



Level 4 Diploma in Wines

Code: 4WI2612M

Dates: Mon 05 Jan 26 – Oct 26 (TBC)

Study Format: Monday (1st Semester)

Diploma Team:

wsetschooldiploma@wsetglobal.com

Student Services & Technical Support:

studentserviceteam@wsetglobal.com

Exams Team:

wsetschoolexams@wsetglobal.com

Examination Dates

#	SESSION	DATE	TIME
	D1 Wine Production	Mon 13 April 26	11:30am – 01:00pm
	D2 Wine Business	Wed 10 Jun 26	11:00am – 12:00pm
	D4 Sparkling Wine	Oct 26 (TBC)	01:00pm – 02:30pm
	D5 Fortified Wine	Oct 26 (TBC)	03:30pm – 05:00pm

Original photographic ID is required for exams.

Classroom Activities

Induction, Tasting Technique & D1 (Wine Production)

#	SESSION	DATE	TIME
1	Induction	Mon 05 Jan 26	10:00am – 11:30am
2	Tasting Technique — White Wines	Mon 05 Jan 26	11:30am – 12:00pm
3	Welcome Drinks and Social	Mon 05 Jan 26	12:30pm – 02:30pm
4	Tasting Technique — Red Wines	Mon 12 Jan 26	10:00am – 11:30am
5	The Growing Environment	Mon 12 Jan 26	12:00pm – 02:30pm
6	Grape Growing Options	Mon 19 Jan 26	10:00am – 12:00pm
7	Common Winemaking Options	Mon 19 Jan 26	12:30pm – 02:30pm
8	White Winemaking Options	Mon 26 Jan 26	10:00am – 12:00pm
9	Red and Rosé Winemaking Options	Mon 26 Jan 26	12:30pm – 02:30pm
10	D1 Workshop	Mon 02 Feb 26	10:00am – 12:00pm
11	D1 Mock Examination	Mon 02 Feb 26	12:30pm – 02:30pm

D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Mon 20 Apr 26	10:00am – 12:00pm
13	Businesses Engaged in Wine Production	Mon 20 Apr 26	12:30pm – 02:30pm
14	Key Considerations in Wine Marketing	Mon 27 Apr 26	10:00am – 12:00pm
15	D2 Workshop	Mon 27 Apr 26	12:30pm – 01:30pm
16	D2 Mock Examination	Mon 27 Apr 26	01:30pm – 02:30pm

D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Mon 15 Jun 26	10:00am – 12:00pm
18	Champagne	Mon 15 Jun 26	12:30pm – 02:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Mon 22 Jun 26	10:00am – 12:00pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Mon 22 Jun 26	12:30pm – 02:30pm
21	D4 Workshop	Mon 29 Jun 26	10:00am – 12:00pm
22	D4 Mock Examination	Mon 29 Jun 26	12:30pm – 02:30pm

D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Mon 06 Jul 26	10:00am – 12:00pm
24	Production of Sherry	Mon 06 Jul 26	12:30pm – 02:30pm
25	Sherry Styles — Tasting	Mon 13 Jul 26	10:00am – 12:00pm
26	Port Production	Mon 13 Jul 26	12:30pm – 02:30pm
27	Ruby Styles — Tasting	Mon 20 Jul 26	10:00am – 11:00am
28	White and Tawny Port — Tasting	Mon 20 Jul 26	11:00am – 12:00pm
29	Fortified Grenache and Muscat	Mon 20 Jul 26	12:30pm – 02:30pm
30	Madeira and Fortified Business Workshop	Mon 27 Jul 26	10:00am – 12:00pm
31	D5 Workshop	Mon 27 Jul 26	12:30pm – 02:30pm
32	D5 Mock Examination	Mon 03 Aug 26	10:00am – 12:00pm