



Why Wineschool3?

Wine is our passion and education is our mission. We believe in inspiring and empowering you to discover the world of wine. This core value is at the heart of everything we do. If you have always wanted to learn more about wine from passionate industry professionals that have been in your shoes and now hold some of the highest certifications in the wine world, then Wineschool3 is the right place.

5 Reasons to Study with Wineschool3

1. You'll study in an environment of professional *and* approachable learning.
2. You'll learn to swirl, sip, taste and pair wines
3. You'll be a welcome addition to our community of enthusiasts, educators and industry pros—all sharing the same passion for wine, spirits and food.
4. With the certifications we offer, you will be better prepared for the wine/spirits or sake career of your dreams.
5. Our students rave about us! Check out our testimonials page.

What can I do with wine education?

Wine education benefits both enthusiasts and those seeking employment or already employed in the wine industry. From individuals to restaurant servers, retail workers, sales and marketing teams, to business owners—everyone benefits. Increased knowledge and the ability to communicate more effectively about wine has shown in real life instances that it is not uncommon to see a 15-20 percent increase in personal sales (and tips) for those working in restaurants, retail, distribution or even as wine educators. For those in distribution, sales and marketing, having a foundation of knowledge will help you feel more confident when working the field, meeting clients for lunch or when giving presentations. You'll be amazed how wine, food and geography and climate are fully intertwined, and being able to articulate that will give you an advantage. And as is often the case, an exploration of one leads to an expanded understanding of the others.

My wine shop offers classes? How is this different?

There is no right or wrong way to pursue your wine studies, however there are some differences. Most wine classes are focused on creating an educated consumer rather than an educated professional working in industry. Thanks to our partnership as a nominated educator with the WSET®, a globally recognized leader in international wine certification, we offer coursework and materials that are standardized throughout the world so your credentials will be universal. Employers and those working in the wine industry will value your credentials and may offer you better opportunities.

Through our Masterclasses and Workshop series we offer the opportunity for the enthusiast and armature the opportunity to learn more about wine.

What if I'm not a super taster?

You might be surprised, most people have never thought much about improving their ability to distinguish different flavors, odors, and textures, but after learning to approach taste in an orderly systematic fashion almost everyone improves their abilities along with their enjoyment of wine.

Do I need to take WSET Level 1 before taking Level 2?

No, The WSET Level 1 is designed for the absolute beginner and wine novice . If you already have some experience with wine, you may want to consider jumping right to Level 2.

Do I need to take WSET Level 2 before taking Level 3?

There is no requirement to take the WSET Level 2 in order to enroll in the Level 3 however, we highly recommend that you do not skip Level 2 unless you have extensive experience in wine. Please contact us for more information or to schedule an entrance test.

How much is the Level3 Entrance Test?

\$300

Is it possible to just order the books for the WSET Level 1,2 or 3?

We do not sell the study materials independent of either an in-person or online course.

May I call myself a sommelier after passing the WSET exam?

If you work with wine in service or hospitality situation, then you may call yourself a sommelier. Although 'sommelier' is a job title potentially anyone may use, becoming a professional certified sommelier often requires some combination of experience, training, and formal education/certification. If you would like to be a Certified Sommelier, please visit our certification resource for more information.

In what languages are the classroom courses held?

English but we can teach in Spanish, Dutch, German and French and expect group bookings of 6 or more for these languages.

In what language are the online courses held?

English but please ask we are working on translations.

How do i pay?

We accept all major debit and credit cards. AMEX, Visa and Mastercard.

Are there payment plans available?

YES.

2 months payment plan - 5% finance fee

3 months payment plan - 10% finance fee

6 months payment plan - 20% finance fee

12 months payment plan - 25% finance fee

Do you take Cash payments?

Sorry No.

How do i sign up for a course?

Easy and simple on our website which will guide you through it. If you need further help please call +1.345.938.0458 or email wine@wineschool3.com

How do i sign up for a re-sit exam?

Easy and simple on our website which will guide you through it. If you need further help please call +1.345.938.0458 or email wine@wineschool3.com

When will I receive my book?

Depending what course you signed up for we try to have most books as digital books online or mail it to you via FedEx within 3 working days after sign up.

What is the best way to contact someone if i have more questions?

Via Email wine@wineschool3.com

or

Via WhatsApp +1.345.938.0458

Where can I find upcoming course dates and locations?

Please look though our website as all dates are displayed there. If you need further help please call +1.345.938.0458 or email wine@wineschool3.com

Where can i find the FULL DETAILS of the course?

You can find the full Specifications/Syllabus for each our our courses on our website under Curriculum

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Can i take the courses online?

Yes you can take most of our courses online and we have two online options either self paced or via ZOOM at a specific time.

Are wine or spirits samples included in the Online courses?

We are afraid not but you can add on a tasting kit and we ship these via DHL to you 3 Buisness days after sign up.

Looking Forward to see you at one of our Courses,

The image shows a handwritten signature in black ink that reads "Christian Esser". Below the signature, the word "SOMMELIER" is printed in a small, black, sans-serif font.

Christian Esser
Learning & Development Manager

“You must do the things you think you cannot do.” — Eleanor Roosevelt

“I’m always doing that which I cannot do, in order that I may learn how to do it.” — Pablo Picasso