



'creating the trade professional'

Specification for the
WSET® Level 4
Diploma
in Wines and Spirits

Specification

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The WSET® Level 4 Diploma in Wines and Spirits

This specification contains necessary information for both candidates and programme providers about the WSET® Level 4 Diploma 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.

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Introduction

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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.

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, and use of the identified products together with the theory of tasting technique.

Qualifications and Curriculum Framework continued

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.

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



Introduction continued

How to prepare for the Level 4 Diploma

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 4 Diploma does not specifically assess any of the key skills. However, it is considered that there are opportunities for candidates to develop the key skill of improving own-learning and performance during their preparation work, for example by establishing study plans and self-monitoring of progress. There are also opportunities to develop communication skills in the coursework assignments.

- Other Issues

As a key learning outcome of the Level 4 Diploma, candidates are required to consider the cultural and political influences affecting wine and spirit production in both the domestic and international markets. Given the broad geographical coverage of the qualification, this encourages candidates to develop an awareness of different countries and cultures.

Institute of Wines and Spirits (IWS) Website

The IWS website is a valuable online resource that caters for the professional needs of diploma students and graduates on a daily basis. It is a source of highly relevant information and an essential communication platform for members, Diploma APPs and the Wine & Spirit Education Trust.

Being a member of the IWS is a valuable asset whilst studying for the WSET® Diploma. It has been designed to support candidates while studying and helps them to maintain their knowledge through Continued Professional Development after they have graduated.

Members' Benefits & Services

- Latest Trade News

Members can improve their effectiveness and enhance their contribution to organisational success by keeping up-to-date with regular news and industry reports from just-drinks.com

- Market Data

Access global wine and spirit reports, statistical and marketing information as well as articles on seminars and tastings.

- Course Information

Access to examples of student's work, including assignments and examination tasting notes.

- Newsletter

Free e-newsletter including forthcoming events as well as course and examination updates.

- Industry Links

Access to a number of important sites within the Wine & Spirit trades.

- FAQ's

Answers to most of the questions asked by new candidates embarking upon a Diploma study programme.

- Job section

Up-to-date job vacancies.

In addition to these services, there are a number of special offers available to members only.

Diploma Graduates

Upon successfully passing the WSET® Diploma, candidates are eligible to become an Associate member of the Institute of Wines & Spirits. This entitles them to use the letters **AIWS** after their name, giving them the recognition that they deserve. Certificates are issued each year upon membership renewal.

Our benefits and services have been designed to help all members achieve the highest levels of professionalism and effectiveness throughout their career.

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 industry 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.

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).



The WSET® Level 4 Diploma in Wines and Spirits

Qualification Aims

The Diploma qualification is designed to give specialist knowledge of the principal wines and spirits of the world combined with commercial factors and a thorough system for the professional evaluation of wines and spirits. The qualification will prepare those who are required to make managerial decisions, interpret information and have a thorough understanding of market trends and requirements in a variety of trade and industry sectors. The Diploma aims to provide specialist product knowledge and understanding of the global and domestic markets for wines and spirits and develop candidates' ability to present information in a format suitable for business.

Holders of the WSET® Level 4 Diploma in Wines and Spirits will be able to identify characteristics of the principal wines and spirits of the world, make informed assessments of a product's quality and value and identify appropriate opportunities for the products within a given market.

Holders of the WSET® Level 4 Diploma in Wines and Spirits will be equipped with the knowledge and skills to underpin the job requirements in roles such as a Food and Beverage Manager, a member of a marketing team responsible for product ranges, a Wine Buyer or Sales Executive.

Qualification Objectives

On completion of this qualification, a candidate will be able to:

- demonstrate in-depth understanding of the factors affecting the production of wines and spirits and how these factors influence style, quality and commercial value in a variety of market sectors.
- display an understanding of the trade and legal structures of the identified wine-and spirit-producing regions.
- demonstrate specialist product knowledge of wines and spirits and apply that knowledge to make commercial decisions.
- through the use of the WSET Level 4 Systematic Approach to Tasting® Technique, identify the style, quality and commercial value of wines and spirits.
- produce accurate tasting notes for a range of wines and spirits.
- understand the commercial and economic importance of wines and spirits to global and local markets.
- demonstrate an ability to make informed decisions based on in-depth understanding of the global business of alcoholic beverages.
- present information in a format that meets business requirements.

The WSET® Level 4 Diploma in Wines and Spirits

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Qualification Structure

The Diploma is divided into six units:

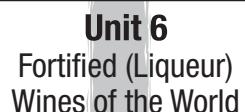
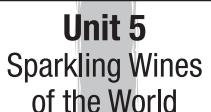
Preparatory Units

Units 1 and 2 **must** be studied at the beginning of a **Diploma** programme because they will provide the knowledge and understanding required to complete the assessments in the product-knowledge units.



Product-knowledge Units

Units 3, 4, 5 and 6 can be studied in any order.



On completion of **ALL** six units

The WSET® Level 4 Diploma in Wines and Spirits

After the completion of the WSET® Diploma in Wines and Spirits, students may progress to the Honours Diploma in Wines and Spirits by completing an individual research project.

Individual
Research Project

The WSET® Level 5 Honours Diploma in Wines and Spirits



Unit Elements and Learning Hours

Units are further divided into elements as follows:

Unit Title	Element One	Element Two	Element Three	Element Four
Unit 1 The Global Business of Alcoholic Beverages (12 credits)	The Dynamics of the Global Market for Beverages	The Local Market	The Marketing of Alcoholic Beverages	
Unit 2 Wine Production (6 credits)	Viticulture	Vinification	Maturation, Treatments and Packaging	
Unit 3 Light Wines of the World (30 credits)	Northern and Western Europe <i>France: Bordeaux, South West, Burgundy, Alsace, Loire</i> <i>Germany: All Regions</i> <i>England and Wales (UK local syllabus section)</i>	Central, Southern and South-Eastern Europe <i>France: Rhône, South Switzerland, Austria, Hungary, Romania, Bulgaria</i> <i>Italy: North, Central, South and the Islands</i> <i>Spain: North and North West, North East Mediterranean, Central and South</i> <i>Portugal, Greece, Cyprus</i>	Africa, Australasia, and Asia <i>South Africa</i> <i>North Africa: Algeria, Morocco, Tunisia</i> <i>Australia: New South Wales, Victoria, Tasmania, South Australia, Western Australia</i> <i>New Zealand</i> <i>Asia: China, Japan, India, Turkey, Lebanon, Israel</i>	The Americas <i>USA: California, Oregon, Washington, New York State</i> <i>Canada</i> <i>Chile</i> <i>Argentina</i> <i>Mexico, Brazil, Uruguay</i>
Unit 4 Spirits of the World (6 credits)	Production of Spirits	Types and Styles of Spirits		
Unit 5 Sparkling Wines of the World (3 credits)	Methods of Production	Types and Styles of Sparkling Wines		
Unit 6 Fortified (Liqueur) Wines of the World (3 credits)	Methods of Production	Types and Styles Fortified Wines		

Total Credits 60 - a unit of credit is equivalent to 10 learning hours

Learning Hours

Learning hours are an estimate of the time that might be needed for teaching, instruction or other directed activities, plus time that candidates are expected to work on assignments, research or other structured activities, to cover the requirements of the qualification. Each unit will be allocated learning hours expressed as units of credit; a credit unit is equivalent to 10 learning hours.

The learning hours indicate the minimum amount of time a candidate will need to allocate to the study of the Diploma programme.

The taught hours for the programme are at the discretion of the Approved Programme Provider. However, it is recommended that a taught programme should be no less than 118 hours.

Unit Value: 12 Credits

Unit Elements

1. The Dynamics of the Global Market for Alcoholic Beverages
 2. The Local Market
 3. The Marketing of Alcoholic Beverages
-

Learning Outcomes

Demonstrate detailed knowledge of the global business of alcoholic beverages by:

1. Applying knowledge of global dynamics of alcoholic beverages to commercial decision making.
 2. Applying knowledge of important companies and their influence in sectors of the alcoholic beverage business.
 3. Demonstrating detailed knowledge of the factors influencing the local market for wines and spirits.
 4. Demonstrating knowledge of the procedures used in the purchase, importation and sale of alcoholic beverages in the local market.
 5. Demonstrating an understanding of the influences on marketing decisions in global and local markets.
-

Assessment

1. A closed-book theory paper in the format of a case study.
 2. One coursework assignment.
-



Unit One The Global Business of Alcoholic Beverages continued

ELEMENT ONE

- THE DYNAMICS OF THE GLOBAL MARKET FOR ALCOHOLIC BEVERAGES

PRODUCTION

Global Overview Global production figures, share of alcoholic beverage market, values and trends

Wine - Light, sparkling, fortified (liqueur)

Spirits - White, golden/brown, pre-mixed

Beers - Ales, lager

Major Producing Countries Wine and spirit production figures and trends, average product value, importance to economy of domestic and export market

Wine

Europe - France, Italy, Spain, Portugal, Germany, the rest of Europe

Americas - USA, Argentina, Chile

Africa - South Africa

Australasia - Australia, New Zealand

Spirits

Europe - France, Spain, Scandinavia, UK, Eastern Europe

The Americas - Caribbean, USA, Central and South America

Asia - India, Japan

CONSUMPTION

Global Overview Global consumption figures and trends

Wine - Light, sparkling, fortified (liqueur)

Spirits - White, golden/brown, pre-mixed

Beers

Producing Countries

Influences on consumer:

Historical, cultural, trade and political
Consumption by category

Consumer Countries

Influences on consumer:

Historical, cultural, trade and political
Consumption by category

Europe - UK, Scandinavia,
Benelux

Asia - Japan, South East Asia

COMPANIES

Companies

Types of companies

Share of total global market and influence in sector of major companies

Brand ownership of companies

Unit One The Global Business of Alcoholic Beverages continued

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ELEMENT TWO - THE LOCAL MARKET

DYNAMICS OF THE LOCAL MARKET

(Local market is dictated by the country in which the examination APP is situated)

Consumption	Local consumption data and trends Market share: products by types, styles, brands, price Important countries supplying local market: data and trends Market positioning: entry level, mid-market, premium sector, superpremium/prestige; large volume/mass market, small volume/niche Average spend: Wine - Light (red, white, rosé), sparkling and fortified (liqueur) Spirits - White, golden / brown, liqueurs, pre-mixed Beers - Styles Other alcoholic beverages significant to local market
Structure of the Industry	Producers - Independent producers, négociants, co-operatives, contract growers, brand-owning companies, generic groups Intermediaries - Buying agents, bulk importers, low-overhead specialist brokers, importers, shippers, freight forwarders, wholesalers, cash-and-carry warehouses, brand agencies, négociants, buying groups Point of purchase - <i>Off Trade</i> : multiple grocers, multiple specialists, independent specialists, co-operatives, mail order, internet, auction houses, monopolies <i>On Trade</i> : hotels, restaurants, bars, cafés (HoReCa)
Supply Chain and Costs	Production, packaging, buying, distribution, quality control Key business activities : cost and terms, rates of exchange, profit margins, shipping insurance, warehousing, radial distribution, suppliers' payments, bank charges, stock-cost of finance, customer credit, taxes, duty payments, marketing, product development, staff training
Social and Legal Aspects	Social - Health risks and benefits, professional responsibility, industry responsibility Legal Local - Major legislation, description and labelling regulations, licensing laws, enforcement agencies Trading - International trading agreements, trading blocks

ELEMENT THREE - THE MARKETING OF ALCOHOLIC BEVERAGES

GLOBAL MARKETING

Global Consumer	Historical, cultural, political and economic influences Producer nations, consumer nations Global trends
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Influences on Global Marketing	International drinks companies Brands, supra-national branding, generic bodies, quality classifications
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MARKETING WITHIN LOCAL MARKET

The Consumer	Type of consumer: age, social, gender, point of purchase, other classification systems
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Buyer Behaviour	Price, packaging, branding, location, distribution, direct marketing, promotions (<i>generic/specific</i>), advertising
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Point of Purchase Influences on Purchasing Decisions	Retail strategy, target markets, company profiles, merchandising
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Unit Two Wine Production

Unit Value: 6 Credits

Unit Elements

1. Viticulture
 2. Vinification
 3. Maturation, Treatments and Packaging
-

Learning Outcomes

Demonstrate detailed knowledge of wine production by:

1. Demonstrating in-depth knowledge and understanding of the factors that influence the production of wine.
 2. Demonstrating knowledge and understanding of the processes used in viticulture, vinification, maturation, treatment and packaging of wine.
 3. Identifying the options available at each stage of the wine-production process from vineyard to preparation for sale.
 4. Demonstrating knowledge and understanding of how each process and option can affect the style, quality, and commercial value of wine.
-

Assessment

1. Assessed by means of multiple-choice examination paper of 100 questions.
-

Unit Two Wine Production continued

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ELEMENT ONE - VITICULTURE

THE GROWING ENVIRONMENT

Climate and weather	Regional climate classification: maritime, continental, mediterranean; cool, moderate, hot climate, EU zones of production Site climate: effects of aspect, slope, water, vegetation Canopy climate: effects of canopy management Temperature: effects on yield & quality, heat summation (degree days), average temperature of ripening month Precipitation: requirements & seasonal distribution, effects on yield & quality Sunlight: daylength, sunshine intensity, effects on yield & quality Geographical features affecting climate: bodies of water, forest, altitude & mountain ranges
Soil and topography	Soil texture: clay, silt, loam, sand, gravel Soil type: limestone, chalk, other sedimentary, slate, granite, volcanic Soil structure: organic content (humus), soil organisms, aggregation, soil layers Water & air relations: water-holding capacity, drainage, soil compaction Acidity & nutrient status: effect of pH on nutrient availability, macronutrients & micronutrients Topography: effects on vine growth of slope & aspect

THE VINE

The vine plant	Parts of the vine: roots, trunk & arms, canes, shoots, nodes & buds, leaves, petioles & tendrils, flowers & berries Growth cycle: budburst & shoot growth, floral initiation, flowering & fruit set, berry development (inc. veraison & ripening), wood ripening, leaf fall & dormancy Life cycle of the vine: effect on yield and quality
Varietal selection & propagation	Selection: hybridisation (inc. crossings), mass selection, clonal selection Propagation: cuttings, grafting (including top-grafting), vine nurseries
Species & varieties	Species: <i>Vitis vinifera</i> , <i>V. labrusca</i> , <i>V. riparia</i> , <i>V. rupestris</i> , <i>V. berlandieri</i> Varieties: range of characteristics and wine styles produced by different varieties White: Chardonnay, Chenin Blanc, Gewürztraminer, Muscat, Pinot Blanc, Pinot Gris, Riesling, Sauvignon Blanc, Sémillon, Ugni Blanc, Viognier Black: Barbera, Cabernet Franc, Cabernet Sauvignon, Grenache, Merlot, Nebbiolo, Pinot Noir, Sangiovese, Syrah/Shiraz, Tempranillo, Zinfandel. Crossed varieties: Müller-Thurgau, Ruby Cabernet, Pinotage Hybridised varieties: Seyval Blanc, Rondo, Vidal Rootstocks: phylloxera, nematodes, tolerance to lime, acidity, salinity, drought stress, effects on vine vigour



Unit Two Wine Production continued

ELEMENT ONE - VITICULTURE continued

VINEYARD MANAGEMENT

Site selection	Environment: environmental criteria for site selection (water, heat, sunlight, nutrients) Practical & commercial considerations: access, availability of resources (water, labour, energy), market
Vineyard establishment	Vineyard design: spacing, row orientation Trellis design: untrellised, vertical shoot positioned, Geneva Double Curtain, lyre, Scott-Henry Site preparation & planting: soil preparation (disinfection, cultivation, fertilisation), drainage, terracing, machine & hand planting, care of young plants
Canopy management	Winter pruning: minimal pruning, cane (Guyot), spur and cordon systems Summer pruning: trimming, shoot positioning, leaf stripping, green harvesting Reasons for pruning: balancing yield, quality and costs Pruning methods: hand, machine.
Soil & water management	Nutrition: importance of macronutrients and micronutrients to the vine, soil, petiole & leaf analysis, synthetic & organic fertilisers, effects of nutrient deficiencies Weed control: cultivation, ground cover, herbicides, mulching Irrigation: methods (flood, sprinkler, drip), controlled deficit irrigation
Pest and hazard management	Pests and diseases: effect on vine and principle control methods of: powdery mildew, downy mildew, grey rot, spider mites, eutypa dieback, phomopsis, Pierce's disease, fanleaf virus, leafroll virus, birds, grape moths Hazards: frost, winter cold, drought, wind, hail, excess rain Pest and disease management strategies: conventional, organic, biodynamic, Integrated Pest Management, sustainable

THE GRAPE BERRY

The Grape	Anatomy: skin, peripheral, intermediate & central pulp, seeds, stems Constituents: sugars, acids, phenolic compounds, other flavour components
The ripening process	Herbaceous phase, veraison, maturation, sur-maturation

Unit Two Wine Production continued

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ELEMENT TWO - VINIFICATION

HARVESTING AND PROCESSING

Harvesting, transport and reception	Harvesting: setting the harvest date, manual & machine harvesting Transport & reception: precautions in transport & reception
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Grape processing	De-stemming: equipment, objectives, advantages & disadvantages Crushing: equipment, objectives, advantages & disadvantages Pressing: types of presses, quality factors
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Must treatments	Pre-fermentation clarification: objectives, sedimentation, centrifugation, flotation, enzymes, clarification agents Enrichment: legislation, chaptalisation, must concentration, cryoextraction Other adjustments: deacidification, acidification, tannin addition Oxygen exposure: reductive vs. oxidative handling, hyperoxidation, ascorbic acid
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FERMENTATION

The alcoholic fermentation	Theory of fermentation: requirements, products and side-products Monitoring: temperature, density Fermentation vessels: stainless steel, concrete, glass-lined, oak (size, age) Control: starting & stopping, stuck fermentations, yeast nutrients, hydrogen sulfide formation, aeration, post-fermentation lees contact
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Yeast selection	Uninoculated fermentation: advantages & disadvantages Inoculated fermentation: properties of selected yeast cultures
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Sulfur dioxide	Different preparations: sulfur matches, sulfur dioxide gas, potassium metabisulfite, effervescent sulfur tablets Properties: antiseptic, antioxidant
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Phenolic extraction	Pre-fermentation soaking: objectives, method Cap management: submersion, pumping over, punching down, drain & return, rotovinification, autovinification, effects of time and temperature, draining & pressing Other methods: carbonic maceration, thermovinification, flash expansion
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The malolactic fermentation	Definition: effects Control: preventing, encouraging, monitoring
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Unit Two Wine Production continued

ELEMENT THREE - MATURATION, TREATMENTS AND BOTTLING

POST-FERMENTATION OPERATIONS

Use of oak	Selection: species, origin, toast level, size & age production methods Oak handling: barrel fermentation, barrel maturation, hygiene & maintenance, chips & staves
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Clarification	Sedimentation: racking & pumping Centrifugation: principles advantages & disadvantages Filtration: pad, diatomaceous earth, membrane Fining: definition, properties & effects of fining agents
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Stabilisation	Chemical: protein, tartrates, iron, copper, oxidative, phenolic Microbial spoilage: spoilage yeasts, lactic spoilage, acetic bacteria re-fermentation in the bottle, sorbic acid
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Maturation	Vessels: oak, cement, stainless steel, fibreglass, bottle Conditions: temperature, oxidation, micro-oxygenation
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Blending	Objectives: style, quality, price, volume
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PACKAGING

Containers and closures	Containers: glass, plastic, bag in boxes, others Closures: natural cork, synthetic cork, screw-cap, others
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The bottling operation	Quality control: precautions during transportation in bulk and during bottling, HACCP, ISO Pre-bottling analysis: free SO ₂ , total SO ₂ , tartaric stability, volatile acidity, alcohol, sugar, total acidity, pH, sorbic acid, protein stability, trace metals. Bottling systems: bottling equipment, cold sterile bottling, hot-bottling
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Unit Value: 30 Credits

Unit Elements

1. Northern and Western Europe
2. Central, Southern and South-Eastern Europe
3. Africa, Australasia and Asia
4. The Americas

Learning Outcomes

Acquire specialist product knowledge of light wines of the world and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the wines from the identified regions and districts and, where appropriate, the important communes and vineyards.
2. Describing the key factors affecting the production of wines from the identified regions and districts, and how these factors influence the style, quality and commercial value of the wines in the local market.
3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
4. Making informed decisions based on knowledge and understanding of the local and global markets for light wines.
5. Using the WSET Level 4 Systematic Approach to Tasting® technique to analyse the characteristics of the principal light wines of the world.
6. Presenting required information in a suitable format.

Assessment

1. A closed-book theory paper of five questions.
 2. A practical tasting paper of 12 wines.
-



Unit Three Light Wines of the World continued

ALL ELEMENTS - LIGHT WINES OF THE WORLD

KEY FACTORS AFFECTING PRODUCTION

Regional Locations General overall climate, topography and general influences on the region

Microclimates **Influences on individual communes and vineyards:** aspect, slope, soil, drainage, altitude, proximity to large bodies of water, other influences

Soils Types of soils, location of soil types, influence on varietal selection
Attributes of identified soil types

Problems with identified soil types, options available to deal with identified problems

Grape Varieties Attributes and deficiencies of relevant varieties
Matching varieties to relevant soil types
Clonal selection, rootstocks, potential yield, commercial viability of identified varieties

Viticulture Vine density, training and trellising
Mechanisation, vineyard-management options
Vineyard problems and solutions
Harvesting options

Vinification Fruit selection
Options available to improve must quality
Pre-fermentation options
Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment
Use of malolactic fermentation

Maturation and Finishing Storage and maturation options
Blending options
Finishing and bottling options

Vintage Variations Annual production levels and variations
Influences on style, varietal selection when blending, ageing potential and commercial value of wine

TRADE AND LEGAL STRUCTURES

Influences Historical, cultural, political, outside investments and influences on contemporary trade

Trade Structures Négociants, co-operatives, groups, associations, châteaux/domaines, influential companies, influential individual producers

Legal Structures General wine production legislation
Quality wine production legislation
Classification systems

MARKETS

Markets Domestic and global markets
Influences on marketing and sales decisions

Unit Three Light Wines of the World continued

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ELEMENT ONE - LIGHT WINES OF NORTHERN AND WESTERN EUROPE

COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS

France	Generic: Vin de France
France	Bordeaux: generic, Entre-Deux-Mers
Bordeaux and South West	Côtes de Bordeaux: Left Bank: Médoc, Haut-Médoc, Saint-Estèphe, Pauillac, Saint-Julien, Margaux, Moulis, Listrac, Graves, Pessac-Léognan, Sauternes Right Bank: Fronsac, Saint-Emilion, Pomerol, Satellites South West: Bergerac, Monbazillac, Cahors, Madiran, Gaillac, Jurançon Indication Géographique Protégée: Côtes de Gascogne IGP, Gers IGP
France	Burgundy: generic
Burgundy	Chablis: Generic, Premier Crus (Fourchaume, Vaillons, Montée de la Tonnerre, Montmains), Grand Crus Côte de Nuits: Hautes Côtes de Nuits, Côte de Nuits-Villages, Marsannay, Fixin, Gevrey-Chambertin, Morey-Saint-Denis, Chambolle-Musigny, Vougeot, Vosne-Romanée, Nuits-Saint-Georges, Grands Crus Côte de Beaune: Hautes Côtes de Beaune, Côte de Beaune, Côte de Beaune Villages, Aloxe-Corton, Pernand-Vergelesses, Savigny-lès-Beaune, Beaune, Pommard, Volnay, Meursault, Saint-Aubin, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet, Santenay, Grands Crus Côte Chalonnaise: Côte Chalonnaise, Mercurey, Givry, Montagny, Rully Mâconnais: Mâcon, Mâcon-Villages, Mâcon Chardonnay, Mâcon-Lugny, Viré-Clessé, Saint-Véran, Pouilly-Loché, Pouilly-Vinzelles, Pouilly-Fuissé Beaujolais: Beaujolais, Beaujolais Villages, Beaujolais Crus
France	Alsace: Alsace (Eguisheim, Guebwiller, Pfaffenheim, Ribeauvillé, Riquewihr, Turkheim, Barr)
Loire	Loire: Rosé de Loire, Val de Loire IGP Nantais: Muscadet, Muscadet Sèvre et Maine, Muscadet Côtes de Grandlieu, Muscadet Coteaux de la Loire Anjou-Saumur: Anjou, Coteaux du Layon, Bonnezeaux, Quarts de Chaume, Savennières Saumur, Saumur-Champigny Touraine: Touraine, Bourgueil, Saint-Nicolas-de-Bourgueil, Chinon, Vouvray, Montlouis Central Vineyards: Sancerre, Pouilly-Fumé, Menetou-Salon, Quincy, Reuilly



