

What you'll learn:

Unit 1:

- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- The key characteristics of the principal:
 - still wines of the world
 - sparkling wines of the world
 - fortified wines of the world
 - spirits of the world

 How to apply your understanding to make authoritative recommendations

Unit 2:

 How to taste wines and evaluate quality, identity and price, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

Course delivery

Available as classroom-based or online distance learning, this qualification has a minimum requirement of 84 hours of study time, including 28 hours of classroom or online delivery time with a WSET course provider.*

Assessment

Unit 1 is assessed by a closed-book exam of 50 multiple-choice questions and a paper of short written answers. Unit 2 is assessed by a blind tasting of two wines.

How to enrol

WSET qualifications are available through a global network of over 600 course providers.

Your nearest WSET Approved Programme Provider is:

About us

The Wine & Spirit Education Trust is the world's leading provider of qualifications in wines and spirits. Established in the UK in 1969, WSET's qualifications are now recognised as the international standard by both the industry and enthusiasts. Since 1969 over half a million students have chosen to take a WSET qualification.

Other WSET qualifications

WSET Level 1 Award in Wines
WSET Level 1 Award in Wine Service

WSET Level 1 Award in Spirits

WSET Level 1 Award in Sake

WSET Level 2 Award in Wines and Spirits

WSET Level 2 Award in Spirits

WSET Level 3 Award in Sake

WSET Level 4 Diploma in Wines and Spirits

For more information about WSET and our qualifications visit wsetglobal.com

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^{*}Delivery will vary by course provider, however, this is the minimum requirement that should be met.