



*'exploring the world
of wines and spirits'*

Specification for the
**WSET® Level 3
Award**
in Wines and Spirits

Specification

The WSET® **Level 3 Award** in Wines and Spirits

This specification contains necessary information for both candidates and programme providers about the WSET® Level 3 Award in Wines and Spirits.

The main part of the document is a detailed statement of learning outcomes. These outcomes should be used by providers to prepare programmes of learning, and by candidates to plan their studies, because the examination is set to test these outcomes.

The specification also provides syllabus weighting, study and examination guidance including the examination regulations.

Contents

1–6 Introduction

7–8 WSET® Level 3 Award in Wines & Spirits

9–19 Unit One - The Theory of Wines and Spirits of the World

20–24 Unit Two - The Analytical Tasting of Wine

25 Examination Guidance

26–28 Unit One - Multiple Choice

29–30 Unit One - Written Examination

31 Unit Two - Tasting Examination

32–35 Examination Regulations

36–38 Notes

*‘exploring the world
of wines and spirits’*



The Wine & Spirit Education Trust Qualifications

WSET® Awards is the qualifications division of the Wine & Spirit Education Trust

We provide quality-assured qualifications that help people to know more about alcoholic beverages and to develop their tasting skills. We do this by:

- liaising with the drinks industry to set suitable specifications
- approving programme providers to offer our qualifications
- setting examinations
- issuing certificates to successful candidates.

The development and awarding of WSET® accredited qualifications is the sole responsibility of WSET® Awards, the Awarding Body of The Wine & Spirit Education Trust.

Qualification Frameworks

The UK Government has established a new regulatory authority, the **Office of the Qualifications and Examinations Regulator** (OfQual), which regulates Awarding organisations who offer qualifications on the Qualifications and Curriculum Framework (QCF). WSET® qualifications are included in the QCF as listed below.

Qualifications and Curriculum Framework

Full Title : The WSET® Level 1 Award in Wines

QCF Level : **1** **Accreditation number** 600/1504/4

Description : This qualification provides a basic introduction to the main styles of wines available to front-line staff involved in the service or sale of wine. The qualification aims to provide the basic product knowledge and skills in the storage and service of wines required to prepare a person for their first job in wine hospitality or retail.

Qualifications and Curriculum Framework continued

Full Title : The WSET® Level 1 Award in Wine Service

Description : This qualification builds on the knowledge and skills taught in the Level 1 Award in Wines, and shows how these can be used in a restaurant workplace. It is ideal for anyone who needs to gain basic skills in wine service, including those wishing to make their first steps into a career as a sommelier.

Full Title : The WSET® Level 1 Award in Spirits

QCF Level : 1 Accreditation number 600/1501/9

Description : This qualification provides a basic introduction to the main categories of spirits available to front-line staff involved in the service or sale of spirits. The qualification aims to provide basic product knowledge to prepare a person for a role in hospitality or the spirits industry.

Full Title : The WSET® Level 2 Award in Spirits

QCF Level : 2 Accreditation number 600/1507/X

Description : This qualification offers a greater breadth and depth of knowledge in the specific area of spirits and liqueurs than that offered by the broader-based Level 2 Award in Wines and Spirits. This qualification offers focused coverage of all product categories in the field of spirits, end use of the identified products together with the theory of tasting technique.

Full Title : The WSET® Level 2 Award in Wines and Spirits

QCF Level : 2 Accreditation number 600/1508/1

Description : This qualification offers broad coverage of all product categories in the field of alcoholic drinks, together with the theory of tasting technique. It is suitable for those with little previous experience.

Full Title : The WSET® International Higher Certificate in Wines and Spirits

Description : The International Higher Certificate gives more comprehensive coverage of the wines and spirits of the world, with an increased focus on tasting technique.

Qualifications and Curriculum Framework continued

Full Title : The WSET® Level 3 Award in Wines and Spirits

QCF Level : **3** **Accreditation number** 600/1511/1

Description : The Level 3 Award gives more comprehensive coverage of the wines and spirits of the world, with an increased focus on tasting technique.

Full Title : The WSET® Level 4 Diploma in Wines and Spirits

Description : This is a specialist qualification where detailed knowledge is combined with commercial factors and a thorough system for the professional evaluation of wines and spirits. The Diploma is recommended by the Institute of Masters of Wine for candidates wishing to pursue membership.

Full Title : The WSET® Level 5 Honours Diploma in Wines and Spirits

Description : This is an individual research project, where students can develop higher-level research, evaluation and analytical skills in a specialist wine and spirit subject of their choice.

BS EN ISO 9001:2008

WSET® Awards operates a Quality Management System which complies with the requirements of BS EN ISO 9001:2008 for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



BS EN ISO 9001:2008
FS 66504

How to prepare for the Level 3 Award in Wines and Spirits

WSET® qualifications can only be offered by organisations approved by WSET® Awards, known as Approved Programme Providers (APPs) and students wishing to study for a WSET qualification must enrol with an APP. The student's relationship is with their APP and the APP is responsible for the delivery of the course and administering the examination, which is set by WSET® Awards.

Group study with an APP is the best way of learning how to taste, but some APPs also prepare candidates for our examinations by distance learning.

A list of Approved Programme Providers (APPs) in the United Kingdom and overseas is published on the WSET® website (www.wsetglobal.com). Please contact the APP directly to find out about their programmes.

Development of Key Skills

• Key Skills

The UK Government, through the Office of the Qualifications and Examinations Regulator, has defined levels of attainment in six key skills: communication, application of number, information technology, working with others, improving own-learning and performance, problem solving.

The WSET® Level 3 Award in Wines and Spirits does not specifically assess any of the key skills. However, it is considered that there are opportunities for students to develop certain key skills and generate evidence for portfolio presentation.

For the benefit of tutors and students, a mapping key for the six key skills has been produced. The mapping key will give examples where, in the natural

course of study for a WSET® Level 3 Award in Wines and Spirits, it is possible to practice and generate evidence for portfolios in key skills. It should be noted that the opportunities for developing key skills and generating evidence might be affected by the mode of study adopted.

Not all key-skills requirements are covered by the WSET® Level 3 Award in Wines and Spirits. We, therefore, advise that any student who wishes to complete the key-skills requirements should contact a specialist key-skills advisor who should be able to give suitable advice for the completion of tasks.

However, two of the key skills have been identified where it is possible to develop and practice key skills:

- communication
- improving own-learning and performance.

To aid the key-skills tutor and student we have included tracking guides for the key skills a student should be able to demonstrate when undertaking a WSET® Level 3 Award in Wines and Spirits, and these are available in the APP Handbook and from the WSET® website (www.wsetglobal.com).

The guides identify key skill opportunities which will occur when using the recommended WSET® Tutor Guides and Level 3 Award in Wines and Spirits study pack as part of the course of study for the WSET® Level 3 Award in Wines and Spirits in Wines and Spirits. Tutors who adopt alternative approaches to teaching may generate different opportunities for the development and demonstration of key skills.

Diversity and Equality Policy

WSET® Awards fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the Centres Co-ordinator and Quality Assurance Manager, WSET® Awards.

Customer Service Statement

The quality and scope of service customers can expect from WSET® Awards is published in our Customer Service Statement. A copy can be obtained from the Centres Co-ordinator and Quality Assurance Manager, WSET® Awards.

In the unlikely event of any dissatisfaction with the service received, please contact the registered APP in the first instance. If the issue is not resolved please contact the Centres Co-ordinator and Quality Assurance Manager, WSET® Awards.

Scholarship Scheme

For those candidates employed in the drinks business in the UK, as well as for a more limited number of candidates from the general public and overseas, WSET® Awards manages a scheme to match outstanding candidates in their examinations to scholarship awards made available by industry sponsors. The awards are typically visits to wine or spirit producing regions. In a number of cases, further interviews are held to determine suitable candidates.

Please note that these scholarships do not take the form of financial grants to fund studies, but are a recognition of examination performance.

Further information and a current list of scholarships are published on the WSET® website (www.wsetglobal.com).

Qualification aims

The WSET® Level 3 Award in Wines and Spirits qualification is designed to give a thorough understanding of the principal wines and spirits of the world and their commercial importance in the world's market. The qualification will assist those who are required to make professional evaluations of wines and spirits with regards to their quality and commercial value. The qualification provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors.

Holders of the WSET® Level 3 Award in Wines and Spirits will be able to describe the characteristics of the principal wines and spirits of the world and give information on the key factors influencing style, quality and value. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines and spirits in a variety of situations.

| Qualification Structure | WSET® Level 3 Award in Wines and Spirits |
|-------------------------|---------------------------------------------------------|
| Core Units | Unit One - The Theory of Wines and Spirits of the World |
| | Unit Two - The Analytical Tasting of Wine |

To be awarded the WSET® Level 3 Award in Wines and Spirits, a candidate must complete both core units.

WSET® Level 3 Award in Wines & Spirits continued

The two units are divided into learning outcomes as follows:

| Unit Title | Learning Outcome Code | Learning Outcome Title |
|--------------------------------------------------------------------------------|-----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Unit One The theory of Wines and Spirits of the World (6 credits) | 1 | Explain the key factors in the production of the principal wines of the world and describe how these influence wine style, quality and price |
| | 2 | Describe in detail the characteristics of the principal wines of the world |
| | 3 | Explain the key factors in the production of the principal sparkling wines of the world and describe how these influence wine style, quality and price |
| | 4 | Explain the key factors in the production of the principal fortified (liqueur) wines of the world and describe how these influence wine style, quality and price |
| | 5 | Explain the key factors in the production of the principal spirits and liqueurs of the world and describe how these influence wine style, quality and price |
| | 6 | Be able to provide information and advice to customers and staff about wines and spirits |
| Unit Two The Analytical Tasting of Wine (2 credits) | 1 | Identify and assess the characteristics, quality and commercial values of the principal wines of the world |

Enrolment

The WSET® Level 2 or an equivalent level of experience is recommended for entry to the WSET® Level 3 Award in Wines and Spirits. Students who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET® Level 3 Award. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET® Level 3 Award qualification. Potential candidates should discuss their current level of knowledge with their APP

before enrolling on the course, to ensure that this is a suitable qualification for them to study.

Guided Learning Hours

It is recommended that a student should allocate a minimum of 84 hours of study to successfully complete the full programme of two units. The hours will usually be a combination of taught and private study time. It is recommended that the teaching delivery time for the unit programme is not less than 28 hours.

Progression Routes

WSET® Level 4 Diploma in Wines and Spirits

The WSET® Level 3 Award in Wines and Spirits is required for progression to the WSET® Level 4 Diploma in Wines and Spirits.

LEARNING OUTCOME ONE - EXPLAIN THE KEY FACTORS IN THE PRODUCTION OF THE PRINCIPAL WINES OF THE WORLD AND DESCRIBE HOW THESE INFLUENCE WINE STYLE, QUALITY AND PRICE

Assessment Criteria

1. Explain the effect of **location** on wine production.
2. Identify the **key factors** influencing **viticultural practice**.
3. Explain how the key factors influence the **style, quality and price** of the wines produced.
4. Evaluate the key options available for **vinification, maturation and bottling**.
5. Explain how the key options for vinification, maturation and bottling **influence the style, quality and price** of the wines produced.
6. Analyse the **cost breakdown** for wine in the local market.

| RANGE A | LOCATION |
|--------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| Climate | Regional climate, site climate and annual weather conditions |
| Soil | Influence of soil types, vineyard aspect, terroir |
| RANGE B | VITICULTURE |
| The Vine | Definition of species, vine varieties, crossings, hybrids, clones, phylloxera, rootstocks, grafting and vine selection, problems of the vine |
| The Vineyard | Annual vineyard cycle, yields, training, pruning, vineyard problems, harvesting |
| RANGE C | VINIFICATION |
| Fermentation | Principles of alcoholic fermentation, pre-fermentation adjustments |
| Sequence of Production, Equipment and Operations | Red, rosé, white, sweet Presses, fermentation equipment |
| RANGE D | MATURATION AND BOTTLING |
| Maturation | Influence of maturation, attributes of wine suitable for maturation, vessels used for maturation, short cuts to maturation |
| Fining | Define fining, agents used in fining |
| Filtration | Define filtering, types of filters used |
| Stabilisation | Chemical and microbiological instability and cures, cold sterile and hot bottling |
| Packaging and Closures | Glass, PET, bag in box Natural cork, synthetic cork, screw-cap |

Unit One - The Theory of Wines and Spirits of the World continued

LEARNING OUTCOME TWO - DESCRIBE IN DETAIL THE CHARACTERISTICS OF THE PRINCIPAL WINES OF THE WORLD

Assessment Criteria

- 1. Identify the key light-wine-producing **regions and districts** of the principal wine-producing countries of the world and, where appropriate, the important communes of these regions and districts.
- 2. Analyse the **key factors** influencing the style, quality and price of the wines from these regions and districts.
- 3. Describe the characteristics of the principal wines from these **regions and districts**.

The regions and districts for still wines are split into two levels, Group I and Group II.

Group I wines require candidates to be able to explain the style, quality and price of the wine in detail.

Group II wines require candidates only to state the location, main grape variety(ies), general climate and describe general style, quality level and price sector of the wine.

Note: there is no split for sparkling or fortified wines.

| RANGE A | REGIONS AND DISTRICTS | |
|-------------------|--------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| | GROUP I | GROUP II |
| FRANCE General | | Vin de France |
| | Bordeaux | Côtes de Bordeaux |
| | Bordeaux Supérieur | Entre Deux Mers AC |
| | Médoc (Haut Médoc, Saint-Estèphe, Pauillac, Saint-Julien, Margaux) | |
| | Pessac-Léognan | Graves |
| | Saint Emilion (Saint Emilion Grand Cru) Pomerol | Saint Emilion Satellites Fronsac Canon-Fronsac |
| South West | Sauternes (Barsac) | |
| | | Bergerac (Monbazillac) Cahors Madiran Côtes de Gascogne IGP Jurançon |
| Burgundy | Bourgogne | |
| | Chablis (Chablis Premier Cru, Chablis Grand Cru) | |
| | Côte de Nuits (Gevrey-Chambertin, Vougeot, Vosne-Romanée, Nuits-Saint-Georges) | Côte Chalonnaise (Rully, Mercurey, Givry, Montagny) |

Unit One - The Theory of Wines and Spirits of the World continued

11

| RANGE A | REGIONS AND DISTRICTS <i>(continued)</i> | |
|----------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| | GROUP I | GROUP II |
| FRANCE Burgundy <i>continued</i> | Côte de Beaune (Aloxe-Corton, Beaune, Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet) Grands Crus | |
| | Pouilly-Fuissé | Mâcon (Mâcon-Villages) |
| | Beaujolais (Beaujolais Villages, Beaujolais Crus) | |
| Alsace | Alsace (Alsace Grand Cru) | |
| Loire | | Val de Loire IGP |
| | Muscadet (Muscadet Sèvre et Maine, Sur Lie) | |
| | Coteaux de Layon, Savennières | Anjou Saumur |
| | Vouvray | Touraine Bougeuil Chinon |
| | Sancerre (white) Pouilly-Fumé | Sancerre (red) Menetou-Salon |
| Rhône | Hermitage (red) Crozes Hermitage (red) Côte Rôtie Condrieu | Hermitage (white) Crozes-Hermitage (white) Saint-Joseph Cornas |
| | Côtes du Rhone (Côtes du Rhone Villages) (red) Châteauneuf-du-Pape (red) | Côtes du Rhone (Côtes du Rhone Villages) (white) Châteauneuf-du-Pape (white) Gigondas Vacqueyras Lirac Tavel |
| Languedoc Roussillon Provence | | Pays d'Oc IGP |
| | | Languedoc (Pic Saint Loup, La Clape) Minervois |
| | | Côtes du Roussillon (Côtes du Roussillon Villages) Fitou Corbières |
| | | Bandol Côtes de Provence |

Unit One - The Theory of Wines and Spirits of the World continued

| RANGE A | REGIONS AND DISTRICTS <small>(continued)</small> | |
|-----------------------|---------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| | GROUP I | GROUP II |
| GERMANY | | |
| Mosel | Bernkastel, Piesport | Ruwer, Saar |
| Nahe | | Schlossböckelheim |
| Rheingau | Rüdesheim, Geisenheim, Johannisberg | |
| Rheinhessen | | Nierstein |
| Pfalz | | Forst, Deidesheim |
| Baden | | Kaiserstuhl-Tuniberg |
| Franken | | Franken |
| AUSTRIA | Wachau | Niederösterreich (Weinviertel) |
| | | Burgenland (Neusiedlersee, Neusiedlersee-Hugelland, Mittelburgenland) |
| HUNGARY | Tokaji | |
| GREECE | | Regional Wines |
| | | Naoussa Nemea Santorini |
| ITALY | | |
| Piemonte | Barolo Barbaresco | Langhe Barbera d'Asti Dogliani Dolcetto d'Alba Roero Gavi |
| Trentino-Alto-Adige | | Trentino Alto Adige |
| Friuli-Venezia Giulia | | Collio Friuli Grave |
| Veneto | Valpolicella (Amarone della Valpolicella, Recioto della Valpolicella) Soave | Bardolino Veneto IGT |
| Tuscany | Chianti Chianti Classico Brunello di Montalcino Vino Nobile di Montepulciano | Bolgheri Vernaccia di San Gimignano Toscana IGT |
| Marche | | Conero Verdicchio dei Castelli di Jesi |

Unit One - The Theory of Wines and Spirits of the World continued

13

| RANGE A | REGIONS AND DISTRICTS <i>(continued)</i> | |
|------------------------------------|------------------------------------------|-----------------------------------------------------------------------------|
| | GROUP I | GROUP II |
| ITALY <i>continued</i> | | |
| Umbria | | Orvieto |
| Lazio | | Frascati |
| Abruzzo | | Montepulciano d'Abruzzo Trebiano d'Abruzzo |
| Campania | | Taurasi |
| Puglia | | Salice Salentino Copertino Puglia IGT |
| Basilicata | | Aglianico del Vulture |
| Sicily | | Sicilia IGT |
| SPAIN General | | DOs de Pago |
| Ebro and Pyrénées | Rioja | Navarra Calatayud Cariñena |
| Catalunya | Priorat | Catalunya Penedès |
| Duero Valley | Ribera del Duero | Toro Rueda VdlT Castilla y León |
| North West | Rías Baixas | Bierzo |
| Levante | | Valencia Jumilla Yecla |
| Castilla-La Mancha | | La Mancha Valdepeñas VdlT de Castilla |
| PORTUGAL Northern | Vinho Regional Duriense (Douro) | Vinho Regional Minho (Vinho Verde) Vinho Regional Beiras (Bairrada, Dão) |
| Central | | Vinho Regional Lisboa Vinho Regional Tejo |
| Southern | | Vinho Regional Península de Setúbal Vinho Regional Alentejano (Alentejo) |

Unit One - The Theory of Wines and Spirits of the World continued

| RANGE A REGIONS AND DISTRICTS <small>(continued)</small> | | |
|---------------------------------------------------------------|-------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| | GROUP I | GROUP II |
| USA California | Napa County (Napa Valley AVA, Rutherford AVA, Oakville AVA, Mount Veeder AVA, Los Carneros AVA) | Mendocino County |
| | Sonoma County (Russian River Valley AVA, Alexander Valley AVA, Dry Creek Valley AVA) | |
| | Central Valley Region (Lodi AVA) | |
| | | Monterey County |
| | | Santa Barbara County (Santa Maria Valley AVA) San Luis Obispo County (Paso Robles AVA) |
| Oregon | | Willamette Valley AVA |
| Washington | | Columbia Valley AVA (Yakima Valley AVA) |
| New York | | Finger Lakes AVA |
| CANADA | | Ontario (Niagara Peninsula) |
| | | British Columbia (Okanagan Valley) |
| CHILE | | Coquimbo Region (Elqui, Limari) |
| | Aconcagua Region (Casablanca) | San Antonio, Leyda, Aconcagua |
| | Central Valley Region (Rapel, Cachapoal, Colchagua) | Maipo, Curicó |
| | | Southern Region (Itata, Bío Bío) |
| ARGENTINA | Mendoza Province (Uco Valley, Luján de Cuyo, Maipú) | Salta Province (Cafayate) San Juan Province Neuquén Province Rio Negro Province |
| SOUTH AFRICA | | Western Cape |
| | Coastal Region (Stellenbosch) | Paarl, Constantia, Durbanville |
| | | Breede River Valley Region (Worcester, Robertson) |
| | | Walker Bay, Elim, Elgin |

