

# The WSET® Level 2 Award in Wine and Spirits - Course Summary

## WSET LEVEL 2

Subject	Summary
Wine Tasting	Taste and describe wines using the WSET Systematic Approach to Tasting.
Food and Wine Matching	A guide to the key considerations when matching food and wine successfully.
Wine Service and Storage	Learn the correct way to store and serve wine and recognise common faults found in wines
Social Responsibility	A guide to sensible drinking.
Labelling	Learn how to decode and understand labels.
Factors influencing the Style of Wine	Study the factors influencing the style, quality and price of wine in the vineyard and winery
Grape Varieties	Learn about the wines produced by the key international and regionally important grape varieties. Key white varieties: Chardonnay, Sauvignon Blanc, Riesling. Other varieties: Chenin Blanc, Gewurztraminer, Muscadet, Pinot Gris/Grigio, Semillon, Torrentes, Trebbiano and Verdicchio. Key black grape varieties: Cabernet Sauvignon, Grenache, Merlot, Pinot Noir, Syrah/Shiraz Other varieties: Barbera, Carmenère, Gamay, Malbec, Montepulciano, Nebbiolo, Pinotage, Primitivo, Sangiovese, Tempranillo and Zinfandel.
Key Wine-Producing Regions of the World	Learn about the main styles of wines from the key wine-producing regions. France, Germany, Italy, Spain, Portugal, USA, Argentina, Chile, Australia, New Zealand and South Africa.
Number of Wines Tasted	44 wines and 4 spirits will be tasted as part of the course.
Study Materials	Students will receive a course study pack – consisting of the course book, study guide and tasting card.
Duration of course	See Course Outline.
Recommended Private Study	12 hours additional private study is recommended for this course.
Examination	50 multiple-choice questions to be answered in one hour. A mark of 55% required to pass.
Certification	All successful students are issued a WSET certificate suitable for framing and a lapel pin.



Brock University

