



Level 3 Award in Wines

Code: 3WI2703E

Educators: schooleducators@wsetglobal.com

Dates: Mon 21 Sep 26 – Mon 11 Jan 27

Admins: studentservicesteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

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



15 Fortified wines	Mon 04 Jan 27	06:30pm – 08:30pm
16 Exam	Mon 11 Jan 27	06:00pm - 09:00pm

Original photographic ID is required for exams.

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