WSET
WINE & SPIRIT
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WSET® Level 3 Award in Wines

Specification

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WSET® Level 3 Award in Wines

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Introduction

This Specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 3 Award in Wines.

The main part of the document is a detailed statement of the learning outcomes of the WSET Level 3 Award in Wines. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The Specification also provides a list of recommended tasting samples, guidance concerning the examination (including syllabus weighting and sample examination questions) and the examination regulations.

Introduction to the WSET Level 3 Award in Wines

Qualification Aims

The WSET Level 3 Award in Wines is designed to give a thorough understanding of the factors that account for the style, quality and price of the principal still, sparkling and fortified wines of the world. The qualification will assist those who are required to make professional evaluations of wines with regards to their style, quality and price. The qualification provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors.

Successful candidates will be able to describe the characteristics of the principal wines of the world and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines in a variety of situations.

Qualification Structure

In order to meet the qualification aims there are six learning outcomes spread over two Units. In order to gain the WSET Level 3 Award in Wines candidates must pass both Units.

Unit 1: The Theory of Wines of the World	
Learning Outcome 1	Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.
Learning Outcome 2	Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
Learning Outcome 3	Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
Learning Outcome 4	Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.
Learning Outcome 5	Demonstrate the ability to provide information and advice to customers and staff about wines.

Unit 2: The Analytical Tasting of Wine	
Learning Outcome 1	Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.

Enrolment

The WSET Level 2 Award in Wines or an equivalent level of experience is recommended for entry to the WSET Level 3 Award in Wines. Potential candidates should discuss their current level of knowledge with their APP before enrolling on the course, to ensure that this is a suitable qualification for them to undertake.

Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET Level 3 Award in Wines. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET Level 3 Award in Wines qualification.

Total Qualification Time (TQT) and Guided Learning Hours (GLH)

TQT is an estimate of the total amount of time, measured in hours that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification, it is made up of GLH and private study time. GLH include all tutor supervised learning and supervised assessments.

The TQT for the Level 3 Award in Wines is 84 hours, made up of 32.5 GLH (including the 2.5 hour examination) and 51.5 hours private study.

Recommended Progression Routes

The WSET Level 3 Award in Wines, or an equivalent level of experience, is required for entry to the WSET Level 4 Diploma in Wines.

Learning Outcomes for the WSET Level 3 Award in Wines

UNIT 1: The Theory of Wines of the World

Learning Outcome 1

Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world, and explain how they can influence the style, quality and price of these wines.

Assessment Criteria

1. Identify the key natural factors in the vineyard and explain in detail how they influence the style, quality and price of wine.
2. Identify the key human factors in the vineyard and explain in detail how they influence the style, quality and price of wine.
3. Identify the key human factors in the winery and explain in detail how they influence the style, quality and price of wine.

Ranges

Range 1: Natural factors in the vineyard that influence style, quality and price	
The vine	Species (*V. vinifera*), varieties, clones, crossings, hybrids, green parts, one-year-old wood, permanent wood
Vine needs	Warmth, sunlight, water, nutrients, carbon dioxide
Vine growth cycle	Dormancy, budburst, flowering, fruitset, véraison, ripening
Components of the grape	Water, sugar, acids, colour, tannin, flavours
Climate	Cool, moderate, warm, hot Mediterranean, maritime, continental
Factors influencing regional climate	Latitude, altitude, oceans, large lakes, continentality, diurnal range
Factors influencing site climate	Aspect, soil (heat, drainage), fog, bodies of water
Weather	Vintage variation
Soil	Water supply, nutrients

Range 2: Human factors in the vineyard that influence style, quality and price	
Managing the vine	Training (head, cordon), pruning (spur, replacement cane), trellised, untrellised (canopy management), density, harvest (timing, manual, machine)
Managing hazards	Frost (site selection, heaters, wind machines, sprinklers), freeze (earthing up), rain (harvest dates), hail (nets, multiple sites), water stress (irrigation, drip, sprinkler, flood), sunburn (canopy management), nutrient deficiency (fertiliser)
Managing pests and diseases	Phylloxera (use of rootstocks), other animals (insecticides, physical barriers), fungal diseases (canopy management, fungicide), viruses and bacteria (replacing the vine, sanitising the land)
Concentrating grape sugars	Noble rot, drying grapes on the vine, drying grapes after picking, freezing grapes on the vine
Approaches to vineyard management	Conventional, sustainable, organic, biodynamic

Range 3: Human factors in the winery that influence style, quality and price	
Common elements	Roles of oxygen, roles of SO_2, winery vessels (oak, stainless steel, concrete), alcoholic fermentation, malolactic conversion (MLC)
Must adjustments	Must enrichment, acidification, deacidification
White winemaking	Grape variety, grape reception, destemming, crushing, skin contact, pressing, clarification, alcoholic fermentation, racking off gross lees, malolactic conversion
Red winemaking	Grape variety, grape reception, destemming, crushing, pre-fermentation extraction, alcoholic fermentation and extraction, post-fermentation extraction, pressing, malolactic conversion Whole bunch fermentation (carbonic maceration, semi-carbonic maceration, whole bunches with crushed fruit)
Rosé winemaking	Direct pressing, short maceration, blending
Sweet winemaking	Interrupting the fermentation, adding a sweetening component, concentrating grape sugars
Maturation	Oak vessels (species, production, age, size), inert vessels (stainless steel, concrete, bottle), lees contact, oak alternatives
Blending	Reasons (balance, consistency, style)
Clarification	Sedimentation, fining, filtration (depth, surface)
Stabilisation	Tartrate, microbiological
Packaging	Glass, plastic, bag-in-box
Closures	Cork, technical cork, synthetic cork, screw cap

Learning Outcome 2

Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.

Assessment Criteria

1. Identify and locate the principal wine producing regions of the world and describe the style and quality of the still wines made there.
2. Identify key factors in the vineyard, winery, law and commerce involved in still wine production and briefly explain how they influence the style, quality and price of the principal still wines of the world.
3. Focusing on the principal grape varieties from named regions (listed in Range 2), apply knowledge from Learning Outcome 1 to explain how the factors in the vineyard and winery account for the style and quality of the wine.

Ranges

Range 1: The principal still wine producing regions of the world	
FRANCE	
Bordeaux	Bordeaux, Bordeaux Supérieur Côtes de Bordeaux, Entre-Deux-Mers Médoc, Haut Médoc, Saint-Estèphe, Pauillac, Margaux, Saint-Julien Graves, Pessac-Léognan Saint Émilion, Saint-Émilion Grand Cru, Pomerol Sauternes, Barsac
The Dordogne and South West France	Bergerac, Monbazillac, Cahors, Madiran, Jurançon, Côtes de Gascogne
Burgundy	Bourgogne Chablis Bourgogne Côte d'Or, Bourgogne Hautes Côtes de Nuits, Côte de Nuits-Villages, Gevrey-Chambertin, Vougeot, Vosne-Romanée, Nuits-Saint-Georges Bourgogne Hautes Côtes de Beaune, Côte de Beaune-Villages, Aloxe-Corton, Beaune, Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet Bourgogne Côte Chalonnaise, Rully, Mercurey, Givry, Montagny Mâcon, Mâcon Villages, Pouilly-Fuissé, Saint-Véran
Beaujolais	Beaujolais, Beaujolais Villages, Brouilly, Fleurie, Morgon, Moulin-à-Vent
Alsace	Alsace, Alsace Grand Cru
The Loire Valley	Muscadet, Muscadet Sèvre et Maine Anjou, Coteaux du Layon, Savennières, Saumur, Saumur-Champigny Vouvray, Touraine, Bourgueil, Chinon Sancerre, Pouilly-Fumé, Menetou-Salon Rosé d'Anjou, Cabernet d'Anjou, Rosé de Loire
The Rhône Valley	Côtes du Rhône, Côtes du Rhône Villages Côte Rôtie, Condrieu, Saint-Joseph, Hermitage, Crozes-Hermitage, Cornas Châteauneuf-du-Pape, Gigondas, Vacqueyras, Lirac, Tavel
Southern France	Pays d'Oc Languedoc, Minervois, Fitou, Corbières, Picpoul de Pinet Côtes du Roussillon, Côtes du Roussillon Villages Bandol, Côtes de Provence

GERMANY	
Mosel	Bernkastel, Wehlen, Piesport
Nahe	Schlossböckelheim
Rheingau	Rüdesheim, Johannisberg
Rheinhessen	Nierstein
Pfalz	Forst, Deidesheim
Baden	
Franken	
AUSTRIA	
Niederösterreich	Wachau, Weinviertel
Burgenland	
HUNGARY	
	Tokaj (Sweet wines only)
GREECE	
	Naoussa, Nemea, Santorini
ITALY	
Trentino-Alto Adige	Trentino, Alto Adige
Friuli-Venezia Giulia	Collio, Colli Orientali, Friuli Grave
Veneto	Pinot Grigio delle Venezie, Veneto, Valpolicella, Valpolicella Classico, Amarone della Valpolicella, Recioto della Valpolicella, Valpolicella Ripasso, Soave, Soave Classico
Piemonte	Barolo, Barbaresco, Barbera d'Asti, Dolcetto d'Alba, Gavi
Tuscany	Toscana, Chianti, Chianti Classico, Bolgheri, Brunello di Montalcino, Vino Nobile di Montepulciano
Marche	Verdicchio dei Castelli di Jesi
Umbria	Orvieto
Lazio	Frascati
Abruzzo	Montepulciano d'Abruzzo
Campania	Taurasi, Fiano di Avellino, Greco di Tufo
Puglia	Puglia, Salice Salentino
Basilicata	Aglianico del Vulture
Sicily	Sicilia, Terre di Sicilia/Terre Siciliane, Etna
SPAIN	
The Upper Ebro	Rioja, Navarra, Calatayud, Cariñena
Catalunya	Priorat, Catalunya, Penedès
The Duero Valley	Ribera del Duero, Toro, Rueda
The North West	Rías Baixas, Bierzo
The Levante	Valencia, Jumilla, Yecla
Castilla-La Mancha	La Mancha, Valdepeñas
Castilla y León VdlT	
PORTUGAL	
	Vinho Verde, Douro, Dão, Bairrada, Alentejo, Lisboa, Alentejano

