



FINE VINTAGE LTD  
BY JAMES CLUER MW

# WSET Level 4 Diploma in Wines

## Unit D4 (Sparkling Wines)



**WSET**  
APPROVED  
PROGRAMME PROVIDER

### Session 1: 90-minute Zoom Session

Introduction to Unit D4  
Sparkling Wine Production Methods

### Session 2: 1½ Days

Day 1 – 9:30am to 5:30pm  
Sparkling Wines of France  
Sparkling Wines of Italy  
Day 2 – 9:30am to 1:00pm  
Other Sparkling Regions

### Session 3: 2 Days

Day 1 – 9:30am to 1:00pm: Mock Exams &  
Review  
Day 2: 1:00pm to 3:00pm: Exam

### Study Guide

Students who have previously registered for Unit D1 have access to the D4 material through their online classroom for 3 years from the time of initial registration.

### LEARNING OUTCOMES

- Describe, explain, evaluate, and compare the viticultural, winemaking, industry associations, and legislative options involved in the production of wines from the principal sparkling wine regions.
- Demonstrate the ability to taste and describe the wines from the principal wine regions.

### Exam

Students will write a 90-minute exam that combines:

- 3 – 5 short answer paragraph theory questions
- 3 sparkling wines tasted blind.
- An aggregate mark of 55% of both theory and tasting is required to pass the D4 exam.

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