'looking behind the label'

Specification for the
WSET® Level 2 Award
in Wines and Spirits

Specification

www.wsetglobal.com

The WSET® **Level 2 Award**
in Wines and Spirits

This specification contains necessary information for both candidates and programme providers about the WSET® Level 2 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.

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'looking behind the label'

Introduction

The Wine & Spirit Education Trust Qualifications

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

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

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

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

Qualification Frameworks

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

Qualifications and Curriculum Framework

Full Title :	**The WSET® Level 1 Award in Wines**
QCF Level :	**1** Accreditation number 600/1504/4
Description :	This qualification provides a basic introduction to the main styles of wines available to front-line staff involved in the service or sale of wine. The qualification aims to provide the basic product knowledge and skills in the storage and service of wines required to prepare a person for their first job in wine hospitality or retail.

Qualifications and Curriculum Framework continued

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

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

Full Title   : The WSET® Level 1 Award in Spirits

QCF Level : 1 Accreditation number 600/1501/9

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

Full Title   : The WSET® Level 2 Award in Spirits

QCF Level : 2 Accreditation number 600/1507/X

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

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

QCF Level : 2 Accreditation number 600/1508/1

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

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

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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 in Wines and Spirits 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 2 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

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 2 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 2 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 2 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 created tracking guides for the key skills a student should be able to demonstrate when undertaking a WSET® Level 2 Award in Wines and Spirits, and these are available in the APP Handbook and from the WSET® website (**www.wsetglobal.com**).

The guides will identify key-skill opportunities which will occur when using the recommended WSET® Tutor Guides and Level 2 Study pack as part of the course of study for the WSET® Level 2 Award in Wines and Spirits. Tutors who adopt alternative approaches to teaching may generate different opportunites for the development and demonstration of key skills.

Diversity and Equality Policy

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

Customer Service Statement

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

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

Scholarship Scheme

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

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

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

Qualification aims

The Level 2 Award in Wines and Spirits qualification is intended for those who have little or no previous knowledge of the broad range of wines and spirits. It is suitable wherever a sound but simple level of product knowledge is required to underpin job skills and competences, for example, in the customer service and sales functions of the hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in the subject.

Holders of the WSET® Level 2 Award in Wines and Spirits will be able to interpret the labels of the major wines and spirits of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

Qualification Structure:	WSET® Level 2 Award in Wines and Spirits
Core Unit	**Product Knowledge in Wines and Spirits**
	1 Understand the factors that influence wine style and price
	2 Know the characteristics of the principal grape varieties used in wine production
	3 Know how to use labelling terms on a bottle to deduce the style and flavour of still wines produced in the key wine producing countries of the world
	4 Know how to use the labelling terms on a bottle to deduce the style, flavour and method of production of sparkling wines produced in the key wine producing countries of the the world
	5 Know how to use the labelling terms on a bottle to deduce the style, flavour and production method of sweet and fortified wines produced in the key wine producing countries of the world
	6 Know how to use the labelling terms on a bottle to deduce the style, flavour and production method of spirits and liqueurs
	7 Be able to provide information and advice to customers and staff about wines and spirits
	8 Be able to produce analytical tasting notes of wines using industry recognised tasting terms

Enrolment

There are no restrictions on entry to the WSET® Level 2 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 will not be allowed to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification. Similarly, students who choose not to taste alcohol for health, religious or other reasons will not find this a barrier to successfully completing the qualification.

Guided Learning Hours

It is recommended that a student should allocate a minimum of 28 hours of study to successfully complete the full programme. The hours will usually be a combination of taught and private study time. It is also recommended that the teaching delivery time for the unit programme is not less than 16 hours.

Recommended Progression Routes Wine and Spirit Qualifications

The WSET® Level 2 Award in Wines and Spirits, or an equivalent level of experience, is recommended for entry to the WSET® Level 3 Award in Wines and Spirits programme.

LEARNING OUTCOME ONE – UNDERSTAND THE FACTORS THAT INFLUENCE WINE STYLE AND PRICE

Assessment Criteria

1. Describe the **conditions** needed for a vine to produce a healthy crop.
2. Define how **environmental factors** affect the conditions needed for a vine to produce a healthy crop.
3. Describe how **grape growing** affects the cost of wine production and the style of wine produced.
4. Describe how **winemaking** affects the cost of wine production and the style of wine produced.
5. Describe how **maturation** affects the cost of wine production and the style of wine produced.

