 Oct 24	01:30pm – 03:00pm
D5	Fortified Wine	Tue 22 Oct 24	03:30pm – 05:00pm

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

## Classroom activities

### Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Tue 09 Jan 24	06:30pm – 08:00pm
2	Welcome Drinks and Social	Tue 09 Jan 24	08:00pm – 08:30pm
3	Tasting Technique — White Wines	Tue 16 Jan 24	06:30pm – 08:30pm
4	Tasting Technique — Red Wines	Tue 23 Jan 24	06:30pm – 08:30pm
5	The Growing Environment	Tue 30 Jan 24	06:30pm – 08:30pm
6	Grape Growing Options	Tue 06 Feb 24	06:30pm – 08:30pm
7	Common Winemaking Options	Tue 13 Feb 24	06:30pm – 08:30pm
8	White Winemaking Options	Tue 20 Feb 24	06:30pm – 08:30pm
9	Red and Rosé Winemaking Options	Tue 27 Feb 24	06:30pm – 08:30pm
10	D1 Workshop	Tue 05 Mar 24	06:30pm – 08:30pm
11	D1 Mock Examination	Tue 12 Mar 24	06:30pm – 08:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Tue 16 Apr 24	06:30pm – 08:30pm
13	Businesses Engaged in Wine Production	Tue 23 Apr 24	06:30pm – 08:30pm
14	Key Considerations in Wine Marketing	Tue 30 May 24	06:30pm – 08:30pm
15	D2 Workshop	Tue 07 May 24	06:30pm – 07:30pm
16	D2 Mock Examination	Tue 07 May 24	07:30pm – 08:30pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Tue 18 Jun 24	06:30pm – 08:30pm
18	Champagne	Tue 25 Jun 24	06:30pm – 08:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Tue 02 Jul 24	06:30pm – 08:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Tue 09 Jul 24	06:30pm – 08:30pm
21	D4 Workshop	Tue 16 Jul 24	06:30pm – 08:30pm
22	D4 Mock Examination	Tue 23 Jul 24	06:30pm – 08:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Tue 30 Jul 24	06:30pm – 08:30pm
24	Production of Sherry	Tue 27 Aug 24	06:30pm – 08:30pm
25	Sherry Styles — Tasting	Tue 03 Sep 24	06:30pm – 08:30pm
26	Port Production	Tue 10 Sep 24	06:30pm – 08:30pm
27	Ruby Styles — Tasting	Tue 17 Sep 24	06:30pm – 07:30pm
28	White and Tawny Port — Tasting	Tue 17 Sep 24	07:30pm – 08:30pm
29	Fortified Grenache and Muscat	Tue 24 Sep 24	06:30pm – 08:30pm
30	Madeira and Fortified Business Workshop	Tue 01 Oct 24	06:30pm – 08:30pm
31	D5 Workshop	Tue 08 Oct 24	06:30pm – 08:30pm
32	D5 Mock Examination	Tue 15 Oct 24	06:30pm – 08:30pm