



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

**WSET® Level 2 Award  
in Wines**

*Specification*





**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# *Specification*

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**WSET® Level 2 Award  
in Wines**

*A world of knowledge*

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# Contents

<b>Introduction</b>	<b>3</b>
<b>Introduction to the WSET Level 2 Award in Wines</b>	<b>4</b>
<b>Learning Outcomes</b>	<b>5</b>
<b>Recommended Tasting Samples</b>	<b>13</b>
<b>Examination Guidance</b>	<b>14</b>
<b>Sample Examination Questions</b>	<b>15</b>
<b>Examination Regulations</b>	<b>16</b>
<b>WSET Qualifications</b>	<b>19</b>
<b>WSET Awards</b>	<b>20</b>



# Introduction

This Specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 2 Award in Wines.

The main part of the document is a detailed statement of the learning outcomes for the Level 2 Award in Wines. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The Specification also provides a list of recommended tasting samples, guidance concerning the examination (including weight of the learning outcomes content), sample examination questions and the examination regulations.

At the end of this document you will find information on the other WSET qualifications and WSET's qualification division, WSET Awards.

# Introduction to the WSET Level 2 Award in Wines

## Qualification Aims

The WSET Level 2 Award in Wines is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

## Qualification Structure

### Learning Outcomes

In order to meet the qualification aims there are six learning outcomes.

- Learning Outcome 1** Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- Learning Outcome 2** Understand how winemaking and bottle ageing influence the style and quality of wine.
- Learning Outcome 3** Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- Learning Outcome 4** Know the style and quality of wines produced from regionally important black and white grape varieties.
- Learning Outcome 5** Understand how the production process can influence the styles of sparkling and fortified wines.
- Learning Outcome 6** Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

## Enrolment

There are no restrictions on entry to the WSET Level 2 Award in Wines.

Please refer to 'Examination Regulations Entry Requirements' for additional eligibility information.

## Total Qualification Time (TQT) and Guided Learning Hours (GLH)

TQT is an estimate of the total amount of time, measured in hours, that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification. It is made up of GLH and private study time. GLH include all tutor-supervised learning and supervised assessments.

The TQT for the Level 2 Award in Wines is 28 hours. This is made up of 17 GLH (of which 1 hour is for the examination) and 11 hours' private study.

## Recommended Progression Routes

The WSET Level 2 Award in Wines, or an equivalent level of knowledge, is recommended for entry to the WSET Level 3 Award in Wines.



# Learning Outcomes

## Learning Outcome 1

Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.

### Assessment Criteria

1. Identify what each **part of a grape** provides to the winemaker.
2. Identify what a **vine requires** to grow grapes.
3. Identify the **key stages of grape formation and ripening**.
4. Describe how the **grape's components, aromas and flavours** change as the grape ripens.
5. Describe how the **environmental influences** in the vineyard impact on grape ripeness and quality.
6. Describe how grape ripeness impacts on wine style and quality.
7. Identify the **grape-growing options** in the vineyard.
8. State the meaning of the most important **labelling terms used to indicate origin and regulation**.
9. State the meaning of the **labelling terms relating to vine age and grape-growing options**.

