



*'exploring the world
of wines and spirits'*

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

Advanced

ISSUE TWELVE • JUNE 2011

www.wsetglobal.com

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

20–26 Unit Two - The Analytical Tasting of Wine

27 Examination Guidance

28–30 Unit One - Multiple Choice

31–32 Unit One - Written Examination

33 Unit Two - Tasting Examination

34–36 Examination Regulations

37–40 Notes



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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 syllabi
- 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 and 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). All WSET® qualifications up to Level 3 are being submitted for inclusion in the QCF.

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, and 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.

Introduction

 continued

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.

Introduction

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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.

Contact awards@wset.co.uk for further information and a current list of scholarships.

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



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

- 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.
- Analyse the **key factors** influencing the style, quality and price of the wines from these regions and districts.
- 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	Bordeaux Bordeaux Supérieur	Côtes de Bordeaux 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
	Sauternes (Barsac)	
South West		Bergerac (Monbazillac) Cahors Madiran Côtes de Gascogne IGP Jurançon
Burgundy	Bourgogne	
	Chablis (Chablis Premiers 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

RANGE A	REGIONS AND DISTRICTS <i>(continued)</i>	
	GROUP I	GROUP II
FRANCE		
Burgundy continued	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		Pays d'Oc IGP
Roussillon		Languedoc (Pic Saint Loup, La Clape) Minervois
Provence		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 <i>(continued)</i>	
	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 (Neusidlersee, 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

RANGE A REGIONS AND DISTRICTS <i>(continued)</i>		
	GROUP I	GROUP II
ITALY continued		
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
	Rioja	Navarra Calatayud Cariñena
	Priorat	Catalunya Penedès
	Ribera del Duero	Toro Rueda VdT Castilla y Leon
	Rías Baixas	Bierzo
		Valencia Jumilla Yecla
		La Mancha Valdepeñas VdT de Castilla
PORTUGAL	Vinho Regional Duriense (Douro)	Vinho Regional Minho (Vinho Verde) Vinho Regional Beiras (Bairrada, Dão)
		Vinho Regional Lisboa Vinho Regional Tejo
		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 <i>(continued)</i>	
	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, Lujan de Cuyo, Maipu)	Salta Province (Cafayate) San Juan Province Neuquen Province Rio Negro Province
SOUTH AFRICA		Western Cape
	Coastal Region (Stellenbosch)	Paarl, Constantia, Durbanville
		Breede River Valley Region (Worcester, Robertson)
		Walker Bay, Elim, Elgin

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

continued

15

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, grapes, blend, method of production, maturation, style definitions, legal definitions, commercial value, brand identity	
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 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

- Identify the key sparkling wine-producing **regions and districts** of the principal wine-producing countries of the world and, where appropriate the important communes.
- Describe the **methods of production** used for sparkling wines.
- Analyse the **key factors influencing the style, quality and price** of the sparkling wines from these **regions and districts**.
- 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, brand identity
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

- Identify the key fortified wine-producing **regions and districts** of the principal wine-producing countries of the world.
- Describe the **methods of production** used for fortified wines.
- Analyse the **key factors influencing the style, quality and price** of the fortified wines from these **regions and districts**.
- 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	Rutherford
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, brand identity
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 WINE 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	Styles: 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 matching** 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 MATCHING
Wine Considerations	Weight, flavour intensity and fruit character, acidity, texture/tannins, sweetness
Food Considerations	Intensity of flavour, sour, umami, sweet, salt, spice, richness (weight), fat and oiliness
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	Customer taste, price, occasion, organisations' requirements
RANGE E	COMMON FAULTS
Faults	Oxidised, corked, high sulphur dioxide, refermentation, acetic spoilage, hydrogen sulphide, 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 Systematic Approach to Tasting® Level 3

APPEARANCE				
Clarity	clear or hazy (faulty?)			
Intensity	pale – medium (-) – medium – medium (+) – deep			
Colour	white rosé red	lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown		
Other observations	e.g. rim vs core, legs/tears, deposit, petillance			
NOSE				
Condition	clean – unclean (fault: oxidised – out of condition – cork taint – other)			
Intensity	light – medium (-) – medium – medium (+) – pronounced			
Development	youthful – developing – fully developed – tired/past its best deliberate oxidation?			
Aroma characteristics	e.g. fruits, flowers, spices, vegetables, oak aromas, other			
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: level (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)			
Length	short – medium (-) – medium – medium (+) – long			
CONCLUSIONS				
Quality	faulty – poor – acceptable – good – very good – outstanding			
Readiness for drinking/ potential for ageing	too young	can drink now, but has potential for ageing	drink now; not intended for ageing	too old
Identity	e.g. location (country, region) e.g. grape variety/varieties			
Price category	inexpensive – mid-priced – high-priced – premium			

Unit Two - The Analytical Tasting of Wine

OTHER OBSERVATIONS: BALANCE AND TEXTURE

BALANCE	
Sweetness	austere, thin or cloying, sticky?
Acid	sour, refreshing or flabby, heavy?
Tannin level	well-integrated, soft or harsh, bitter?
Alcohol	delicate, light or hot, burning?
Fruit	hollow, thin, neutral or juicy, fruit-driven?
Overall	elegant, harmonious or shapeless, clumsy?

TEXTURE	
Tannin 'grain'	silky, fine-grained, velvety, ripe or grippy, coarse, drying?
Tannin (whites)	waxy, bitter, drying, coarse?
Viscosity	watery, thin, or creamy, mouthcoating?
Carbon Dioxide	petillant, prickly? delicate mousse, creamy mousse, aggressive mousse

AROMA AND FLAVOUR CHARACTERISTICS

FRUIT/FLORAL	
Floral	acacia, chamomile, elderflower, blossom, rose, violet, (delicate or aromatic?)
Green Fruit	apple (green/red?), gooseberry, pear, grape (simple/generic or specific? fresh or cooked? ripe or unripe?)
Citrus Fruit	grapefruit, lemon, lime (juice or zest?) (simple/generic or specific? fresh or cooked? ripe or unripe?)
Stone Fruit	peach, apricot, nectarine (fresh or dried?) (simple/generic or specific? fresh or cooked? ripe or unripe?)
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple (simple/generic or specific? fresh or cooked? ripe or unripe?)
Red Fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum (simple/generic or specific? fresh or cooked? ripe or unripe?)
Black Fruit	blackcurrant, blackberry, blueberry, black cherry (simple/generic or specific? fresh or cooked? ripe or unripe?)
Dried Fruit	fig, prune, raisin, sultana, kirsch, jamminess, cooked, baked, stewed fruits, preserved fruits

AROMA AND FLAVOUR CHARACTERISTICS continued

SPICE/VEGETABLE	
Underripeness	green bell pepper (capsicum), grass, white pepper, leafiness, tomato, potato
Herbaceous	grass, asparagus, blackcurrant leaf
Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
Vegetable	cabbage, peas, beans, olive (black/green?) (fresh? cooked?)
Sweet Spice	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent Spice	black/white pepper, liquorice, juniper

OAK/OTHER	
Simplicity/ Neutrality	simple, neutral, indistinct
Autolytic	yeast, biscuit, bread, toast, lees
Dairy	butter, cheese, cream, yoghurt
Oak	vanilla, toast, cedar, charred wood, smoke, resinous
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Maturity	vegetal, mushroom, hay, wet leaves, forest floor, game, savoury tobacco, cedar, honey, cereal
Animal	leather, meaty, farmyard
Mineral	earth, petrol, rubber, tar, stony/steely, wet wool

AROMA FAULTS

Oxidation/ out of condition	caramel, toffee, staleness, sherry aromas
Cork taint	mustiness, wet cardboard, TCA
Volatile Acidity	vinegar, nail varnish remover
Reduction	cabbage, eggs, sweat, rubber, blocked drains

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		
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	Rias 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, Santa Barbera, 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	Carménère 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 whisky			
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 6-8 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 Viticulture Vinification Maturation and Bottling Cost Breakdown of Wine	7
2.	France 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	26
3.	Regions and districts Methods of production Factors influencing style, quality and price of wines	6
4.	Regions and districts Methods of production Factors influencing style, quality and price of wines	
5.	Production processes Spirits and liqueurs Factors influencing style, quality and price of spirits	8
6.	Style characteristics Quality and price Principles of food and wine matching Sales and service Common faults Legal, social, health and safety issues	3
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 is “remontage”?
 - a) Rousing of lees in cask during fermentation.
 - b) Pumping of must over skins during fermentation.
 - c) Heating of must to encourage fermentation.
 - d) Working sediment onto the cork in bottle-fermented sparkling wine.
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) Lenz Moser.
 - d) Cruzeta.
5. Which one of the following Champagne styles is the driest?
 - a) Dry.
 - b) Brut.
 - c) Extra Dry.
 - d) Extra Brut.
6. What does the word “Erzeugerabfüllung” indicate on a German wine label?
 - a) The wine has been awarded a medal at a regional tasting competition.
 - b) The wine has been bottled by the producer.
 - c) The wine was produced organically.
 - d) The wine is suitable for diabetics.
7. In which region of Italy is the DOCG zone of Gavi?
 - a) Piedmont.
 - b) Lombardia.
 - c) Veneto.
 - d) Tuscany.
8. Which one of the following pairs is correctly matched?
 - a) Condrieu and Marsanne.
 - b) Saint-Péray and Grenache.
 - c) Saint-Joseph and Syrah.
 - d) Côte-Rôtie and Cinsault.
9. How is tannin detected when tasting a mature red wine?
 - a) Stimulation of saliva at the sides of the tongue.
 - b) Burning sensation at the back of the mouth.
 - 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 a wine region in Greece?
 - a) Nemea.
 - b) Ribatejo.
 - c) Lazio.
 - d) Elqui.

Unit One Multiple-choice continued

12. Which one of the following descriptions is NOT permitted on a wine label, if the wine is to be sold within the EU?
- Catalunya Cabernet Sauvignon.
 - Coonawarra Shiraz.
 - Napa Valley Zinfandel.
 - New Zealand Chablis.
13. Which one of the following wine styles is entitled to be classified as AC Entre-Deux-Mers?
- White wine only.
 - Red wine only.
 - White & red wine only.
 - White, red and rosé wine.
14. Which one of the following statements is true?
- Bourbon can be made anywhere in the USA.
 - Bourbon is made from malted barley only.
 - Canadian whisky is made from rye only.
 - Canadian whisky is usually pot-distilled.
15. What are “criaderas”?
- Stages in the solera system.
 - Warehouses for maturing Sherry.
 - Containers for shipping Sherry.
 - Mats on which grapes are dried.
16. Which one of the following villages is in the Grande Champagne district?
- Bouzy.
 - Cramant.
 - Segonzac.
 - Ay.
17. In which state of Australia is Margaret River?
- New South Wales.
 - Victoria.
 - South Australia.
 - Western Australia.
18. What is the name given to the process whereby the sediment is expelled from a bottle of Champagne?
- Débourrage.
 - Remuage.
 - Buttage.
 - Dégorgement.
19. Which one of the following spirits must be distilled from fruit?
- Vodka.
 - Gin.
 - Armagnac.
 - Tequila.
20. Where is the Aconcagua region?
- Spain.
 - Chile.
 - Argentina.
 - Uruguay.

**Key to Level 3 Award
in Wines and Spirits
Example Questions**

- a
- b
- b
- a
- d
- b
- a
- c
- c
- b
- a
- d
- a
- a
- c
- b
- d
- c
- 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 Viticulture Vinification Maturation and Bottling Cost breakdown of Wine	1 x 24 mark
2.	France 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	1 x 24 mark
3.	Regions and districts Methods of production Factors influencing style, quality and price of wines	1 x 24 mark
4.	Regions and districts Methods of production Factors influencing style, quality and price of wines	
6.	Style characteristics Quality and price Principles of food and wine matching Sales and service Common faults Legal, social, health and safety issues	1 x 24 mark 1 x 4 mark
Total questions		5

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

Unit One Written Examination continued

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.



Examination Regulations

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 all papers and 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 6-8 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



Examination Regulations

continued

- 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 6-8 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 6-8 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, John Townley, by email at jtownley@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.

Notes

Notes

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

WSET® Contacts

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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 John Townley

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email: jtownley@wset.co.uk

For any other enquiries, please see the WSET® website: www.wsetglobal.com

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