

# Level 4 Diploma in Wines

Course Code: O4WI2513A

Dates: Mon 17 Mar 25 – Wed 10 Jun 26

Study Format: Online (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Tue 27 May 25	11:00am – 13:00pm
D2	Wine Business	Tue 21 Oct 25	11:30am – 12:30pm
D4	Sparkling Wine	Wed 21 Jan 26	01:30pm – 03:00pm
D5	Fortified Wine	Wed 10 Jun 26	03:30pm – 05:00pm

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

## Online Activities

There are no set times to log on and study, but you will be given weekly activities to complete including group assignments, discussions and quizzes.

UNIT CODE	SESSION	START DATE	END DATE
O4WI25D104	D1 Wine Production	Mon 17 Mar 25	Sun 27 Apr 25
	D2 Wine Business	Aug 25 (TBC)	Sep 25 (TBC)
	D4 Sparkling Wine	Nov 25 (TBC)	Dec 25 (TBC)
	D5 Fortified Wine	Apr 26 (TBC)	May 26 (TBC)

## Webinar

### Mon 17 Mar 25

#	SESSION	TIME
1	Online Introduction Webinar	02:00pm – 03:00pm

## Tasting Tutorial Day

The tasting tutorial day is an in-person tasting held at the address below. Glasses and spittoons will be provided, but please ensure you bring any writing materials you would like to use.

**WSET School London**  
**International House**  
**39-45 Bermondsey Street**  
**London**  
**SE1 3XF**

### Tue 06 Jan 26

#	SESSION	TIME
2	Induction	09:00am – 09:30am
3	Sparkling Wine Styles & Tasting Technique	09:30am – 11:00am
4	D4 Sparkling Mock Tasting	11:30am – 12:30pm
5	Fortified Wine Styles & Tasting Technique	01:30pm – 03:00pm
6	D5 Fortified Mock Tasting	03:30pm – 04:30pm