Unit Three Light Wines of the World continued

ELEMENT ONE - LIGHT WINES OF NORTHERN AND WESTERN EUROPE continued

COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS

Germany	Generic production: Rhine, Mosel, Liebfraumilch Ahr Mittelrhein Mosel: Brauneberg (Juffer-Sonnenuhr), Bernkastel (Doktor), Graach (Himmelreich), Urzig (Würzgarten), Piesport (Goldtropchen), Piesporter Michelsberg, Nahe: Schlossböckelheim Rheingau: Assmanshausen, Rüdesheim, Geisenheim, Johannesberg (Schloss Johannesberg), Winkel (Schloss Vollrads), Oestrich (Doosberg), Hochheim Rheinhessen: Nierstein (Pettenthal), Oppenheim, Niersteiner Gutes Domtal, Pfalz: Bad Dürkheim, Forst (Pechstein), Deidesheim (Hohenmorgen), Ruppertsberg Hessische Bergstrasse Franken Württemberg Baden: Kaiserstuhl-Tuniberg Saale-Unstrut Sachsen
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UK LOCAL SYLLABUS SECTION

England & Wales	English Counties/Vineyards Welsh Counties/Vineyards
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Unit Three Light Wines of the World continued

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ELEMENT TWO - LIGHT WINES OF CENTRAL, SOUTH AND SOUTH-EASTERN EUROPE

COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS

France Rhône Valley	Northern Rhône: Côte Rôtie, Condrieu, Château-Grillet, Saint-Joseph, Hermitage, Crozes-Hermitage, Cornas Southern Rhône: Côtes du Rhône, Côtes du Rhône-Villages, Châteauneuf-du-Pape, Gigondas, Vacqueyras, Lirac, Tavel, Vinsobres Outlying regions: Luberon, Ventoux, Costières de Nîmes Indication Géographique Protégée: Collines Rhodaniennes, Ardèche, Drôme, Vaucluse, Bouches-du-Rhône
France South	Languedoc-Roussillon: Languedoc (La Clape, Montpeyroux, Pic Saint Loup, Picpoul de Pinet), Saint-Chinian, Faugères, Minervois, Corbières, Fitou, Côtes du Roussillon, Côtes du Roussillon-Villages, Limoux Indication Géographique Protégée: Pays d'Oc, Gard, Hérault, Aude, Pyrénées-Orientales, Côtes Catalanes Provence: Côtes de Provence, Coteaux d'Aix-en-Provence, Bandol Corsica: Vin de Corse, L'Île de Beauté IGP
Switzerland	Valais Vaud Geneva Ticino
Austria	Niederösterreich: Wachau, Kamptal, Kremstal, Weinviertel Burgenland: Neusiedlersee, Neusiedlersee-Hügelland, Mittelburgenland Styria
Hungary	Northern Massif: Eger, Tokaji Transdanubia: Ászár-Nesztemély, North and South Balaton, Villány-Siklós The Great Plain
Romania	Wine-producing regions: Târnave, Cotnari, Dealul Mare, Murfatlar
Bulgaria	Danube Plain Region: Danubian Plain, Black Sea Thracian Lowlands Region: Thracian Lowlands, Struma Valley, Sub-Balkan region



Unit Three Light Wines of the World continued

ELEMENT TWO - LIGHT WINES OF CENTRAL, SOUTH AND SOUTH-EASTERN EUROPE continued

COUNTRIES, REGIONS, DISTRICTS	
Italy	Lombardy: Oltrepò Pavese, Valtellina, Terre di Franciacorta
North West	Piemonte: Piemonte, Barolo, Barbaresco, Gattinara, Nebbiolo d'Alba, Langhe, Roero, Monferrato, Barbera d'Alba, Barbera d'Asti, Dogliani, Dolcetto d'Alba, Gavi
Italy	Veneto: Bardolino, Bianco di Custoza, Colli Euganei, Piave, Soave, Valpolicella, IGT wines
North East	Trentino-Alto Adige: Trentino, Alto Adige Friuli: Collio, Colli Orientali, Friuli Grave
Italy	Abruzzo: Montepulciano d'Abruzzo, Trebbiano d'Abruzzo
Centre	Emilia-Romagna: Colli Piacentini Marche: Conero, Rosso Piceno, Verdicchio dei Castelli di Jesi Toscana: Carmignano, Bolgheri, Brunello di Montalcino, Vino Nobile di Montepulciano, Chianti Classico, Chianti Ruffina, Chianti Colli Senesi, Vernaccia di San Gimignano, Vin Santo, IGT wines Umbria: Sagrantino di Montefalco, Orvieto Lazio: Frascati
Italy South	Campania: Taurasi, Greco di Tufo, Fiano di Avelino, Falerno, IGT wines Puglia: Salice Salento, Copertino, Primitivo del Manduria, IGT wines Basilicata: Aglianico del Vulture Calabria: Cirò Sicily: Alcamo, Cerasuolo, Passito di Pantelleria, IGT wines Sardinia: Cannonau di Sardegna, Vermentino di Gallura
Spain	General: DOs de Pago North West: Rías Baixas, Bierzo Duero Valley: Toro, Rueda, Ribera del Duero, VdT Castilla y León Ebro and Pyrénées: Rioja (Alta, Alavesa, Baja), Navarra, Calatayud, Cariñena, Somontano Catalunya: Catalunya, Penedès, Costers del Segre, Priorat, Tarragona Castilla-La Mancha: La Mancha, Valdepeñas, VdT de Castilla Levante: Valencia, Jumilla, Yecla
Portugal	Northern Portugal: Vinho Regional Minho (Vinho Verde), Vinho Regional Duriense (Douro), Vinho Regional Beiras (Bairrada, Dão) Central Portugal: Vinho Regional Lisboa, Vinho Regional Tejo (Ribatejo) Southern Portugal: Vinho Regional Península de Setúbal (Palmela), Vinho Regional Alentejano (Alentejo)
Greece	Thrace: Regional wines Macedonia: Naoussa, Goumenissa, Regional wines Thessaly and Central Greece: Rapsani, Attica (Retsina) Peloponnese: Nemea, Mantinia, Patras (Mavrodaphne) Islands: Cephalonia (Robola), Crete (Regional Wines), Sámos (Muscat), Santorini
Cyprus	

Unit Three Light Wines of the World continued

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ELEMENT THREE - LIGHT WINES OF AFRICA, AUSTRALASIA AND ASIA

COUNTRIES, REGIONS, DISTRICTS	
South Africa	Cross-regional: Western Cape Regionless Districts: Overberg (Elgin), Walker Bay Breed River Valley Region: Robertson, Worcester Coastal Region: Constantia Ward, Paarl (Franschhoek Valley), Tygerberg (Durbanville), Stellenbosch (Simonsberg-Stellenbosch)
North Africa	Algeria Morocco Tunisia
Australia	Cross State: South Eastern Australia, Big Rivers Zone (Murray-Darling, Swan Hill) South Australia: Barossa Zone (Barossa Valley, Eden Valley), Fleurieu Zone (Langhorne Creek, McLaren Vale), Limestone Coast Zone (Coonawarra, Padthaway), Lower Murray Zone (Riverland), Mount Lofty Ranges Zone (Adelaide Hills, Clare Valley) New South Wales: Big Rivers Zone (Riverina), Central Ranges Zone (Cowra, Mudgee, Orange), Hunter Valley Zone (Hunter), Southern New South Wales Zone (Canberra District) Western Australia: Greater Perth Zone (Swan District and Swan Valley), South West Australia (Great Southern, Margaret River) Victoria: Central Victoria (Goulburn Valley, Heathcote), North East Victoria (Rutherglen), Port Philip Zone (Geelong, Mornington Peninsula, Yarra Valley), Western Victoria Tasmania
New Zealand	North Island: Auckland, Gisborne, Hawke's Bay, Wellington (Martinborough, Wairarapa) South Island: Nelson, Marlborough, Canterbury, Central Otago
Asia	China Japan India Turkey Lebanon Israel



