



WSET
SCHOOL
— LONDON —

*Study for the
WSET Diploma in Wines
with WSET School London*
August 2020-July 2021



Experience a world of knowledge

[wsetschool.com](https://www.wsetschool.com)



Is the Diploma right for you?

The Diploma is both challenging and rewarding in equal parts. It is designed to equip you with expert-level wine knowledge, analytical tasting skills, research abilities and a sound understanding of the global wine business. The DipWSET postnominal makes you globally recognisable as an authoritative wine specialist.

The course is delivered through six units of study, with a minimum requirement of 500 hours of study time, approximately 125 of which will be guided classroom or online delivery time. Full details of the course content can be found in the Specification, but here is an overview of the six units:

- D1 - Wine Production
- D2 - Wine Business
- D3 - Wines of the World
- D4 - Sparkling Wines
- D5 - Fortified Wines
- D6 - Independent Research Assignment

All six units must be passed in order to achieve the Diploma. Prospective students should ensure that they can commit adequate time to preparation and revision to be able to complete the qualification successfully.

For your efforts you will gain the distinction of the DipWSET postnominal, making you recognisable as one of just under 10,000 individuals worldwide who have gained this prestigious qualification.

You will join WSET's prestigious Alumni Body and gain access to exclusive events, market reports and ongoing learning opportunities. If your ambitions are to continue to the Master of Wine programme, no other course will prepare you to a higher standard.

Entry requirements

To enrol onto the Diploma, you must have successfully completed the WSET Level 3 Award in Wines (previously known as the WSET Level 3 Award in Wines and Spirits or WSET Advanced Certificate). We do not accept any other previous learning for enrolment on this course.

Assessment for the Diploma requires you to write long-form copy. As such, a strong grasp of written English is also required.

Studying for the Diploma really helped me understand the global wine market. It also taught me a lot about viticulture and oenology. In a way I feel that when you study for sommelier competitions, you tend to focus on just the fine details and sometimes forget about the "bigger picture". To gain the Diploma, I had to gain a much broader knowledge, which also helped me link all the small details I had learned previously.

Julie Dupouy DipWSET

Wine Consultant and Sommelier (completed in 2015)

If you have your sights set on studying for the WSET Level 4 Diploma in Wines, we would love to welcome you here at WSET School London, the flagship provider of WSET qualifications.

There are many things to consider when signing up for the Diploma, so we have compiled this guide to help you to understand:

- if the Diploma qualification is right for you
- how WSET School London will support your learning
- the range of study options available
- the range of payment options available
- next steps and how to book your course

This guide should be referred to alongside the [Diploma Specification](#) which explains the structure of the qualification as well as its learning outcomes and assessment requirements.

Please note that the information in this guide is specific to classroom and online courses run by WSET School London and our regional centres in Manchester, Edinburgh and Dublin. For course providers outside of these areas please refer to wsetglobal.com.

How WSET School London supports your learning

It is our ambition that every student who enrolls onto the Diploma programme with us has the best possible chance of achieving the result they desire. To help you during your studies, we provide the following support:

Dedicated contact

Throughout your studies you will have direct contact with our Diploma team, Russell Dent DipWSET and Lauren Denyer DipWSET. They will be your main points of contact regarding attendance or tuition queries. We also have a dedicated Student Services team who will be there for you regarding any booking and examination enquiries.

Exceptional educators

The calibre of our Diploma educators sets us apart from other course providers. All of our educators are subject experts, experienced teachers and many of them are Masters of Wine.

Online Classroom

The Online Classroom is our custom-built online learning platform. Once enrolled onto the Diploma with WSET School London, all students receive a login to the Online Classroom. This grants you access to essential study materials, PowerPoints, session notes and mock exam questions.

If you are thinking of studying for the Diploma through the **online** study option, you will do so through the Online Classroom. Your learning and progress will be guided throughout by knowledgeable and helpful online educators.

Purpose-designed classrooms

Our classroom courses in London are taught in bright, purpose-designed tasting rooms at our premises on Bermondsey Street, 10 minutes' walk from London Bridge Station.

