

WSET Level 3 Award in Wines - Course Summary

WSET LEVEL 3

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.
Social Responsibility	A guide to sensible drinking.
Labelling	Learn how to decode and understand labels.
Wine Production	Learn about the production factors influencing the style, quality and price of wine from vineyard to bottling.
Table Wines	Learn about the styles of wines produced in the key wine regions of the world: France, Italy, Spain, Portugal, Germany, Greece, Australia, New Zealand, USA, Canada, Argentina, Chile and South Africa.
Sparkling Wines	Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries.
Fortified Wines	Learn about the methods of production and the main styles of fortified wines from the key wine producing countries.
Number of Wines Tasted	Approximately 77 wines will be tasted as part of the course.
Study Materials	Students will receive a WSET Level 3 course study pack, consisting of the course book – <i>Understanding wines: Explaining style and quality</i> ; Study Guide; Specification; and the WSET Level 3 Wine-Lexicon – Systematic Approach to Tasting Wine®.
Duration of course	Fifteen (15) weeks plus examination
Examination	The examination is comprised of two parts: Part One: Tasting Examination: Blind tasting of two wines (one white and one red wine) requiring you to produce a written tasting note. Part Two: 50 multiple-choice questions and four short written answer questions. A minimum of 55% is required to achieve a pass.
Certification	All successful students are issued a WSET certificate suitable for framing and a lapel pin.



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