

WSET Level 2 Award in Wines

Course Description

The WSET Level 2 Award in Wines is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.



WSET

Level 2 Award in Wines

What you'll learn

- How to taste and describe wine using the [WSET Level 2 Systematic Approach to Tasting Wine®\(SAT\)](#)
- How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties:
 - Chardonnay
 - Pinot Grigio/Gris
 - Sauvignon Blanc
 - Riesling
 - Cabernet Sauvignon
 - Merlot
 - Pinot Noir
 - Syrah/Shiraz
- The style and quality of wines:
 - made from 22 regionally important grape varieties
 - produced in over 70 geographical indications (GIs) around the world
- How grape varieties and winemaking processes influence key styles of:
 - Sparkling wines
 - Fortified wines
- Key labelling terms used to indicate origin, style and quality
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing

Learning Outcomes

In order to meet the qualification aims there are six learning outcomes.

Learning Outcome 1	Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
Learning Outcome 2	Understand how winemaking and bottle ageing influence the style and quality of wine.
Learning Outcome 3	Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
Learning Outcome 4	Know the style and quality of wines produced from regionally important black and white grape varieties.
Learning Outcome 5	Understand how the production process can influence the styles of sparkling and fortified wines.
Learning Outcome 6	Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

Course Delivery Method

Classroom or Online

Training Duration

This qualification has a minimum requirement of 28 hours* of study time:

- 16 hours of delivery time with a WSET course provider (classroom or online)
- 11 hours of personal study and revision
- A 1-hour examination

Skill Level

Upskilling or upgrading

Evaluation & Exam

The WSET Level 2 Award in Wines is assessed by a closed-book theory examination of 50 multiple-choice questions, to be completed in 60 minutes.

A candidate is required to pass with a minimum mark of 55 per cent.



Certification

On successful completion students will receive a Certificate and lapel pin from WSET.

Course Cost

Level 2 is \$995 per student (includes all study materials, instruction, tasting samples & exam)

Tasting Pack is \$45+ tax (if required)