



FINE VINTAGE LTD  
BY JAMES CLUER MW

# WSET Level 2 Award in Wines



**WSET**  
APPROVED  
PROGRAMME PROVIDER

*Course Length: 3 Days*

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## **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 Pack**

Upon registration, you will be sent an access code to you within 2 business days. Access is valid for up to 1 year from the time of registration.

## **Exam**

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

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.