<b>Parts of a grape</b>	<b>Skin:</b> <b>Pulp:</b> <b>Seeds and stems:</b>	Colour, tannins, flavours Sugar, acids, water, flavours Tannins
<b>Vine requirements</b>		Warmth, sunlight, water, nutrients, carbon dioxide (CO <sub>2</sub> )
<b>Stages of grape formation and ripeness</b>	<b>Grape formation:</b> <b>Ripeness:</b>	Flowering, fruit set, <i>véraison</i> Unripe grapes, ripe grapes, extra-ripe grapes (late harvest, raisined)
<b>Changes as grapes ripen</b>	<b>General component changes:</b> <b>General aroma and flavour changes:</b>	Colour, sugar, acid, tannins For white grapes, for black grapes
<b>Environmental influences in the vineyard</b>	<b>General climatic influences:</b> <b>Other climatic influences:</b> <b>Weather influences:</b>	Cool, moderate, warm Latitude, altitude, mountains, slope, aspect, soils, seas, rivers, air, fog, cloud, mist Drought, frost, hail, rain, sunlight, temperature
<b>Grape-growing options</b>	<b>Vineyard options:</b> <b>Concentration of grape sugars:</b>	Training, pruning, irrigation, spraying, organic production, yield, harvest Extra-ripe grapes, botrytis/noble rot grapes, frozen grapes
<b>Labelling terms used to indicate origin and regulation</b>	<b>Geographical indications (GIs)</b> <b>European Union:</b> <b>France:</b>  <b>Italy:</b>  <b>Spain:</b> <b>Germany:</b> <b>Outside the European Union:</b>	 Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) <i>Appellation d'Origine Contrôlée</i> (AOC), <i>Appellation d'Origine Protégée</i> (AOP), <i>Vin de Pays</i> (VdP), <i>Indication Géographique Protégée</i> (IGP) <i>Denominazione di Origine Controllata e Garantita</i> (DOCG), <i>Denominazione di Origine Controllata</i> (DOC), <i>Indicazione Geografica Tipica</i> (IGT) <i>Denominación de Origen Calificada</i> (DOCa), <i>Denominación de Origen</i> (DO), <i>Vino de la Tierra</i> <i>Qualitätswein, Prädikatswein, Landwein</i> GIs
<b>Labelling terms relating to vine age and grape-growing options</b>	<b>Vine age:</b> <b>Grape-growing options:</b>	Old Vine/ <i>Vieilles vignes</i> Vintage, Late Harvest/ <i>Vendanges tardives</i> , Botrytis/Noble Rot, Icewine/Eiswein

## Learning Outcome 2

Understand how winemaking and bottle ageing influence the style and quality of wine.

### Assessment Criteria

1. State the key stages of the **alcoholic fermentation process**.
2. Identify the key stages of the **winemaking processes** used for red, rosé and white wines.
3. Describe how **winemaking options** can influence the style and quality of wine produced.
4. Identify the key changes that occur to a wine during **bottle ageing**.

<b>Alcoholic fermentation process</b>	Yeast converts sugar into alcohol and carbon dioxide.	
<b>Winemaking process</b>	<b>Stages in the winemaking process:</b>	Crushing, fermentation, pressing, storage and/or maturation, blending, packaging
<b>Winemaking options</b>	<b>Adjustments:</b>	Addition of sugar, adjustment to acidity
	<b>Fermentation temperatures:</b>	Cool, warm
	<b>Red wine:</b>	Extraction
	<b>Rosé wine:</b>	Short maceration, blending
	<b>Sweet wine:</b>	Fermentation stopped, sweetness added
	<b>Vessel types:</b>	Stainless steel, concrete, oak
	<b>Oak vessel types:</b>	Small, large, new, old, level of toast
	<b>Malolactic conversion</b>	
	<b>Lees</b>	
	<b>Blending:</b>	Consistency, complexity, style
<b>Bottle ageing</b>	<b>Red wine:</b>	Colour, tannin, aromas and flavours
	<b>White wine:</b>	Colour, aromas and flavours

### Learning Outcome 3

Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.

#### Assessment Criteria

1. Describe the **characteristics** of the **principal grape varieties**.
2. Describe how **environmental influences** and **grape-growing options** impact on the characteristics of the principal grape varieties.
3. Describe how **winemaking options** impact on the styles of wine produced from the principal grape varieties.
4. Describe how **bottle ageing** impacts on the style of wines produced from the principal grape varieties.
5. Describe the styles and quality of wines produced from the **principal grape varieties** in the specified **GIs**.
6. Compare the styles and quality of wines from the **principal grape varieties** within and between specified regions.
7. State the meaning of **regionally important labelling terms indicating style and quality of wines made from the principal grape varieties**