Unit Three Light Wines of the World continued

ELEMENT FOUR - LIGHT WINES OF THE AMERICAS

COUNTRIES, REGIONS, DISTRICTS

USA	North Coast: Mendocino (Anderson Valley), Sonoma (Alexander Valley, Dry Creek Valley, Russian River Valley, Los Carneros (part)), Napa (Napa Valley, Spring Mountain, Howell Mountain, Saint Helena, Rutherford, Oakville, Yountville, Stag's Leap, Mount Veeder, Atlas Peak, Los Carneros (part))
California	North Central Coast: Alameda (Livermore Valley), Santa Clara, Santa Cruz, Monterey South Central Coast: San Luis Obispo (Paso Robles), Santa Barbara (Santa Maria Valley, Santa Ynez Valley) Central Valley: San Joaquin (Lodi) Sierra Foothills: Amador
USA Other Wine-Producing States	Oregon: Willamette Valley Washington: Columbia Valley (Yakima Valley) New York State: Finger Lakes, Hudson River, Long Island
Canada	Ontario: Niagara Peninsula British Columbia: Okanagan Valley
Chile	Coquimbo: Elqui Valley, Limarí Valley Aconcagua: Aconcagua Valley, Casablanca Valley, San Antonio Valley (Leyda Valley) Central Valley: Maipo Valley, Rapel Valley (Cachapoal Valley, Colchagua Valley), Curicó Valley (Lontué Valley), Maule Valley Southern Regions: Bío Bío Valley, Itata
Argentina	Salta: (Cafayate) La Rioja: (Famatina) San Juan Mendoza: (Uco Valley, Luján de Cuyo, Maipú) Neuquén Rio Negro
Other Countries	Mexico: Baja California Brazil: Rio Grande do Sul Uruguay

Unit Three Recommended Tasting

RECOMMENDED TASTING SAMPLES

UNIT 3 KEY LIGHT 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 Pomerol Graves or Pessac-Léognan
		THREE VINTAGES OF ONE RED WINE FROM RANGES ABOVE
	White	Generic Bordeaux AC Sauternes or Barsac Graves or Pessac-Léognan
SOUTH WEST FRANCE	Red	Cahors Madiran
	White	Inexpensive IGP (eg Gers IGP or Côtes de Gascogne IGP)
BURGUNDY	Red	Generic Bourgogne Rouge AC Commune level wine from Côtes de Nuits Commune level wine from Côtes de Beaune Premier Cru or Grand Cru from Côte d'Or Beaujolais or Beaujolais Villages Any Beaujolais Cru
	White	Chablis (Commune or Premier Cru) Mâcon, Mâcon-Villages or Pouilly-Fuissé Chassagne-Montrachet, Meursault or Puligny-Montrachet (Commune or Premier Cru)
ALSACE	Red	Alsace Pinot Noir
	White	Alsace Riesling Alsace Gewurztraminer Alsace Pinot Gris <i>For one of these three, both a Grand Cru and a basic appellation wine.</i> <i>For one of these three, both a VT or SGN and a basic appellation wine.</i> Pinot Blanc or Sylvaner
LOIRE VALLEY	Red	Bourgueil, Chinon, Saint-Nicolas-de-Bourgueil or Saumur-Champigny
	White	Muscadet Sur Lie Savennières Vouvray Sec or Vouvray Demi Sec Coteaux du Layon, Bonnezeaux, Chaumes or Vouvray Moelleux Pouilly Fumé or Sancerre Touraine Sauvignon, Menetou-Salon, Reuilly, or Quincy
	Rosé	Cabernet d'Anjou or Rosé d'Anjou
GERMANY	Red	Dornfelder Spätburgunder
	White	Entry level or mid-market dry German Riesling Erstes Gewächs (or equivalent high quality) dry Riesling Riesling Kabinett Riesling Spätlese or Auslese Riesling Beerenauslese, Eiswein or Trockenbeerenauslese



Unit Three Recommended Tasting continued

UNIT 3 KEY LIGHT WINES OF THE REGIONS AND DISTRICTS continued		
Country/ Region	Wine Style	Name of Wine to be Tasted
LIGHT WINES		
RHÔNE VALLEY	Red	Côtes du Rhône Côtes du Rhône-Villages Châteauneuf-du-Pape Crozes-Hermitage Côte Rôtie or Hermitage IGP (eg Ardèche, Bouches-du-Rhône, Vaucluse)
	White	Condrieu
	Rosé	Any Rhône rosé
SOUTHERN FRANCE	Red	Corbières, Languedoc, Côtes du Roussillon or Fitou Premium Minervois or Saint-Chinian International varietal IGP
	White	International varietal IGP
	Rosé	Provence rosé
AUSTRIA	White	Wachau Grüner Veltliner Any sweet quality wine
HUNGARY	White	Tokaji Aszú Modern varietal wine (eg Chardonnay, Sauvignon Blanc, Irsai Oliver or Pinot Gris)
ROMANIA	Red	International varietal wine (eg Pinot Noir, Merlot)
BULGARIA	Red	International varietal wine (eg Cabernet Sauvignon, Merlot)
NORTH WEST ITALY	Red	Barolo or Barbaresco Barbera Dolcetto
	White	Gavi
	Red	Valpolicella or Valpolicella Ripasso Amarone della Valpolicella
NORTH EAST ITALY	White	Soave Pinot Gris
	Red	
CENTRAL ITALY	Red	Tuscan IGT Chianti Classico Riserva Brunello di Montalcino or Vino Nobile di Montepulciano
	White	Frascati or Orvieto Verdicchio dei Castelli di Jesi or Vernaccia di San Gimignano
	Red	
SOUTHERN ITALY & THE ISLANDS	Red	Aglianico del Vulture or Taurasi IGT from international varietal or traditional varietal Primitivo
	White	IGT from international varietal or traditional varietal
SPAIN	Red	Rioja Crianza Rioja Reserva Rioja Gran Reserva Ribera del Duero Priorat Modern style from Catalonia, Costers del Segre, Navarra, or Somontano Yecla or Jumilla
	White	Rias Baixas Rueda Rioja (traditional or modern style)
	Rosé	Any Spanish rosé
	Red	

Unit Three Recommended Tasting continued

UNIT 3 KEY LIGHT WINES OF THE REGIONS AND DISTRICTS continued		
Country/ Region	Wine Style	Name of Wine to be Tasted
LIGHT WINES		
PORTUGAL	Red	Douro Dão Bairrada Alentejo
	White	Vinho Verde
GREECE	Red	Naoussa or Nemea
	White	Santorini or Robola
CYPRUS	Red/white	Any modern style red or white
SOUTH AFRICA	Red	Premium Cabernet Sauvignon based blend Pinotage
	White	Inexpensive unoaked Chenin Blanc Premium oaked Chenin Blanc Sauvignon Blanc
AUSTRALIA	Red	Barossa Shiraz Coonawarra Cabernet Sauvignon Margaret River Cabernet Sauvignon Yarra Valley or Tasmania Pinot Noir Inexpensive high volume brand Mid-priced varietal or mid-range blend Premium range varietal or premium range blend
	White	Oaked Chardonnay Unoaked Chardonnay Clare Valley or Eden Valley Riesling Hunter Valley Semillon Inexpensive high volume brand
NEW ZEALAND	Red	Bordeaux blend Pinot Noir
	White	Sauvignon Blanc Chardonnay Riesling, Pinot Gris or Gewurztraminer
USA - CALIFORNIA	Red	Napa (or subzone) Cabernet Sauvignon Premium Pinot Noir (eg Carneros, Russian River, Santa Barbara) California Zinfandel Inexpensive generic California
	White	High quality oaked Chardonnay High quality oaked Sauvignon Blanc (Fumé Blanc)
	Rosé	Inexpensive California rosé
USA - OTHER STATES	Red	Oregon Pinot Noir Washington Merlot, Cabernet Sauvignon or Bordeaux blend
CHILE	Red	Carmenère Cabernet Sauvignon Merlot Premium blend Inexpensive high volume brand
	White	Mid-range Sauvignon Blanc Premium varietal (not Sauvignon Blanc)
ARGENTINA	Red	Cabernet Sauvignon Malbec
	White	Torrontés

Unit Four Spirits of the World

Unit Value: 6 Credits

Unit Elements

1. Production of Spirits
 2. Types and Styles of Spirits
-

Learning Outcomes

Acquire specialist product knowledge of spirits of the world and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the categories of spirits and the identified countries, regions and districts of production when making commercial decisions.
 2. Describing the key factors affecting the production of spirits and how these factors influence the style, quality and commercial value of the spirits in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for spirits.
 5. Using the WSET Level 4 Systematic Approach to Tasting Spirits® to analyse the characteristics of the principal spirits of the world.
 6. Presenting information in a suitable format.
-

Assessment

1. A combined tasting and theory, closed-book examination, consisting of a tasting paper of three spirits and one theory question.
-

