



WSET
WINE & SPIRIT
EDUCATION TRUST



WSE
wine school of excellence®

WSET® Level 2 Award in Wines

ONLINE WSET Level 2 Award in Wines E-Learning Weekly Structure

Week 1:

Introduction to Wine Tasting, Pairing, Storage & Service Learn to taste and describe wines using the WSET Systematic Approach to Tasting. Discover the key considerations when pairing food and wine successfully. Learn the processes and principles of wine storage and service.

Week 2:

Factors Influencing Style, Quality & Price Study the factors influencing the style, quality and price of wine in the vineyard and winery. Discover how to decode and understand labels.

Week 3:

White Grape Varieties Learn about the characteristics and styles of wines produced from the main white grape varieties and the regions producing them.

Week 4:

Black Grape Varieties Learn about the characteristics and styles of wines produced from the main black grape varieties and the regions producing them.

Week 5:

Sparkling, Sweet and Fortified Wines Learn about the various methods for making Sparkling, Sweet and Fortified Wine, the resulting wine styles and the regions producing them.

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