<b>Principal grape varieties</b>	<b>Black grapes</b>	
	<b>Varieties:</b>	Merlot, Cabernet Sauvignon, Syrah/Shiraz, Pinot Noir
	<b>Characteristics:</b>	Colour, tannin level, sugar (potential alcohol), acidity, aromas and flavours
	<b>White grapes</b>	
	<b>Varieties:</b>	Chardonnay, Pinot Grigio/Pinot Gris, Riesling, Sauvignon Blanc
	<b>Characteristics:</b>	Colour, sugar (potential alcohol), acidity, aromas and flavours
<b>Environmental influences and grape-growing options</b>	<b>Climate:</b>	Cool, moderate, warm
	<b>Harvest:</b>	Early-picked grapes, ripe grapes, extra-ripe grapes
	<b>Concentration of grape sugars:</b>	Extra-ripe grapes, botrytis/noble rot grapes, frozen grapes
<b>Winemaking options</b>	<b>Vessel types:</b>	Stainless steel, concrete, oak
	<b>Oak barrel types:</b>	Small, large, new, old, level of toast
	<b>Malolactic conversion</b>	
	<b>Lees</b>	
	<b>Blending:</b>	Consistency, complexity, style
<b>Bottle ageing</b>	<b>Red wine:</b>	Colour, tannin, aromas and flavours
	<b>White wine:</b>	Colour, aromas and flavours

<b>Geographical indications for black grape varieties</b>	<b>MERLOT</b>	
	<b>GIs within the EU:</b>	<b>PGI production</b> South of France
		<b>PDOs</b> <b>France:</b> Bordeaux, Saint-Émilion, Pomerol
	<b>GIs from other wine-producing countries:</b>	<b>USA:</b> California, Napa Valley, Sonoma <b>Chile:</b> Central Valley <b>South Africa:</b> Stellenbosch <b>Australia:</b> Margaret River <b>New Zealand:</b> Hawke's Bay
	<b>CABERNET SAUVIGNON</b>	
	<b>GIs within the EU:</b>	<b>PGI production</b> South of France <b>PDOs</b> <b>France:</b> Bordeaux, Médoc, Haut-Médoc, Pauillac, Margaux, Graves, Pessac-Léognan
<b>GIs from other wine-producing countries:</b>	<b>USA:</b> California, Napa Valley (Oakville, Rutherford, Calistoga), Sonoma <b>Chile:</b> Central Valley, Maipo Valley, Colchagua Valley <b>South Africa:</b> Stellenbosch <b>Australia:</b> Coonawarra, Margaret River <b>New Zealand:</b> Hawke's Bay	

**SYRAH/SHIRAZ****GIs within the EU:****PGI production**

South of France

**PDOs****France:****Northern Rhône:** Crozes-Hermitage, Hermitage, Côte Rôtie**GIs from other wine-producing countries:****Australia:** South Eastern Australia, Barossa Valley, Hunter Valley**PINOT NOIR****GIs within the EU:****PDOs****France:** Bourgogne/Burgundy, Gevrey-Chambertin, Nuits-Saint-Georges, Beaune, Pommard**GIs from other wine-producing countries:****USA:** Sonoma, Carneros, Santa Barbara County, Oregon**Chile:** Casablanca Valley**South Africa:** Walker Bay**Australia:** Yarra Valley, Mornington Peninsula**New Zealand:** Martinborough, Marlborough, Central Otago**Geographical indications for white grape varieties****CHARDONNAY****GIs within the EU:****PGI production**

South of France

**PDOs****France:** Bourgogne/Burgundy, Chablis, Puligny-Montrachet, Meursault, Mâcon, Pouilly-Fuissé**GIs from other wine-producing countries:****USA:** California, Sonoma, Carneros, Napa Valley, Santa Barbara County, Oregon**Chile:** Central Valley, Casablanca Valley**South Africa:** Western Cape, Walker Bay**Australia:** South Eastern Australia, Yarra Valley, Adelaide Hills, Margaret River**New Zealand:** Marlborough, Hawke's Bay**RIESLING****GIs within the EU:****PDOs****France:** Alsace**Germany:** Mosel, Rheingau, Pfalz**GIs from other wine-producing countries:****Australia:** Clare Valley, Eden Valley**SAUVIGNON BLANC****GIs within the EU:****PGI production**