Unit Four Spirits of the World continued

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ELEMENT ONE - PRODUCTION OF SPIRITS

KEY STAGES IN PRODUCTION	
Distillation	Principles of distillation Identify main types of stills and the types of spirits produced Name the parts of the identified still and name their role in the distillation process Advantages and disadvantages of types of still Influence of still-design options on the character of spirit produced
Raw Materials	Fruit: grapes, apples, pears, cherries, plums, soft fruits Vegetable: sugar cane, sugar beet, potatoes, agave Grain: barley, wheat, maize, rice, rye
Production Processes	Preparation of wash Still: process variations for each type Maturation options Flavouring Finishing
Cost Breakdown	General cost breakdown Variation in cost breakdown for brand categories of spirits: own/tertiary, standard, premium, super premium

ELEMENT TWO - TYPES AND STYLES OF SPIRITS

KEY FACTORS AFFECTING PRODUCTION	
Regional Locations	General overall climate, general influences on the region and sub-regions of production Climatic influences on the production of raw materials Climatic influences on the maturation of product
Raw Materials	Identify types and varieties of raw materials used Attributes and deficiencies of identified types and varieties Regions and sub-regions of production
Production of Spirit	Preparation of base for distillation Options available when producing identified spirits Types of still and equipment used when distilling Process of distillation and options available Types and styles of product and the variations in production methods used Legal requirements for identified spirits
Maturation, Blending and Finishing	Storage and maturation options Types and styles of product and the variations in maturation methods used Legal requirements for the identified types and styles of spirits Blending options Finishing and bottling options
Product Variations	Annual production levels and variations Influences on style, selection when blending, ageing potential and commercial value of spirits Price categories for the identified types and styles of spirits: inexpensive, mid-priced, high-priced, premium, super premium

TRADE AND LEGAL STRUCTURES	
Influences	Historical, cultural, political, outside investments and influences on contemporary trade
Trade Structures	Influential companies, groups, associations
Legal Structures	General spirit production legislation Quality spirit production legislation Classification systems

Unit Four Spirits of the World continued

ELEMENT TWO - TYPES AND STYLES OF SPIRITS

MARKETS	
SPIRIT CATEGORIES	
Markets	Global and local markets Influences on marketing and sales decisions
Brandies	Grape brandy production Cognac: ***/VS, VSOP, XO, Fine Champagne, Subregions (Grande Champagne, Petite Champagne, Fins Bois, Borderies) Armagnac: ***/VS, VSOP, XO, Hors d'Age, Vintage Spain: general brandy production, Jerez, Penedès Other countries: Mexico, Chile (Pisco), South Africa, Australia, USA Pomace brandies: Marc, Grappa (single varietals)
Whiskies	Scotch Whisky: Malt, grain, blended, regions (Highland and Islands, Speyside, Islay, Lowland) Blends: own/tertiary, standard, premium, super premium Irish Whiskey American (USA) Whiskey: Bourbon, Tennessee, Rye Other countries: Canada, Japan, India
Rum	Styles: White, golden, dark; light, heavy Caribbean: Cuba, Barbados, Jamaica, Guyana, French Antilles (Rhum Agricole) Other cane-based spirits: Brazil, India, Philippines, Australia
Tequila and Mezcal	Tequila styles: silver, gold, reposado, añejo Mezcal
Vodka	Styles: International neutral, Scandinavian, East-European Base materials: cereal, potato, other base materials Flavoured vodka: modern, traditional
Flavoured Spirits	Gin: Dutch (Genever), London Dry, Plymouth Anise flavoured: Absinthe, Pastis, Ouzo Other: Akvavit, Bitters
Fruit Spirits	Hard fruit: Apple brandy, Calvados, Poire Williams Soft fruit: Framboise, Fraise Stone fruit: Kirsch, Slivovitz, Mirabelle

Unit Four Recommended Tasting

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UNIT 4		SPIRITS OF THE WORLD
SPIRITS	Name of Spirit to be Tasted	
GRAPE BRANDY	Inexpensive grape brandy VS Cognac VSOP Cognac or XO Cognac Armagnac Spanish Brandy Eau de Vie de Marc, Grappa or equivalent	
WHISKY	Standard Blended Scotch Premium or Super Premium Blended Scotch Peated Islay, Highland or Islands Malt Whisky Unpeated Speyside Malt Whisky Irish Whiskey Straight Bourbon Whiskey Tennessee Whiskey Canadian Whisky	
VODKA	High volume brand Polish or Russian vodka (rye) Polish or Russian vodka (wheat) Scandinavian vodka (wheat based if possible) Flavoured vodka (Bison grass, lemon or pepper)	
RUM	Cuban style white Rum Barbados style golden Rum Jamaican or Guyanan style dark Rum Other style (eg sugar cane based rum or overproof)	
TEQUILA	Basic high volume silver tequila 100% blue agave tequila or high quality Reposado tequila Añejo tequila (showing some age)	
GIN	Basic quality high volume Gin Premium distilled Gin Genever	
OTHER FLAVOURED	Akvavit Pastis, Absinthe or Ouzo	
FRUIT SPIRITS	Calvados Kirsch, Slivovitz, Mirabelle, Framboise, Fraise or Poire Williams	



Unit Five Sparkling Wines of the World

Unit Value: 3 Credits

Unit Elements

1. Methods of Production
 2. Types and Styles of Sparkling Wines
-

Learning Outcomes

Acquire specialist product knowledge of sparkling wines and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the sparkling wines from the identified regions and districts and, where appropriate, the important communes and vineyards when making commercial decisions.
 2. Describing the key factors affecting the production of sparkling wines from the identified regions and districts and how these factors influence the style, quality and commercial value of the wines in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for sparkling wines.
 5. Using the WSET Level 4 Systematic Approach to Tasting Sparkling Wine® to analyse the characteristics of the principal sparkling wines of the world.
 6. Presenting required information in a suitable format.
-

Assessment

1. A combined tasting and theory, closed-book examination, consisting of a tasting paper of three sparkling wines and one theory question.
-

Unit Five Sparkling Wines of the World continued

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ELEMENT ONE - METHODS OF PRODUCTION

KEY FACTORS AFFECTING THE PRODUCTION OF SPARKLING WINES

Regional Locations	General overall climate, topography and general influences on the region
Microclimates	Influences on individual communes and vineyards, aspect, slope, soil, drainage, altitude, other influences
Soils	Types of soils, location of soil types, influence on varietal selection Attributes of identified soil types Problems with identified soil types, options available to deal with identified problems
Grape Varietals	Attributes and deficiencies of relevant varieties Matching varieties to identified soil types Clonal selection, rootstocks, potential yield, commercial viability of identified varieties
Viticulture	Vine density, training and trellising Mechanisation, vineyard-management options Vineyard problems and solutions Harvesting options
Vinification of Base Wines	Fruit selection Options available to improve must quality Pre-fermentation options Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment Use of malolactic fermentation
Maturation and Blending of Base Wines	Storage and maturation options Blending options Style options Finishing and bottling options
Methods used to Introduce Sparkle to Wines	Traditional method, transfer, tank, Asti, carbonation Technical developments in the production of sparkling wines
Maturation and Finishing	Storage and maturation options Style options Finishing and bottling options
Vintage Variations	Annual production levels and variations Influences on style, varietal selection when blending, ageing potential and commercial value of wine

TRADE AND LEGAL STRUCTURES

Influences	Historical, cultural, political, outside investments and influences on contemporary trade
Trade Structures	Négociants, co-operatives, groups, associations, châteaux/domaines, influential companies, influential individual producers
Legal Structures	General sparkling wine production legislation Quality sparkling wine production legislation Classification systems
MARKETS	
Markets	Global and local markets Influences on marketing and sales decisions

Unit Five Sparkling Wines of the World continued

ELEMENT TWO - TYPES AND STYLES OF SPARKLING WINES

COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS

France	France: general sparkling wine production Champagne: Locations (Montagne de Reims, Vallée de la Marne, Côte des Blancs, Côte de Sézanne, Aube, Grand Cru and Premier Cru villages), Styles (Non-Vintage, Vintage, Prestige Cuvée, Rosé, Blanc de Blancs, Blanc de Noirs) Crémant: Alsace, Bordeaux, Bourgogne, Loire, Limoux (including Blanquette de Limoux) Loire: Saumur, Vouvray Rhône: Clairette de Die
Germany	Sekt: Riesling Sekt, other German Sekt
Spain	Cava
Italy	Franciacorta Asti Prosecco Lambrusco
New World	Inexpensive, mid-range and premium sparkling wine production Australia: Yarra Valley, Tasmania, Sparkling Reds New Zealand: Marlborough United States: California (Sonoma), Oregon, Washington State South Africa: Cap Classique South America: Chile, Argentina

