



FINE VINTAGE

WSET Level 3 Award in Wines

Course Length: 14 Weeks



WSET

APPROVED
PROGRAMME PROVIDER

Week 1:

Tasting & Evaluating Wine
Food & Wine Pairing
Service & Storage

Week 2:

Viticulture

Week 3:

Winemaking

Week 4:

Alsace, Bordeaux, SW France

Week 5:

Loire Valley, Burgundy, Beaujolais

Week 6:

Rhône Valley, Southern France

Week 7:

Germany, Austria, Greece, Tokaj

Week 8:

Italy

Week 9:

Spain, Portugal

Week 10:

North America, South America

Week 11:

New Zealand, Australia, South Africa

Week 12:

Sparkling Wines

Week 13:

Fortified Wines

Week 14:

Exam

LEARNING OUTCOMES:

- Understand the effect of location and identify the key factors influencing viticultural practices
- Identify the key options available for vinification, maturation and bottling
- Understand the legal requirements for labelling
- Understand the cost breakdown for wines
- Identify the key wine producing regions and districts of the world
- Identify the key factors and characteristics influencing the style, quality and price of the wines
- Identify common faults and possible causes
- Offer recommendations on sale, service, and food and wine matching.

Study Guide

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 2 years from the time of registration.
- Hard copy format sent to you within 10 – 15 business days. Postage fees will apply.

Exam

PRACTICAL (30 minutes):

Blind tasting two wines

WRITTEN (2 hours):

Multiple choice (50 questions) exam

4 X Short written answer questions

Students are required to achieve a grade of 55% on each exam to pass the Level 3 certification