



*'exploring the world
of wines and spirits'*

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

Advanced

The WSET® **Level 3 Advanced Certificate** in Wines and Spirits

This specification contains necessary information for both candidates and programme providers about the WSET® Level 3 Advanced Certificate 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, as well as information to assist in the relating of the Level 3 Advanced Certificate to other qualifications including NVQs, Key Skills and other WSET® qualifications.

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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.

The National Qualifications Framework

The UK Government's regulatory authority for education, the **Qualifications and Curriculum Authority (QCA)**, has developed the **National Qualifications Framework (NQF)**. This is further supported by the **Office of the Qualifications and Examinations Regulator (Ofqual)**, which is the new regulator of qualifications in England. The Framework is designed to show all the qualifications that are nationally approved at different levels, to enable you to plan your progress through them. Levels are numbered from **1** (foundation) through to **8** (doctoral equivalent). WSET® qualifications provide underpinning knowledge, which can be applied in a number of different job functions. They are classified in the National Qualifications Framework as 'vocationally related'. The table below shows their relationship to the Framework.

Full Title : The WSET® Level 1 Foundation Certificate in Wines (Hospitality)

Ofqual
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NQF Level : 1

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

Full Title : The WSET® Level 1 Foundation Certificate in Wines (Retail)

NQF Level : 1

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

The National Qualifications Framework continued

Full Title : The WSET® Level 1 Foundation Certificate in Spirits

NQF Level : **1**

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

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

Ofqual
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NQF Level : **2**

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® Level 2 Professional Certificate in Spirits

Ofqual
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NQF Level : **2**

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 Certificate in Wines and Spirits. This qualification offers focused coverage of all product categories in the field of spirits, end use of the identified products together with the theory of tasting technique.

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

Ofqual
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NQF Level : **3**

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



Introduction continued

The National Qualifications Framework continued

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

NQF Level : **4**

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

NQF Level : **5**

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 9001:2000

WSET® Awards operates a Quality Management System which complies with the requirements of BS EN ISO 9001:2000 for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



How to prepare for the Level 3 Advanced Certificate

Our recommendation is to join a course. Group study with a qualified tutor is the best way of learning how to taste. 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.

It is possible to prepare for our qualifications by distance learning, which is a more flexible approach. A student will still need to register with an APP where they wish to sit their examination. Candidates should contact their local APP in the first instance.

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 Advanced Certificate 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 Advanced Certificate, 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 Advanced Certificate. 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 Advanced Certificate, 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 Advanced Certificate study pack as part of the course of study for the WSET® Level 3 Advanced Certificate in Wines and Spirits. Tutors who adopt alternative approaches to teaching may generate different opportunities for the development and demonstration of key skills.

Other Issues

As a key learning outcome of the Level 3 Advanced Certificate, 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, particularly but not exclusively within Europe.

A candidate will be required to show:

- a broad understanding of the influence of the European Union Common Agricultural Policy on the development of wine production in the countries of the European Union
- a more detailed knowledge of the regulations relating to the description and labelling of wine intended for sale within the European Union, regardless of where the wine is produced. This provides the opportunity for a case study on how the European Union works in a narrowly defined area and highlights an important cultural difference between, in particular, the United Kingdom and some other countries.

Unit One - Wines and Spirits of the World makes specific reference, with detail appropriate to the level of the qualification, to the health issues associated with alcohol consumption.

Equal Opportunities Policy

WSET® Awards fully supports the principle of equal opportunities and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our equal-opportunities 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.

UK 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, 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 June Grant (jgrant@wset.co.uk) for further information and a current list of scholarships.

Regrettably, WSET® Awards is not in a position to offer grants to candidates wishing to pursue qualifications.

Qualification aims

The WSET® Level 3 Advanced Certificate 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 Advanced Certificate 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 Advanced Certificate in Wines and Spirits
Core Units	Unit One - Wines and Spirits of the World Unit Two - Wine Tasting

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

Qualification objectives

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

- explain the key factors influencing the production of the principal wines and spirits of the world and how those factors influence the style, quality and price
- describe in detail the characteristics of the principal wines and spirits of the world
- use knowledge of the principal wines and spirits of the world to make recommendations to customers in a variety of situations
- apply the principles of food and wine matching to the key styles of wine available
- by the use of the WSET® Systematic Approach to Tasting, produce tasting notes and use the information contained within them to identify the style, quality and price band of wines and spirits
- provide information for customers and staff on the health issues relating to wines and spirits
- provide information and advice for customers and staff on the correct storage and service of wines and spirits.

WSET® Level 3 Advanced Certificate in Wines & Spirits

continued

The two units are divided into elements as follows:

Unit Title	Element Code	Element Title
Unit One Wines and Spirits of the World (6 credits)	1.1	Production of wine
	1.2	Light wines of the world
	1.3	Sparkling wines of the world
	1.4	Fortified (Liqueur) wines of the world
	1.5	Spirits and liqueurs of the world
	1.6	Information and advice for customers and staff
Unit Two Wine Tasting (2 credits)	2.1	Identify and record the characteristics of the principal wines of the world
	2.2	Identify and assess the quality and commercial value of wines

Enrolment

There are no restrictions on entry to the WSET® Level 3 Advanced Certificate 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 Advanced Certificate. 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 Advanced Certificate 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 Advanced Certificate in Wines and Spirits is required for progression to the WSET® Level 4 Diploma in Wines and Spirits.

National Vocational Qualifications (NVQs)

The WSET® Level 3 Advanced Certificate in Wines and Spirits provides underpinning knowledge for a number of NVQ units. Tracking guides to the appropriate NVQ units in hospitality and distributive sectors are available in the APP Handbook and from the WSET® website (www.wsetglobal.com).

ELEMENT ONE - PRODUCTION OF WINE

Learning Outcomes

1. Understand the effect of **location** and identify the key factors influencing **viticultural practice**; explain how they influence the style, quality and price of the wines produced.
2. Identify the key options available for **vinification, maturation and bottling**; explain how they influence the style, quality and price of the wines produced.
3. Understand the **legal requirements for labelling** of wines for sale within the European Union.
4. Understand 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	
Bottling	Cold sterile and hot bottling	
RANGE E		EU LABELLING REGULATIONS
Still Wines	QWPSR, Table Wine with Geographical Description, Table Wine, Wine with Geographical Description, Wine	
Sparkling Wines	QSWPSR, Quality Sparkling Wine, Sparkling Wine, Aerated Sparkling Wine	
General	Varietal labelling, Vintage	

ELEMENT TWO - LIGHT WINES OF THE WORLD**Learning Outcomes**

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

RANGE A	REGIONS AND DISTRICTS
FRANCE	
Bordeaux	Médoc, Haut-Médoc (Saint-Estèphe, Pauillac, Saint-Julien, Margaux), Graves (Pessac-Léognan), Sauternes (Barsac), Saint-Emilion (Saint-Emilion satellites), Pomerol, Fronsac, Côtes de Bourg, Côtes de Bordeaux (Premières Côtes de Blaye, Premières Côtes de Bordeaux, Côtes de Franc, Côtes de Castillon), Entre-Deux-Mers
South West France	Bergerac, Monbazillac, Cahors, Madiran, Vin de Pays (VDP) des Côtes de Gascogne, VDP du Gers
Burgundy	Chablis, Côte de Nuits (Gevrey-Chambertin, Vougeot, Vosne-Romanée, Nuits-Saint-Georges), Côte de Beaune (Aloxe-Corton, Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet), Côte Chalonnaise, Mâconnais (Pouilly-Fuissé), Beaujolais (Beaujolais Crus)
Loire	Muscadet, Muscadet de Sèvre-et-Maine (including Sur Lie), Anjou, Savennières, Coteaux du Layon, Saumur, Touraine, Chinon, Bourgueil, Vouvray, Sancerre, Pouilly-Fumé, Menetou-Salon
Alsace	Alsace, Alsace Grand Cru
Rhône	Côte-Rôtie, Condrieu, Saint-Joseph, Hermitage, Crozes-Hermitage, Cornas, Côtes du Rhône, Côtes du Rhône Villages, Châteauneuf-du-Pape, Gigondas, Vacqueyras, Lirac, Tavel, Rhône satellites
Southern France	Provence (Côtes de Provence, Coteaux d'Aix-en-Provence, Bando), VDP des Bouches-du-Rhône, VDP du Vaucluse Languedoc-Roussillon (Languedoc, Fitou, Minervois, Corbières, Côtes du Roussillon, Côtes du Roussillon Villages), VDP d'Oc, VDP de l'Hérault, VDP du Gard, VDP de l'Aude

RANGE A	REGIONS AND DISTRICTS <i>(continued)</i>
ITALY	
Piedmonte	Barolo, Barbaresco, Barbera d'Asti, Dolcetto d'Alba, Gavi, Langhe
Trentino-Alto-Adige	Trentino, Alto Adige
Friuli-Venezia Giulia	Collio, Friuli Grave
Veneto	Valpolicella, Amarone della Valpolicella, Recioto della Valpolicella, Soave, Bardolino, Veneto IGT (Indicazione Geografica Tipica)
Toscana	Brunello di Montalcino, Chianti, Chianti districts (Classico, Rufina, Colli Senesi), Vernaccia di San Gimignano, Vino Noble di Montepulciano, Tuscan IGT
Marche	Conero, Verdicchio dei Castelli di Jesi
Umbria	Orvieto
Lazio	Frascati
Abruzzo	Montepulciano d'Abruzzo, Trebbiano d'Abruzzo
Campania	Taurasi, IGT
Puglia	Copertino, Salice Salentino, IGT
Basilicata	Aglianco del Vulture, IGT
Sicily	Sicilia IGT
SPAIN	
The Upper Ebro	Calatayud, Cariñena, Navarra, Rioja, Somontano
Catalunya	Catalunya, Costers del Segre, Penedès, Priorato, Tarragona
Duero Valley	Ribera del Duero, Rueda, Toro
Galicia	Bierzo, Rías Baixas
Levante	Jumilla, Valencia
Castilla-La Mancha	La Mancha, Valdepeñas
PORTUGAL	
Northern Portugal	Bairrada, Dão, Douro, Vinho Verde
Southern Portugal	Ribatejo, Alentejo, Vinho Regional Alentejano



RANGE A	REGIONS AND DISTRICTS <i>(continued)</i>
GERMANY	
Mosel	Bernkastel, Piesport, Ruwer, Saar
Nahe	Schlossböckelheim
Rheingau	Geisenheim, Johannisberg, Rüdesheim
Rheinhessen	Nierstein
Pfalz	Forst, Deidesheim
Baden	Kaiserstuhl-Tuniberg
CENTRAL AND SOUTH EASTERN EUROPE	
Austria	Burgenland, Niederösterreich
Greece	Naoussa, Nemea, Santorini, Vin de Pays
Hungary	Eger, Tokaj-Hegyalja, varietal wine production
SOUTH AFRICA	
Western Cape	Constantia, Paarl, Stellenbosch, Walker Bay, Worcester, Robertson
AUSTRALIA	
Cross Regional	South Eastern Australia, Murray-Darling
South Australia	Adelaide Hills, Barossa Valley, Clare Valley, Coonawarra, Eden Valley, Limestone Coast, McLaren Vale, Langhorne Creek, Padthaway, Riverland
New South Wales	Hunter Valley, Riverina (MIA)
Victoria	Mornington Peninsula, Rutherglen, Yarra Valley, Geelong
Western Australia	Frankland River, Margaret River, Mount Barker, Swan Valley
NEW ZEALAND	
North Island	Auckland, Gisborne, Hawkes Bay, Martinborough
South Island	Canterbury, Marlborough, Nelson, Otago
NORTH AMERICA	
USA	
California	North Coast (Carneros, Mendocino, Napa Valley, Sonoma), North Central Coast (Monterey), South Central Coast (Santa Barbara, San Luis Obispo), Central Valley, Sierra Foothills
Oregon	
Washington	
New York State	
OTHER COUNTRIES	Canada

RANGE A		REGIONS AND DISTRICTS <i>(continued)</i>
SOUTH AMERICA		
CHILE		
Coquimbo	Elqui, Limari	
Aconcagua	Casablanca, Leyda, San Antonio	
Central Valley	Curico, Maipo, Rapel (Cachapoal, Colchagua)	
Southern Region	Bío Bío, Itata	
ARGENTINA		
	Cafayate, Mendoza, Rio Negro, San Juan	
OTHER COUNTRIES		
	Uruguay	
RANGE B		KEY FACTORS INFLUENCING STYLE, QUALITY AND PRICE OF WINES
PRICE AND QUALITY		
Categories	Inexpensive, mid-priced, high-priced, premium	
Cost Breakdown	Ex cellars/FOB price, agent commission, exchange rate, transport, storage and distribution, taxes, profit margin	
INFLUENCES		
Style	Climate, soils, grapes, viticulture, vinification, maturation, wine production, regulations, commercial value	
Quality	Microclimates, vintage variations, soils, grapes, viticulture, vinification, blending, maturation, wine-production regulations	
Other	Market forces, production levels, branding, cultural, political influences, outside influences and investment	



ELEMENT THREE - SPARKLING WINES OF THE WORLD**Learning Outcomes**

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

RANGE A	REGIONS AND DISTRICTS
France	Alsace, Burgundy, Champagne, Limoux, Loire (Saumur, Vouvray)
Spain	Cava
Italy	Asti, Lambrusco, 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

ELEMENT FOUR - FORTIFIED (LIQUEUR) WINES OF THE WORLD

Learning Outcomes

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

RANGE A	REGIONS AND DISTRICTS
Portugal	Madeira, Port (Douro Valley)
Spain	Montilla-Moriles, Sherry (Jerez)
France	Vins Doux Naturels: Languedoc-Roussillon, Rhône
Australia	Rutherglen
RANGE B	METHODS OF PRODUCTION
Methods	Fortification to interrupt fermentation, Fortification after fermentation
RANGE C	KEY FACTORS INFLUENCING STYLE, QUALITY AND PRICE OF WINES
PRICE AND QUALITY	
Categories	Inexpensive, mid-priced, high-priced, premium
Cost Breakdown	Ex cellars/FOB price, agent commission, exchange rate, transport, storage and distribution, taxes, profit margin
INFLUENCES	
Style	Climate, grapes, blend, method of production, maturation, style definitions, legal definitions, commercial value, 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



ELEMENT FIVE - SPIRITS AND LIQUEURS OF THE WORLD**Learning Outcomes**

1. Understand the production processes for **spirits and liqueurs** of the world.
2. Identify the key **spirits and liqueurs** of the world.
3. Identify the key **factors influencing the style, quality and price** of the spirits and liqueurs identified.
4. Describe the characteristics of the key **spirits and liqueurs**.

RANGE A		PRODUCTION PROCESSES
Distillation	Production of alcoholic base liquid, vapourisation by heat, condensation	
Stills	Pot still, continuous still (patent, Coffey)	
RANGE B		SPIRITS AND LIQUEURS
Brandy and other Fruit Spirits	Grapes: Cognac, Armagnac, grape brandy, marc, grappa, Spanish brandy Apples: Calvados Other fruits: Eau-de-vie de Kirsch, Poire Williams, Eau-de-vie de Framboise	
Whiskies	Scotch, Irish, Canadian, Bourbon, rye	
Rum and other Cane Spirits	Cuba, Jamaica, Barbados, Guyana, Martinique and Guadeloupe, Brazil	
Tequila and Mezcal	Plata, Joven Abacado, Reposado, Añejo	
Vodka	Eastern, Western, flavoured	
Gin and other Flavoured Spirits	Gin, Aquavit, Aniseed-flavoured spirit	
Liqueurs	Herb, citrus, stone fruit, seed, kernel and bean, dairy	
RANGE C		KEY FACTORS INFLUENCING STYLE, QUALITY AND PRICE OF SPIRITS
PRICE AND QUALITY		
Categories	Inexpensive, mid-priced, high-priced, premium	
Cost Breakdown	Dry goods, production costs, maturation losses, producer's profit, distributor's margin, transport, marketing, taxes, retail margin	
INFLUENCES		
Style	Raw materials, area of production, type of still, method of production, flavourings, maturation, blending and brand profile	
Quality	Raw materials, area of production, type of still, method of production, blending, maturation, brand profile	
Other	Market forces, production levels, branding, cultural, political influences, outside influences and investment	

ELEMENT SIX - INFORMATION AND ADVICE FOR CUSTOMERS AND STAFF

Learning Outcomes

1. Provide information about the **style characteristics** of the principal wines and spirits of the world.
2. Use product knowledge to make recommendations to meet customers' **style, quality and price** requirements when purchasing wines and spirits.
3. Understand the **principles of food and wine matching**.
4. Offer recommendations for customers and staff on the **sale and service of wines and spirits**.
5. Identify **common faults** found in wine and provide information on possible causes.
6. Understand the **social, health, safety and legal 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, sweet, salt, spice, smoke, 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		SOCIAL, HEALTH, SAFETY AND LEGAL ISSUES
Social responsibility	Safe consumption of alcohol	

Unit Two - Wine Tasting

ELEMENT ONE - IDENTIFY AND RECORD THE CHARACTERISTICS OF THE PRINCIPAL WINES OF THE WORLD

Learning Outcomes

1. Understand the key requirements and stages of the **WSET® Level 3 Systematic Approach to Tasting**.
2. Understand the **commercial** reasons for the keeping of accurate tasting records.
3. Produce accurate records when tasting wine using the **WSET® Level 3 Systematic Approach to Tasting**.

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

ELEMENT TWO - IDENTIFY AND ASSESS THE QUALITY AND COMMERCIAL VALUES OF WINES

Learning Outcomes

1. Identify the key characteristics of wines through application of the **WSET® Level 3 Systematic Approach to Tasting**.
2. Identify the style of the **key wines of the regions and districts** of the principal wine-producing regions of the world through application of the **WSET® Level 3 Systematic Approach to Tasting**.
3. Evaluate the quality and price of the **key wines of the regions and districts** of the principal wine-producing regions of the world through application of the **WSET® Level 3 Systematic Approach to Tasting**.
4. Produce accurate records when tasting wine using the **WSET® Level 3 Systematic Approach to Tasting**.



WSET® LEVEL 3 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE		
Clarity		clear – dull
Intensity		water-white – pale – medium (-) – medium – medium (+) – deep – opaque
Colour (Hue)	white rosé red	colourless – lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown
Other observations		eg rim vs core, legs/tears, deposit, petillance, tints/highlights

NOSE		
Condition		clean – unclean (<i>fault: oxidised – out of condition – cork taint – other</i>)
Intensity		light – medium (-) – medium – medium (+) – pronounced
Development		youthful – developing – fully developed – tired/past its best deliberate oxidation
Aroma characteristics		fruit – floral – spice – vegetal – oak – other

PALATE		
Sweetness		dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious
Acidity		low – medium (-) – medium – medium (+) – high
Tannin level		low – medium (-) – medium – medium (+) – high
Alcohol level		low – medium (-) – medium – medium (+) – high fortified: (low/medium/high level)
Body		light – medium (-) – medium – medium (+) – full
Mousse		delicate – creamy – aggressive
Flavour intensity		light – medium (-) – medium – medium (+) – pronounced
Flavour characteristics		fruit – floral – spice – vegetal – oak – other
Length		short – medium (-) – medium – medium (+) – long

CONCLUSIONS		
Quality		poor – acceptable – good – very good – outstanding
Price category		inexpensive – mid-priced – high-priced – premium
Readiness for drinking		needs time to develop – ready to drink, but can develop further – ready to drink, but can keep – at peak/drink soon – tired/past its best

Unit Two - Wine Tasting 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 Vin de Pays
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, Costers del Segre, Navarra or Somontano 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 - Wine Tasting continued

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

1 Assessment Method

Unit One

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

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

Part two is a question paper requiring short written answers. This part will consist of four questions of equal weighting, and will assess the application of knowledge across the unit.

Unit Two

- Unit Two will be an internally set and assessed blind tasting of a single wine. 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 15 minutes. The Unit Two examination can only be set and marked by WSET® Approved Level 3 Internal Assessors.

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.

Candidates must sit both units. 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 and Certification

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.

Issue of certificates to successful candidates is via the APP.

Timescale for results and certification is 6-8 weeks from receipt of completed scripts.



Unit One Multiple-choice

4 About The WSET® Level 3 Advanced Certificate Examination

The Wine & Spirit Education Trust does not release past papers for the WSET® Level 3 Advanced Certificate examination.

Unit One Multiple-choice Examination

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

Examination Specification for MCQ Paper - Tracking Chart

Unit	Element	Questions per Paper
1.1 Production of Wine	Location	7
	Viticulture	
	Vinification	
	Maturation and Bottling	
	EU Labelling	
	Cost Breakdown of Wine	
1.2 Light Wines of the World	France	26
	Italy	
	Spain	
	Portugal	
	Germany	
	Central and South Eastern Europe	
	Australia	
	New Zealand	
	South Africa	
	North America	
	South and Central America	
	Other wine-producing countries	
Factors influencing style, quality and price of wines		
1.3 Sparkling Wines of the World	Regions and districts	4
	Methods of production	
	Factors influencing style, quality and price of wines	
1.4 Fortified (Liqueur) Wines of the World	Regions and districts	4
	Methods of production	
	Factors influencing style, quality and price of wines	
1.5 Spirits and Liqueurs	Production processes	6
	Spirits and liqueurs	
	Factors influencing style, quality and price of spirits	
1.6 Information and Advice for Customers and Staff	Style characteristics	3
	Quality and price	
	Principles of food and wine matching	
	Sales and service	
	Common faults	
Social, health, safety and legal issues		
Total questions		50

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.

- Which one of the following descriptions best defines the style of Alsace Riesling?
 - Dry with high acidity and a petrol-like nose.
 - Medium-sweet with high acidity and a petrol-like nose.
 - Dry with low acidity and a honeyed nose.
 - Medium-sweet with low acidity and a honeyed nose.
- What is “remontage”?
 - Rousing of lees in cask during fermentation.
 - Pumping of must over skins during fermentation.
 - Heating of must to encourage fermentation.
 - Working sediment onto the cork in bottle-fermented sparkling wine.
- What is the principal grape variety in the Rosé d’Anjou blend?
 - Gamay.
 - Grolleau.
 - Malbec.
 - Cabernet Franc.
- Which one of the following is an example of a low-trained, cane-pruned system of vine cultivation?
 - Guyot simple.
 - Gobelet.
 - Lenz Moser.
 - Cruzeta.
- Which one of the following Champagne styles is the driest?
 - Dry.
 - Brut.
 - Extra Dry.
 - Extra Brut.
- What does the word “Erzeugerabfüllung” indicate on a German wine label?
 - The wine has been awarded a medal at a regional tasting competition.
 - The wine has been bottled by the producer.
 - The wine was produced organically.
 - The wine is suitable for diabetics.
- In which region of Italy is the DOCG zone of Gavi?
 - Piedmont.
 - Lombardia.
 - Veneto.
 - Tuscany.
- Which one of the following pairs is correctly matched?
 - Condrieu and Marsanne.
 - Saint-Péray and Grenache.
 - Saint-Joseph and Syrah.
 - Côte-Rôtie and Cinsault.
- How is tannin detected when tasting a mature red wine?
 - Stimulation of saliva at the sides of the tongue.
 - Burning sensation at the back of the mouth.
 - Mouth-drying sensation.
 - Woody smell.
- What does the word “Quinta” mean on a bottle of Port?
 - Vintage.
 - Winery.
 - Grape variety.
 - Style.
- Which one of the following is the base spirit used for Grand Marnier?
 - Brandy.
 - Vodka.
 - Rum.
 - Gin.

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?
- Débourbage.
 - Remuage.
 - Buttage.
 - Dégorgement.
19. What is the principal subsoil of North-Eastern Spain?
- Basalt.
 - Granite.
 - Limestone.
 - Sandstone.
20. Where is the Aconcagua region?
- Spain.
 - Chile.
 - Argentina.
 - Uruguay.

Key to Advanced Certificate Example Questions

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

Unit One Short Written Examination

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

Examination Specification for Short Written Paper - Tracking Chart

Unit	Element	Questions per Paper
1.1 Production of Wine	Location	1
	Viticulture	
	Vinification	
	Maturation and Bottling	
	EU Labelling	
1.2 Light Wines of the World	France	1
	Italy	
	Spain	
	Portugal	
	Germany	
	Central and South Eastern Europe	
	Australia	
	New Zealand	
	South Africa	
	North America	
	South and Central America	
	Other wine-producing countries	
	Factors influencing style, quality and price of wines	
One question which can be on any one of the elements (1.3, 1.4, 1.5) or a combination of the three elements		
1.3 Sparkling Wines of the World	Regions and districts	1
	Methods of production	
	Factors influencing style, quality and price of wines	
1.4 Fortified (Liqueur) Wines of the World	Regions and districts	1
	Methods of production	
	Factors influencing style, quality and price of wines	
1.5 Spirits and Liqueurs of the World	Production processes	1
	Spirits and liqueurs	
	Factors influencing style, quality and price of spirits	
1.6 Information and Advice for Customers and Staff	Style characteristics	1
	Quality and price	
	Principles of food and wine matching	
	Sales and service	
	Common faults	
	Social, health, safety and legal issues	
Total questions		4

NOTE: The learning outcomes covered in 1.6 may also be assessed in other questions on this paper.

Below is an example question.

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

Unit Two Tasting Examination

In question one candidates will be required to blind taste a single wine and produce a written analysis using the WSET® Level 3 Systematic Approach to Tasting Technique.

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

25 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 Advanced Certificate. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the Level 3 Advanced Certificate qualification.

1.1.3 There are no restrictions on entry to the Level 3 Advanced Certificate 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 Intermediate Certificate 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

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. The paper comprises 50 multiple-choice questions and four short written answers to be completed in 1 hour and 45 minutes. A mark of 55% in each part is required to achieve a pass in this unit of the qualification.

Unit Two: A practical tasting paper in the form of a blind tasting of one wine to be completed in 15 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 Advanced Certificate in Wines and Spirits, candidates must achieve a pass in all papers and both units of the examination.

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

- 2.2 Candidates who successfully complete both units will be issued with a WSET® Level 3 Advanced Certificate 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 and Certificates 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 contact the examinations officer at their APP in the first instance. 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 before every assessment.

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 Advanced Certificate 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:

- the examination is to be completed in the time specified for each unit
- no reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet
- no communication of any kind between candidates is permitted
- the use of electronic devices of any kind is prohibited
- the use of dictionaries of any kind is prohibited
- the use of audible “alarms” on any clock or watch is prohibited
- candidates who arrive after the published start time may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised
- candidates may not leave the room until half the examination time has elapsed
- candidates who complete the examination/assessment early may leave the examination room 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.

6 Examination Enquiries

Any queries concerning the results of the Level 3 Advanced Certificate examinations must be put in writing to the Administrations Manager at the WSET® within 20 WORKING DAYS of the release of results from WSET® Awards to the APP. Where appropriate, documentation for the formal feedback, enquiry and appeals process will be forwarded.

7 WSET® Awards Regulations

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

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 study or sit an examination, please see the WSET® website:
www.wsetglobal.com

To obtain the APP Registration Pack, a copy of our Equal Opportunity Policy and our Customer Service Statement
Contact John Townley

Tel: +44 (0)20 7089 3843
email: jtownley@wset.co.uk

To order Study Materials, Gift Vouchers or Books, please see the WSET® website:
www.wsetglobal.com

or **contact Sales**
Tel: +44 (0)20 7089 3842
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email: sales@wset.co.uk

To find out more about the UK Scholarship Scheme

Contact June Grant
email: jgrant@wset.co.uk

For any other enquiries

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