



Level 4 Diploma in Wines

Code: H4WI2711Edi

Date: Mon 04 Jan - Tue 19 Oct 27

Study format: Hybrid (1st Semester)

Diploma Team:

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Exams Team:

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Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Mon 15 Mar 27	11:30am - 01:00pm
D2	Wine Business	Wed 09 Jun 27	11:00am - 12:00pm
D4	Sparkling Wine	Tue 19 Oct 27	01:00pm - 02:30pm
D5	Fortified Wine	Tue 19 Oct 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
O4WI27D103	D1 Wine Production	Mon 04 Jan 27	Sun 14 Feb 27
O4WI27D203	D2 Wine Business	Mon 29 Mar 27	Sun 09 May 27
O4WI27D403	D4 Sparkling Wine	Mon 05 Jul 27	Sun 08 Aug 27
O4WI27D5...	D5 Fortified Wine	Aug 27 (TBC)	Sep 27 (TBC)

Webinars

#	SESSION	DATE	TIME
1	Online Induction Webinar	Mon 04 Jan 27	02:00pm - 03:30pm
2	D1 Workshop	Tue 23 Feb 27	06:00pm - 07:30pm
3	D2 Workshop	Tue 18 May 27	06:00pm - 07:30pm

Tasting Tutorials

The tasting tutorial day is an in-person tasting held at the address below. Glasses and spittoons will be provided, but please ensure you bring any writing materials you would like to use.

Novotel Edinburgh Centre
80 Lauriston Place
Edinburgh, EH3 9DE

Tasting Technique & D1 Wine Production

#	SESSION	DATE	TIME
1	Tasting Technique - White Wines	Mon 22 Feb 27	09:00am - 11:00am
2	Tasting Technique - Red & Rose Wines	Mon 22 Feb 27	11:30am - 01:00pm
3	The Growing Environment	Mon 22 Feb 27	02:00pm - 02:30pm
4	White Winemaking Options	Mon 22 Feb 27	02:30pm - 03:15pm
5	Red & Rose Winemaking Options	Mon 22 Feb 27	03:30pm - 04:30pm
6	Welcome & Social	Mon 22 Feb 27	04:30pm - 05:00pm

D4 Sparkling Wine

#	SESSION	DATE	TIME
1	Traditional Method & Tasting Technique	Mon 26 Jul 27	09:00am - 09:45am
2	Champagne	Mon 26 Jul 27	09:45am - 10:30am
3	Rose & Other Traditional Method Wines	Mon 26 Jul 27	11:00am - 12:30pm
4	Tank, Ancestral & Pet Nat Wines	Mon 26 Jul 27	01:30pm - 03:00pm
5	D4 Workshop	Mon 26 Jul 27	03:15pm - 04:00pm
6	D4 Tasting Mock Exam	Mon 26 Jul 27	04:00pm - 05:00pm

D5 Fortified Wine

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