For our Manchester, Edinburgh and Dublin courses, we carefully select rooms in central, easily accessible locations, typically using hotel conference room facilities.

Before starting the Diploma, I was confident that with hard work I would be able to do well in the theory. Tasting was what worried me. WSET School London really helped me refine those skills. I realised that tasting abilities are first of all about practice and not about being 'gifted'.

Moritz Mueller

2017 Vintners' Cup winner

Wines that teach

Our educators work closely with our wine buyers to ensure that every wine sample shown in-class expresses and reflects the subject matter. Each wine you'll taste, from household brands to rare, iconic bottles, has something important to teach you.

Exam preparation sessions

In the lead up to Diploma examination dates, we offer refresher tastings and exam preparation sessions to help you to brush-up on your tasting technique. These optional sessions are offered at a nominal cost.

Regular updates

You will receive regular updates from the Diploma team, with useful resources, offers and recommended trade tastings and events to aid your study.

Discounts and offers

We understand that tuition and sample costs can add up, which is why we offer our Diploma students access to a range of offers and benefits through our Student Deals Card.

As a WSET School London Diploma student, you'll get access to all sorts of discounts including:

- Preferential rates at hotels in the London Bridge area
- Discounted tours of English wineries and distilleries
- Discounted subscriptions to trade publications
- 25% off Decanter Fine Wine Encounter events
- Food and drink offers at selected cafes, bars and restaurants in London Bridge

While the above are real examples, exact availability will vary depending on time of enrolment. Some discounts are also available to students studying for other WSET qualifications.

Graduation & Awards Ceremony

Diploma graduates are invited to London's historic Guildhall for a grand graduation ceremony where their achievements are recognised in front of their peers. Students who gain exceptional marks in their exams are awarded prizes including study trips to wine-producing regions around the world and funding for continued education.

This year, over half of these scholarships were awarded to graduates from WSET School London. Eight out of the past 10 winners of The Vintners' Cup, the prestigious trophy awarded annually to the graduate achieving the highest aggregate mark across all units of the Diploma, have been WSET School London graduates.

More information on the ceremony can be found at graduation.wsetglobal.com.

Beyond the Diploma - WSET Alumni Body

On successful completion of the Diploma, you will become a WSET Diploma alum and join a global community known as the WSET Alumni Body.

This will offer you fantastic opportunities for continued learning, including a unique programme of tasting, networking and career events and access to exclusive market reports.

You'll join ranks with many of the wine world's most well-respected figures and build long-lasting relationships with your fellow Diploma alumni.

Learn more about WSET's Alumni Body at wsetglobal.com/alumni.

WSET School London

Diploma Educators



Russell Dent
DipWSET, MPhil,
Diploma Programme
Manager

Russell is responsible for all our Diploma courses in London and at our regional centres in Manchester, Edinburgh and Dublin. He specialises in tasting technique, grape growing, winemaking and Alsace



Lauren Denyer
DipWSET

Lauren specialises in fortified wines, sparkling wines, Spain and provides Diploma student and educator support



Michelle Cherutti-Kowal
MW

Michelle specialises in wine business, Italy, Burgundy, Germany and the Americas



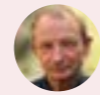
Anne McHale
MW

Anne specialises in the Rhône, Southern France and Alsace



Gregory Bowden
DipWSET

Gregory specialises in The Rhône, Southern France and Burgundy



Michael Buriak
DipWSET

Michael specialises in Italy, Australia, New Zealand and sparkling wine



Lydia Harrison
MW

Lydia specialises in fortified wines, Bordeaux and North America



Christine Marsiglio
MW, MSc

Christine specialises in winemaking, New Zealand and North America



Jim Gore
DipWSET

Jim specialises in Burgundy, South Africa and wine business



Lucy Stevenson
DipWSET

Lucy specialises in fortified wines and the wines of Spain



Chris Martin
DipWSET

Chris specialises in fortified wines, Germany and Austria



Sally Easton
MW

Sally specialises in Bordeaux, The Loire, grape growing and winemaking

Study options

We offer a broad range of study options across four locations and online. Whether you are a wine professional or a dedicated enthusiast, London-based or living on the other side of the globe, we hope that you will find an option that works for you.

