



FINE VINTAGE

# WSET Level 1 Award in Wines



**WSET**  
APPROVED  
PROGRAMME PROVIDER

*Course Length: 1 Day*

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## Morning Session:

- Welcome & Course Outline
- About the WSET
- The Art of Wine Tasting
- Cultivating a Vineyard & Terroir
- White Winemaking
- Classic White Grapes & Regions
- Tasting of 7 White Wines

## Lunch

## Afternoon Session:

- Red & Rosé Winemaking
- Classic Red Grapes & Regions
- Tasting of 7 Red Wines
- Pairing Wine & Food
- Serving & Storing Wine

## LEARNING OUTCOMES:

At the end of the course you will:

- Know the fundamentals of how you grow grapes and make all types of wine.
- Know how to taste and describe 14 different wine styles.
- Be able to identify the major aromas and flavours in wine.
- Be familiar with the key wine producing regions.
- Know the theory of food and wine pairing

## Study Guide

Upon registration, students will be provided with an access code for an online Workbook.

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## Exam

The examination is restricted to information contained within the Workbook.

Examinations are administered online via WSET's dedicated hub using remote invigilation. Students have up to one year from the course end date to schedule their online exam.

The exam comprises 30 multiple-choice questions with results typically released within 2-3 weeks. A minimum score of 70% is required to achieve Level 1 certification.

You will receive automated notifications containing instructions on how to book your exam after you enroll for the course.