



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 2 Award in Wines



WSET

Course Length: 7 Weeks

Time: 6:30 pm – 9:30 pm

Night 1:

Course outline, ISO Glassware, Exam Format
Tasting and Evaluating Wine
Grape Growing

Night 2:

Winemaking
Storage & Service of Wines
Pairing Wine & Food

Night 3:

Chardonnay, Pinot Gris/Grigio, Semillon, Chenin
Blanc, Furmint, Pinot Noir, Gamay, and
Zinfandel/Primitivo

Night 4:

Sauvignon Blanc, Cabernet Sauvignon, Merlot,
Malbec, Carmenère, Pinotage

Night 5:

Riesling, Gewurztraminer, Viognier, Albariño,
Syrah/Shiraz, Grenache/Garnacha, Tempranillo

Night 6:

Italian White & Red Wines
Fortified Wines

Night 7:

Sparkling Wines
Exam

LEARNING OUTCOMES:

- Display an understanding of the influences on the style, quality and price of wines.
- Understand wine label terminology
- Name the important grape varieties and describe their character and the style of wine produced
- Produce basic descriptions of wines using the Level 2 Systematic Approach to Tasting
- Give basic advice on storage, service of wine, and food and wine matching

Study Pack

Upon registration, students are provided with an option to receive their Study Pack in either of these options:

- Online format with an access code sent to you within 48 hours. Access is valid for up to 1 year from the time of registration.
- Hard copy format sent to you within 10 – 15 business days. Postage fees will apply.

Exam

The examination is restricted to information contained within the Study Guide.

At the end of the last day of the course, students will be provided 60 minutes to answer 50 multiple-choice questions.

The exams are then couriered to WSET head office for marking. Results are released approximately 4 - 6 weeks after the exam.

Students are required to achieve a grade of 55% to pass the Level 2 certification