



# Level 2 Award in Wines

Code: 2WI2703S

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Sat 24 Oct 26 – Sat 21 Nov 26

Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Saturdays

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

### Sat 24 Oct 26

#	SESSION	TIME
1	Course induction, tasting technique, pairing wine and food	10:00am – 12:00pm
2	Factors influencing the production of red wines – Pinot Noir, Zinfandel/Primitivo	12:30pm – 02:30pm

### Sat 31 Oct 26

#	SESSION	TIME
3	Factors influencing the production of white, sweet and rosé wines – Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	10:00am – 12:00pm
4	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Viognier, Albariño	12:00pm – 02:30pm

### Sat 07 Nov 26

#	SESSION	TIME
5	Merlot, Cabernet Sauvignon, Syrah/Shiraz	10:00am – 12:00pm
6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	12:00pm – 02:30pm

### Sat 14 Nov 26

#	SESSION	TIME
7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano and tasting workshop	10:00am – 12:00pm
8	Sparkling wines, fortified wines	12:00pm – 02:30pm



**Sat 21 Nov 26**

**# SESSION**

**TIME**

**9 Exam**

**09:45am – 11:30am**

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

Scan QR code to access WSET's Online Classroom:

