

WSET Level 3 Award in Wines - Syllabus

	In class	Self Study
Session 1	• Course Introduction and Tasting Technique • The Natural Factors in the Vineyard	• wine with food • storage and service of wine
Session 2	• The Human Influences in the Vineyard and the Winery	• Factors that affect the price of wine • wine and the law
Session 3	• Germany • Alsace • White wines Burgundy	• Austria
Session 4	• Loire Valley • Bordeaux	• South West France • White and sweet wines of Bordeaux
Session 5	• Burgundy • Rhone Valley	• Red and Rose of Loire Valley
Session 6	• Italy	-
Session 7	• Spain	-
Session 8	• Sparkling Wines • Fortified Wines	• Tokaji • Canadian Ice Wine • Fortified Muscats
Session 9	• Australia • New Zealand • South Africa	-
Session 10	• South America • North America	-
THE EXAM	Tasting: 30 minutes One white, One red	Theory: 120 minutes 50 multiple questions + 4 open questions