



Level 3 Award in Wines

Code: 3WI2701E

Educators: schooleducators@wsetglobal.com

Dates: Wed 02 Aug 26 – Wed 18 Nov 26

Admins: studentservicesteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Wed 05 Aug 26	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Wed 12 Aug 26	06:30pm – 08:30pm
3	Human influences in the winery	Wed 19 Aug 26	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Wed 26 Aug 26	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Wed 02 Sep 26	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Wed 09 Sep 26	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Wed 16 Sep 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	Wed 23 Sep 26	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Wed 30 Sep 26	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Wed 07 Oct 26	06:30pm – 08:30pm
11	New Zealand, USA and Canada	Wed 14 Oct 26	06:30pm – 08:30pm
12	Australia, mock theory question	Wed 21 Oct 26	06:30pm – 08:30pm
13	South Africa, Argentina and Chile	Wed 28 Oct 26	06:30pm – 08:30pm
14	Sparkling wines	Wed 04 Nov 26	06:30pm – 08:30pm



15 Fortified wines

Wed 11 Nov 26 06:30pm – 08:30pm

16 Exam

Wed 18 Nov 26 06:00pm - 09:00pm

Original photographic ID is required for exams.

Scan QR code to access WSET's Online Classroom:

