

Level 3 Award in Wines

Code: 3WI2605E

Educators: schooleducators@wsetglobal.com

Dates: Tue 25 Nov 25 – Tue 24 Mar 26


Admins: studentserviceteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Tue 25 Nov 25	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Tue 02 Dec 25	06:30pm – 08:30pm
3	Human influences in the winery	Tue 09 Dec 25	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Tue 16 Dec 25	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Tue 06 Jan 26	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Tue 13 Jan 26	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Tue 20 Jan 26	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	Tue 27 Jan 26	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Tue 03 Feb 26	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Tue 10 Feb 26	06:30pm – 08:30pm
11	New Zealand, USA and Canada	Tue 17 Feb 26	06:30pm – 08:30pm
12	Australia, mock theory question	Tue 24 Feb 26	06:30pm – 08:30pm
13	South Africa, Argentina and Chile	Tue 03 Mar 26	06:30pm – 08:30pm



14 Sparkling wines	Tue 10 Mar 26	06:30pm – 08:30pm
15 Fortified wines	Tue 17 Mar 26	06:30pm – 08:30pm
16 Exam	Tue 24 Mar 26	06:00pm - 09:00pm

Original photographic ID is required for exams.

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