RANGE A	CONDITIONS
Conditions	warmth, sunlight, nutrients, water
RANGE B	ENVIRONMENTAL FACTORS
Climate and Weather	Climates: hot, moderate, cool Weather: vintage, effect of weather on vintage, effect on wine style
Soils and Slopes	drainage, nutrients, water, aspect
RANGE C	GRAPE GROWING
The Vineyard	pests and diseases, harvest
RANGE D	WINEMAKING
Production	crushing, pressing, fermentation, types of vessels, temperatures
Styles	red, rosé, white, sparkling, fortified, sweet, medium, dry
RANGE E	MATURATION
Maturation	types of vessels, effect of oxygen, effect on flavour

LEARNING OUTCOME TWO – KNOW THE CHARACTERISTICS OF THE PRINCIPAL GRAPE VARIETIES USED IN WINE PRODUCTION

Assessment Criteria

1. Describe the **key grape varieties** used in wine production.
2. Select the **most important regions** for the production of both inexpensive bulk wine and premium quality wine made from the key grape varieties.
3. Describe the **styles** of wine made from key grape varieties in the most important regions of the world.
4. Describe the most common **multi-varietal blended** wines made from the key grape varieties.

Key White Grape Varieties

RANGE A	MOST IMPORTANT REGIONS
CHARDONNAY	
France	**Burgundy:** Bourgogne, Chablis, Puligny-Montrachet, Meursault, Mâcon, Pouilly-Fuissé
Australia	Yarra Valley, Adelaide Hills, Margaret River
New Zealand	Hawke's Bay, Gisborne, Marlborough
California	Coastal region, Sonoma, Carneros
Chile	Central Valley, Casablanca
Argentina	Mendoza
South Africa	Coastal regions
Bulk/inexpensive	South Eastern Australia, Western Cape, California, Central Valley (Chile), Pays d'Oc IGP, Val de Loire IGP, Southern Italy, Argentina
Blends	Chardonnay + Semillon, Chardonnay + local varieties, Chardonnay + Pinot Noir (sparkling wines)
SAUVIGNON BLANC	
France	Sancerre, Pouilly-Fumé, Bordeaux Blanc
New Zealand	Marlborough
California	Napa Fumé Blanc
Chile	Casablanca
South Africa	Coastal regions
Bulk/inexpensive	Val de Loire IGP, Pays d'Oc IGP, California, Central Valley (Chile)
Blends	Sauvignon Blanc + Sémillon

Key White Grape Varieties continued

RANGE A	MOST IMPORTANT REGIONS
RIESLING	
Germany	Mosel, Rheingau, Pfalz
France	Alsace
Austria	
Australia	Clare Valley, Eden Valley
Bulk/inexpensive	Germany (blended)
Blends	Riesling blends with other aromatic varieties

Key Black Grape Varieties

RANGE A	MOST IMPORTANT REGIONS
PINOT NOIR	
France	**Burgundy:** Bourgogne, Gevrey-Chambertin, Nuits-Saint-Georges, Beaune, Pommard
Germany	Pfalz, Baden
Australia	Yarra Valley, Mornington Peninsula
New Zealand	Martinborough, Marlborough, Central Otago
USA	**California:** Santa Barbara, Sonoma, Carneros **Oregon**
Chile	Central Valley, Casablanca
South Africa	Coastal regions
Bulk/inexpensive	Chile
Blends	Pinot Noir + Gamay, Pinot Noir + Chardonnay (sparkling wines)
CABERNET SAUVIGNON AND MERLOT	
France	**Bordeaux:** Médoc, Haut-Médoc, Pauillac, Margaux, Graves, Pessac-Léognan, Saint-Emilion, Pomerol
California	Napa Valley
Chile	Central Valley, Maipo, Rapel
Argentina	Mendoza
Australia	Coonawarra, Margaret River
New Zealand	Hawke's Bay
South Africa	Stellenbosch
Bulk/inexpensive	Pays d'Oc IGP, California, Central Valley (Chile), Mendoza, South Eastern Australia, Western Cape, Northern Italy
Blends	Cabernet + Merlot, Cabernet + Shiraz

Key Black Grape Varieties continued

RANGE A	MOST IMPORTANT REGIONS
SYRAH/SHIRAZ **GRENACHE/GARNACHA**	
France	**Northern Rhône:** Crozes-Hermitage, Hermitage, Côte-Rôtie **Southern Rhône:** Côtes du Rhône, Côtes du Rhône Villages (+ name), Châteauneuf-du-Pape
Spain	Rioja, Navarra, Priorat
Australia	**South Australia:** Barossa, McLaren Vale **Victoria:** Heathcote **New South Wales:** Hunter Valley **Western Australia**
Bulk/inexpensive	South Eastern Australia, Côtes du Rhône, Southern France (Languedoc, Minervois, Pays d'Oc IGP), Spain (La Mancha, Valdepeñas)
Blends	Grenache + Shiraz, Shiraz + Cabernet, Shiraz + Viognier

LEARNING OUTCOME THREE – KNOW HOW TO USE LABELLING TERMS ON A BOTTLE TO DEDUCE THE STYLE AND FLAVOUR OF STILL WINES PRODUCED IN THE KEY WINE PRODUCING COUNTRIES OF THE WORLD

Assessment Criteria

1. Identify the **wine-producing regions** of the key wine-producing countries of the world.
2. Describe the **style of wines** produced in these wine-producing regions.
3. Identify the **key grape varieties** used for wine production in these regions.
4. Define the meaning of **common regional labelling terms** used in these wine-producing regions.
5. Define the meaning of **common labelling terms indicating wine quality or style** in the key wine producing countries of the world.

RANGE A	WINE-PRODUCING REGIONS
France	**Burgundy**: Bourgogne, Chablis, Gevrey-Chambertin, Nuits-Saint-Georges, Puligny-Montrachet, Meursault, Beaune, Pommard, Mâcon, Pouilly-Fuissé, Beaujolais, Fleurie, Brouilly, Morgon, Moulin-à-Vent
	Bordeaux: Bordeaux, Médoc, Haut-Médoc, Pauillac, Margaux, Saint-Emilion, Pomerol, Graves, Pessac-Léognan, Sauternes
	Rhône: Côte-Rôtie, Hermitage, Crozes-Hermitage, Châteauneuf-du-Pape, Côtes du Rhône
	Loire: Muscadet, Vouvray, Sancerre, Pouilly-Fumé
	Alsace
	Languedoc-Roussillon: Languedoc, Minervois, Pays d'Oc IGP
	Regionally important grape varieties: Black: Gamay White: Melon Blanc, Sémillon, Gewurztraminer, Chenin Blanc, Pinot Gris
Germany	Mosel, Rheingau, Pfalz
Italy	**Piedmont and NW**: Barolo, Barbaresco, Gavi
	Veneto and NE: Valpolicella, Soave
	Tuscany and Central Italy: Chianti, Brunello di Montalcino
	Southern Italy: Puglia, Sicily, Taurasi
	Regionally important grape varieties: Black: Sangiovese, Nebbiolo, Montepulciano, Barbera, Primitivo, Aglianico White: Pinot Grigio, Trebbiano, Verdicchio

RANGE A	WINE-PRODUCING REGIONS (continued)
Spain	Rioja, Navarra, Rías Baixas, Ribera del Duero, Catalunya, Priorat, La Mancha, Valdepeñas
	Regionally important grape varieties: Black: Tempranillo, Garnacha
Portugal	Douro
USA	**California**: Coastal, Santa Barbara, Napa, Sonoma, Carneros
	Oregon
	Regionally important grape varieties: Black: Zinfandel
Argentina	Mendoza, Cafayate
	Regionally important grape varieties: Black: Malbec White: Torrontés
Chile	Central Valley, Maipo, Rapel, Casablanca, Colchagua
	Regionally important grape varieties: Black: Carmenère
Australia	South Australia, Adelaide Hills, Barossa Valley, Eden Valley, Clare Valley, McLaren Vale, Coonawarra, Yarra Valley, Mornington Peninsula, Heathcote, Hunter Valley, Western Australia, Margaret River
	Regionally important grape varieties: White: Semillon
New Zealand	Hawke's Bay, Gisborne, Martinborough, Marlborough, Central Otago
South Africa	Coastal regions, Stellenbosch
	Regionally important grape varieties: Black: Pinotage White: Chenin Blanc