| Range A | Regions and Districts <i>(continued)</i> | |
|------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| | Group I | Group II |
| Australia General | South Eastern Australia | |
| South Australia | Barossa Zone (Barossa Valley, Eden Valley) Mount Lofty Ranges Zone (Adelaide Hills, Clare Valley) Fleurieu Zone (McLaren Vale), Limestone Coast Zone (Coonawarra) | Limestone Coast Zone (Padthaway) Lower Murray Zone (Riverland) |
| Victoria | Port Phillip Zone (Yarra Valley) | Port Philip Zone (Geelong, Mornington Peninsula) Central Victoria Zone (Heathcote) |
| New South Wales | Hunter Valley | Riverina |
| Tasmania | | Tasmania |
| Western Australia | South Western Australia Zone (Margaret River) | Great Southern Region (Mount Barker, Frankland River) |
| New Zealand | Hawke's Bay | Auckland, Gisbourne, Martinborough |
| | Marlborough | Nelson, Canterbury, Central Otago |
| Range B Key Factors Influencing Style, Quality and Price of Wines | | |
| Price and Quality | | |
| Categories | Inexpensive, mid-priced, high-priced, premium | |
| Cost Breakdown | Ex cellars/FOB price, agent commission, exchange rate, transport, storage and distribution, taxes, profit margin | |
| Influences | | |
| Style | Climate, soils, grapes, viticulture, vinification, maturation, wine production, regulations, commercial value | |
| Quality | Microclimates, vintage variations, soils, grapes, viticulture, vinification, blending, maturation, wine-production regulations | |
| Other | Market forces, production levels, branding, cultural, political influences, outside influences and investment | |

Unit One - The Theory of Wines and Spirits of the World continued

LEARNING OUTCOME THREE - EXPLAIN THE KEY FACTORS IN THE PRODUCTION OF THE PRINCIPAL SPARKLING WINES OF THE WORLD AND DESCRIBE HOW THESE INFLUENCE WINE STYLE, QUALITY AND PRICE

Assessment Criteria

- 1. Identify the key sparkling wine-producing **regions and districts** of the principal wine-producing countries of the world and, where appropriate the important communes.
- 2. Describe the **methods of production** used for sparkling wines.
- 3. Analyse the **key factors influencing the style, quality and price** of the sparkling wines from these **regions and districts**.
- 4. Describe the **characteristics** of the principal sparkling wines produced in these **regions and districts**.

| RANGE A | | REGIONS AND DISTRICTS |
|-------------------|--|--------------------------------------------------------------------------------------------------------------------------------|
| France | | Alsace, Burgundy, Champagne, Limoux, Loire (Saumur, Vouvray) |
| Spain | | Cava |
| Italy | | Asti, Prosecco |
| Germany | | Sekt |
| New World | | Australia, California, New Zealand, South Africa |
| RANGE B | | METHODS OF PRODUCTION |
| Methods | | Traditional, transfer, tank, carbonation |
| RANGE C | | KEY FACTORS INFLUENCING STYLE, QUALITY AND PRICE OF WINES |
| PRICE AND QUALITY | | |
| Categories | | Inexpensive, mid-priced, high-priced, premium |
| Quality | | Non-vintage, vintage, prestige cuvée |
| Cost Breakdown | | Ex cellars/FOB price, agent commission, exchange rate, transport, storage and distribution, taxes, profit margin |
| INFLUENCES | | |
| Style | | Climate, grapes, blend, method of production, maturation, style definitions, legal definitions, commercial value |
| Quality | | Microclimates, vintage variations, soils, grapes, viticulture, vinification, blending, maturation, wine-production regulations |
| Other | | Market forces, production levels, branding, cultural, political influences, outside influences and investment |

LEARNING OUTCOME FOUR - EXPLAIN THE KEY FACTORS IN THE PRODUCTION OF THE PRINCIPAL FORTIFIED (LIQUEUR) WINES OF THE WORLD AND DESCRIBE HOW THESE INFLUENCE WINE STYLE, QUALITY AND PRICE

Assessment Criteria

1. Identify the key fortified wine-producing **regions and districts** of the principal wine-producing countries of the world.
2. Describe the **methods of production** used for fortified wines.
3. Analyse the **key factors influencing the style, quality and price** of the fortified wines from these **regions and districts**.
4. Describe the **characteristics** of the principal fortified wines produced in these **regions and districts**.

| RANGE A | REGIONS AND DISTRICTS |
|-------------------|---------------------------------------------------------------------------------------------------------------------------|
| Portugal | Madeira, Port (Douro Valley) |
| Spain | Sherry |
| France | Vins Doux Naturels: Languedoc-Roussillon, Rhône |
| Australia | Rutherglen |
| RANGE B | METHODS OF PRODUCTION |
| Methods | Fortification to interrupt fermentation, Fortification after fermentation |
| RANGE C | KEY FACTORS INFLUENCING STYLE, QUALITY AND PRICE OF WINES |
| PRICE AND QUALITY | |
| Categories | Inexpensive, mid-priced, high-priced, premium |
| Cost Breakdown | Ex cellars/FOB price, agent commission, exchange rate, transport, storage and distribution, taxes, profit margin |
| INFLUENCES | |
| Style | Climate, grapes, blend, method of production, maturation, style definitions, legal definitions, commercial value |
| Quality | Microclimates, vintage variations, soils, grapes, viticulture, vinification, blending, maturation, production regulations |
| Other | Market forces, production levels, branding, cultural, political influences, outside influences and investment |



Unit One - The Theory of Wines and Spirits of the World continued

LEARNING OUTCOME FIVE - EXPLAIN THE KEY FACTORS IN THE PRODUCTION OF THE PRINCIPAL SPIRITS AND LIQUEURS OF THE WORLD AND DESCRIBE HOW THESE INFLUENCE SPIRIT STYLE, QUALITY AND PRICE

Assessment Criteria

- 1. Classify the key **spirits and liqueurs** of the world by category.
- 2. Select the production processes for **spirits and liqueurs** of the world.
- 3. Select the **base materials** used in the production of spirits and liqueurs.
- 4. Describe the **methods of production** used for the spirits and liqueurs of the world.
- 5. Define the most important **labelling terms** for spirits and liqueurs, both for inexpensive bulk production and premium quality products.
- 6. Describe the **characteristics** of the key **spirits and liqueurs**.

| RANGE A | | PRODUCTION PROCESSES |
|---------------------------------|--|--------------------------------------------------------------------------------|
| Production Processes | | Conversion, fermentation, distillation, maturation, blending |
| Stills | | Pot still, continuous still |
| RANGE B | | SPIRITS AND LIQUEURS |
| Brandy and other Grape Spirits | | Cognac, Armagnac, grape brandy, marc, grappa, Spanish brandy |
| Whiskies | | Scotch, Irish, Canadian, Bourbon, Tennessee |
| Rum and other Cane Spirits | | White, Golden, Dark |
| Tequila and Mezcal | | Silver, Gold, Reposado, Añejo |
| Vodka | | Neutral, Premium, Super-premium |
| Gin and other Flavoured Spirits | | Gin, Aniseed-flavoured spirit |
| Liqueurs | | Herb, citrus, stone fruit, seed, kernel and bean, dairy |
| RANGE C | | MOST IMPORTANT LABELLING TERMS |
| Brandy | | Cognac, Armagnac, Brandy de Jerez, Spanish, VS, VSOP, XO, Napoleon, Hors d'Age |
| Whisky | | Scotch: Blended, Malt |
| | | Irish |
| | | American Whiskey: Bourbon, Tennessee, Canadian |
| Rum | | White, Golden, Dark |
| Tequila | | Silver, Gold, Reposado, Añejo, 100% Agave |
| Vodka | | Premium |
| Gin | | Distilled, London Dry |
| Liqueurs | | |

LEARNING OUTCOME SIX - BE ABLE TO PROVIDE INFORMATION AND ADVICE TO CUSTOMERS AND STAFF ABOUT WINES AND SPIRITS

Assessment Criteria

1. Use information about the **style characteristics** of the principal wines and spirits of the world.
2. Use product knowledge gained to make recommendations for alternative wines and spirits of a similar **style, quality and price** based on customers' requirements.
3. Apply the **principles of food and wine pairing** to make recommendations for suitable pairings.
4. Make recommendations for customers and staff on the **sale and service of wines and spirits**.
5. Describe and differentiate between **common faults** found in wines.
6. State the **legal issues** relating to the consumption of wines and spirits.
7. State the **social, health and safety issues** relating to the consumption of wines and spirits.

| RANGE A | STYLE CHARACTERISTICS |
|-----------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| Describe using WSET Systematic Approach to Tasting® | Appearance, nose, palate, conclusion |
| RANGE B | QUALITY AND PRICE |
| Categories | Inexpensive, mid-priced, high-priced, premium |
| RANGE C | PRINCIPLES OF FOOD AND WINE PAIRING |
| Wine Considerations | Sweetness, acidity, tannins/oak, complexity, fruitiness, alcohol level |
| Food Considerations | Sweetness, acidity, umami, salt, bitterness, chili heat, fat, flavour intensity |
| RANGE D | SALES AND SERVICE |
| Storage | Optimum conditions, long-term and short-term storage, stock rotation |
| Service | Sequence of service, serving temperatures, opening and decanting, glassware and equipment, accompaniments |
| Wine | Individual preferences and sensitivities, price, occasion |
| RANGE E | COMMON FAULTS |
| Faults | Oxidised, corked, high sulfur dioxide, refermentation, acetic spoilage, hydrogen sulfide, tartrate crystals |
| RANGE F | LEGAL, SOCIAL, HEALTH AND SAFETY ISSUES |
| Social responsibility | Safe consumption of alcohol |

Unit Two - The Analytical Tasting of Wine

LEARNING OUTCOME ONE - IDENTIFY AND ASSESS THE CHARACTERISTICS, QUALITY AND COMMERCIAL VALUES OF THE PRINCIPAL WINES OF THE WORLD

Assessment Criteria

- 1. Describe the key **characteristics of the principal wines** of the world through the means of industry recognised tasting terms.
- 2. Draw conclusions about the **quality level, identity, provenance and price level** of the principal wines of the world.
- 3. Demonstrate the ability to **produce accurate records** when tasting wine.

| RANGE A | COMMERCIAL |
|---------------------------|---------------------------------------------------|
| Reason for Assessing Wine | Quality, authenticity, value, monitor progression |

WSET Level 3 Systematic Approach to Tasting Wine®

| APPEARANCE | | |
|--------------------|-------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| Clarity | | clear – hazy (faulty?) |
| Intensity | | pale – medium – deep |
| Colour | <i>white</i> <i>rosé</i> <i>red</i> | lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown |
| Other observations | | e.g. legs/tears, deposit, petillance, bubbles |

| NOSE | |
|-----------------------|---------------------------------------------------------------|
| Condition | clean – unclean (faulty?) |
| Intensity | light – medium(-) – medium – medium(+) – pronounced |
| Aroma characteristics | e.g. fruits, flowers, spices, vegetables, oak aromas, other |
| Development | youthful – developing – fully developed – tired/past its best |

| PALATE | |
|-------------------------|--------------------------------------------------------------------------------------------|
| Sweetness | dry – off-dry – medium-dry – medium-sweet – sweet – luscious |
| Acidity | low – medium(-) – medium – medium(+) – high |
| Tannin | low – medium(-) – medium – medium(+) – high |
| Alcohol | low – medium(-) – medium – medium(+) – high fortified wines: low – medium – high |
| Body | light – medium(-) – medium – medium(+) – full |
| Flavour intensity | light – medium(-) – medium – medium(+) – pronounced |
| Flavour characteristics | e.g. fruits, flowers, spices, vegetables, oak flavours, other |
| Other observations | e.g. balance, texture sparkling wines (mousse): delicate – creamy – aggressive |
| Finish | short – medium(-) – medium – medium(+) – long |

| CONCLUSIONS | |
|--------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| ASSESSMENT OF QUALITY | |
| Quality level | faulty – poor – acceptable – good – very good – outstanding |
| Level of readiness for drinking / potential for ageing | too young – can drink now, but has potential for ageing – drink now: not suitable for ageing – too old or further ageing |
| THE WINE IN CONTEXT | |
| Identity | <i>for example:</i> location (country or region), grape variety or varieties |
| Price category | inexpensive – mid-priced – high-priced – premium |

Notes for students:

For lines where the entries are separated by hyphens – students must select one and only one of these options.

For lines starting with “e.g.” where the entries are separated with commas – the list of options are examples of what students might wish to comment on. Students may not need to comment on each option for every wine.

RECOMMENDED TASTING SAMPLES

| RANGE B | | KEY WINES OF THE REGIONS AND DISTRICTS |
|--------------------|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES | | |
| BORDEAUX | Red | Generic Bordeaux AC Médoc or Haut-Médoc Cru Classé Saint-Emilion Grand Cru |
| | Dry White | Bordeaux AC, Graves or Pessac-Léognan |
| | White | Sauternes or Barsac |
| SOUTH WEST FRANCE | Red | Cahors or Madiran |
| BURGUNDY | Red | Beaujolais and Beaujolais (Villages or Cru) Generic Bourgogne Rouge AC Commune or Premier Cru level wine from Côte d’Or |
| | White | Chablis (Commune or Premier Cru) Chassagne-Montrachet, Meursault or Puligny-Montrachet (Commune or Premier Cru) |
| RHÔNE VALLEY | Red | Côtes du Rhône or Côtes du Rhône Villages Châteauneuf-du-Pape or Gigondas Cornas, Saint Joseph, Côte-Rôtie or Hermitage |
| SOUTHERN FRANCE | Red | Corbières, Fitou or Minervois Any international varietal IGP |
| LOIRE VALLEY | White | Muscadet Sur Lie Vouvray Sec, Vouvray Demi Sec, Savennières or other Chenin Blanc based white Pouilly Fumé or Sancerre |
| ALSACE | White | Riesling Gewurztraminer, Pinot Gris or Pinot Blanc |
| GERMANY | White | Riesling QbA or Kabinett Riesling Spätlese or Auslese Entry level or midmarket dry German Riesling Erstes Gewächs (or equivalent high quality) dry Riesling |
| AUSTRIA | White | Wachau Grüner Veltliner |
| HUNGARY | White | Tokaji Aszú |

| RANGE B | | |
|-----------------------------------------------------------|---------------|----------------------------------------------------------------------------------------------------------------------------|
| KEY WINES OF THE REGIONS AND DISTRICTS <i>(continued)</i> | | |
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES <i>(continued)</i> | | |
| ITALY | Red | Barolo or Barbaresco Valpolicella or Amarone della Valpolicella Chianti Classico Riserva Any southern Italian red |
| | White | Soave or Pinot Gris Any modern varietal IGT white |
| SPAIN | Red | Modern red from Catalonia or Navarra Ribera del Duero Rioja Reserva or Gran Reserva |
| | White | Rías Baixas or Rueda |
| PORTUGAL | Red | Douro, Dão or Alentejo |
| GREECE | Red | Naoussa or Nemea |
| SOUTH AFRICA | Red | Premium Cabernet Sauvignon based blend Pinotage |
| | White | Chenin Blanc |
| AUSTRALIA | Red | Barossa Shiraz Coonawarra Cabernet Sauvignon Inexpensive high volume brand |
| | White | Premium oaked Chardonnay Clare Valley or Eden Valley Riesling Hunter Valley Semillon |
| NEW ZEALAND | Red | Pinot Noir |
| | White | Sauvignon Blanc Chardonnay |
| UNITED STATES | Red | Napa (or subzone) Cabernet Sauvignon Premium Pinot Noir (eg Carneros, Russian River, Oregon) California Zinfandel |
| | White | High quality oaked Chardonnay High quality oaked Sauvignon Blanc (Fumé Blanc) |

Unit Two - The Analytical Tasting of Wine continued

| RANGE B | | KEY WINES OF THE REGIONS AND DISTRICTS |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----------------------------------------------------------------------------------------|
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES (continued) | | |
| CHILE | Red | Carmenère Cabernet Sauvignon |
| | White | Mid-range Sauvignon Blanc |
| ARGENTINA | Red | Cabernet Sauvignon Malbec |
| | White | Torrontés |
| SPARKLING WINES | | |
| GENERAL | | Basic quality Brut tank method |
| CHAMPAGNE | | Non-Vintage Champagne |
| FRANCE | | AC Crémant Sparkling Wine, Vouvray or Saumur |
| ITALY | | Asti |
| SPAIN | | Cava |
| NEW WORLD | | New World premium sparkling wine |
| FORTIFIED WINES | | |
| SPAIN | | Fino or Manzanilla Dry Amontillado or dry Oloroso Blended medium or sweet Sherry |
| PORTUGAL | | LBV Port 10 year old Tawny Port |
| NEW WORLD | | Australian Muscat |
| Spirits and liqueurs do not form part of the Unit Two assessment, however, the WSET® strongly recommends that students are given the opportunity to taste the following spirits: | | |
| SPIRITS AND LIQUEURS | | |
| SCOTCH WHISKY | | Single malt Scotch whisky |
| OTHER WHISK(E)Y | | Blended Scotch whisky, Irish whiskey, Bourbon whiskey or Canadian whiskey |
| COGNAC | | VSOP or XO |
| OTHER BRANDY | | Armagnac, Grappa, Marc or Spanish brandy |
| OTHER SPIRITS | | Rum, Tequila, Vodka or Gin |

1 Assessment Method

Unit One

- Unit One will be assessed by a two-part WSET® Awards-set closed-book examination paper. A candidate will be required to pass each part with a minimum mark of 55%.

Part one comprises 50 multiple-choice questions. This part will assess knowledge and understanding across the unit.

Part two is a question paper requiring short written answers. This part will consist of four questions of twenty four marks each and one four mark question, and will assess the application of knowledge across the unit.

The unit examination paper is to be completed in 1 hour and 45 minutes.

All examination questions are based on the published learning outcomes and the recommended study materials contain the information required to answer these questions correctly.

Unit Two

- Unit Two will be an internally set and assessed blind tasting of **two wines**. The tasting paper will assess a student's application of the practical learning outcomes. The assessment brief will be provided by WSET® Awards. The practical-tasting examination is to be completed in 30 minutes. The Unit Two examination can only be set and marked by WSET® Approved Level 3 Internal Assessors.

Candidates must sit both units at the same sitting. Only resit candidates who have achieved a pass in one unit are permitted to sit single units.

WSET® Awards does not offer aegrotat awards, all assessment requirements of the qualification must be met.

2 Examination Administration

Examinations are conducted by WSET® Approved Programme Providers (APPs). Administratively, APPs must comply with the criteria and codes of practice set out in the Operating Handbook issued to all APPs.

3 Reporting of Results

Results of examinations are issued by WSET® Awards as follows:

An all-candidate grade list along with student letters are issued to the APP, for communicating results to individual candidates. Timescale for results is 8 weeks from receipt of completed scripts.

Issue of certificates to successful candidates is via the APP.

Unit One Multiple-choice

4 About The WSET® Level 3 Award in Wines and Spirits Examination

The WSET® does not release past examination papers for this qualification.

Unit One Multiple-choice Examination

The multiple-choice examination papers are carefully compiled to reflect the weighting given to the learning outcomes of Unit One. The chart below gives a breakdown of the allocation of examination questions to each of the learning outcomes of Unit One.

Examination Specification for MCQ Paper - Tracking Chart

| Learning Outcome | Assessment Criteria | Questions per Paper |
|------------------|---------------------------------------------------------|---------------------|
| 1. | Location | 7 |
| | Viticulture | |
| | Vinification | |
| | Maturation and Bottling | |
| | Cost Breakdown of Wine | |
| 2. | France | 26 |
| | Italy | |
| | Spain | |
| | Portugal | |
| | Germany | |
| | Central and South Eastern Europe | |
| | Australia | |
| | New Zealand | |
| | South Africa | |
| | North America | |
| | South and Central America | |
| | Factors influencing style, quality and price of wines | |
| 3. | Regions and districts | 6 |
| | Methods of production | |
| | Factors influencing style, quality and price of wines | |
| 4. | Regions and districts | |
| | Methods of production | |
| | Factors influencing style, quality and price of wines | |
| 5. | Production processes | 8 |
| | Spirits and liqueurs | |
| | Factors influencing style, quality and price of spirits | |
| 6. | Style characteristics | 3 |
| | Quality and price | |
| | Principles of food and wine pairing | |
| | Sales and service | |
| | Common faults | |
| | Legal, social, health and safety issues | |
| Total questions | | 50 |

NOTE: Learning outcomes 3 and 4 will be assessed by a combination of 6 questions. Learning outcome 5 is only assessed by multiple choice questions.

Unit One Multiple-choice Examination

To give students an idea of the sort of questions which might be asked, here is a selection with answers at the end. The examination consists of **50** questions.

1. Which one of the following descriptions best defines the style of Alsace Riesling?
 - a) Dry with high acidity and a petrol-like nose.
 - b) Medium-sweet with high acidity and a petrol-like nose.
 - c) Dry with low acidity and a honeyed nose.
 - d) Medium-sweet with low acidity and a honeyed nose.
2. What grape variety is not used in the production of Port?
 - a) Tinta Roriz.
 - b) Ugni Blanc.
 - c) Touriga Nacional.
 - d) Touriga Franca.
3. What is the principal grape variety in the Rosé d'Anjou blend?
 - a) Gamay.
 - b) Grolleau.
 - c) Malbec.
 - d) Cabernet Franc.
4. Which one of the following is an example of a low-trained, cane-pruned system of vine cultivation?
 - a) Guyot simple.
 - b) Gobelet.
 - c) Lyre.
 - d) Geneva Double Curtain.
5. Which one of the following Champagne styles is the driest?
 - a) Sec.
 - b) Brut.
 - c) Extra Sec.
 - d) Extra Brut.
6. Which one of the following is a dry red wine?
 - a) Basac.
 - b) Madiran.
 - c) Savennieres.
 - d) Puligny-Montrachet.
7. Which region of Italy produces Gavi DOCG?
 - a) Piemonte.
 - b) Lombardia.
 - c) Veneto.
 - d) Toscana.
8. Which one of the following pairs is correctly matched?
 - a) Condrieu and Marsanne.
 - b) Hermitage and Grenache.
 - c) Saint-Joseph and Syrah.
 - d) Côte-Rôtie and Cinsault.
9. How is tannin detected when tasting a red wine?
 - a) Burning sensation at the back of the mouth.
 - b) Stimulation of saliva at the sides of the tongue.
 - c) Mouth-drying sensation.
 - d) Woody smell.
10. What does the word "Quinta" mean on a bottle of Port?
 - a) Vintage.
 - b) Winery.
 - c) Grape variety.
 - d) Style.
11. Which one of the following is the base spirit used for Grand Marnier?
 - a) Brandy.
 - b) Vodka.
 - c) Rum.
 - d) Gin.
12. Condrieu AC wine is made from?
 - a) Syrah and Viognier
 - b) Syrah only
 - c) Viognier only
 - d) Viognier and Marsanne.

Unit One Multiple-choice continued

13. Which one of the following wine styles is entitled to be classified as AC Entre-Deux-Mers?

a) White wine only.

b) Red wine only.

c) White & red wine only.

d) White, red and rosé wine.
14. Which of the following is a dry red wine?

a) Nemea Agiorgitiko.

b) Weinviertel DAC.

c) Recioto della Valpolicella.

d) Ruster Ausbruch.
15. What are “criaderas”?

a) Stages in the solera system.

b) Warehouses for maturing Sherry.

c) Containers for shipping Sherry.

d) Mats on which grapes are dried.
16. Which one of the following statements is true?

a) Bourbon can be made anywhere in the USA.

b) Bourbon is made from malted barley only.

c) Canadian whisky is made from rye only.

d) Canadian whisky is usually pot-distilled.
17. In which state of Australia is Margaret River?

a) New South Wales.

b) Victoria.

c) South Australia.

d) Western Australia.
18. What is the name given to the process whereby the sediment is expelled from a bottle of Champagne?

a) Drawing off.

b) Riddling.

c) Racking.

d) Disgorgement.
19. Which one of the following spirits must be distilled from fruit?

a) Vodka.

b) Gin.

c) Armagnac.

d) Tequila.
20. Where is the Aconcagua valley?

a) Spain.

b) Chile.

c) Argentina.

d) California.

Key to Level 3 Award
in Wines and Spirits
Example Questions

| | |
|-----|---|
| 1. | a |
| 2. | b |
| 3. | b |
| 4. | a |
| 5. | d |
| 6. | b |
| 7. | a |
| 8. | c |
| 9. | c |
| 10. | b |
| 11. | a |
| 12. | c |
| 13. | a |
| 14. | a |
| 15. | a |
| 16. | a |
| 17. | d |
| 18. | d |
| 19. | c |
| 20. | b |

Unit One Short Written Examination

The paper will consist of four questions of equal weighting requiring brief written answers and one 4 mark question. The questions can be drawn from any area of the Unit One syllabus.

Examination Specification for Short Written Paper - Tracking Chart

| Learning Outcome | Assessment Criteria | Questions per Paper |
|------------------|-------------------------------------------------------|---------------------|
| 1. | Location | 1 x 24 mark |
| | Viticulture | |
| | Vinification | |
| | Maturation and Bottling | |
| | Cost breakdown of Wine | |
| 2. | France | 1 x 24 mark |
| | Italy | |
| | Spain | |
| | Portugal | |
| | Germany | |
| | Central and South Eastern Europe | |
| | Australia | |
| | New Zealand | |
| | South Africa | |
| | North America | |
| | South and Central America | |
| | Factors influencing style, quality and price of wines | |
| 3. | Regions and districts | 1 x 24 mark |
| | Methods of production | |
| | Factors influencing style, quality and price of wines | |
| 4. | Regions and districts | |
| | Methods of production | |
| | Factors influencing style, quality and price of wines | |
| 6. | Style characteristics | 1 x 24 mark |
| | Quality and price | |
| | Principles of food and wine pairing | |
| | Sales and service | |
| | Common faults | |
| | Legal, social, health and safety issues | 1 x 4 mark |
| Total questions | | 5 |

NOTE: The assessment criteria covered in 6 may also be assessed in other questions on this paper.

Below is an example question.

1. A customer who regularly purchases classic French wines requests New World alternatives. Recommend a suitable New World wine as a substitute for each of the wines listed, stating reasons for your selection.
 - a) Pouilly-Fumé:
 - b) Côte-Rôtie:
 - c) Saint-Emilion:
 - d) Margaux:
 - e) Chablis:

Unit Two Tasting Examination

In question one candidates will be required to blind taste two wines and produce written analysis using the WSET® Level 3 Systematic Approach to Tasting technique.

The candidate will be required to identify each wine and indicate the retail price band for both wines.

50 marks are allocated to this paper.



1 Entry Requirements

1.1 Eligibility

- 1.1.1 Candidates applying to sit the examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full time programme of study, or have obtained parental consent.
- 1.1.2 Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be able to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the Level 3 Award in Wines and Spirits. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the Level 3 Award in Wines and Spirits qualification.
- 1.1.3 There are no restrictions on entry to the Level 3 Award in Wines and Spirits through overlaps with other qualifications or parts of qualifications.

1.2 Recommended Prior Learning

- 1.2.1 It is recommended that candidates should hold the WSET® Level 2 Award in Wines and Spirits. Candidates who believe they have a sufficiently good understanding of the subjects covered by the Level 2 syllabus are advised to consult their prospective tutor before enrolment on a course of study for guidance on the accreditation of prior learning.
- 1.2.2 The indicative levels of literacy and numeracy required for the examination are as follows:
- literacy:** Level 2 of the UK basic skills national standards, or equivalent level of literacy in the language used for the examination.
- numeracy:** Level 2 of the UK basic skills national standards, or equivalent.