It is important to note that the study materials, specification and learning outcomes will be the same, regardless of which study option you choose. Your choice will typically come down to which option is the most appealing, convenient and financially viable for you. To help with your decision, we have provided a comparison table outlining the key differences between the available study options. If you would like to discuss the options further with us, we would be very happy to arrange a consultation with you either over the phone or in person.

Please note that exam dates are set centrally by WSET Awards and are not tied to a specific study option.

Classroom or online learning?

One important decision to make when choosing an option is whether you would prefer to study for the Diploma in a classroom setting or online. When making this decision, it may be useful to bear in mind the following:



Classroom

- Approximately 125 hours of your studies will take place in a discussion-led classroom setting
- Weekday block courses are available in London, Manchester, Edinburgh and Dublin
- Evening, Saturday and day release courses are available in London only
- You will receive face-to-face tutoring and guidance by our exceptional teaching faculty
- Wine samples for your classes are included in the course cost
- You will learn along with a classroom full of your peers. Many of our students form life-long connections with their classmates



Online

- Your guided learning hours will mostly take place via an Online Classroom
- You will receive online tutoring and guidance from our exceptional teaching faculty
- Study is flexible, you can complete your learning hours at times which suit you
- You will have to source your own wine samples - access to a broad range of wines is highly advantageous.
- You will learn along with a diverse and international online community of students
- Classroom attendance is required for tasting technique tutorials. Exam dates must also be attended in person.



Continuous delivery courses

These study options allow you to enrol on one single course that covers all six units of the Diploma. Only one enrolment is required for the whole course and you will learn alongside the same classmates throughout.

| Monday Course London only | Saturday course London only | Evening Course London only | Combined Block Course London only |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Designed with hospitality staff in mind, but also ideal for anyone able to study on Mondays. This format makes it possible to complete the Diploma in just over a year. As classes are weekly, this option best suits those living or working within easy reach of London. | Designed for those who prefer to attend classes at the weekend. This format makes it possible to complete the Diploma in just over a year. As classes are weekly, this option best suits those living or working within easy reach of London. | Designed for those who prefer to study in the evening. Our two-hour evening classes break the course content down into easily digestible sections. As classes are weekly, this option best suits those living or working within easy reach of London. | Designed for those who prefer a course with less travel. This option makes it possible to complete the Diploma in just under a year. This intensive course requires fewer trips to London to attend classroom sessions. |
| Study times | | | |
| Mondays 10.00am – 2.30pm | Saturdays 10.00am – 2.30pm | One evening per week 6.30pm - 8.30pm | Consecutive weekdays 9.00am – 4.30pm |
| Attendance required | | | |
| 33 classroom half-days 5 examination days | 33 classroom half-days 5 examination days | 61 classroom evenings 5 examination days | 24 classroom days 5 examination days |
| Intensity | | | |
| Moderate Allows time for study and revision between attendance days. | Moderate Allows time for study and revision between attendance days. | Moderate-Low Allows time for study and revision between attendance evenings. | High You must be able to dedicate concentrated blocks of time for study. |
| Total classroom learning hours | | | |
| 128 | 128 | 124 | 128 |
| Minumum completion time | | | |
| 16 months | 16 months | 22-24 months (varies by course) | 10 months |
| Total cost | | | |
| £4,100 | £4,100 | £4,100 | £4,100 |

Semester delivery courses

These study options split the six units of the Diploma into two separate semesters. This has the benefit of allowing you to spread the cost and commitment of the Diploma over two years.