Product Knowledge in Wines and Spirits continued

RANGE B	COMMON LABELLING TERMS INDICATING QUALITY OR STYLE
France	Appellation d'Origine Contrôlée (AOC), IGP
	General: rouge, rosé, blanc, sec, demi-sec, moelleux, doux, Villages
	Burgundy and Beaujolais: Premier Cru, Grand Cru, Nouveau
	Bordeaux: Supérieur, Grand Vin, Cru Bourgeois, Grand Cru Classé
	Loire: Sur Lie
	Alsace: Grand Cru
Germany	Landwein, QbA, Prädikatswein, Trocken, Halbtrocken, Kabinett, Spätlese, Auslese, Beerenauslese, Trockenbeerenauslese, Eiswein
Italy	DOCG, DOC, IGT, rosato, rosso, bianco, secco, Classico, Riserva
Spain	DOCa, DO, Vino de la Tierra, tinto, rosado, blanco, seco, Vino Joven, Crianza, Reserva, Gran Reserva
USA	**California**: Central Valley
Australia	South Eastern Australia
South Africa	Western Cape
General	cuvée, oaked, barrel/barrique-fermented/aged, botrytis/noble rot, organic, unfined/unfiltered

LEARNING OUTCOME FOUR – KNOW HOW TO USE THE LABELLING TERMS ON A BOTTLE TO DEDUCE THE STYLE, FLAVOUR AND METHOD OF PRODUCTION OF SPARKLING WINES PRODUCED IN THE KEY WINE PRODUCING COUNTRIES OF THE WORLD

Assessment Criteria

1. Identify the **most important countries** and **regions** for sparkling wine production.
2. Describe the **most important grape varieties** used for sparkling wine production.
3. Describe the **methods of production** used for common sparkling wines.
4. Define the **most important labelling terms** for both inexpensive bulk production and premium quality sparkling wines.
5. Describe the **style** of wines made with these labelling terms.

RANGE A	MOST IMPORTANT COUNTRIES/REGIONS
France	Champagne, Crémant, Saumur
Spain	Cava
Germany	Sekt
Italy	Asti, Prosecco
Australia	
New Zealand	
California	

RANGE B	MOST IMPORTANT GRAPE VARIETIES
Grapes	Chardonnay, Pinot Noir, Muscat

RANGE C	METHODS OF PRODUCTION
Methods	Bottle fermentation, tank fermentation

RANGE D	COMMON LABELLING TERMS INDICATIONG QUALITY OR STYLE
General	Brut, Non-Vintage, Vintage, Traditional Method/Méthode Traditionelle/Bottle-fermented

Product Knowledge in Wines and Spirits continued

LEARNING OUTCOME FIVE – **KNOW HOW TO USE THE LABELLING TERMS ON A BOTTLE TO DEDUCE THE STYLE, FLAVOUR AND PRODUCTION METHOD OF SWEET AND FORTIFIED WINES PRODUCED IN THE KEY WINE PRODUCING COUNTRIES OF THE WORLD**

Assessment Criteria

1. Describe the **most important grape varieties** used for sweet and fortified wine production.
2. Describe the **methods of production** used for common sweet and fortified wines.
3. Define the **most important labelling terms** for both inexpensive bulk production and premium quality sweet and fortified wines.
4. Describe the **style** of wines made with these labelling terms.

RANGE A	MOST IMPORTANT GRAPE VARIETIES
Grapes	Semillon, Muscat, Riesling

RANGE B	METHODS OF PRODUCTION
Sherry	Fortification after fermentation, ageing
Port, VdNs	Fortification to interrupt fermentation, ageing
Non-fortified premium	Noble rot/botrytis, icewine, shrivelled grapes
Bulk/inexpensive	Filter yeast, addition of unfermented grape juice/concentrate

RANGE C	MOST IMPORTANT LABELLING TERMS
France	Sauternes, Muscat de Beaumes-de-Venise
Spain	Sherry (Fino, Amontillado, Oloroso)
Germany	Beerenauslese, Trockenbeerenauslese, Eiswein
Portugal	Port (Tawny, Vintage, LBV, Ruby)
Hungary	Tokaji
Australia	Botrytis Semillon, Rutherglen Muscat
Bulk/inexpensive	Ruby Port, Cream Sherries

LEARNING OUTCOME SIX – **KNOW HOW TO USE THE LABELLING TERMS ON A BOTTLE TO DEDUCE THE STYLE, FLAVOUR AND PRODUCTION METHOD OF SPIRITS AND LIQUEURS**

Assessment Criteria

1. Describe the **methods** and **base materials** used for production of common spirits and liqueurs.
2. Define the **most important labelling terms** for both inexpensive bulk production and premium quality spirits and liqueurs.
3. Describe the **style** of spirits and liqueurs made with these labelling terms.

RANGE A	METHODS OF PRODUCTION AND BASE MATERIALS
General	pot still, continuous still
Brandy	grapes, wine, distillation, maturation
Whisky	malted barley, other grains, conversion, fermentation, distillation, maturation
Rum	cane, molasses, maturation, colouring
Tequila	agave, conversion, maturation
Gin	**Botanicals**: juniper, coriander, angelica, citrus peels **Methods of flavouring**: cold compounding, distillation
Vodka	grain, other materials ('any'), filtration
Liqueurs	fruit, herb, bean/kernel/nut, dairy sweetening, flavouring, colouring

RANGE B	MOST IMPORTANT LABELLING TERMS
Brandy	Cognac, Armagnac, Brandy de Jerez, Spanish, VS, VSOP, XO, Napoleon
Whisky	**Scotch**: Blended, Malt
	Irish
	American Whiskey: Bourbon, Tennessee, Canadian
Rum	
Tequila	silver/plata, golden, Reposado, Añejo
Gin	Distilled, London Dry
Vodka	
Liqueurs	

LEARNING OUTCOME SEVEN – BE ABLE TO PROVIDE INFORMATION AND ADVICE TO CUSTOMERS AND STAFF ABOUT WINES AND SPIRITS

Assessment Criteria

1. Use product knowledge gained to make **recommendations on the basis of style, quality and price** to meet customers' requirements.
2. Use product knowledge gained to make **recommendations for alternative wines of a similar style** based on customers' requirements.
3. Apply the **principles of food and wine pairing** to make recommendations for suitable pairings.
4. Make recommendations for customers and staff on the **storage and service** of wines and spirits.
5. Describe **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, conclusions

RANGE B	PRINCIPLES OF FOOD AND WINE PAIRING
Wine considerations	sweetness, acidity, tannins/oak, complexity, fruitiness, alcohol level
Food considerations	sweetness, acidity, umami, salt, bitterness, chili heat, fat, flavour intensity

RANGE C	STORAGE AND SERVICE
Storage	optimum conditions, effects of poor storage
Service	sequence of service, serving temperatures, opening and decanting, glassware and equipment
Wine selection	individual preferences and sensitivities, price, occasion

RANGE D	COMMON FAULTS
Faults	cork taint, oxidised, out of condition

RANGE E	LEGAL, SOCIAL, HEALTH AND SAFETY ISSUES
Social responsibility	safe consumption of alcohol

LEARNING OUTCOME EIGHT – **BE ABLE TO PRODUCE ANALYTICAL TASTING NOTES OF WINES USING INDUSTRY RECOGNISED TASTING TERMS**

Assessment Criteria

1. Describe **key characteristics** of wines according to regional, varietal, stylistic and quality-indicating labelling terms through the means of industry recognised tasting terms.