South of France

**PDOs****France:****Loire:** Sancerre, Pouilly-Fumé, Touraine**Bordeaux:** Bordeaux, Graves, Pessac-Léognan**GIs from other wine-producing countries:****USA:** Napa Valley**Chile:** Central Valley, Casablanca Valley**South Africa:** Elgin, Constantia**Australia:** Adelaide Hills, Margaret River**New Zealand:** Marlborough**PINOT GRIS/PINOT GRIGIO****GIs within the EU:****PGI production****Italy:** Veneto**PDOs****France:** Alsace**Italy:** Delle Venezie, Friuli-Venezia Giulia**Regionally important labelling terms indicating style and quality of wines made from the principal grape varieties****France:****Burgundy:** Premier Cru, Grand Cru**Bordeaux:** Bordeaux, Bordeaux Supérieur, Cru Bourgeois, Grand Cru Classé**Alsace:** Grand Cru**Germany:**

Prädikatswein, Kabinett, Spätlese, Auslese, Beerenauslese (BA),

Troockenbeerenauslese (TBA), Eiswein

*Trocken, Halbtrocken*

## Learning Outcome 4

Know the style and quality of wines produced from regionally important black and white grape varieties.

### Assessment Criteria

1. Describe the **characteristics** of the regionally important black and white grape varieties.
2. Describe the styles and quality of wines from the regionally important black and white grape varieties from specified **GIs**.
3. State the meaning of the **labelling terms** indicating style and quality of wines produced from regionally important black and white grape varieties.

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#### BLACK GRAPE VARIETIES

<b>Characteristics</b>	Colour, tannin level, sugar (potential alcohol), acidity, aromas and flavours
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#### GAMAY

GIs	<b>France:</b> Beaujolais, Beaujolais Villages, Beaujolais Cru (Fleurie)
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#### GRENACHE/GARNACHA

GIs	<b>France:</b> <b>Southern Rhône:</b> Côtes du Rhône, Côtes du Rhône Villages, Châteauneuf-du-Pape <b>South of France:</b> Minervois <b>Spain:</b> Rioja, Navarra, Priorat <b>Australia:</b> Barossa Valley, McLaren Vale
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#### TEMPRANILLO

GIs	<b>Spain:</b> Rioja, Ribera del Duero, Catalunya
Labelling terms	Joven, Crianza, Reserva, Gran Reserva

#### NEBBIOLO

GIs	<b>Italy:</b> Barolo, Barbaresco
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#### BARBERA

GI	<b>Italy:</b> Barbera d'Asti
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#### SANGIOVESE

GIs	<b>Italy:</b> Chianti, Chianti Classico, Brunello di Montalcino
Labelling terms	Classico, Riserva

#### CORVINA

GIs	<b>Italy:</b> Valpolicella, Valpolicella Classico
Labelling terms	Classico, Amarone, Recioto

#### MONTEPULCIANO

GI	<b>Italy:</b> Montepulciano d'Abruzzo
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#### ZINFANDEL/PRIMITIVO

GIs	<b>USA:</b> California <b>Italy:</b> Puglia
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#### PINOTAGE

GI	<b>South Africa:</b> Western Cape
Labelling term	Cape Blend

#### CARMENÈRE

GI	<b>Chile:</b> Central Valley
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#### MALBEC

GI	<b>Argentina:</b> Mendoza
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**WHITE GRAPE VARIETIES**


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**Characteristics** Colour, sugar (potential alcohol), acidity, aromas and flavours

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**CHENIN BLANC**

GIs  
**France:**  
**Loire:** Vouvray  
**South Africa**

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**SÉMILLON/SEMILLON**

GIs  
**France:** Bordeaux, Sauternes  
**Australia:** Hunter Valley, Barossa Valley