UNITED STATES OF AMERICA	
California	California Napa County, Napa Valley, Rutherford, Oakville, Stags Leap District, Howell Mountain, Mount Veeder, Los Carneros, Saint Helena, Calistoga Sonoma County, Russian River Valley, Alexander Valley, Dry Creek Valley, Sonoma Coast Mendocino County Santa Cruz Mountains Monterey San Luis Obispo County, Paso Robles Santa Barbara County, Santa Maria Valley Lodi
Oregon	Willamette Valley
Washington	Columbia Valley, Yakima Valley
New York	Finger Lakes
CANADA	
Ontario	Niagara Peninsula
British Columbia	Okanagan Valley
CHILE	
Coquimbo Region	Elqui Valley, Limarí Valley
Aconcagua Region	Casablanca Valley, San Antonio Valley, Leyda Valley, Aconcagua Valley
Central Valley Region	Cachapoal Valley, Colchagua Valley, Maipo Valley, Curicó Valley, Maule Valley
Southern Region	
ARGENTINA	
Salta	Cafayate
San Juan	
Mendoza	Uco Valley, Luján de Cuyo, Maipú
Patagonia	
SOUTH AFRICA	
Western Cape	
Coastal Region	Stellenbosch, Paarl, Constantia, Durbanville, Swartland
Breede River Valley	Worcester, Robertson
Cape South Coast	Walker Bay, Hemel-en-Aarde Wards, Elim, Elgin
AUSTRALIA	
South Eastern Australia	Murray-Darling, Riverina, Riverland
South Australia	Barossa, Barossa Valley, Eden Valley, Clare Valley, Adelaide Hills, McLaren Vale, Coonawarra
Victoria	Yarra Valley, Geelong, Mornington Peninsula, Heathcote, Goulburn Valley
New South Wales	Hunter Valley
Tasmania	
Western Australia	Margaret River, Great Southern
NEW ZEALAND	
North Island	Gisborne, Hawke's Bay, Martinborough
South Island	Marlborough, Nelson, Canterbury, Central Otago

Range 2: Key factors that influence style, quality and price of the principal still wines of the world

NATURAL FACTORS (Grape Varieties)

Country	Region/District	Principal grape varieties	Other grape varieties
France	Bordeaux	Cabernet Sauvignon, Cabernet Franc, Merlot, Sauvignon Blanc, Sémillon, Muscadelle	Petit Verdot
	The Dordogne and South West France		Bordeaux varieties, Malbec, Tannat, Ugni Blanc, Petit Manseng
	Burgundy	Chardonnay, Pinot Noir	
	Beaujolais	Gamay	
	Alsace	Riesling, Pinot Gris, Gewurztraminer, Muscat	Pinot Blanc
	The Loire Valley	Melon Blanc, Chenin Blanc, Sauvignon Blanc, Cabernet Franc	Grolleau, Cabernet Sauvignon
	The Rhône Valley	Syrah, Grenache, Mourvèdre, Viognier	Cinsault, Marsanne, Roussanne
	Southern France	Syrah, Grenache, Carignan, Mourvèdre, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc	Cinsault, Piquepoul, Viognier
Germany		Riesling, Spätburgunder (Pinot Noir)	Silvaner, Müller-Thurgau, Dornfelder
Austria		Riesling, Grüner Veltliner	Welschriesling, Blaufränkisch, Zweigelt, Saint Laurent
Hungary	Tokaj		Furmint, Hárslevelű, Sárga Muskotály
Greece	Naoussa		Xinomavro
	Nemea		Agiorgitiko
	Santorini		Assyrtiko
Italy	Alto Adige/ Trentino/ Friuli–Venezia Giulia	Pinot Grigio	
	Veneto	Corvina, Garganega, Pinot Grigio, Merlot, Chardonnay, Trebbiano	
	Piemonte	Nebbiolo, Dolcetto, Barbera, Cortese	
	Tuscany	Sangiovese, Cabernet Sauvignon	
	Marche		Verdicchio
	Umbria		Grechetto, Trebbiano
	Lazio		Malvasia, Trebbiano
	Abruzzo	Montepulciano	
	Campania	Aglianico	Greco, Fiano
	Puglia	Negroamaro, Primitivo	
	Basilicata	Aglianico	
	Sicily	Nero d'Avola	Syrah, Chardonnay

NATURAL FACTORS (Grape Varieties) contd.			
Country	**Region/District**	**Principal grape varieties**	**Other grape varieties**
Spain	**The Upper Ebro**	**Tempranillo, Garnacha, Graciano**	Mazuelo, Viura
	Catalunya	**Garnacha, Cariñena, Merlot, Cabernet Sauvignon, Tempranillo, Chardonnay**	
	The Duero Valley	**Tempranillo, Verdejo, Sauvignon Blanc**	
	The North West	**Albariño**	Mencía
	The Levante		Monastrell
	Castilla-La Mancha		Airén, Tempranillo
Portugal			Alvarinho, Loureiro, Arinto, Touriga Nacional, Tinta Roriz (Aragonês), Alfrocheiro, Jaen, Baga, Trincadeira, Alicante Bouschet
USA		**Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, Chardonnay, Sauvignon Blanc**	Riesling
Canada		**Vidal, Riesling**	
Chile		**Cabernet Sauvignon, Merlot, Carmenère, Syrah, Pinot Noir, Chardonnay, Sauvignon Blanc**	
Argentina		**Malbec, Cabernet Sauvignon, Chardonnay, Torrontés**	Bonarda
South Africa		**Chenin Blanc, Chardonnay, Sauvignon Blanc, Pinotage, Cabernet Sauvignon, Pinot Noir, Syrah, Merlot**	
Australia		**Cabernet Sauvignon, Shiraz, Pinot Noir, Merlot, Grenache, Chardonnay, Semillon, Riesling, Sauvignon Blanc**	
New Zealand		**Sauvignon Blanc, Chardonnay, Pinot Gris, Pinot Noir, Merlot**	Cabernet Sauvignon, Riesling, Syrah
OTHER NATURAL FACTORS			
	See Range 1 in Learning Outcome 1		
HUMAN FACTORS			
Vineyard	See Range 2 in Learning Outcome 1		
Winery	See Range 3 in Learning Outcome 1		

Students will be expected to apply the knowledge they gained in Learning Outcome 1 to the main regions and their principal grape varieties to explain the style and quality of wines made.

LAW	
France	AOC, *Vin de Pays*, IGP, *Vin de France* **Bordeaux:** *Cru bourgeois*, *Cru classé* **Burgundy:** *Premier cru*, *Grand cru* **Beaujolais:** *Nouveau* **The Loire Valley:** *Sur lie* **Alsace:** *Vendanges Tardives*, *Sélection de grains nobles*
Germany	*Prädikatswein*, *Kabinett*, *Spätlese*, *Auslese, Beerenauslese*, *Trockenbeerenauslese*, *Eiswein* *Qualitätswein* VDP, *VDP.Grosses Gewächs* (GG)
Austria	*Qualitätswein*, *Prädikat*, DAC
Tokaji	*Aszú*, *Eszencia*
Italy	DOC, DOCG, IGT *Classico*, *Riserva*
Spain	DO, DOCa/DOQ, *Vino de la Tierra* (VdlT), *Vinos de Pago* *Joven*, *Crianza*, *Reserva*, *Gran Reserva*
USA	AVA
Canada	VQA
Chile	DO (region, sub-region) *Costa*, *Entre Cordilleras*, *Andes*
South Africa	Wine of Origin, region, district, ward, estate
Australia	Zone, region, sub-region
COMMERCE	
Commerce	Cost of grapes, cost of production, cost of transport, margin, market forces

Learning Outcome 3

Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.

Assessment Criteria

1. Identify and locate the principal sparkling wines of the world and describe the style and quality of these wines.
2. Identify key factors in the vineyard, winery, law and commerce involved in sparkling wine production and briefly explain how they influence the style, quality and price of the principal sparkling wines of the world.

Ranges

Range 1: Principal sparkling wines of the world	
FRANCE	
Champagne	Montagne de Reims, Côte des Blancs, Vallée de la Marne, Côte des Bar, Côte de Sézanne
Crémant	Crémant d'Alsace, Crémant de Bourgogne, Crémant de Loire
The Loire Valley	Saumur, Vouvray
SPAIN	
Cava	
ITALY	
Asti	
Prosecco	Prosecco, Conegliano-Valdobbiadene
GERMANY	
Sekt	Deutscher Sekt
AUSTRALIA	
	Tasmania, Yarra Valley, Adelaide Hills
NEW ZEALAND	
	Marlborough
SOUTH AFRICA	
	Cap Classique
USA	
	Anderson Valley, Los Carneros

Range 2: Key factors that influence style, quality and price of sparkling wines	
NATURAL FACTORS	
Important grape varieties	**Champagne:** Chardonnay, Pinot Noir, Meunier **Asti:** Muscat Blanc à Petits Grains **Prosecco:** Glera **Cava:** Macabeo, Xarel•lo, Parellada **Premium Sparkling from Australia, New Zealand, South Africa, USA:** Chardonnay, Pinot Noir
Climate and location	Climate and weather, altitude, latitude, aspect, proximity to oceans/large lakes, fog (where relevant)
HUMAN FACTORS	
Traditional method	Pressing, clarification, first alcoholic fermentation, blending, *liqueur de tirage*, second alcoholic fermentation in bottle, time on lees, riddling, disgorging, *liqueur d'expédition* (dosage)
Transfer method	Pressing, clarification, first alcoholic fermentation, blending, *liqueur de tirage*, second alcoholic fermentation in bottle, time on lees, disgorging into tank, filtration, *liqueur d'expédition* (dosage), rebottling under pressure
Ancestral method	Alcoholic fermentation (part in bottle), choice over disgorgement
Tank method	Pressing, clarification, first alcoholic fermentation, blending, *liqueur de tirage*, second alcoholic fermentation in tank, time on lees, filtration, *liqueur d'expédition* (dosage), bottling under pressure
Asti method	Pressing, clarification, store chilled juice, fermentation (part under pressure), stop fermentation by chilling and filtration, bottling under pressure
Carbonation	Pressing, clarification, fermentation, inject CO_2, bottling under pressure
LAW AND COMMERCE	
Law	**EU:** Brut nature, Brut, Demi-sec **Champagne:** Non-vintage, *Blanc de Blancs, Blanc de Noirs, Premier cru*, *Grand cru*, Vintage **South Africa:** *Cap Classique*
Commerce	Market forces, cost of production

Learning Outcome 4

Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.

Assessment Criteria

1. Identify and locate the principal fortified wines of the world and describe the style and quality of these wines.
2. Identify key factors in the vineyard, winery and law involved in fortified wine production and briefly explain how they influence the style, quality and price of the principal fortified wines of the world.

Ranges

Range 1: Principal fortified wines of the world	
PORTUGAL	**Port**
SPAIN	**Sherry**
FORTIFIED MUSCATS	**France:** Muscat de Beaumes-de-Venise **Australia:** Rutherglen