WSET LEVEL 2 SYSTEMATIC APPROACH TO TASTING WINE®		
Appearance	Clarity	clear – hazy
	Intensity	pale – medium – deep
	Colour	White: lemon – gold – amber Rosé: pink – salmon – orange Red: purple – ruby – garnet – tawny
Nose	Condition	clean – unclean
	Intensity	light – medium – pronounced
	Aroma characteristics	e.g. fruits, flowers, spices, vegetables, oak aromas, other
Palate	Sweetness	dry – off-dry – medium – sweet
	Acidity	low – medium – high
	Tannin	low – medium – high
	Body	light – medium – full
	Flavour characteristics	e.g. fruits, flowers, spices, vegetables, oak flavours, other
	Finish	short – medium – long
Conclusions	Quality	faulty – poor – acceptable – good – very good – outstanding

Recommended Tasting Samples

WINES AND SPIRITS		
GENERAL	Red	Any inexpensive, high-volume, branded red wine
		Any premium, full-bodied, oak-aged New World red (not a grape variety listed in Learning Outcome Two, e.g. Zinfandel)
		Any premium New World Cabernet Sauvignon
		Any premium New World Pinot Noir
		Any inexpensive, high-volume New World Merlot
	Rosé	Any dry rosé wine (e.g. Navarra Rosado or Tavel)
	White	Any unoaked non-aromatic white (e.g. Soave, Italian Pinot Grigio)
		Any aromatic unoaked white (e.g. Gewurztraminer, Torrontés)
		Any inexpensive, high-volume Chardonnay
		Any barrique-fermented New World Chardonnay
		Any dry, oaked white wine, not Chardonnay, (e.g. Fumé Blanc, oaked Chenin blanc)
		Any non-botrytis dessert wine (e.g. Vin Doux Naturel)
		Any medium or sweet white wine (e.g. sweet Vouvray or Tokaji)
REGIONAL WINES AND SPIRITS		
BORDEAUX	Red	Saint-Emilion Grand Cru
		Grand Cru Classé (Haut-Médoc/Pauillac/ Margaux)
	White	Sauternes
BURGUNDY	Red	Côte d'Or Commune or Premier Cru
		Beaujolais or Beaujolais Villages
	White	Chablis Premier Cru
		Côte d'Or Commune or Premier Cru
LOIRE	White	Sancerre or Pouilly-Fumé
		Muscadet de Sèvre-et-Maine sur Lie
RHÔNE VALLEY	Red	Côtes du Rhône or Côtes du Rhône Villages
		Châteauneuf-du-Pape
		Northern Rhône Syrah
GERMANY	White	Mosel Einzellage Riesling Kabinett or Spätlese
ITALY	Red	Barolo
		Valpolicella
		Chianti
SPAIN	Red	Inexpensive Spanish red (e.g. basic Rioja Joven)
		Rioja Reserva or Gran Reserva

REGIONAL WINES AND SPIRITS continued		
AUSTRALIA	Red	Premium Barossa Shiraz
	White	Clare Valley or Eden Valley Riesling
NEW ZEALAND	White	Marlborough Sauvignon Blanc
SPARKLING WINES		NV Champagne Cava Prosecco or Asti Any New World bottle-fermented sparkling wine
FORTIFIED WINES	Port	LBV
	Sherry	Fino
SPIRITS		Neutral White Rum or Vodka London Dry Gin Cognac VSOP Scotch Whisky

Examination Guidance

1 Assessment Method

The Level 2 Award in Wines and Spirits will be assessed by a WSET® Awards-set closed-book examination paper comprising 50 multiple-choice questions, to be completed in one hour.

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

A candidate will be required to pass with a minimum mark of 55%.

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.

3 Reporting of Results and Certification

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

An all-candidate grade list is issued to the APP, for communicating results to individual candidates.

Timescale for results is 2 weeks from receipt of completed scripts. Issue of student letters and certificates to candidates is via the APP.

4 About The WSET® Level 2 Award in Wines and Spirits Examination

The Level 2 Award examination paper consists of 50 multiple choice questions. Each question has only one correct answer, which should be indicated by completing a computer-readable answer sheet. The examination invigilator will give the full instructions on completing the answer sheet on the day of the examination. Each multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

All WSET® Level 2 Award examination papers are carefully compiled to reflect the weighting as indicated in the syllabus. A chart giving a detailed breakdown of the examination weighting is shown on page 23.