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**VIIGNIER**

GI  
**France:**  
**Northern Rhône:** Condrieu

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**GEWURZTRAMINER**

GIs  
**France:** Alsace, Alsace Grand Cru

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**VERDICCHIO**

GI  
**Italy:** Verdicchio dei Castelli di Jesi

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**CORTESE**

GI  
**Italy:** Gavi

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**GARGANEGA**

GIs  
**Italy:** Soave, Soave Classico  
 Labelling terms Classico, Recioto

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**FIANO**

GI  
**Italy:** Fiano di Avellino

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**ALBARIÑO**

GI  
**Spain:** Rías Baixas

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**FURMINT**

GI  
**Hungary:** Tokaj  
 Labelling term Aszú

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## Learning Outcome 5

Understand how the production process can influence the styles of sparkling and fortified wines.

### Assessment Criteria

1. Identify the key **grape varieties** used to produce the principal styles of sparkling wines.
2. Identify the key stages of the **winemaking processes** used to make sparkling and fortified wines.
3. Identify the key **GIs** for sparkling and fortified wines.
4. Describe the **styles** of specified sparkling and fortified wines.
5. State the meaning of the **labelling terms associated with sparkling and fortified wines indicating style and quality**.

<b>Grape varieties</b>	<b>Sparkling wines:</b> Chardonnay, Pinot Noir, Meunier, Moscato (Muscat), Glera
<b>Winemaking processes</b>	<b>Sparkling wines:</b> <b>Bottle fermentation method:</b> Traditional method <b>Tank method:</b> Dry styles, sweet styles
	<b>Fortified wines:</b> <b>Sherry:</b> Fortification after fermentation, ageing in contact with flor, ageing in contact with oxygen <b>Port:</b> Fortification to interrupt fermentation, ageing
<b>GIs</b>	<b>Sparkling wines:</b> <b>France:</b> Champagne <b>Italy:</b> Asti, Prosecco <b>Spain:</b> Cava <b>Other countries:</b> South Africa, USA, Australia, New Zealand
	<b>Fortified wines:</b> <b>Spain:</b> Sherry <b>Portugal:</b> Port
<b>Labelling terms associated with sparkling and fortified wines indicating style and quality</b>	<b>Sparkling wines:</b> Brut, Demi-Sec, Vintage/Non-Vintage, Traditional Method, Méthode Cap Classique
	<b>Fortified wines:</b> <b>Sherry:</b> Fino, Amontillado, Oloroso, Pale Cream, Medium, Cream, PX (Pedro Ximénez) <b>Port:</b> Ruby, Reserve Ruby, Late Bottled Vintage (LBV), Vintage, Tawny

## Learning Outcome 6

Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

### Assessment Criteria

1. Identify the ideal conditions for **storing** and methods for **preserving** wine.
2. State the recommended **service temperature** for types and styles of wine.
3. State the correct procedures for **opening and serving wine**.
4. Identify how **common faults** affect the aroma and flavours of wine.
5. Identify the principal **food and wine interactions**.

<b>Ideal storage conditions</b>	Temperature, light, position of bottle	
<b>Preserving wine</b>	Vacuum system, blanket system	
<b>Service temperature</b>	<b>White and rosé wines:</b>	Sparkling wines – well chilled Sweet wines – well chilled Light- and medium-bodied white and rosé wines – chilled Full-bodied white wines – lightly chilled
	<b>Red wines:</b>	Medium- and full-bodied red wines – room temperature Light-bodied red wines – room temperature or lightly chilled
<b>Serving wine</b>	<b>Opening: Decanting</b>	Still wine, sparkling wine
	<b>Serving wine:</b>	Glassware, checks on the appearance and nose of the wine
<b>Common faults</b>	Cork taint, failure of closure, heat damage	
<b>Principal food and wine interactions</b>	<b>Components in food that affect wine:</b>	Sweetness, umami, acid, salt, flavour intensity, fat, chilli heat
	<b>Components in wine that are affected by food:</b>	Sweetness, acidity, bitterness (from tannins, oak), fruitiness, alcohol



# Recommended Tasting Samples

It is recommended that candidates try a minimum of 43 samples during the course of their studies. The following list has been arranged by classroom session.

## Session 1

Pinot Grigio  
Oaked Chenin Blanc *or* oaked Semillon  
*or* oaked Chardonnay  
Gewurztraminer Alsace Grand Cru  
Beaujolais Villages  
Barolo

## Session 2

Gevrey-Chambertin *or* Nuits-Saint-Georges  
*or* Beaune *or* Pommard  
Pinot Noir (New World region)  
Red Zinfandel

## Session 3

White Zinfandel  
Dry Australian Riesling  
German Spätlese Riesling  
Dry *or* demi-sec Chenin Blanc *or* dry Semillon  
Tokaji *or* Sauternes

## Session 4

Chablis Premier Cru  
Puligny-Montrachet *or* Meursault *or* Pouilly-Fuissé  
Chardonnay (New World region)  
Sancerre *or* Pouilly-Fumé  
Marlborough Sauvignon Blanc  
Albariño *or* Pinot Gris *or* Viognier

## Session 5

Merlot (IGP *or* high-volume brand)  
Saint-Émilion Grand Cru  
Haut-Médoc Cru Classé  
Cabernet Sauvignon (New World region)  
Northern Rhône Syrah  
Barossa Valley Shiraz

## Session 6

Generic Côtes du Rhône  
Châteauneuf-du-Pape  
French *or* Spanish rosé *or* Rioja Joven  
Rioja Reserva  
Mendoza Malbec *or* Chilean Carmenère  
South African Pinotage

## Session 7

Gavi *or* Soave *or* Verdicchio  
Fiano *or* Soave *or* Verdicchio  
Barbera d'Asti  
Valpolicella Classico  
Chianti Classico Riserva  
Sauternes *or* Tokaji (selection to be the alternative to the wine shown in Session 3)

## Session 8

Prosecco  
Cava  
Champagne  
Asti  
Fino *or* Oloroso Sherry  
LBV *or* Tawny Port

# Examination Guidance

## Examination Administration

Examinations are conducted by WSET Approved Programme Providers (APPs). APPs must comply with the WSET policies and procedures set out in the APP Handbook.

## Assessment Method

The WSET Level 2 Award in Wines is assessed by a closed-book examination that consists of 50 multiple-choice questions, to be completed in 60 minutes.

All examination questions are based on the published learning outcomes, and the recommended study materials (*Wines: Looking Behind the Label*) contain the information required to answer these questions.

A candidate is required to pass with a minimum mark of 55 per cent.

## About the WSET Level 2 Award in Wines Examination

The WSET Level 2 Award in Wines examination paper consists of 50 multiple-choice questions. Each question has only one correct answer, which should be indicated on a computer-readable answer sheet. The examination invigilator will give the full instructions on how to complete the answer sheet on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

All WSET Level 2 Award in Wines examination papers are carefully compiled to reflect the Learning Outcomes content. A chart giving a detailed breakdown of the examination weighting is shown below.

Learning Outcome	Multiple-Choice Questions (1 mark per question)
1	5
2	4
3	19
4	12
5	6
6	4
	<b>50</b>

# Sample Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 2 Award in Wines. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample examination questions. The examination consists of 50 questions similar to these.

