

What you'll learn:

Unit 1:

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

 How to apply your understanding to explain wine style and quality

Unit 2:

 How to taste wines, describe their characteristics and evaluate their quality, 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 30 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.

Other WSET qualifications

WSET Level 1 Award in Wines

WSET Level 2 Award in Wines and Spirits

WSET Level 4 Diploma in Wines and Spirits

WSET Level 1 Award in Spirits

WSET Level 2 Award in Spirits

WSET Level 1 Award in Sake

WSFT Level 3 Award in Sake

Wine & Spirit Education Trust

The Wine & Spirit Education Trust (WSET) is the largest global provider of wine, spirits and sake qualifications. Trusted by the world's most recognised drinks organisations, WSET has led the design and delivery of wine and spirit education for five decades. With four progressive levels of study offered through a network of course providers in more than 70 countries and translated into multiple languages, WSET qualifications inspire and empower drinks professionals and enthusiasts.

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

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

This qualification is regulated by Ofqual.

Your nearest WSET course provider is: