

WSET Level 1 Award in Wines

Entry requirements

None

Subjects studied

Synopsis

Wine Tasting

Taste and describe wines using the WSET Systematic Approach to Tasting

Food and Wine Matching

A practical 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 wine

Social Responsibility

A guide to sensible drinking

Types and Styles of Wine

Learn about what makes wines taste different

Grape Varieties

Learn about the characteristics and styles of wines produced from the main grape varieties

Main white grape varieties: Chardonnay, Sauvignon Blanc, Riesling

Main black grape varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah/Shiraz

Named Wines

White: Pinot Grigio, Sancerre, Chablis, Sauternes

Sparkling: Cava, Champagne

Red: Claret, Beaujolais, Châteauneuf-du-Pape, Rioja, Chianti

Number of Wines Tasted

9 wines will be tasted as part of the course

Study Materials

Students will receive the Level 1 Award in Wine Study Guide

Duration of course

1 day inclusive of exam or 3 evenings with exam on final evening

Modes of Study

Day release or evening

Examination

WSET Level 1 Award in Wines

30 multiple-choice questions to be answered in 45 minutes

A mark of 70% required to pass

Certification

All students who pass will be issued with a certificate suitable for framing and a lapel pin