



Level 4 Diploma in Wines

Code: 4WI2611E

Dates: Mon 01 Sep 25 – Wed 10 Jun 26

Study Format: Evening (1st Semester)

Diploma Team:

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Examination Dates

#	SESSION	DATE	TIME
	D1 Wine Production	Mon 20 Nov 25	06:30pm – 08:00pm
	D2 Wine Business	Wed 21 Jan 26	11:00am – 12:00pm
	D4 Sparkling Wine	Wed 10 Jun 26	01:00pm – 02:30pm
	D5 Fortified Wine	Wed 10 Jun 26	03:30pm – 05:00pm

Original photographic ID is required for exams.

Classroom Activities

Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Mon 01 Sep 25	06:30pm – 08:00pm
2	Welcome Drinks and Social	Mon 01 Sep 25	08:00pm – 08:30pm
3	Tasting Technique — White Wines	Mon 08 Sep 25	06:30pm – 08:30pm
4	Tasting Technique — Red Wines	Mon 15 Sep 25	06:30pm – 08:30pm
5	The Growing Environment	Mon 22 Sep 25	06:30pm – 08:30pm
6	Grape Growing Options	Mon 29 Sep 25	06:30pm – 08:30pm
7	Common Winemaking Options	Mon 06 Oct 25	06:30pm – 08:30pm
8	White Winemaking Options	Mon 13 Oct 25	06:30pm – 08:30pm
9	Red and Rosé Winemaking Options	Mon 20 Oct 25	06:30pm – 08:30pm
10	D1 Workshop	Mon 27 Oct 25	06:30pm – 08:30pm
11	D1 Mock Examination	Mon 03 Nov 25	06:30pm – 08:30pm

D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Mon 24 Nov 25	06:30pm – 08:30pm
13	Businesses Engaged in Wine Production	Mon 01 Dec 25	06:30pm – 08:30pm
14	Key Considerations in Wine Marketing	Mon 08 Dec 25	06:30pm – 08:30pm
15	D2 Workshop	Mon 15 Dec 25	06:30pm – 07:30pm
16	D2 Mock Examination	Mon 15 Dec 25	07:30pm – 08:30pm

D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Mon 26 Jan 26	06:30pm – 08:30pm
18	Champagne	Mon 02 Feb 26	06:30pm – 08:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Mon 09 Feb 26	06:30pm – 08:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Mon 16 Feb 26	06:30pm – 08:30pm
21	D4 Workshop	Mon 23 Feb 26	06:30pm – 08:30pm
22	D4 Mock Examination	Mon 02 Mar 26	06:30pm – 08:30pm

D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Mon 09 Mar 26	06:30pm – 08:30pm
24	Production of Sherry	Mon 16 Mar 26	06:30pm – 08:30pm
25	Sherry Styles — Tasting	Mon 23 Mar 26	06:30pm – 08:30pm
26	Port Production	Mon 30 Mar 26	06:30pm – 08:30pm
27	Ruby Styles — Tasting	Mon 13 Apr 26	06:30pm – 07:30pm
28	White and Tawny Port — Tasting	Mon 13 Apr 26	07:30pm – 08:30pm
29	Fortified Grenache and Muscat	Mon 20 Apr 26	06:30pm – 08:30pm
30	Madeira and Fortified Business Workshop	Mon 27 Apr 26	06:30pm – 08:30pm
31	D5 Workshop	Mon 11 May 26	06:30pm – 08:30pm
32	D5 Mock Examination	Mon 18 May 26	06:30pm – 08:30pm