Range 2: Key factors that influence style, quality and price of fortified wines	
NATURAL FACTORS	
Important grape varieties	**Port:** Touriga Franca, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Barroca **Sherry:** Palomino, Pedro Ximénez (PX), Muscat **Fortified Muscats:** Muscat
Climate and location	Climate type, altitude, aspect, proximity to the sea, soil (where relevant)
HUMAN FACTORS	
Port	Crushing, extraction (human feet, autovinifiers, piston plungers), fermentation, fortification to stop fermentation, maturation (short or long, wood or inert), bottling
Sherry	**Dry:** Fermentation, classification a) fortification to 15% abv, *flor* growth, biological ageing (*option*: refortification to 17%+, oxidative ageing) b) fortification 17% abv, no *flor*, oxidative ageing **Sweet:** Sundried grapes, pressing, fermentation, fortification to stop fermentation, oxidative ageing **Pale Cream/Medium/Cream:** Blending dry wine with either sweet wines or other grape-based sweeteners
Fortified Muscats	Crushing, pressing, fermentation, fortification to stop fermentation, maturation (inert, oxidative)
LAW	
Port	Ruby (Reserve), Tawny (Reserve), Late Bottled Vintage (LBV), Vintage, Tawny with an Indication of Age
Sherry	*Fino*, *Amontillado*, *Manzanilla*, *Oloroso*, *Palo Cortado*, Pedro Ximénez (PX) Pale Cream, Medium, Cream

Learning Outcome 5
Demonstrate the ability to provide information and advice to customers and staff about wines.

Assessment Criteria
1. Make wine recommendations and explain the reasons for selection.
2. Describe the correct procedures for the storage and service of wine.
3. Identify common faults found in wines.
4. Identify the key considerations when making a food and wine pairing recommendation.
5. State the social and health issues resulting from the excess consumption of wine.

Ranges

Range 1: Making wine recommendations	
Criteria for wine selection	Wine style, wine quality, individual preferences and sensitivities, price, occasion
Storage	Optimum conditions, effects of poor storage
Service	Sequence of service, serving temperatures, opening and decanting, glassware and equipment

Range 2: Common faults	
Faults	Cork taint, oxidation, reduction, volatile acidity, *Brettanomyces*, out of condition, high sulfur dioxide

Range 3: Principles of food and wine pairing	
Wine considerations	Sweetness, acidity, tannins (oak), complexity, fruitiness, alcohol level
Food considerations	Sweetness, acidity, umami, salt, bitterness, chilli heat, fat, flavour intensity

Range 4: Social and health issues	
Social and health issues	Excess consumption of wine

UNIT 2: The Analytical Tasting of Wine

Learning Outcome 1

Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.

Assessment Criteria

1. Accurately describe the key characteristics of any principal still wine of the world using the WSET Level 3 Systematic Approach to Tasting Wine.
2. Make an assessment of quality and an assessment of readiness for drinking of any principal still wine of the world using the WSET Level 3 Systematic Approach to Tasting Wine.

WSET Level 3 Systematic Approach to Tasting Wine®

APPEARANCE		
Clarity		clear – hazy (faulty?)
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown
Other observations		*e.g.* legs/tears, deposit, pétillance, bubbles

NOSE	
Condition	clean – unclean (faulty?)
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	*e.g.* primary, secondary, tertiary
Development	youthful – developing – fully developed – tired/past its best

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high **fortified wines:** low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Mousse	delicate – creamy – aggressive
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	*e.g.* primary, secondary, tertiary
Finish	short – medium(-) – medium – medium(+) – long

CONCLUSIONS ASSESSMENT OF QUALITY						
Quality level	faulty – poor – acceptable – good – very good – outstanding					
Level of readiness for drinking/ potential for ageing	too young	–	can drink now, but has potential for ageing	–	drink now: not suitable for ageing or further ageing	– too old

Recommended Tasting Samples

STILL WINES

Country/Region	Wine Style	Name of the Wine to be Tasted
BORDEAUX		
Essential	Red	Generic Bordeaux AC Cru Bourgeois or Haut-Médoc Cru Classé Saint-Émilion Grand Cru or Pomerol
	Sweet White	Sauternes or Barsac
Optional	Red	Older vintage of Saint-Émilion, Pomerol or Haut-Médoc
	Dry White	Generic Bordeaux AC Graves or Pessac-Léognan (oak-matured)
THE DORDOGNE AND SOUTH WEST FRANCE		
Optional	Red	Cahors or Madiran
BURGUNDY		
Essential	Red	Bourgogne Rouge AC Village or Premier Cru level wine from Côte d'Or Beaujolais AC, Beaujolais Villages or Cru
	White	Village or Premier Cru level Chablis Village or Premier Cru level wine from Côte d'Or
Optional	Red	Additional wine from Beaujolais
	White	Mâcon or Mâcon Villages
ALSACE		
Essential	Dry or Off-Dry White	At least one of the following: Riesling Gewurztraminer Pinot Gris
Optional	Sweet White	Vendanges Tardives or Sélection de Grains Nobles (any grape variety)
THE LOIRE VALLEY		
Essential	White	Premium dry Chenin Blanc Sancerre or Pouilly-Fumé
Optional	Red	Premium Cabernet Franc
	White	Muscadet or Muscadet Sur Lie
THE RHÔNE VALLEY		
Essential	Red	Premium Northern Rhône Syrah Châteauneuf-du-Pape or Gigondas Côtes du Rhône or Côtes du Rhône Villages
Optional	Red	Mid-priced Northern Rhône Syrah
	White	Condrieu
SOUTHERN FRANCE		
Optional	Red	Corbières, Fitou or Minervois Any international varietal IGP
	Rosé	e.g. Côtes de Provence. A rosé from the Southern Rhône would also be acceptable.
GERMANY		
Essential	White	Riesling with some residual sugar e.g. Kabinett or Spätlese VDP dry Riesling
Optional	White	Riesling Auslese or Beerenauslese (influenced by noble rot) Eiswein
AUSTRIA		
Essential	White	Grüner Veltliner

Country/Region	Wine Style	Name of the Wine to be Tasted
TOKAJ		
Essential	White	Tokaji Aszú
GREECE		
Optional	Red	Naoussa or Nemea
ITALY		
Essential	Red	Barolo or Barbaresco Valpolicella or Valpolicella Classico Amarone della Valpolicella Chianti Chianti Classico Riserva or Brunello di Montalcino Any southern Italian red (e.g. Taurasi)
	White	Veneto Pinot Grigio
Optional	White	Pinot Grigio from Alto Adige, Trentino or Friuli–Venezia Giulia Soave or Soave Classico
SPAIN		
Essential	Red	Rioja Reserva or Gran Reserva Ribera del Duero Priorat
	White	Rías Baixas or Rueda
Optional	Red	Monastrell-based wine e.g. Jumilla
PORTUGAL		
Optional	Red	Douro, Dão or Alentejo
USA		
Essential	Red	Premium California Cabernet Sauvignon or Merlot e.g. from Napa or Sonoma Zinfandel e.g. from Dry Creek Valley or Lodi
	White	Premium Chardonnay from California e.g. from Sonoma or Santa Barbara
Optional	Red	Willamette Valley Pinot Noir Premium California Pinot Noir e.g. from Sonoma or Santa Barbara
	Rosé	White Zinfandel
CANADA		
Optional	Sweet White	Icewine
CHILE		
Essential	Red	Premium Carmenère e.g. from Cachapoal or Colchagua
Optional	Red	Inexpensive, high-volume red Premium Cabernet Sauvignon e.g. from Maipo, Cachapoal or Colchagua
	White	Chardonnay or Sauvignon Blanc e.g. from Casablanca or San Antonio
ARGENTINA		
Essential	Red	Mid-priced Malbec
	White	Premium Torrontés e.g. from Salta (Cafayate)
Optional	Red	Premium Cabernet Sauvignon or red blend Premium Malbec e.g. from Uco Valley or Luján de Cuyo
SOUTH AFRICA		
Essential	Red	Premium Pinotage e.g. from Stellenbosch, Paarl or Swartland
	White	Premium oaked Chenin Blanc e.g. from Swartland
Optional	Red	Premium Cabernet Sauvignon e.g. from Stellenbosch
	Red/White	Inexpensive, high-volume brand

Country/Region	Wine Style	Name of the Wine to be Tasted
AUSTRALIA		
Essential	Red	Premium Shiraz e.g. from Barossa or McLaren Vale Premium Cabernet Sauvignon or Cabernet Sauvignon blend e.g. from Coonawarra or Margaret River Premium Grenache or Grenache Blend e.g. from McLaren Vale
	White	Eden or Clare Valley Riesling Hunter Valley Semillon Premium Chardonnay e.g. from Yarra Valley, Mornington Peninsula or Tasmania
Optional	Red	Shiraz of a different style or quality level Premium Pinot Noir e.g. from Yarra Valley, Mornington Peninsula or Tasmania
NEW ZEALAND		
Essential	Red	Pinot Noir e.g. from Central Otago, Martinborough or Marlborough
	White	Premium Sauvignon Blanc e.g. from Marlborough
Optional	Red	Hawke's Bay Bordeaux variety or blend or Syrah
	White	Premium Chardonnay e.g. from Marlborough or Gisborne Oaked Sauvignon Blanc
ANY COUNTRY		
Optional	Orange	Orange wine from any country/region

SPARKLING WINES

Country/Region	Name of the Wine to be Tasted
CHAMPAGNE	
Essential	Non-vintage Champagne
Optional	Vintage Champagne or Prestige Cuvée from the same producer
FRANCE	
Optional	Crémant
ITALY	
Essential	Asti, Prosecco
SPAIN	
Essential	Cava
AUSTRALIA, NEW ZEALAND, SOUTH AFRICA, USA	
Essential	At least one traditional method sparkling wine from Australia, New Zealand, South Africa or the USA

FORTIFIED WINES

Country/Region	Name of the Wine to be Tasted
SPAIN	
Essential	Fino or Manzanilla Dry Amontillado or dry Oloroso
Optional	Medium or Cream Sherry
PORTUGAL	
Essential	Late Bottled Vintage Port or Vintage Port Age Indicated Tawny Port
FORTIFIED MUSCATS	
Optional	Muscat de Beaumes-de-Venise Rutherglen Muscat

Examination Guidance

Examination Administration
Examinations are conducted by WSET Approved Programme Providers (APPs). APPs must comply with WSET policies and procedures set out in the APP Handbook.

Assessment Method
The WSET Level 3 Award in Wines will be assessed by a closed-book theory examination and a tasting examination. In order to gain an overall pass a candidate must achieve a pass mark of 55 per cent in both the theory and the tasting examination.

Candidates must sit both units at the same sitting in the same language. Only resit candidates who have achieved a pass in one unit are permitted to sit single units.

Unit 1: Theory Examination
The closed-book theory examination is set by WSET and assesses Unit 1 of the Specification. It is made up of two parts.

- Part 1 comprises 50 multiple-choice questions. This part will assess knowledge and understanding across the unit.
- Part 2 is a question paper requiring short written answers. This part will consist of four questions of 25 marks each, and will assess the application of knowledge across the unit.

The theory examination paper must be completed in two hours.

All examination questions are based on the published learning outcomes; the recommended study materials contain the information required to answer these questions correctly. In order to secure a pass for the theory examination a candidate will be required to attain a minimum mark of 55 per cent in both part 1 and part 2.

Unit 2: Tasting Examination
The tasting examination assesses Unit 2 of the Specification. It will be internally set and marked by a WSET Approved Level 3 Internal Assessor using an assessment brief provided by WSET. The results will be verified by WSET.

