



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:

Alsace, Loire Valley, Bordeaux

Day 2 - Afternoon:

Burgundy, Rhône Valley, Southern France

Day 3 - Morning:

Germany, Austria, Greece, Tokaj

Day 3 - Afternoon:

South America, North America

Day 4 - Morning:

Italy

Day 4 - Afternoon:

New Zealand, Australia, South Africa

Day 5 - Morning:

Spain, Portugal

Day 5 - Afternoon:

Fortified Wines
Food and Wine, Service and Storage

Day 6 - Morning:

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 are provided with an option to receive their Study Pack in either of these options:

- Online format with an access code sent to you within 48 hours. Access is valid for up to 2 years from the time of registration.
- Hard copy format sent to you within 10 – 15 business days. Postage fees will apply.

Exam

On the afternoon of the last day of the course, students will write 2 sets of exams based on the information contained within the Study Guide:

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 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.