



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 3 Award in Wines

Course Length: 6 Days



WSET

APPROVED
PROGRAMME PROVIDER

Day 1 - Morning:

Introduction
Tasting and Evaluating Wine
Viticulture

Day 1 - Afternoon:

Winemaking

Day 2 - Morning:

South America, North America

Day 2 - Afternoon:

New Zealand, Australia, South Africa

Day 3 - Morning:

Alsace, Loire Valley, Bordeaux

Day 3 - Afternoon:

Burgundy, Rhône Valley, Southern France

Day 4 - Morning:

Italy

Day 4 - Afternoon:

Germany, Austria, Greece, Tokaj

Day 5 - Morning:

Spain, Portugal

Day 5 - Afternoon:

Fortified Wines

Day 6 - Morning:

Food and Wine, Service and Storage
Sparkling Wines

Day 6 - Afternoon:

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 will be sent an access code for their online Study Guide. Access is valid for up to 2 years from the time of registration.

Exam

On the afternoon of the last day of the course, students will write 2 sets of exams:

PRACTICAL (30 minutes):

Blind tasting two wines (one white, one red)

WRITTEN (2 hours):

50 x Multiple choice questions

4 X Multi-part short-answer written questions

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

The exams are then couriered to WSET head office for marking. Results are released approximately 10 – 12 weeks after the exam.

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