The examination will consist of two blind wines and will assess a candidate's ability to accurately describe a wine and draw conclusions based on these observations. The tasting examination must be completed in 30 minutes.

In order to secure a pass for the tasting examination a candidate will be required to attain a minimum mark of 55 per cent.

About the WSET Level 3 Award in Wines Examination
Unit 1: Theory Examination
Part 1: Multiple-choice – This part of the examination paper consists of 50 multiple-choice questions. Each question has only one correct answer, which should be indicated on a computer-readable answer sheet. The examination invigilator will give the full instructions on how to complete the Examination Answer Sheet on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

Part 2: Short written answers – This part of the examination paper consists of four questions of 25 marks each. Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. Marks are NOT subtracted for incorrect answers. Each paper will be compiled as set out in the chart opposite.

Question number	Learning Outcome
1	1 & 2
2	1 & 2
3	1, 2 & 5* (*range 1 only)
4	1, 3, 4 & 5* (*range 1 only)

Allocation of marks – All WSET Level 3 Award in Wines examination papers are carefully compiled to reflect their weighting in the syllabus. A chart giving a detailed breakdown of the examination weighting for the multiple-choice section is shown below.

Learning Outcome	Multiple-Choice Questions (1 mark per question)
1	8
2	28
3	5
4	5
5	4
	50 marks

A chart giving a detailed breakdown of the examination weighting for the short answer section is shown below. Note Learning Outcome 1 is assessed as part of all four questions on the paper.

Learning Outcome	Short Written Answer Marks
2	70
3 & 4	20
5	10
	100 marks

Unit 2: Tasting Examination

This part of the examination consists of a blind tasting of two still wines, which may be taken from any of the recommended tasting samples.

Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. There are 20 marks available for the description and assessment of the white wine and 21 for the description and assessment of the red wine. Marks are NOT subtracted for incorrect answers.

Issuing of Results

Results of examinations are issued by WSET as follows:

- WSET will issue an all-candidate grade list to the APP so that they can communicate results to their candidates.
- WSET will issue candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

Sample Multiple-Choice Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 3 Award in Wines. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample examination questions. The examination consists of 50 questions similar to these.

1. **What is the principal grape variety in the Rosé d'Anjou blend?**
   a. Gamay
   b. Grolleau
   c. Malbec
   d. Cabernet Franc

2. **What is the name given to the process whereby the sediment is expelled from a bottle of Champagne?**
   a. Drawing off
   b. Riddling
   c. Racking
   d. Disgorgement

3. **Which one of the following will guarantee microbiological stability in a wine?**
   a. Sterile filtration
   b. Racking
   c. Depth filtration
   d. Cool fermentation

4. **What grape variety is NOT used in the production of Port?**
   a. Tinta Roriz
   b. Touriga Nacional
   c. Ugni Blanc
   d. Touriga Franca

5. **Which one of the following is an important natural factor in Ribera del Duero?**
   a. Maritime influence
   b. Early morning autumn mist
   c. High altitude
   d. Cold air descending from the Pyrenees

Answers
1b, 2d, 3a, 4c, 5c

Sample Short Written Answer Examination Question

The paper will consist of four questions worth 25 marks each. In order to give candidates an idea of the sort of questions that might be asked, we have included an example question below. The examination consists of four questions similar to this.

Question 1 (25 marks)

PART 1

a. Chardonnay can grow in both cool and warm climates. Give an example of one cool climate region and one warm climate region in Australia where Chardonnay is grown and describe what impact the climate has on the fruit characteristics of the grapes.

Cool climate: **3 marks**
Warm climate: **3 marks**

b. Vertical shoot positioning (VSP) is a trellising system often used when growing Chardonnay in a cool climate. **4 marks**
Explain why a grape grower would choose to use this system.

PART 2

Some Chardonnays have a rounded texture and pronounced aromas that include butter, toast and vanilla.

a. Identify and describe two techniques that could be used during winemaking and maturation to achieve these characteristics. Explain what characteristic(s) each technique contributes to this style of wine.

Technique 1: **5 marks**
Technique 2: **5 marks**

b. A customer asks you to recommend a premium French Chardonnay that has these characteristics. What wine would you recommend and what temperature would you serve it at? **2 marks**

c. The wine has been opened but not all of it was consumed. You want to preserve the remainder for a greater period of time than a few days. Name one appropriate method for preserving the wine and briefly describe how it works. **3 marks**

Examination Regulations

1 Entry Requirements

1.1 Eligibility

1.1.1 Candidates applying to sit the examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full-time programme of study, or have obtained consent from their parents or legal guardians.
1.1.2 There are no restrictions on entry to the WSET Level 3 Award in Wines through overlaps with other qualifications or parts of qualifications.
1.1.3 Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET Level 3 Award in Wines. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET Level 3 Award in Wines qualification.

1.2 Recommended prior learning

1.2.1 Completion of the WSET Level 2 Award in Wines or an equivalent level of experience is recommended for entry to the WSET Level 3 Award in Wines. Candidates who believe they have a sufficiently good understanding of the subjects covered by the Level 2 Award in Wines are advised to consult their prospective tutor before enrolment on a course of study for guidance on the accreditation of prior learning.
1.2.2 Candidates sitting in English where it is not their first language are strongly recommended to have IELTS at 6.5 or above or be able to demonstrate an equivalent ability level.
1.2.3 Candidates sitting in other languages should have an equivalent level of literacy in the language used for the examination.