- 1. Compared with red wines, white wines are generally fermented at**
  - a. either higher or lower temperatures
  - b. the same temperature
  - c. higher temperatures
  - d. lower temperatures
  
- 2. Which grape variety is considered to produce outstanding quality white wines in both Germany and Australia?**
  - a. Merlot
  - b. Semillon
  - c. Shiraz
  - d. Riesling
  
- 3. In which one of the following wine regions could a wine be labelled Grand Cru?**
  - a. Chablis
  - b. Vouvray
  - c. Minervois
  - d. Hermitage
  
- 4. What is the ideal service temperature for a sweet wine?**
  - a. Room temperature
  - b. Lightly chilled
  - c. Chilled
  - d. Well chilled
  
- 5. Which one of the following best describe a Tawny Port?**
  - a. Golden in colour, with yeasty flavours
  - b. High in tannins and acidity
  - c. Sweet, with dried fruit and nutty aromas
  - d. Sparkling and dry in style

## Answers

1d, 2d, 3a, 4d, 5c

# Examination Regulations

## 1 Entry Requirements

### 1.1 Eligibility

**1.1.1** Candidates applying to sit the WSET Level 2 Award in Wines examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full-time programme of study, or have obtained consent from their parents or legal guardians.

**1.1.2** There are no restrictions on entry to the WSET Level 2 Award in Wines through overlaps with other qualifications or parts of qualifications.

**1.1.3** Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed/required to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification.

### 1.2 Recommended Prior Learning

**1.2.1** There are no requirements for candidates to have previous knowledge or previous experience of alcoholic beverages.

**1.2.2** Candidates sitting in English where it is not their first language are strongly recommended to have IELTS at 6 or above or be able to demonstrate an equivalent ability level.

**1.2.3** Candidates sitting in other languages should have an equivalent level of literacy in the language used for the examination.

## 2 Format and Results

**2.1** The WSET Level 2 Award in Wines assessment is a closed-book examination of 60 minutes' duration and consists of 50 multiple-choice questions worth one mark each.

**2.2** Results of examinations are issued by WSET Awards as follows:

- WSET Awards issues an electronic all-candidate grade list to the APP so that they can communicate results to their candidates. This grade list will be issued within two weeks of the receipt of completed scripts by WSET Awards.
- Subsequently, WSET Awards posts candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

**2.3** Results are graded as follows:

Mark of 85% and above	Pass with distinction
Mark of between 70% and 84%	Pass with merit
Mark of between 55% and 69%	Pass
Mark of between 45% and 54%	Fail
Mark of 44% and below	Fail unclassified

## 3 Reasonable Adjustments

**3.1** Examination candidates who have special examination requirements, which are supported by independent written assessment, are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET Awards as required.

**3.2** It is the policy of WSET Awards that such candidates should not be placed at a disadvantage in the examinations. Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

## 4 Resits

**4.1** Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

**4.2** Candidates who have passed are not permitted to retake to improve their grade.

## 5 Examination Conditions and Conduct

**5.1** Upon registration for an examination candidates are deemed to acknowledge and agree to the following specific conditions:

- At the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID.
- The examination is to be completed in a maximum of 60 minutes.
- No reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet.
- Once the invigilator has declared that examination conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the invigilator has announced the end of the examination.
- During the examination candidates are only permitted to have the following items with them: pens, pencils, erasers and drinking water.
- It is prohibited for candidates to take any photographs of the examination room or examination materials.
- The use of electronic devices of any kind is prohibited.
- Mobile phones must not be on the examination desk. They must be switched off and placed out of sight.
- The use of dictionaries of any kind is prohibited.
- The use of audible 'alarms' on any clock or watch is prohibited.
- Candidates may not leave the room until the first 15 minutes of the examination time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the examination if any other candidate has already left the examination.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the examination if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the examination has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the examination early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates; no re-admission is permitted.
- Invigilators have no authority to comment upon, interpret, or express an opinion on any examination question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately and their examination paper will be submitted to the Examination Panel to determine its validity.
- No examination question papers are to be removed from the examination room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.
- It is prohibited for candidates to reveal the content of examination papers to others, or reproduce it in any way.

**5.2** Candidates agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.

**5.3** WSET reserves the right to permanently exclude candidates found guilty of misconduct from WSET qualifications.

**5.4** Examination papers and answer sheets are the property of WSET Awards and will not be returned to candidates.

## **6 Examination Feedback, Enquiries and Appeals**

**6.1** Candidates requiring enquiry (re-mark) and/or feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form. The form must be completed and submitted to WSET Awards along with the appropriate fee within six weeks of the date of the examination. Any request received outside this time frame will not be reviewed. Enquiries and feedback will be issued within two weeks of receipt by WSET Awards.

**6.2** Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Enquiry Application Form, which must be completed and returned to WSET Awards, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside this time-frame will not be reviewed. Appeals will be issued within two weeks of receipt by WSET Awards.

## **7 Candidate Satisfaction**

**7.1** Should any candidate have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations, they should first make a complaint with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our Quality Assurance Team by emailing [qa@wsetglobal.com](mailto:qa@wsetglobal.com). Please note that all complaints will be dealt with confidentially, but WSET Awards cannot act on anonymous complaints.

## **8 Examination Regulations**

**8.1** WSET Awards reserves the right to add to or alter any of these regulations as it thinks fit.

# WSET Qualifications

## WSET Qualifications

WSET has a range of qualifications that cover sake and spirits as well as wine. These are developed and maintained by WSET Awards. In full, the qualifications are:

WSET® Level 1 Award in Wines (600/1504/4)

WSET® Level 1 Award in Spirits (600/1501/9)

WSET® Level 1 Award in Sake (603/2051/5)

WSET® Level 2 Award in Wines (603/4432/5)

WSET® Level 2 Award in Spirits (600/1507/X)

WSET® Level 3 Award in Wines (601/6352/5)

WSET® Level 3 Award in Spirits

WSET® Level 3 Award in Sake (603/2066/7)

WSET® Level 4 Diploma in Wines

More information about all of these qualifications can be found on the WSET website [wsetglobal.com](http://wsetglobal.com).

## Who can offer a WSET Qualification?

WSET qualifications can only be offered by APPs, and students wishing to study for a WSET qualification must enrol with an APP. A student's primary relationship is with their APP and the APP is responsible for the delivery of the course and administering the examination, which is set by WSET Awards.

Group study with an APP is the best way of learning how to taste, but some APPs also prepare candidates for our examinations by distance learning.

A list of APPs is published on the WSET website [wsetglobal.com](http://wsetglobal.com). Please contact the APP directly to find out about their programmes.

If you are interested in becoming an APP please contact the Quality Assurance Team, by emailing [qa@wsetglobal.com](mailto:qa@wsetglobal.com)

# WSET Awards

## About WSET Awards

WSET Awards is the division of the Wine & Spirit Education Trust responsible for the creation, processing and quality assurance of assessments leading to WSET qualifications. It is recognised as an awarding organisation by Ofqual, the English regulator for qualifications and examinations.

WSET Awards operates a Quality Management System that complies with the requirements of **BS EN ISO 9001** for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



## Diversity and Equality Policy

WSET Awards fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the Quality Assurance Team by emailing [qa@wsetglobal.com](mailto:qa@wsetglobal.com)

## Customer Service Statement

The quality and scope of service that customers can expect from WSET Awards is published in our Customer Service Statement. A copy can be obtained from the Quality Assurance Team by emailing [qa@wsetglobal.com](mailto:qa@wsetglobal.com)

In the unlikely event of any dissatisfaction with the service received, please contact the registered APP in the first instance. If the issue is not resolved, please contact the Quality Assurance Team by emailing [qa@wsetglobal.com](mailto:qa@wsetglobal.com)

## WSET Prizes

Prizes are awarded each academic year, 1 August to 31 July, in recognition of academic achievement. Candidates who have achieved outstanding marks in their examinations may be eligible for a prize, in accordance with the prize criteria. Candidates will be contacted by WSET Awards in October or November each year should they be eligible for a prize. For more details on the prizes available, please go to: <https://www.wsetglobal.com/about-us/awards-bursaries/>

Note that these prizes do not take the form of financial grants to fund studies, but are in recognition of examination performance.







**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

*A world of knowledge*

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