



# Level 4 Diploma in Wines

Code: 4WI2711S

Date: Sat 05 Sep 26 – Wed 09 Jun 27

Study format: Saturday (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Sat 17 Oct 26	10:30am – 12:00pm
D2	Wine Business	Wed 20 Jan 27	11:00am – 12:00pm
D4	Sparkling Wine	Wed 09 Jun 27	01:00pm – 02:30pm
D5	Fortified Wine	Wed 09 Jun 27	03:30pm – 05:00pm

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

## Classroom Activities

### Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Sat 05 Sep 26	10:00am – 11:30am
2	Tasting Technique — White Wines	Sat 05 Sep 26	11:30am – 12:00pm
3	Tasting Technique — Red Wines	Sat 05 Sep 26	12:30pm – 02:30pm
4	Welcome Drinks and Social	Sat 12 Sep 26	10:00am – 11:30am
5	The Growing Environment	Sat 12 Sep 26	12:00pm – 02:30pm
6	Grape Growing Options	Sat 19 Sep 26	10:00am – 12:00pm
7	Common Winemaking Options	Sat 19 Sep 26	12:30pm – 02:30pm
8	White Winemaking Options	Sat 26 Sep 26	10:00am – 12:00pm

9	Red and Rosé Winemaking Options	Sat 26 Sep 26	12:30pm – 02:30pm
10	D1 Workshop	Sat 03 Oct 26	10:00am – 12:00pm
11	D1 Mock Examination	Sat 03 Oct 26	12:30pm – 02:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Sat 07 Nov 26	10:00am – 12:00pm
13	Businesses Engaged in Wine Production	Sat 07 Nov 26	12:30pm – 02:30pm
14	Key Considerations in Wine Marketing	Sat 14 Nov 26	10:00am – 12:00pm
15	D2 Workshop	Sat 14 Nov 26	12:30pm – 01:30pm
16	D2 Mock Examination	Sat 14 Nov 26	01:30pm – 02:30pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Sat 30 Jan 27	10:00am – 12:00pm
18	Champagne	Sat 30 Jan 27	12:30pm – 02:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Sat 06 Feb 27	10:00am – 12:00pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Sat 06 Feb 27	12:30pm – 02:30pm
21	D4 Workshop	Sat 13 Feb 27	10:00am – 12:00pm
22	D4 Mock Examination	Sat 13 Feb 27	12:30pm – 02:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Sat 20 Feb 27	10:00am – 12:00pm
24	Production of Sherry	Sat 20 Feb 27	12:30pm – 02:30pm
25	Sherry Styles — Tasting	Sat 27 Feb 27	10:00am – 12:00pm
26	Port Production	Sat 27 Feb 27	12:30pm – 02:30pm
27	Ruby Styles — Tasting	Sat 06 Mar 27	10:00am – 11:00am
28	White and Tawny Port — Tasting	Sat 06 Mar 27	11:00am – 12:00pm
29	Fortified Grenache and Muscat	Sat 06 Mar 27	12:30pm – 02:30pm

30 Madeira and Fortified Business Workshop	Sat 13 Mar 27	10:00am – 12:00pm
31 D5 Workshop	Sat 13 Mar 27	12:30pm – 02:30pm
32 D5 Mock Examination	Sat 20 Mar 27	10:00am – 12:00pm