

# Level 4 Diploma in Wines

Code: H4WI2611Edi

Dates: Mon 16 Mar 26 – Wed 09 Jun 27

Study format: Hybrid (1st Semester)

Diploma Team:

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## Examination dates

#	SESSION	DATE	TIME
	D1 Wine Production	Mon 29 Jun 26	11:00am – 12:30pm
	D2 Wine Business	Tue 20 Oct 26	11:30am – 12:30pm
	D4 Sparkling Wine	Wed 20 Jan 27	01:30pm – 03:00pm
	D5 Fortified Wine	Wed 09 Jun 27	03:30pm – 05:00pm

**Original photographic ID is required for exams.**

## Online activities

There are no set times to log on and study, but you will be given weekly activities to complete including group assignments, discussions and quizzes.

CODE	SESSION	START DATE	END DATE
O4WI26D104	D1 Wine Production	Mon 16 Mar 26	Sun 26 Apr 26
O4WI27D2..	D2 Wine Business	Aug 26 (TBC)	Sep 26 (TBC)
O4WI27D4..	D4 Sparkling Wine	Nov 26 (TBC)	Dec 26 (TBC)
O4WI27D5..	D5 Fortified Wine	Jan 27 (TBC)	Feb 27 (TBC)

## Webinars

#	SESSION	DATE	TIME
1	Online Induction Webinar	Tue 17 Mar 26	02:00pm - 03:30pm
2	D1 Workshop	Mon 11 May 26	02:00pm - 03:30pm
3	D2 Workshop	Mon 28 Sep 26	02:00pm - 03:30pm

## Tasting tutorials

The tasting tutorial days are in-person tasting held at the address below:

**Novotel Edinburgh Centre**  
**80 Lauriston Place**  
**Edinburgh**  
**EH3 9DE**

### Tasting Technique & D1 Wine Production

#	SESSION	DATE	TIME
1	Tasting Technique - White Wines	Tue 19 May 26	09:00am - 11:00am
2	Tasting Technique - Red & Rose Wines	Tue 19 May 26	11:30am - 01:00pm
3	The Growing Environment	Tue 19 May 26	02:00pm - 02:30pm
4	White Winemaking Options	Tue 19 May 26	02:30pm - 03:15pm
5	Red & Rose Winemaking Options	Tue 19 May 26	03:30pm - 04:30pm
6	Welcome & Social	Tue 19 May 26	04:30pm - 05:00pm

### D4 Sparkling Wine

#	SESSION	DATE	TIME
1	Traditional Method & Tasting Technique	Mon 14 Dec 26	09:00am - 09:45am
2	Champagne	Mon 14 Dec 26	09:45am - 10:30am
3	Rose & Other Traditional Method Wines	Mon 14 Dec 26	11:00am - 12:30pm
4	Tank, Ancestral & Pet Nat Wines	Mon 14 Dec 26	01:30pm - 03:00pm
5	D4 Workshop	Mon 14 Dec 26	03:15pm - 04:00pm
6	D4 Tasting Mock Exam	Mon 14 Dec 26	04:00pm - 05:00pm

## D5 Fortified Wine

#	SESSION	DATE	TIME
1	Fortification Maturation Options & Tasting	Mon 12 Apr 27	09:00am - 09:30am
2	Sherry Tasting	Mon 12 Apr 27	09:30am - 11:30am
3	Port Tasting	Mon 12 Apr 27	12:00pm - 13:00pm
4	Fortified Grenache & Muscat	Mon 12 Apr 27	14:00pm - 14:30pm
5	Madeira & Business Workshop	Mon 12 Apr 27	14:30pm - 15:15pm
6	D5 Workshop	Mon 12 Apr 27	15:30pm - 16:15pm
7	D5 Tasting Mock Exam	Mon 12 Apr 27	16:15pm - 17:00pm