Unit Five Recommended Tasting

UNIT 5	SPARKLING WINES OF THE WORLD
SPARKLING WINES	Name of Wine to be Tasted
	Non-Vintage Champagne Vintage Champagne AC Crémant Sparkling Wine Vouvray or Saumur Basic quality Brut tank method Asti Cava (traditional varieties only) Cava (with Chardonnay) New World mid-market sparkling wine New World premium sparkling wine

Unit Value: 3 Credits

Unit Elements:

- 1.** Methods of Production
 - 2.** Types and Styles of Fortified (Liqueur) Wines
-

Learning Outcomes

Acquire specialist product knowledge of fortified wines and display the ability to apply that knowledge by:

- 1.** Demonstrating in-depth knowledge of the fortified wines from the identified regions and districts and, where appropriate, the important communes and vineyards when making commercial decisions.
 - 2.** Describing the key factors affecting the production of fortified wines from the identified regions and districts and how these factors influence the style, quality and commercial value of the wines in the local market.
 - 3.** Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 - 4.** Making informed decisions based on knowledge and understanding of the local and global markets for fortified wines.
 - 5.** Using the WSET Level 4 Systematic Approach to Tasting Fortified (Liqueur) Wine® to analyse the characteristics of the principal fortified wines of the world.
 - 6.** Presenting required information in a suitable format.
-

Assessment

- 1.** A combined tasting and theory, closed-book examination, consisting of a tasting paper of three fortified wines and one theory question.
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Unit Six Fortified (Liqueur) Wines of the World continued

ELEMENT ONE - METHODS OF PRODUCTION

KEY FACTORS AFFECTING PRODUCTION

Regional Locations General overall climate, topography and general influences on the region

Microclimates Influences on individual communes and vineyards, aspect, slope, soil, drainage, altitude, proximity to large bodies of water, other influences

Soils Types of soils, location of soil types, influence on varietal selection
Attributes of identified soil types
Problems with identified soil types, options available to deal with identified problems

Grape Varietals Attributes and deficiencies of relevant varieties
Potential yield, commercial viability of identified varieties

Viticulture Vine density, training and trellising
Mechanisation, vineyard-management options
Vineyard problems and solutions
Harvesting options

Vinification Fruit selection
Options available to improve must quality
Pre-fermentation options
Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment

Fortification To interrupt fermentation
After fermentation

Maturation and Finishing Storage and maturation options
Blending options
Finishing and bottling options

Vintage Variations Annual production levels and variations
Influences on style, varietal selection when blending, ageing potential and commercial value of wine

TRADE AND LEGAL STRUCTURES

Influences Historical, cultural, political, outside investments and influences on contemporary trade

Trade Structures Shippers, co-operatives, groups, associations, Quintas/Bodegas, influential individual companies

Legal Structures General fortified wine production legislation
Quality fortified wine production legislation

MARKETS

Markets Global and local markets
Influences on marketing and sales decisions

Unit Six Fortified (Liqueur) Wines of the World continued

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ELEMENT TWO - TYPES AND STYLES OF FORTIFIED (LIQUEUR) WINES

COUNTRIES, REGIONS, DISTRICTS

Portugal	Port: Locations (Douro Valley, Villa Nova de Gaia), Styles (Ruby, Tawny, White, LBV, Tawny with Indicated Age, Colheita, Traditional LBV, Crusted Port, Vintage, Single Quinta Vintage) Madeira: Location, Styles (Sercial, Verdelho, Bual, Malmsey, style indications)
Spain	Sherry: Locations (Jerez de la Frontera, Sanlúcar de Barrameda, Puerto de Santa María), Styles (Fino, Manzanilla, Manzanilla Pasada, Amontillado, Oloroso, Palo Cortado, Pale Cream, Medium, Cream, PX, Moscatel) Ageing indications (VOS, VORS, 12yo, 15yo)
France VDNs (Vins Doux Naturels)	Grenache based: Banyuls, Maury, Rivesaltes Muscat based: Beaumes de Venise, Saint-Jean-de-Minervois, Rivesaltes
New World	Australia: Rutherglen (Muscat)

Unit Six Recommended Tasting

UNIT 6 FORTIFIED (LIQUEUR) WINES OF THE WORLD	
FORTIFIED WINES	Name of Wine to be Tasted
PORT STYLE WINES	Ruby Port Vintage Port 10 year old Tawny Port 20 year old Tawny Port
SHERRY STYLE WINES	Blended medium or sweet Sherry Premium quality Fino Premium quality dry Amontillado Premium quality dry Oloroso
OTHER FORTIFIED WINES	Sercial or Verdelho Madeira Boal or Malmsey Madeira Australian Muscat Red Grenache-based Vin Doux Naturel Unaged Muscat-based Vin Doux Naturel



WSET Level 4 Systematic Approach to Tasting Wine®

APPEARANCE											
Clarity/brightness	clear – hazy / bright – dull (faulty?)										
Intensity	pale – medium – deep										
Colour	<i>white</i> <i>rosé</i> <i>red</i>	lemon-green – lemon – gold – amber – brown pink – salmon – orange – onion skin 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	<i>level</i> <i>nature</i>	low – medium(–) – medium – medium(+) – high e.g. ripe/soft vs unripe/green/stalky, coarse vs fine-grained									
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. texture, balance, other 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										
Reasons for assessment	e.g. structure, balance, concentration, complexity, length, typicity										
ASSESSMENT OF READINESS FOR DRINKING / POTENTIAL FOR AGEING											
Level of readiness for drinking / potential for ageing	too young	–	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing							
Reasons for assessment	e.g. structure, balance, concentration, complexity, length, typicity										
THE WINE IN CONTEXT											
Origins / variety / theme	<i>for example:</i> location (country or region), grape variety or varieties, production methods, climatic influences										
Price category	inexpensive – mid-priced – high-priced – premium – super-premium										
Age in years	answer with a number, not a range or a vintage										
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.											

WSET Level 4 Systematic Approach to Tasting Spirits®

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APPEARANCE		
Clarity/brightness	bright or dull, clear or hazy/cloudy (faulty?)	
Intensity	water-white – pale – medium – deep – opaque	
Colour	white golden brown coloured	colourless – green – lemon-green – lemon gold – amber – copper tawny – mahogany – brown pink – red – orange – yellow – green – blue – purple – brown – black (natural/synthetic?)
Other observations	e.g. legs/tears, louching	
NOSE		
Condition	clean – faulty (fault: feinty – woody – TCA – stale – other taint)	
Intensity	neutral – light – medium(-) – medium – medium(+) – pronounced	
Maturation	unaged – rested – short ageing – matured – very aged (rancio)	
Aroma characteristics	e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other	
Other observations	e.g. changes of character after adding water to the sample	
PALATE		
Sweetness	dry – off-dry – medium(-) – medium(+) – sweet – luscious	
Alcohol	comment on integration, effect on texture	
Body	light – medium(-) – medium – medium(+) – full	
Flavour intensity	neutral – light – medium(-) – medium – medium(+) – pronounced	
Flavour characteristics	e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other	
Other observations	e.g. tannins, texture, balance	
Length	short – medium(-) – medium – medium(+) – long	
Finish	comment on: balance, complexity, cleanliness	
CONCLUSIONS		
Quality	faulty – poor – acceptable – good – very good – outstanding	
Reasons for quality	e.g. balance, length, concentration, complexity, typicity	
Origins	(if applicable e.g. Cognac, Islay)	
Raw materials	(e.g. grapes, other fruits, grains, agave, sugar cane, molasses)	
Style	(e.g. VSOP, Reposado)	
Price	(approximate retail price, including all taxes):	

Examination Regulations

Examination Regulations

1 Eligibility

Candidates applying to sit any part of the Diploma assessment must

- 1.1 be over the legal minimum age for the consumption of alcoholic beverages in the country where the examination is being held, and
 - 1.2. hold the WSET® Level 3 Award in Wines & Spirits or an approved local equivalent or have passed the International Diploma Entry Examination, and
 - 1.3 either have registered as an examination candidate, or be re-taking an examination following a previous attempt (see Resits on page 43).
- International candidates, with the exception of those sitting the German-language version, are reminded that fluency in written English is required in order to succeed in any Diploma assessment.

2 Format

The Diploma qualification is divided into six mandatory units. A unit is defined as the smallest part of a qualification that can be individually assessed and accredited. The Honours Diploma is awarded to candidates who achieve the Level 4 Diploma and successfully complete an optional Individual Research project.

2.1 Unit Assessment Format (Units 1 - 6 are mandatory)

Unit Title	Unit Assessment
Unit 1 The Global Business of Alcoholic Beverages (12 credits)	Assessed by one coursework assignment submitted in either November or April and one closed-book examination which takes the form of a case study, to be completed in 75 minutes. The assignment is of between 2500-3000 words in length on a topic determined by WSET® Awards and will reflect the published learning outcomes of this unit of the Diploma.
Unit 2 Wine Production (6 credits)	Assessed by means of multiple-choice examination paper of 100 questions. The paper is to be completed in 90 minutes.
Unit 3 Light Wines of the World (30 credits)	A bi-annual examination set and marked by WSET® Awards comprising the following: A practical tasting paper assessing candidates' application of the WSET Systematic Approach to Tasting® technique. The tasting paper is held in two parts, each of one hour's duration, with a short break between each paper. Candidates are required to submit a detailed written analysis of 12 wines in total over both papers using the WSET Systematic Approach to Tasting® technique. A closed-book theory paper of five questions. One question is compulsory and the remaining four are to be selected from a choice of six, assessing knowledge and understanding across the light-wines syllabus. This paper is to be completed in three hours. Unit 3 must be sat in its entirety (tasting paper of 12 wines and closed-book theory paper). Only resit and transitional candidates are permitted the sit parts of this unit, but must still attempt ALL remaining parts of the unit in one sitting and will be invoiced accordingly.

Examination Regulations continued

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2.1 Unit Assessment Format continued

Unit Title	Unit Assessment
Unit 4 Spirits of the World (6 credits)	A practical tasting paper of three spirits to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Spirits® and complete a written section on related product knowledge. This paper is set and marked by WSET® Awards.
Unit 5 Sparkling Wines of the World (3 credits)	A practical tasting paper of three sparkling wines to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Sparkling Wine® and complete a written section on related product knowledge. This paper is set and marked by WSET® Awards.
Unit 6 Fortified (Liqueur) Wines of the World (3 credits)	A practical tasting paper of three liqueur wines to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Wine® and complete a written section on related product knowledge. This paper is set and marked by WSET® Awards.

For all tasting papers the examiners' can select wines/spirits from any producing area identified in the relevant section of the syllabus. They are not restricted to the recommended tasting samples.

Please note that examination fees are non-refundable following registration as an examination candidate.



Examination Regulations continued

3 Timing

The unitised format of the Diploma qualification allows for flexibility in the timing of assessments at the discretion of the Approved Programme Provider.

- 3.1 Candidates must register with the Institute of Wines and Spirits as a Diploma examination candidate before registering for any unit assessment. Registration with the Institute of Wines and Spirits will be valid for a period of 3 years from the date of the first assessment.
- 3.2 Submission dates for the coursework assignment for Unit 1 are in November and April. Examinations for the closed-book theory paper are held three times a year. For full details, please contact your Approved Programme Provider.
- 3.3 Examination for Unit 2 is arranged at the discretion of the Approved Programme Provider, but will be scheduled at least once in any academic year. Candidates **must** sit the Unit 2 examination before progressing to units 1, 3, 4, 5 or 6.
- 3.4 Examinations for Unit 3 are held bi-annually in January and June. However, some APPs may schedule the examination for this unit only once every two years.
- 3.5 Examinations for Units 1, 4, 5 and 6 are held three times a year. For full details, please contact your APP. Note that some APPs may schedule the examination for these units only once every two years.

4 Grades for WSET® Diploma Units

Actual marks will not be released to candidates but results will be graded as follows:

75% and over	Pass with distinction
65% to 74.9%	Pass with merit
55% to 64.9%	Pass
45% to 54.9%	Fail
below 44.9%	Fail unclassified

For Units 2, 4, 5 and 6, grades will be calculated based on the aggregate mark for all elements of assessment of the unit in question. Results will be issued by WSET Awards to candidates' APPs as follows:

- Results for Unit 2 will be issued within 2 weeks of the completed scripts being received by WSET® Awards.
- Results for Unit 1 case study and Units 3, 4, 5 and 6 will be issued within 10 weeks of the completed scripts being received by WSET® Awards.
- Results for Unit 1 open book course work assignments will be issued within 12 weeks of the completed scripts being received by WSET® Awards.

For Unit 1 and Unit 3 only, a minimum pass grade is required for each component of assessment in order to qualify for a pass for the unit as a whole. The overall grade will then be based on the aggregate mark for the constituent elements.

A record of achievement will be issued for individual units, which meet the pass criteria stipulated above.

It is strongly recommended that candidates read the Candidate Assessment Guide for the detailed requirements for all assessments.

The guide is available on the WSET® website.

5 Submission of Coursework Assignments

- 5.1 Candidates failing to submit an assignment by the submission date forfeit their examination fee and must re-register for an alternative submission date.
- 5.2 Candidates classified Fail for any coursework assignment must apply to resubmit a new assignment title.
- 5.3 Candidates may only submit a coursework title once in any academic year, on the set submission date.

6 Requirements for Pass, Pass with Merit or Pass with Distinction

6.1 Pass

- 6.1.1 To gain the WSET® Level 4 Diploma in Wines and Spirits, a pass is required in each of the six units.
- 6.1.2 All candidates will receive a results letter on completion of an entire unit. For successful candidates, this will be a record of achievement.

6.2 Pass with Merit

A Diploma with Merit will be awarded to candidates who achieve Pass with Merit or above in units with a minimum unit credit total of 45 or above.

6.3 Pass with Distinction

A Diploma with Distinction will be awarded to candidates who achieve Pass with Distinction in units with a minimum unit credit total of 45 or above and Pass in the remainder.

7 Validity of Passes

To achieve the Diploma qualification, passes at the relevant level in all six units must be achieved within three years of registration as a candidate.

At the end of the registration period candidates may re-register and the continuing validity of any passes they have gained will be reassessed.

8 Results

- 8.1 Candidates may apply to re-take failed units, or those, which have become invalid. There is no limit on the number of attempts that may be made.
- 8.2 Candidates resitting failed assessments will be ineligible for any grade in excess of pass for the assessment concerned, and pass with merit for their overall Diploma grade.
- 8.3 Note that through certain regional and international Approved Programme Providers, some units will only be available in alternate years.
- 8.4 Candidates who have passed units are not permitted to retake these to improve their grade.

9 Examination Conditions and Conduct

- 9.1 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



Examination Regulations continued

- 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
 - for examinations of less than two hours duration, candidates may not leave the room until the first 15 minutes of the examination time have elapsed
 - 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.
- 9.2 Candidates also agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.
- 9.2 Examination papers submitted for marking become the property of WSET® Awards and will not be returned to candidates.

10 Applications

- 10.1 Candidates can obtain registration dates for Unit 1 assignments and Unit 2, 3, 4, 5 and 6 examinations from their Approved Programme Provider.
- 10.2 No deferment of examinations/assessments is permitted once registration has been completed. In the case of extenuating circumstances please contact your APP.

11 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 for each Unit. 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 for each Unit.

12 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 14 weeks of the date of the examination, with the exceptions of Unit 2, where applications must be made within 6 weeks of the date of the examination and Unit 1 coursework assignments, where applications must be made within 16 weeks of the submission date. Any request received outside of these time frames will not be reviewed. Feedbacks and enquiries will be issued within 10 weeks of receipt by WSET® Awards, with the exceptions of Unit 2, where they will be issued within 2 weeks and Unit 1 coursework assignments, where they will be issued within 12 weeks.

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 10 weeks of receipt by WSET® Awards, with the exceptions of Unit 2, where they will be issued within 2 weeks and Unit 1 coursework assignments, where they will be issued within 12 weeks.

13 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.

14 WSET® Awards Regulations

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



Notes

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

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WSET® Contacts

Wine & Spirit Education Trust

International Wine & Spirit Centre • 39-45 Bermondsey Street • London • SE1 3XF • England

To obtain a list of Approved Programme Providers (APPs) closest to you where you can enrol for a WSET® qualification please see the "Where to Study" page on 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

Tel: +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**

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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