

Level 4 Diploma in Wines

Code: 4WI2511C

Dates: Tue 03 Sep 24 – Wed 22 Jan 25

Study Format: Block Release (1st Semester)

Diploma Team:

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Examination Dates

| # | SESSION | DATE | TIME |
|----|-----------------|---------------|-------------------|
| D1 | Wine Production | Tue 01 Oct 24 | 11:30am – 01:00pm |
| D2 | Wine Business | Tue 22 Oct 24 | 11:30am – 12:30pm |
| D4 | Sparkling Wine | Wed 22 Jan 25 | 01:30pm – 03:00pm |
| D5 | Fortified Wine | Wed 22 Jan 25 | 03:30pm – 05:00pm |

Original photographic ID is required for exams.

Classroom Activities

Induction, Tasting Technique & D1 (Wine Production)

| # | SESSION | DATE | TIME |
|----|---------------------------------|---------------|-------------------|
| 1 | Induction | Tue 03 Sep 24 | 09:00am – 10:30am |
| 2 | Tasting Technique — White Wines | Tue 03 Sep 24 | 11:00am – 01:00pm |
| 3 | Tasting Technique — Red Wines | Tue 03 Sep 24 | 02:00pm – 03:30pm |
| 4 | Welcome Drinks and Social | Tue 03 Sep 24 | 03:30pm – 04:30pm |
| 5 | The Growing Environment | Wed 04 Sep 24 | 09:00am – 12:00pm |
| 6 | Grape Growing Options | Wed 04 Sep 24 | 01:00pm – 04:00pm |
| 7 | Common Winemaking Options | Thu 05 Sep 24 | 09:00am – 11:00am |
| 8 | White Winemaking Options | Thu 05 Sep 24 | 11:30am – 01:30pm |
| 9 | Red and Rosé Winemaking Options | Thu 05 Sep 24 | 02:30pm – 04:30pm |
| 10 | D1 Workshop | Fri 06 Sep 24 | 09:00am – 11:00am |
| 11 | D1 Mock Examination | Fri 06 Sep 24 | 11:30am – 01:30pm |

D2 (Wine Business)

| # | SESSION | DATE | TIME |
|----|--|---------------|-------------------|
| 12 | Factors that Contribute to the Price of Wine | Wed 02 Oct 24 | 11:00am – 01:30pm |
| 13 | Businesses Engaged in Wine Production | Wed 02 Oct 24 | 02:30pm – 04:30pm |
| 14 | Key Considerations in Wine Marketing | Thu 03 Oct 24 | 09:00am – 11:30am |
| 15 | D2 Workshop | Thu 03 Oct 24 | 12:00pm – 01:30pm |
| 16 | D2 Mock Examination | Thu 03 Oct 24 | 02:30pm – 04:00pm |

D4 (Sparkling Wines)

| # | SESSION | DATE | TIME |
|----|--|---------------|-------------------|
| 17 | Traditional Method Sparkling Wines and Tasting Technique | Mon 04 Nov 24 | 09:00am – 11:00am |
| 18 | Champagne | Mon 04 Nov 24 | 11:30am – 01:30pm |
| 19 | Rosé and Other Traditional Method Sparkling Wines | Mon 04 Nov 24 | 02:30pm – 04:30pm |
| 20 | Tank, Ancestral and Pet Nat Sparkling Wines | Tue 05 Nov 24 | 09:00am – 11:00am |
| 21 | D4 Workshop | Tue 05 Nov 24 | 11:30am – 01:30pm |
| 22 | D4 Mock Examination | Tue 05 Nov 24 | 02:30pm – 04:30pm |

D5 (Fortified Wines)

| # | SESSION | DATE | TIME |
|----|--|---------------|-------------------|
| 23 | Fortification Maturation Options and Tasting | Wed 06 Nov 24 | 09:00am – 11:00am |
| 24 | Production of Sherry | Wed 06 Nov 24 | 11:30am – 01:30pm |
| 25 | Sherry Styles — Tasting | Wed 06 Nov 24 | 02:30pm – 04:30pm |
| 26 | Port Production | Thu 07 Nov 24 | 09:00am – 11:00am |
| 27 | Ruby Styles — Tasting | Thu 07 Nov 24 | 11:30am – 12:30pm |
| 28 | White and Tawny Port — Tasting | Thu 07 Nov 24 | 12:30pm – 01:30pm |
| 29 | Fortified Grenache and Muscat | Thu 07 Nov 24 | 02:30pm – 04:30pm |
| 30 | Madeira and Fortified Business Workshop | Fri 08 Nov 24 | 09:00am – 11:00am |
| 31 | D5 Workshop | Fri 08 Nov 24 | 11:30am – 01:30pm |
| 32 | D5 Mock Examination | Fri 08 Nov 24 | 02:30pm – 04:30pm |