

# Level 4 Diploma in Wines

Code: 4WI2611M

Dates: Mon 01 Sep 25 – Wed 10 Jun 26

Study Format: Monday (1st Semester)

Diploma Team:

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## Examination Dates

#	SESSION	DATE	TIME
D1	Wine Production	Mon 27 Oct 25	11:30am – 01:00pm
D2	Wine Business	Wed 21 Jan 26	11:00am – 12:00pm
D4	Sparkling Wine	Wed 10 Jun 26	01:00pm – 02:30pm
D5	Fortified Wine	Wed 10 Jun 26	03:30pm – 05:00pm

**Original photographic ID is required for exams.**

## Classroom Activities

### Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Mon 01 Sep 25	10:00am – 11:30am
2	Tasting Technique — White Wines	Mon 01 Sep 25	11:30am – 12:00pm
3	Welcome Drinks and Social	Mon 01 Sep 25	12:30pm – 02:30pm
4	Tasting Technique — Red Wines	Mon 08 Sep 25	10:00am – 11:30am
5	The Growing Environment	Mon 08 Sep 25	12:00pm – 02:30pm
6	Grape Growing Options	Mon 15 Sep 25	10:00am – 12:00pm
7	Common Winemaking Options	Mon 15 Sep 25	12:30pm – 02:30pm
8	White Winemaking Options	Mon 22 Sep 25	10:00am – 12:00pm
9	Red and Rosé Winemaking Options	Mon 22 Sep 25	12:30pm – 02:30pm
10	D1 Workshop	Mon 29 Sep 25	10:00am – 12:00pm
11	D1 Mock Examination	Mon 29 Sep 25	12:30pm – 02:30pm

## D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Mon 03 Nov 25	10:00am – 12:00pm
13	Businesses Engaged in Wine Production	Mon 03 Nov 25	12:30pm – 02:30pm
14	Key Considerations in Wine Marketing	Mon 10 Nov 25	10:00am – 12:00pm
15	D2 Workshop	Mon 10 Nov 25	12:30pm – 01:30pm
16	D2 Mock Examination	Mon 10 Nov 25	01:30pm – 02:30pm

## D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Mon 09 Feb 26	10:00am – 12:00pm
18	Champagne	Mon 09 Feb 26	12:30pm – 02:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Mon 16 Feb 26	10:00am – 12:00pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Mon 16 Feb 26	12:30pm – 02:30pm
21	D4 Workshop	Mon 23 Feb 26	10:00am – 12:00pm
22	D4 Mock Examination	Mon 23 Feb 26	12:30pm – 02:30pm

## D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Mon 02 Mar 26	10:00am – 12:00pm
24	Production of Sherry	Mon 02 Mar 26	12:30pm – 02:30pm
25	Sherry Styles — Tasting	Mon 09 Mar 26	10:00am – 12:00pm
26	Port Production	Mon 09 Mar 26	12:30pm – 02:30pm
27	Ruby Styles — Tasting	Mon 16 Mar 26	10:00am – 11:00am
28	White and Tawny Port — Tasting	Mon 16 Mar 26	11:00am – 12:00pm
29	Fortified Grenache and Muscat	Mon 16 Mar 26	12:30pm – 02:30pm
30	Madeira and Fortified Business Workshop	Mon 23 Mar 26	10:00am – 12:00pm
31	D5 Workshop	Mon 23 Mar 26	12:30pm – 02:30pm
32	D5 Mock Examination	Mon 30 Mar 26	10:00am – 12:00pm