2 Format and Results

2.1 Candidates will be required to pass a closed-book examination, comprising two units.

Unit 1: A theory examination of two parts to be completed in two hours. The paper comprises:
- 50 multiple-choice questions
- 4 x 25 mark short written answer questions

A mark of 55 per cent in each part is required to achieve a pass in this unit of the qualification.

Unit 2: A tasting examination in the form of a blind tasting of two wines to be completed in 30 minutes. A mark of 55 per cent is required to achieve a pass in this unit of the qualification.

In order to be awarded the WSET Level 3 Award in Wines, candidates must achieve a pass in both units of the examination.

2.2 Candidates who successfully complete both units will be issued with a WSET Level 3 Award in Wines and will receive an overall grade based on their aggregate mark over all examination papers.

A record of achievement will be issued to those candidates who have passed individual units, indicating the grades achieved. Once all units are completed, a final result will be issued.

2.3 Results are graded as follows:

Aggregate mark of 80% and above with no individual examination paper below 65%	Pass with distinction
Aggregate mark of between 65% and 79%	Pass with merit
Aggregate mark of between 55% and 64%	Pass
Aggregate mark of between 45% and 54%	Fail
Aggregate mark of 44% and below	Fail unclassified

2.4 WSET reserves the right to make changes to the grading algorithms and grade thresholds published above.

3 Reasonable Adjustments

3.1 Examination candidates who have special examination requirements, which are supported by independent written assessment, are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET as required.
3.2 It is the policy of WSET that such candidates should not be placed at a disadvantage in the examinations. Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

4 Resits

4.1 Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.
4.2 Candidates who have passed are not permitted to retake to improve their grade.
4.3 Candidates who have passed either unit must resit the remaining unit in the same language they hold their pass in.
4.4 Candidates resitting failed units will be ineligible for any grade in excess of Pass with Merit for the WSET Level 3 Award in Wines.

5 Examination Conditions and Conduct

5.1 It is a condition of entry that candidates agree to the following specific conditions for the closed-book examination.

- At the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID.
- For all examinations, responses must be written in the same language as the examination paper.
- The examination is to be completed in the time specified for each unit.
- No reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet.
- Once the invigilator has declared that examination conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the invigilator has announced the end of the examination.
- During the examination candidates are only permitted to have the following items with them: tasting glasses, spittoon, pens, pencils, erasers, drinking water and a small handbag or shoulder bag so long as it only contains personal items.
- It is prohibited for candidates to take any photographs of the examination room or examination materials.
- For tasting examinations candidates should not wear perfume, aftershave lotion or any other strong scent.
- The use of electronic devices of any kind is prohibited.

- Mobile phones must not be on the examination desk, they must be switched off and placed out of sight.
- The use of dictionaries of any kind is prohibited.
- The use of audible 'alarms' on any clock or watch is prohibited.
- Candidates may not leave the room until the first 15 minutes of the examination time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the examination if any other candidate has already left the examination.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the examination if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the examination has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the examination early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates; no re-admission is permitted.
- Invigilators have no authority to comment upon, interpret, or express an opinion on any examination question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately and their examination paper will be submitted to the Examination Panel to determine its validity.
- No examination question papers are to be removed from the examination room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.
- It is prohibited for candidates to reveal the content of examination papers to others, or reproduce it in any way.

5.2 Candidates also agree to abide by the Invigilator's instructions. Failure to do so may render a candidate's results invalid.
5.3 Examination papers and answer sheets are the property of WSET and will not be returned to candidates.
5.4 WSET reserves the right to permanently exclude candidates found guilty of misconduct from WSET qualifications.

6 Examination Enquiries, Feedback and Appeals

6.1 Candidates requiring enquiry (re-mark) and/or a feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form.
6.2 Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Enquiry Application Form, which must be completed and returned to WSET, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside this time-frame will not be reviewed.

7 Candidate Satisfaction

7.1 Should any candidate have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations, they should first take this up with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our Quality Assurance Team by emailing qa@wsetglobal.com. Please note that all complaints will be dealt with confidentially, but WSET cannot act on anonymous complaints.

8 WSET Regulations

8.1 WSET reserves the right to add to or alter any of these regulations as it thinks fit.

WSET Qualifications

WSET has a range of qualifications that cover sake and wine as well as spirits.
In full, the qualifications are:

WSET® Level 1 Award in Wines (600/1504/4)
WSET® Level 2 Award in Wines (603/4432/5)
WSET® Level 3 Award in Wines (601/6352/5)
WSET® Level 4 Diploma in Wines

WSET® Level 1 Award in Spirits (600/1501/9)
WSET® Level 2 Award in Spirits (600/1507/X)
WSET® Level 3 Award in Spirits

WSET® Level 1 Award in Sake (603/2051/5)
WSET® Level 3 Award in Sake (603/2066/7)

More information about all of these qualifications can be found on the WSET website wsetglobal.com.

Regulation
WSET is recognised as an awarding organisation by Ofqual, the English regulator for qualifications and examinations. Where applicable, the Ofqual accreditation numbers are listed next to the Qualification title above.

WSET operates a Quality Management System that complies with the requirements of **BS EN ISO 9001** for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.

Diversity and Equality Policy
WSET fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the Quality Assurance Team by emailing qa@wsetglobal.com.

WSET Prizes
Candidates who have achieved outstanding marks in their examinations may be eligible for a prize and will be contacted by WSET should this apply. For more details on the prizes available, please go to: https://www.wsetglobal.com/about-us/awards-bursaries/.

WSET
WINE & SPIRIT
EDUCATION TRUST

A world of knowledge

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