Multiple-choice Examination

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

LEARNING OUTCOME	ASSESSMENT CRITERIA	No. OF QUESTIONS
1	Conditions	
	Environmental factors	
	Grape growing	6
	Winemaking	
	Maturation	
2	Chardonnay	
	Sauvignon Blanc	
	Riesling	8
	Pinot Noir	
	Cabernet Sauvignon and Merlot	
	Shiraz/Syrah and Grenache/Garnacha	
3	France	
	Germany	
	Italy	
	Spain	
	Portugal	
	USA	16
	Argentina	
	Chile	
	Australia	
	New Zealand	
	South Africa	
	Common labelling terms indicating quality or style	
4	Most important countries and regions	
	Most important grape varieties	
	Methods of production	3
	Most important labelling terms	
5	Most important grape varieties	
	Methods of production	3
	Most important labelling terms	
6	Methods of production and base materials	
	Most important labelling terms	4
7	Style characteristics, sales	
	Principles of food and wine pairing	
	Storage and service	4
	Common faults	
	Legal, social, health and safety issues	
8	Systematic Approach to Tasting	6
	Total questions	**50**

Examination Guidance continued

Examples of Level 2 Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET® Level 2 Award examination. To give students an idea of the sort of questions that might be asked, here is a selection with answers at the end. The examination consists of 50 questions similar to these.

1. Compared to red wines, white wines are generally fermented at

   a) either higher or lower temperatures

   b) the same temperature

   c) higher temperatures

   d) lower temperatures.

2. Which grape variety is considered to produce high-quality white wines in both Germany and Australia?

   a) Merlot.

   b) Semillon.

   c) Shiraz.

   d) Riesling.

3. Pinotage is a grape variety that is primarily used for

   a) South African red wines

   b) Portuguese fortified wines

   c) Australian white wines

   d) Californian rosé wines.

4. Which of the following words indicates that a wine has been aged for a period in oak?

   a) Chenin Blanc.

   b) Classico.

   c) Côtes du Rhône.

   d) Crianza.

5. A Tawny Port is

   a) golden in colour, with yeasty flavours

   b) high in tannins and acidity

   c) sweet, with nutty aromas

   d) sparkling and dry in style.

Answers to example questions:

   1) d.

   2) d.

   3) a.

   4) d.

   5) c.

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 There are no restrictions on entry to the WSET® Level 2 Award in Wines and Spirits through overlaps with other qualifications or parts of qualifications.

1.1.3 Students who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held will not be allowed to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification. Similarly, students who choose not to taste alcohol for health, religious or other reasons will not find this a barrier to successfully completing the qualification.

1.2 Recommended Prior Learning

1.2.1 There are no requirements for candidates to have previous knowledge or previous experience of alcoholic beverages.

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 The Level 2 Award assessment is a closed-book examination of 60 minute's duration and consists of 50 multiple-choice questions worth one mark each.

Results are graded as follows:

Mark of 85% and above	Pass with Distinction
Mark of between 70% and 84%	Pass with Merit
Mark of between 55% and 69%	Pass
Mark of between 45% and 54%	Fail
Mark of 44% and below	Fail unclassified

2.2 Results for successful candidates will be issued to APPs within 2 weeks from receipt of completed scripts.

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 if they are unsuccessful. There is no limit on the number of attempts that may be made.

Candidates who have passed are not permitted to retake 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 a maximum of one hour

- no reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet

- no communication of any kind between candidates is permitted

- the use of electronic devices of any kind is prohibited

- the use of dictionaries of any kind is prohibited

- the use of audible "alarms" on any clock or watch is prohibited

- candidates who arrive after the published start time may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised

- candidates may not leave the room until the first 15 minutes of the examination time have elapsed

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

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

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

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

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 6 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 2 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 2 weeks of receipt by WSET® Awards.

7 Student Satisfaction

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

8 WSET® Awards Regulations

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

Notes

WSET® Contacts

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

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

To obtain the APP Registration Pack, a copy of our Diversity and Equality Policy and our Customer Service Statement
Contact WSET® Awards
Telelphone: +44 (0)20 7089 3840 • Fax: +44 (0)20 7089 3846
email: awards@wset.co.uk

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

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William Reed — BUSINESS MEDIA

Wines of Chile — The natural choice

The Worshipful Company of Distillers

for the facts
drinkaware.co.uk

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