



WSET
APPROVED
PROGRAMME PROVIDER

WSET Level 2 Award in Wines
7 Session Course
Syllabus

Session 1

- Course Introduction
- Chapter 1 - Tasting and Evaluating wine
- Chapter 5 – Winemaking (Red Wines)

Session 2

- Chapter 4 - Grape-growing and Related Labeling Terms
- Chapter 6 - Pinot Noir
- Chapter 9 – Semillon

Session 3

- Chapter 5 – Winemaking (White, Sweet Wines)
- Chapter 10 - Chardonnay
- Chapter 11 - Sauvignon Blanc

Session 4

- Chapter 14 - Merlot
- Chapter 15 - Cabernet Sauvignon
- Chapter 16 – Syrah/Shiraz

Session 5

- Chapter 8 – Riesling
- Chapter 18 – Grenache/Garnacha
- Chapter 19 – Tempranillo

Session 6

- Chapter 21 – Cortese, Garganega, Verdicchio and Fiano
- Chapter 22 – Nebbiolo, Barbera and Corvina
- Chapter 23 – Sangiovese and Montepulciano

Session 7

Chapter 12 – Pinot Grigio/Pinot Gris

Chapter 13 – Gewurztraminer, Viognier and Albarino

Chapter 24 – Sparkling Wines

Chapter 25 – Fortified Wines

Self-study:

- Chapter 2 - Pairing Wine and Food
- Chapter 3 - Storage and Service of Wine
- Chapter 5 – Winemaking - Rosé
- Chapter 7 - Zinfandel / Primitivo
- Chapter 9 – Chenin Blanc, Furmint
- Chapter 17 – Gamay
- Chapter 20 – Carmenere, Malbec, Pinotage