



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 2 Award in Wines



WSET
APPROVED
PROGRAMME PROVIDER

Course Length: 8 Weeks

Night 1:

Course outline, Study Packs, Glasses, Exam Format
Tasting and Evaluating Wine
Pairing Wine with Food
Service & Storage of Wines

Night 2:

Grape Growing
Winemaking

Night 3:

Winemaking Options
Chardonnay, Pinot Noir, and Gamay

Night 4:

Sauvignon Blanc, Cabernet Sauvignon and Merlot

Night 5:

Riesling, Pinot Grigio/Pinot Gris, Syrah/Shiraz, and
Grenache/Garnacha

Night 6:

Spanish Wines
Italian Wines

Night 7:

Other Varietals
Fortified Wines

Night 8:

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

Students will be provided a Study Pack on the first day of the course that will contain:

- Textbook - The complete information required to know for the course
- Workbook - Summative information based on the Textbook as well as review exercises and pages for writing tasting notes
- Systematic Approach to Tasting Sheet - A 1-page sheet for reference when writing a Level 2 Tasting Note

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.

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