



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# WSET® Level 3 Award in Wines

# *Specification*



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**WSET<sup>®</sup> Level 3 Award  
in Wines**

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# Introduction

This Specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 3 Award in Wines.

The main part of the document is a detailed statement of the learning outcomes of the WSET Level 3 Award in Wines. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The Specification also provides a list of recommended tasting samples, guidance concerning the examination (including syllabus weighting and sample examination questions) and the examination regulations.

# The Wine & Spirit Education Trust's Qualifications

## WSET Awards

WSET Awards is the Awarding Body of the Wine & Spirit Education Trust, which provides quality-assured qualifications that help people to know more about alcoholic beverages and to develop their tasting skills. This is done 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 regulated qualifications is the sole responsibility of WSET Awards, the Awarding Body of The Wine & Spirit Education Trust.

The UK Government has established a regulatory authority, the **Office of Qualifications and Examinations Regulation (Ofqual)**, which regulates Awarding organisations that offer qualifications. Some WSET qualifications are listed below.

### Full Title: WSET Level 1 Award in Wines

Ofqual 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.

### Full Title: 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: WSET Level 1 Award in Spirits

Ofqual 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: WSET Level 2 Award in Spirits

Ofqual 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, and end-use of the identified products together with the theory of tasting technique.

### Full Title: WSET Level 2 Award in Wines and Spirits

Ofqual 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: WSET Level 3 Award in Wines****Ofqual number 601/6352/5**

**Description:** The Level 3 Award in Wines gives more comprehensive coverage of the wines of the world, with an increased focus on tasting technique.

**Full Title: 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.

**BS EN ISO 9001:2008**

WSET Awards operates a Quality Management System that 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.

**How to Prepare for a WSET Qualification**

WSET qualifications can only be offered by organisations approved by WSET Awards, known as Approved Programme Providers (APPs), and candidates wishing to study for a WSET qualification must enrol with an APP. The candidate'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) is published on the WSET website [wsetglobal.com](http://wsetglobal.com). Please contact the APP directly to find out about their programmes.

If you are interested in becoming an APP please contact the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

**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 APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

**Customer Service Statement**

The quality and scope of service that customers can expect from WSET Awards is published in our Customer Service Statement. A copy can be obtained from the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

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 APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

**Scholarship Scheme**

Scholarships are awarded for each academic year, which runs from 1 August to 31 July. Candidates who achieve outstanding marks in their examinations may be eligible for a scholarship. The scholarships are managed by WSET Awards, and eligible candidates will be contacted by WSET Awards after the end of each academic year once all the results for qualifying examinations have been collated.

There are many scholarships on offer; please go to the scholarships page on the WSET website for more details, [wsetglobal.com/about-us/awards-bursaries](http://wsetglobal.com/about-us/awards-bursaries).

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

# Introduction to the WSET Level 3 Award in Wines

## Qualification Aims

The WSET Level 3 Award in Wines is designed to give a thorough understanding of the factors that account for the style, quality and price of the principal still, sparkling and fortified wines of the world. The qualification will assist those who are required to make professional evaluations of wines with regards to their style, quality and price. 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.

Successful candidates will be able to describe the characteristics of the principal wines of the world and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines in a variety of situations.

## Qualification Structure

In order to meet the qualification aims there are six learning outcomes spread over two Units. In order to gain the WSET Level 3 Award in Wines candidates must pass both Units.

### Unit 1: The Theory of Wines of the World

**Learning Outcome 1** Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.

**Learning Outcome 2** Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.

**Learning Outcome 3** Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.

**Learning Outcome 4** Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.

**Learning Outcome 5** Demonstrate the ability to provide information and advice to customers and staff about wines.

### Unit 2: The Analytical Tasting of Wine

**Learning Outcome 1** Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.



**Enrolment**

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. 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 undertake.

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 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 Award in Wines. 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 Award in Wines qualification.

**Total Qualification Time (TQT) and Guided Learning Hours (GLH)**

TQT is an estimate of the total amount of time, measured in hours that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification, it is made up of GLH and private study time. GLH include all tutor supervised learning and supervised assessments.

The TQT for the Level 3 Award in Wines is 84 hours, made up of 32.5 GLH (including the 2.5 hour examination) and 51.5 hours private study.

**Recommended Progression Routes**

The WSET Level 3 Award in Wines, or an equivalent level of experience, is required for entry to the WSET Level 4 Diploma in Wines and Spirits.

# Learning Outcomes for the WSET Level 3 Award in Wines

## UNIT 1: The Theory of Wines of the World

### Learning Outcome 1

*Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world, and explain how they can influence the style, quality and price of these wines.*

### Assessment Criteria

1. Identify the key natural factors in the vineyard and explain in detail how they influence the style, quality and price of wine.
2. Identify the key human factors in the vineyard and explain in detail how they influence the style, quality and price of wine.
3. Identify the key human factors in the winery and explain in detail how they influence the style, quality and price of wine.

### Ranges

Range 1: Natural factors in the vineyard that influence style, quality and price	
The vine	Species ( <i>V. vinifera</i> ), varieties, clones, crossings, hybrids, green parts, one-year-old wood, permanent wood
Vine needs	Warmth, sunlight, water, nutrients, carbon dioxide
Vine growth cycle	Dormancy, budburst, flowering, fruitset, véraison, ripening
Components of the grape	Water, sugar, acids, colour, tannin, flavours
Climate	Cool, moderate, warm, hot Mediterranean, maritime, continental
Factors influencing regional climate	Latitude, altitude, oceans, large lakes, continentality, diurnal range
Factors influencing site climate	Aspect, soil (heat, drainage), fog, bodies of water
Weather	Vintage variation
Soil	Water supply, nutrients
Range 2: Human factors in the vineyard that influence style, quality and price	
Managing the vine	Training (head, cordon), pruning (spur, replacement cane), trellised, untrellised (canopy management), density, harvest (timing, manual, machine)
Managing hazards	Frost (site selection, heaters, wind machines, sprinklers), freeze (earthing up), rain (harvest dates), hail (nets, multiple sites), water stress (irrigation, drip, sprinkler, flood), sunburn (canopy management), nutrient deficiency (fertiliser)
Managing pests and diseases	Phylloxera (use of rootstocks), other animals (insecticides, physical barriers), fungal diseases (canopy management, fungicide), viruses and bacteria (replacing the vine, sanitising the land)
Concentrating grape sugars	Noble rot, drying grapes on the vine, drying grapes after picking, freezing grapes on the vine
Approaches to vineyard management	Conventional, sustainable, organic, biodynamic

### Range 3: Human factors in the winery that influence style, quality and price

<b>Common elements</b>	Roles of oxygen, roles of SO <sub>2</sub> , winery vessels (oak, stainless steel, concrete), alcoholic fermentation, malolactic fermentation (MLF)
<b>Must adjustments</b>	Must enrichment, acidification, deacidification
<b>White winemaking</b>	Grape variety, grape reception, destemming, crushing, skin contact, pressing, clarification alcoholic fermentation, racking off gross lees, MLF
<b>Red winemaking</b>	Grape variety, grape reception, destemming, crushing, pre-fermentation extraction, alcoholic fermentation and extraction, post-fermentation extraction, pressing, MLF Whole bunch fermentation (carbonic maceration, semi-carbonic maceration, whole bunches with crushed fruit)
<b>Rosé winemaking</b>	Direct pressing, short maceration, blending
<b>Sweet winemaking</b>	Interrupting the fermentation, adding a sweetening component, concentrating grape sugars
<b>Maturation</b>	Oak vessels (species, production, age, size), inert vessels (stainless steel, concrete, bottle), lees contact, oak alternatives
<b>Blending</b>	Reasons (balance, consistency, style)
<b>Clarification</b>	Sedimentation, fining, filtration (depth, surface)
<b>Stabilisation</b>	Tartrate, microbiological
<b>Packaging</b>	Glass, plastic, bag-in-box
<b>Closures</b>	Cork, synthetic cork, screw cap

## Learning Outcome 2

*Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.*

### Assessment Criteria

1. Identify and locate the principal wine producing regions of the world and describe the style and quality of the still wines made there.
2. Identify key factors in the vineyard, winery, law and commerce involved in still wine production and briefly explain how they influence the style, quality and price of the principal still wines of the world.
3. Focusing on the principal grape varieties from named regions (listed in Range 2), apply knowledge from Learning Outcome 1 to explain how the factors in the vineyard and winery account for the style and quality of the wine.

### Ranges

<b>Range 1: The principal still wine producing regions of the world</b>	
<b>FRANCE</b>	
<b>Bordeaux</b>	Bordeaux, Bordeaux Supérieur Côtes de Bordeaux, Entre-Deux-Mers Médoc, Haut Médoc, Saint-Estèphe, Pauillac, Margaux, Saint-Julien Graves, Pessac-Léognan Saint Émilion, Saint-Émilion Grand Cru, Pomerol Sauternes, Barsac
<b>The Dordogne and South West France</b>	Bergerac, Monbazillac, Cahors, Madiran, Jurançon, Côtes de Gascogne
<b>Burgundy</b>	Bourgogne Chablis Bourgogne Hautes Côtes de Nuits, Côte de Nuits-Villages, Gevrey-Chambertin, Vougeot, Vosne-Romanée, Nuits-Saint-Georges Bourgogne Hautes Côtes de Beaune, Côte de Beaune-Villages, Aloxe-Corton, Beaune, Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet Bourgogne Côte Chalonnaise, Rully, Mercurey, Givry, Montagny Mâcon, Mâcon Villages, Pouilly-Fuissé, Saint-Véran
<b>Beaujolais</b>	Beaujolais, Beaujolais Villages, Brouilly, Fleurie, Morgon, Moulin-à-Vent
<b>Alsace</b>	Alsace, Alsace Grand Cru
<b>The Loire Valley</b>	Muscadet, Muscadet Sèvre et Maine Anjou, Coteaux du Layon, Savennières, Saumur, Saumur-Champigny Vouvray, Touraine, Bourgueil, Chinon Sancerre, Pouilly-Fumé, Menetou-Salon Rosé d'Anjou, Cabernet d'Anjou, Rosé de Loire
<b>The Rhône Valley</b>	Côtes du Rhône, Côtes du Rhône Villages Côte Rôtie, Condrieu, Saint-Joseph, Hermitage, Crozes-Hermitage, Cornas Châteauneuf-du-Pape, Gigondas, Vacqueyras, Lirac, Tavel
<b>Southern France</b>	Pays d'Oc Languedoc, Minervois, Fitou, Corbières, Picpoul de Pinet Côtes du Roussillon, Côtes du Roussillon Villages Bandol, Côtes de Provence

<b>GERMANY</b>	
Mosel	Bernkastel, Wehlen, Piesport
Nahe	Schlossböckelheim
Rheingau	Rüdesheim, Johannisberg
Rheinhessen	Nierstein
Pfalz	Forst, Deidesheim
Baden	
Franken	
<b>AUSTRIA</b>	
Niederösterreich	Wachau, Weinviertel
Burgenland	
<b>HUNGARY</b>	
	Tokaj (Sweet wines only)
<b>GREECE</b>	
	Naoussa, Nemea, Santorini
<b>ITALY</b>	
Trentino-Alto Adige	Trentino, Alto Adige
Friuli-Venezia Giulia	Collio, Colli Orientali, Friuli Grave
Veneto	Veneto, Valpolicella, Valpolicella Classico, Amarone della Valpolicella, Recioto della Valpolicella, Valpolicella Ripasso, Soave, Soave Classico
Piemonte	Barolo, Barbaresco, Barbera d'Asti, Dolcetto d'Alba, Gavi
Tuscany	Toscana, Chianti, Chianti Classico, Bolgheri, Brunello di Montalcino, Vino Nobile di Montepulciano
Marche	Verdicchio dei Castelli di Jesi
Umbria	Orvieto
Lazio	Frascati
Abruzzo	Montepulciano d'Abruzzo
Campania	Taurasi, Fiano di Avellino, Greco di Tufo
Puglia	Puglia, Salice Salentino
Basilicata	Aglianico del Vulture
Sicily	Sicilia, Terre di Sicilia/Terre Siciliane, Etna
<b>SPAIN</b>	
The Upper Ebro	Rioja, Navarra, Calatayud, Cariñena
Catalunya	Priorat, Catalunya, Penedès
The Duero Valley	Ribera del Duero, Toro, Rueda
The North West	Rías Baixas, Bierzo
The Levante	Valencia, Jumilla, Yecla
Castilla-La Mancha	La Mancha, Valdepeñas
Castilla y León	VdIT
<b>PORTUGAL</b>	
	Vinho Verde, Douro, Dão, Bairrada, Alentejo, Alentejano

<b>UNITED STATES OF AMERICA</b>	
<b>California</b>	Napa County, Napa Valley, Rutherford, Oakville, Stags Leap District, Howell Mountain, Mount Veeder, Los Carneros, Saint Helena, Calistoga Sonoma County, Russian River Valley, Alexander Valley, Dry Creek Valley, Sonoma Coast Mendocino County Santa Cruz Mountains Monterey San Luis Obispo County, Paso Robles Santa Barbara County, Santa Maria Valley Lodi
<b>Oregon</b>	Willamette Valley
<b>Washington</b>	Columbia Valley, Yakima Valley
<b>New York</b>	Finger Lakes
<b>CANADA</b>	
<b>Ontario</b>	Niagara Peninsula
<b>British Columbia</b>	Okanagan Valley
<b>CHILE</b>	
<b>Coquimbo Region</b>	Elqui Valley, Limarí Valley
<b>Aconcagua Region</b>	Casablanca Valley, San Antonio Valley, Leyda Valley, Aconcagua Valley
<b>Central Valley Region</b>	Cachapoal Valley, Colchagua Valley, Maipo Valley, Curicó Valley, Maule Valley
<b>Southern Region</b>	
<b>ARGENTINA</b>	
<b>Salta</b>	Cafayate
<b>San Juan</b>	
<b>Mendoza</b>	Uco Valley, Luján de Cuyo, Maipú
<b>Patagonia</b>	
<b>SOUTH AFRICA</b>	
<b>Western Cape</b>	
<b>Coastal Region</b>	Stellenbosch, Paarl, Constantia, Durbanville, Swartland
<b>Breede River Valley</b>	Worcester, Robertson
<b>Cape South Coast</b>	Walker Bay, Hemel-en-Aarde Wards, Elim, Elgin
<b>AUSTRALIA</b>	
<b>South Eastern Australia</b>	Murray-Darling, Riverina, Riverland
<b>South Australia</b>	Barossa, Barossa Valley, Eden Valley, Clare Valley, Adelaide Hills, McLaren Vale, Coonawarra
<b>Victoria</b>	Yarra Valley, Geelong, Mornington Peninsula, Heathcote, Goulburn Valley
<b>New South Wales</b>	Hunter Valley
<b>Tasmania</b>	
<b>Western Australia</b>	Margaret River, Great Southern
<b>NEW ZEALAND</b>	
<b>North Island</b>	Gisborne, Hawke's Bay, Martinborough
<b>South Island</b>	Marlborough, Nelson, Canterbury, Central Otago

**Range 2: Key factors that influence style, quality and price of the principal still wines of the world****NATURAL FACTORS (Grape Varieties)**

<b>Country</b>	<b>Region/District</b>	<b>Principal grape varieties</b>	<b>Other grape varieties</b>
France	Bordeaux	Cabernet Sauvignon, Cabernet Franc, Merlot, Sauvignon Blanc, Sémillon, Muscadelle	Petit Verdot
	The Dordogne and South West France		Bordeaux varieties, Malbec, Tannat, Ugni Blanc, Petit Manseng
	Burgundy	Chardonnay, Pinot Noir	
	Beaujolais	Gamay	
	Alsace	Riesling, Pinot Gris, Gewurztraminer, Muscat	Pinot Blanc
	The Loire Valley	Melon Blanc, Chenin Blanc, Sauvignon Blanc, Cabernet Franc	Grolleau, Cabernet Sauvignon
	The Rhône Valley	Syrah, Grenache, Mourvèdre, Viognier	Cinsault, Marsanne, Roussanne
	Southern France	Syrah, Grenache, Carignan, Mourvèdre, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc	Cinsault, Picpoul, Viognier
Germany		Riesling, Spätburgunder (Pinot Noir)	Silvaner, Müller-Thurgau, Dornfelder
Austria		Riesling, Grüner Veltliner	Welschriesling, Blaufränkisch, Zweigelt, Saint Laurent
Hungary	Tokaj		Furmint, Hárslevelű, Sárga Muskotály
Greece	Naoussa		Xinomavro
	Nemea		Agiorgitiko
	Santorini		Assyrtiko
Italy	Alto Adige/ Trentino/ Friuli–Venezia Giulia	Pinot Grigio	
	Veneto	Corvina, Garganega, Pinot Grigio, Merlot, Chardonnay, Trebbiano	
	Piemonte	Nebbiolo, Dolcetto, Barbera, Cortese	
	Tuscany	Sangiovese, Cabernet Sauvignon	
	Marche		Verdicchio
	Umbria		Grechetto, Trebbiano
	Lazio		Malvasia, Trebbiano
	Abruzzo	Montepulciano	
	Campania	Aglianico	Greco, Fiano
	Puglia	Negroamaro, Primitivo	
	Basilicata	Aglianico	
Sicily	Nero d'Avola	Syrah, Chardonnay	

<b>NATURAL FACTORS (Grape Varieties) contd.</b>			
<b>Country</b>	<b>Region/District</b>	<b>Principal grape varieties</b>	<b>Other grape varieties</b>
Spain	The Upper Ebro	Tempranillo, Garnacha, Graciano	Mazuelo, Viura
	Catalunya	Garnacha, Cariñena, Merlot, Cabernet Sauvignon, Tempranillo, Chardonnay	
	The Duero Valley	Tempranillo, Verdejo, Sauvignon Blanc	
	The North West	Albariño	Mencía
	The Levante		Monastrell
	Castilla-La Mancha		Airén, Tempranillo
Portugal			Alvarinho, Loureiro, Arinto, Touriga Nacional, Tinta Roriz (Aragonês), Alfrocheiro, Jaen, Baga, Trincadeira, Alicante Bouschet
USA		Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, Chardonnay, Sauvignon Blanc	Riesling
Canada		Vidal, Riesling	
Chile		Cabernet Sauvignon, Merlot, Carmenère, Syrah, Pinot Noir, Chardonnay, Sauvignon Blanc	
Argentina		Malbec, Cabernet Sauvignon, Chardonnay, Torrontés	Bonarda
South Africa		Chenin Blanc, Chardonnay, Sauvignon Blanc, Pinotage, Cabernet Sauvignon, Pinot Noir, Syrah, Merlot	
Australia		Cabernet Sauvignon, Shiraz, Pinot Noir, Merlot, Grenache, Chardonnay, Semillon, Riesling, Sauvignon Blanc	
New Zealand		Sauvignon Blanc, Chardonnay, Pinot Gris, Pinot Noir, Merlot	Cabernet Sauvignon, Riesling, Syrah
<b>OTHER NATURAL FACTORS</b>			
See Range 1 in Learning Outcome 1			
<b>HUMAN FACTORS</b>			
Vineyard	See Range 2 in Learning Outcome 1		
Winery	See Range 3 in Learning Outcome 1		

Students will be expected to apply the knowledge they gained in Learning Outcome 1 to the main regions and their principal grape varieties to explain the style and quality of wines made.



<b>LAW</b>	
<b>France</b>	AOC, <i>Vin de Pays</i> , IGP, <i>Vin de France</i> <b>Bordeaux:</b> <i>Cru bourgeois</i> , <i>Cru classé</i> <b>Burgundy:</b> <i>Premier cru</i> , <i>Grand cru</i> <b>The Loire Valley:</b> <i>Sur lie</i> <b>Alsace:</b> <i>Vendanges Tardives</i> , <i>Sélection de grains nobles</i>
<b>Germany</b>	<i>Prädikatswein</i> , <i>Kabinett</i> , <i>Spätlese</i> , <i>Auslese</i> , <i>Beerenauslese</i> , <i>Trockenbeerenauslese</i> , <i>Eiswein</i> <i>Qualitätswein</i> VDP, <i>Grosses Gewächs</i> (GG)
<b>Austria</b>	<i>Qualitätswein</i> , <i>Prädikat</i> , DAC
<b>Tokaji</b>	<i>Aszú</i> , <i>Eszencia</i>
<b>Italy</b>	DOC, DOCG, IGT <i>Classico</i> , <i>Riserva</i>
<b>Spain</b>	DO, DOCa/DOQ, <i>Vino de la Tierra</i> (VdIT), <i>Vinos de Pago</i> <i>Joven</i> , <i>Crianza</i> , <i>Reserva</i> , <i>Gran Reserva</i>
<b>USA</b>	AVA
<b>Canada</b>	VQA
<b>Chile</b>	DO (region, sub-region) <i>Costa</i> , <i>Entre Cordilleras</i> , <i>Andes</i>
<b>South Africa</b>	Wine of Origin, region, district, ward, estate
<b>Australia</b>	Zone, region, sub-region
<b>COMMERCE</b>	
<b>Commerce</b>	Cost of grapes, cost of production, cost of transport, margin, market forces

### Learning Outcome 3

*Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.*

### Assessment Criteria

1. Identify and locate the principal sparkling wines of the world and describe the style and quality of these wines.
2. Identify key factors in the vineyard, winery, law and commerce involved in sparkling wine production and briefly explain how they influence the style, quality and price of the principal sparkling wines of the world.

### Ranges

<b>Range 1: Principal sparkling wines of the world</b>	
<b>FRANCE</b>	
Champagne	Montagne de Reims, Côte des Blancs, Vallée de la Marne, Côte des Bar, Côte de Sézanne
Crémant	Crémant d'Alsace, Crémant de Bourgogne, Crémant de Loire
The Loire Valley	Saumur, Vouvray
<b>SPAIN</b>	
Cava	
<b>ITALY</b>	
Asti	
Prosecco	Conegliano-Valdobbiadene
<b>GERMANY</b>	
Sekt	Deutscher Sekt
<b>NEW WORLD</b>	
Australia	Tasmania, Yarra Valley, Adelaide Hills
New Zealand	Marlborough
South Africa	
California	Anderson Valley, Los Carneros

## Range 2: Key factors that influence style, quality and price of sparkling wines

### NATURAL FACTORS

<b>Important grape varieties</b>	<b>Champagne:</b> Chardonnay, Pinot Noir, Meunier <b>Asti:</b> Muscat Blanc à Petits Grains <b>Prosecco:</b> Glera <b>Cava:</b> Macabeo, Xarel-lo, Parellada <b>Premium New World Sparkling:</b> Chardonnay, Pinot Noir
<b>Climate and location</b>	Climate and weather, altitude, latitude, aspect, proximity to oceans/large lakes, fog (where relevant)

### HUMAN FACTORS

<b>Traditional method</b>	Pressing, clarification, first alcoholic fermentation, blending, <i>liqueur de tirage</i> , second alcoholic fermentation in bottle, time on lees, riddling, disgorging, <i>liqueur d'expédition</i> (dosage)
<b>Transfer method</b>	Pressing, clarification, first alcoholic fermentation, blending, <i>liqueur de tirage</i> , second alcoholic fermentation in bottle, time on lees, disgorging into tank, filtration, <i>liqueur d'expédition</i> (dosage), rebottling under pressure
<b>Tank method</b>	Pressing, clarification, first alcoholic fermentation, blending, <i>liqueur de tirage</i> , second alcoholic fermentation in tank, time on lees, filtration, <i>liqueur d'expédition</i> (dosage), bottling under pressure
<b>Asti method</b>	Pressing, clarification, store chilled juice, fermentation (part under pressure), stop fermentation by chilling and filtration, bottling under pressure
<b>Carbonation</b>	Pressing, clarification, fermentation, inject CO <sub>2</sub> , bottling under pressure

### LAW AND COMMERCE

<b>Law</b>	<b>EU:</b> Brut nature, Brut, Demi-sec <b>Champagne:</b> