

WSET Level 3 Award in Wines

Course Description

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.



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® \(SAT\)](#)

Learning Outcomes

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.
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Course Delivery Method

Classroom

Training Duration

This qualification has a requirement of approximately 84 hours of study time:

- 30 hours of delivery time with a WSET course provider (classroom or online)
- 51.5 hours of personal study and revision
- A 2.5-hour examination

Skill Level

Upskilling or upgrading

Evaluation & Exam

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.

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. 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.

Certification

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

This is a global Industry-recognized credential.



Course Cost

Level 3 is \$1795 per student (includes all study materials, instruction, tasting samples & exam)

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