2 Format and results

- 2.1 Candidates will be required to pass a closed-book examination, comprising two units.
- Unit One:** A written assessment of two parts to be completed in one hour and 45 minutes. The paper comprises:
- 50 multiple-choice questions
 - Four short written answers and one 4 mark question
- A mark of 55% in each part is required to achieve a pass in this unit of the qualification.

| | |
|--------------------------------------------------------------------------------|-----------------------|
| Results are graded as follows: | |
| Aggregate mark of 80% and above with no individual examination paper below 65% | Pass with Distinction |
| Aggregate mark of between 65% and 79% | Pass with Merit |
| Aggregate mark of between 55% and 64% | Pass |
| Aggregate mark of between 45% and 54% | Fail |
| Aggregate mark of 44% and below | Fail unclassified |

Unit Two: A practical tasting paper in the form of a blind tasting of **two wines** to be completed in 30 minutes. A mark of 55% is required to achieve a pass in this unit of the qualification.

In order to be awarded the WSET® Level 3 Award in Wines and Spirits, candidates must achieve a pass in both Units of the examination.

- 2.2 Candidates who successfully complete both units will be issued with a WSET® Level 3 Award in Wines and Spirits and will receive an overall grade based on their aggregate mark over all examination papers.

A record of achievement will be issued to those candidates who have passed individual units, indicating the grades achieved. Once all units are completed, a final result will be issued.

Results for successful candidates will be issued to APPs within 8 weeks from receipt of completed scripts.

- 2.3 Successful candidates can apply to use the term WSET® Certified on their letterhead or business card. Contact credentials@wset.co.uk for more information.

3 Reasonable Adjustments

Examination candidates who have special examination requirements, which are supported by independent written assessment are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET® Awards as required. It is the policy of WSET® Awards that such candidates should not be placed at a disadvantage in the examinations.

Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

4 Resits

Candidates may apply to resit individual units if they are unsuccessful. There is no limit on the number of attempts that may be made.

Candidates resitting failed units will be ineligible for any grade in excess of Pass with Merit for the WSET® Level 3 Award in Wines and Spirits.

Candidates who have passed units are not permitted to retake them to improve their grade.



5 Examination Conditions and Conduct

5.1 It is a condition of entry that candidates agree to the following specific conditions:

- at the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID
- the examination is to be completed in the time specified for each unit
- no reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet
- no communication of any kind between candidates is permitted
- the use of electronic devices of any kind is prohibited
- the use of dictionaries of any kind is prohibited
- the use of audible “alarms” on any clock or watch is prohibited
- candidates who arrive after the published start time may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised
- candidates may not leave the room until the first 15 minutes of the examination time have

- candidates who complete the examination/assessment early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates, no re-admission is permitted

- invigilators have no authority to comment upon, interpret, or express an opinion on any examination question

- any candidate who is suspected of misconduct will be advised to leave the examination hall immediately and their examination paper will be submitted to the Examination Panel to determine its validity and any future ban on sitting papers

- no examination question papers are to be removed from the examination hall, candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.

5.2 Candidates also agree to abide by the invigilator’s instructions. Failure to do so may render a candidate’s results invalid.

5.3 Examination papers submitted for marking become the property of WSET® Awards and will not be returned to candidates.

6 Examination Feedback, Enquiries and Appeals

Candidates requiring feedback and/or an enquiry (re-mark) on their examination paper should contact their APP and request an Application Form for Feedback and Enquiries Against Examination Results. The form must be completed and submitted to WSET® Awards along with the appropriate fee within 12 weeks of the date of the examination. Any request received outside of this time frame will not be reviewed. Feedbacks and enquiries will be issued within 8 weeks of receipt by WSET® Awards.

Any candidate unsatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Examination Results Application Form, which must be completed and returned to WSET® Awards, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside of this time frame will not be reviewed. Appeals will be issued within 8 weeks of receipt by WSET® Awards.

7 Student Satisfaction

Should any student have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations they should first take this up with their APP. If this does not lead to a satisfactory resolution, students are asked to contact our Quality Assurance Manager, by email at awards@wset.co.uk. Please note that all complaints will be dealt with confidentially, but WSET® Awards cannot act on anonymous complaints.

8 WSET® Awards Regulations

WSET® Awards reserve the right to add to or alter any of these regulations as it thinks fit.



This image shows a single page of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Wine and Spirit Education Trust
39-45 Bermondsey Street, London SE1 3XF United Kingdom
Email: wset@wset.co.uk
Internet: www.wsetglobal.com

© Wine & Spirit Education Trust 2012

All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording or any information storage or retrieval system, without the prior permission in writing from the publishers.

Design and artwork by Design Study Limited 020 8763 2582 • Printed by LEA Printers 0845 232 2322

WSET® Contacts

Wine & Spirit Education Trust
International Wine & Spirit Centre • 39-45 Bermondsey Street • London • SE1 3XF • United Kingdom

To obtain a list of Approved Programme Providers (APPs) closest to you, where you can study or sit an examination, please see the WSET® website: www.wsetglobal.com

To obtain the APP Registration Pack, a copy of our Diversity and Equality Policy and our Customer Service Statement

Contact WSET® Awards

Telephone: +44 (0)20 7089 3840 • Fax: +44 (0)20 7089 3846
email: awards@wset.co.uk

For any other enquiries,
please see the WSET®
website:

www.wsetglobal.com
or contact **WSET® Awards**

WSET® gratefully acknowledges the support of the following **CORPORATE PATRONS** in helping to promote excellence in wine and spirit product training and qualifications:

GOLD Patrons



DIAGEO

Laithwaites
Wine



THE VINTNERS' COMPANY



majestic.co.uk

your M&S



Waitrose

SILVER Patrons



Accolade
Wines



BACARDI-MARTINI LIMITED

just-drinks

Moët Hennessy
UK LIMITED



BROWN-FORMAN



SOGRAPE VINHOS

"Sô de um grande amor: nascem grandes vinhos"
"Wines of passion"



TREASURY
WINE ESTATES

BRONZE Patrons

AMORIM

BORDEAUX
WINES

FOODS & WINES
from SPAIN

Gonzalez Byass
Desde 1855
Familia de Vino

GRUPO CODORNIU
WINEMAKERS SINCE 1551

GRUPPO ITALIANO VINI

MENTZENDORFF
wine shipped since 1858



HATCH MANSFIELD

LIBERTY WINES



IWSC
INTERNATIONAL
WINE & SPIRIT
COMPETITION

RIEDEL
THE WINE GLASS COMPANY

SYMINGTON FAMILY ESTATES
GRAHAM'S • COCKBURN'S • DOW'S • WARRE'S
QUINTA DO VESUVIO • ALTANO

Thierry's



William Reed
BUSINESS MEDIA

Wines of Chile
The natural choice

The Worshipful Company of Distillers

for the facts
drinkaware.co.uk



Wine & Spirit Education Trust
International Wine & Spirit Centre
39-45 Bermondsey Street
London SE1 3XF

Telephone: +44 (0)20 7089 3800
Fax: +44 (0)20 7089 3847
email: wset@wset.co.uk
website: www.wsetglobal.com