You must have completed the online or classroom sessions and attempted both the D1 and D2 assessments before you can enrol on Semester Two. The two semesters cannot both be attempted within the same academic year without approval from the Diploma Programme Manager. All of the following Semester programmes are compatible.

| Day Release Course London only | Block Course London, Manchester, Dublin, Edinburgh | Online Course Tasting tutorials and examinations in London |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Designed for those with full-time commitments but with the flexibility to attend classes for one day per week. A good choice for employers looking to train staff with minimal disruption to their working week. As classes are weekly, this option best suits those living or working within easy reach of London. | Designed for those with irregular schedules who find it hard to dedicate a specific day each week to attend classes, but are able to dedicate blocks of time for consecutive-day attendance. A great option for international students and those close to London, Edinburgh, Manchester or Dublin. | Designed for those who prefer to study remotely, or who cannot attend regular classroom sessions. Students source their own wine samples for tasting practice - access to a broad range of samples is advantageous. Our online students study from all over the world, but must attend tasting tutorials and examinations in London. |
| Study times | | |
| One weekday per week 9.00am – 4.30pm | Consecutive weekdays 9.00am – 4.30pm | Online A minimum of 15 hours study per week is recommended. |
| Attendance required | | |
| Semester One: 11 classroom days 3 examination days | Semester One: 11 classroom days 3 examination days | Semester One: 22 weeks of online guided study 1 classroom days 3 examination days |
| Semester Two: 13 classroom days 2 examination days | Semester Two: 13 classroom days 2 examination days | Semester Two: 28 weeks of online guided study 1 classroom day 2 examination days |
| Intensity | | |
| Moderate Allows time for study and revision between attendance days. | High You must be able to dedicate concentrated blocks of time for study. | Flexible Study can be undertaken around your existing commitments. |
| Total classroom learning hours | | |
| 128 | 128 | 12 (tasting tutorials) |
| Minumum completion time | | |
| 20 months | 20 months | 20 months |
| Total cost | | |
| £2,050 per semester (£4,100 total) | £2,050 per semester (£4,100 total) | £1,330 per semester (£2,660 total) |

Payment options

The Diploma requires considerable financial investment. To make the course costs more accessible, we have outlined some payment options which may be helpful for you below.

Students should ensure that they have adequate funds to cover tuition and any additional samples they will need for tasting practice.

Payment by instalment

To help spread the cost of tuition, payment by instalment is available by standing order for students who are UK residents and paying with a UK bank account.

To take advantage of this payment option, your booking must be received **at least one month** before the course start date. Your initial payment is required at the time of booking and may be made by cash/cheque/credit or debit card. Remaining payments are then deducted by standing order. There is a small administration fee for this option.

For more information on paying by instalment, please get in touch with our Student Services team at studentserviceteam@wsetglobal.com.

Payment support

If you are working in the wine industry, your employer may support your tuition in one of two ways.

Please note that the following advice is most relevant to UK residents. For either option outlined below we recommend speaking to your employer as WSET School London is unfortunately unable to offer further advice.

Employer pays

If studying for the Diploma will directly benefit your performance in your current role, your employer may support you by covering all or part of your fees. You should discuss this option directly with your employer. It is often helpful to prepare a business case when making a submission for financial support.

Bursaries

WSET offers a bursary scheme. Please note that this is based on financial hardship rather than academic achievement. To find out if you are eligible, please contact bursary@wsetglobal.com.

Will COVID-19 affect your studies?

It's very hard to predict what the future holds in regards to COVID-19 and how it will continue to restrict our ability to travel, source wines, proctor exams and offer in-class education.

But we're ready to adapt to any challenge that comes our way, and will do everything we can to help those who want to advance their wine knowledge and gain new skills.

We're very lucky to have a brilliant Online Classroom platform, adaptable and tech-savvy educators and a community of students, teachers and alumni who are keen to offer help and support when you need it most. We also have [a thorough health and safety plan](#) in place to keep you safe in the classroom.

Need more information?

We're here to help you with any questions. Simply call our Student Services team on **+44 (0)20 7089 3841** or email studentserviceteam@wsetglobal.com.

We periodically hold information sessions for prospective students to find out more about studying for the Level 4 Diploma, along with a broad range of tasting opportunities and career talks. Check our Tastings and Events calendar for upcoming information sessions at wsetschool.com/tastings.

Next steps and booking your course

Ready to book your course? Find our upcoming course dates online at wsetschool.com.