



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 2 Award in Wines



WSET
APPROVED
PROGRAMME PROVIDER

Course Length: 3 Days

Class 1: Wine – from Vine to Table

Course Outline, Study Packs, Glasses, Exam Format
Tasting and Evaluating Wine
Grape-Growing

Lunch

Winemaking
Pairing Wine with Food
Storage & Service of Wine

Class 2: The Classic Varieties

Chardonnay
Sauvignon Blanc
Riesling
Gewurztraminer, Viognier & Albariño
Chenin Blanc, Semillon & Furmint

Lunch

Pinot Noir
Merlot & Cabernet Sauvignon
Syrah/Shiraz & Grenache/Garnacha

Class 3: Signature Varieties, Sparkling, & Fortified Wines

Pinot Grigio/Pinot Gris
Italian Varieties & Labels
Tempranillo & Spanish Labels
Other Red Varieties

Lunch

Sparkling Wines
Sherry & Port
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 Guide

Upon registration, students will be sent an access code for their online Study Guide. Access is valid for 1 year from the time of registration.

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 6 – 8 weeks after the exam.

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