



WSET® The Wine & Spirit Education Trust provides globally recognized education and qualifications in wines, spirits and sake, for professionals and enthusiasts.

Course Code	Course Length	Course Level	Available Languages	Participant Capacity
L3AW04	40 hours + Exam	Advanced	English	Minimum 12

WSET Level 3 Award in Wines



An advanced level qualification for professionals working in the wine industry and for wine enthusiasts.

For individuals seeking to delve deeper into the world of wines, this qualification provides a detailed understanding of grape growing and wine making. Upon completion you will be able to assess wines accurately, and use your understanding to confidently explain wine style and quality. Upon successful completion you will receive a WSET certificate and lapel pin, and will be able to use the associated WSET certified logo.

Examination: closed-book, 50 multiple-choice questions and a short-written answer paper to be completed within 2 hours. Unit 2 is assessed by a blind tasting of two wines and lasts 30 minutes.
Passing grade: 55% in both theory and tasting (regulated by Of qual)
Included: course, learning materials, examination, wines, coffee break)
Requirements: applicant must be over 20 years old and hold the WSET Level 2 Award in Wines. This course requires a minimum 56 hours of self study time.

Unit 1 & 2	Learning Outcomes
1	The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
2	How these key factors influence the key characteristics of the principal:
3	still wines of the world
4	sparkling wines of the world
5	fortified wines of the world
6	How to apply your understanding to explain wine style and quality
7	How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3