



Level 4 Diploma in Wines

Code: H4WI2711Bel

Date: Mon 04 Jan - Tue 19 Oct 2027

Study format: Hybrid (1st Semester)

Diploma Team:

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Student Services & Technical Support:

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Exams Team:

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Examination dates

#	SESSION	DATE	TIME
	D1 Wine Production	Mon 08 Mar 27	11:30am – 13:00pm
	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
O4WI26D104	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	Mon 22 Feb 27	06:00pm - 07:30pm
3	D2 Workshop	Mon 17 May 27	06:00pm - 07:30pm

Tasting tutorials

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

Hilton Belfast
4 Lanyon Place
Belfast
BT1 3LP

Tasting Technique & D1 Wine Production

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

D4 Sparkling Wine

#	SESSION	DATE	TIME
1	Traditional Method & Tasting Technique	Mon 19 Jul 27	09:00am - 09:45am
2	Champagne	Mon 19 Jul 27	09:45am - 10:30am
3	Rose & Other Traditional Method Wines	Mon 19 Jul 27	11:00am - 12:30pm
4	Tank, Ancestral & Pet Nat Wines	Mon 19 Jul 27	01:30pm - 03:00pm
5	D4 Workshop	Mon 19 Jul 27	03:15pm - 04:00pm
6	D4 Tasting Mock Exam	Mon 19 Jul 27	04:00pm - 05:00pm

D5 Fortified Wine

#	SESSION	DATE	TIME
1	Fortification Maturation Options & Tasting	Mon 06 Sep 27	09:00am - 09:30am
2	Sherry Tasting	Mon 06 Sep 27	09:30am - 11:30am
3	Port Tasting	Mon 06 Sep 27	12:00pm - 13:00pm
4	Fortified Grenache & Muscat	Mon 06 Sep 27	14:00pm - 14:30pm
5	Madeira & Business Workshop	Mon 06 Sep 27	14:30pm - 15:15pm
6	D5 Workshop	Mon 06 Sep 27	15:30pm - 16:15pm
7	D5 Tasting Mock Exam	Mon 06 Sep 27	16:15pm - 17:00pm