



Level 3 Award in Wines

Code: 3WI2706E

Educators: schooleducators@wsetglobal.com

Dates: Thu 26 Nov 26 – Thu 25 Mar 27

Admins: studentservicesteam@wsetglobal.com

Study format: Evening

Exams: wsetschoolexams@wsetglobal.com

Course programme

#	SESSION	DATE	TIME
1	Course induction and tasting technique	Thu 26 Nov 26	06:15pm – 08:30pm
2	Natural factors and human influences in the vineyard	Thu 03 Dec 26	06:30pm – 08:30pm
3	Human influences in the winery	Thu 10 Dec 26	06:30pm – 08:30pm
4	White wines of Alsace, Germany, Austria and Tokaj	Thu 17 Dec 26	06:30pm – 08:30pm
5	White wines of Burgundy, the Loire Valley and Bordeaux	Thu 07 Jan 26	06:30pm – 08:30pm
6	Red and rosé wines of Bordeaux, South West France and the Loire Valley	Thu 14 Jan 26	06:30pm – 08:30pm
7	Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley	Thu 21 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	Thu 28 Jan 26	06:30pm – 08:30pm
9	Red wines of northern Spain and red and white wines of northern Italy	Thu 04 Feb 27	06:30pm – 08:30pm
10	Mock tasting exam, red and white wines of central and southern Italy, red wines of Portugal	Thu 11 Feb 27	06:30pm – 08:30pm
11	New Zealand, USA and Canada	Thu 18 Feb 27	06:30pm – 08:30pm
12	Australia, mock theory question	Thu 25 Feb 27	06:30pm – 08:30pm
13	South Africa, Argentina and Chile	Thu 04 Mar 27	06:30pm – 08:30pm
14	Sparkling wines	Thu 11 Mar 27	06:30pm – 08:30pm



15 Fortified wines	Thu 18 Mar 27	06:30pm – 08:30pm
16 Exam	Thu 25 Mar 27	06:00pm - 09:00pm

Original photographic ID is required for exams.

Scan QR code to access WSET's Online Classroom:

