



Level 4 Diploma in Wines

Code: 4WI2612E

Dates: Tue 03 Feb 26 – Oct 26 (TBC)

Study Format: Evening (1st Semester)

Diploma Team:

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Examination Dates

#	SESSION	DATE	TIME
	D1 Wine Production	Tue 21 Apr 26	06:30pm – 08:00pm
	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	Tue 03 Feb 26	06:30pm – 08:00pm
2	Welcome Drinks and Social	Tue 03 Feb 26	08:00pm – 08:30pm
3	Tasting Technique — White Wines	Tue 10 Feb 26	06:30pm – 08:30pm
4	Tasting Technique — Red Wines	Tue 17 Feb 26	06:30pm – 08:30pm
5	The Growing Environment	Tue 24 Feb 26	06:30pm – 08:30pm
6	Grape Growing Options	Tue 03 Mar 26	06:30pm – 08:30pm
7	Common Winemaking Options	Tue 10 Mar 26	06:30pm – 08:30pm
8	White Winemaking Options	Tue 17 Mar 26	06:30pm – 08:30pm
9	Red and Rosé Winemaking Options	Tue 24 Mar 26	06:30pm – 08:30pm
10	D1 Workshop	Tue 31 Mar 26	06:30pm – 08:30pm
11	D1 Mock Examination	Tue 07 Apr 26	06:30pm – 08:30pm

D2 (Wine Business)

#	SESSION	DATE	TIME
12	Factors that Contribute to the Price of Wine	Tue 28 Apr 26	06:30pm – 08:30pm
13	Businesses Engaged in Wine Production	Tue 05 May 26	06:30pm – 08:30pm
14	Key Considerations in Wine Marketing	Tue 12 May 26	06:30pm – 08:30pm
15	D2 Workshop	Tue 19 May 26	06:30pm – 07:30pm
16	D2 Mock Examination	Tue 19 May 26	07:30pm – 08:30pm

D4 (Sparkling Wines)

#	SESSION	DATE	TIME
17	Traditional Method Sparkling Wines and Tasting Technique	Tue 16 Jun 26	06:30pm – 08:30pm
18	Champagne	Tue 23 Jun 26	06:30pm – 08:30pm
19	Rosé and Other Traditional Method Sparkling Wines	Tue 30 Jun 26	06:30pm – 08:30pm
20	Tank, Ancestral and Pet Nat Sparkling Wines	Tue 07 Jul 26	06:30pm – 08:30pm
21	D4 Workshop	Tue 14 Jul 26	06:30pm – 08:30pm
22	D4 Mock Examination	Tue 21 Jul 26	06:30pm – 08:30pm

D5 (Fortified Wines)

#	SESSION	DATE	TIME
23	Fortification Maturation Options and Tasting	Tue 28 Jul 26	06:30pm – 08:30pm
24	Production of Sherry	Tue 04 Aug 26	06:30pm – 08:30pm
25	Sherry Styles — Tasting	Tue 01 Sep 26	06:30pm – 08:30pm
26	Port Production	Tue 08 Sep 26	06:30pm – 08:30pm
27	Ruby Styles — Tasting	Tue 15 Sep 26	06:30pm – 07:30pm
28	White and Tawny Port — Tasting	Tue 15 Sep 26	07:30pm – 08:30pm
29	Fortified Grenache and Muscat	Tue 22 Sep 26	06:30pm – 08:30pm
30	Madeira and Fortified Business Workshop	Tue 29 Sep 26	06:30pm – 08:30pm
31	D5 Workshop	Tue 06 Oct 26	06:30pm – 08:30pm
32	D5 Mock Examination	Tue 13 Oct 26	06:30pm – 08:30pm