



# Level 3 Award in Wines

Code: 3WI2704E

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Tue 06 Oct 26 – Tue 26 Jan 27

Admins: [studentservicesteam@wsetglobal.com](mailto:studentservicesteam@wsetglobal.com)

Study format: Evening

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Tue 06 Oct 26	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Tue 13 Oct 26	06:30pm – 08:30pm
3	Human influences in the winery	Tue 20 Oct 26	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Tue 27 Oct 26	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Tue 03 Nov 26	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Tue 10 Nov 26	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Tue 17 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	Tue 24 Nov 26	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Tue 01 Dec 26	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Tue 08 Dec 26	06:30pm – 08:30pm
11	New Zealand, USA and Canada	Tue 15 Dec 26	06:30pm – 08:30pm
12	Australia, mock theory question	Tue 22 Dec 26	06:30pm – 08:30pm
13	South Africa, Argentina and Chile	Tue 05 Jan 27	06:30pm – 08:30pm
14	Sparkling wines	Tue 12 Jan 27	06:30pm – 08:30pm



15 Fortified wines	Tue 19 Jan 27	06:30pm – 08:30pm
<b>16 Exam</b>	<b>Tue 26 Jan 27</b>	<b>06:00pm - 09:00pm</b>

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

**Scan QR code to access WSET's Online Classroom:**

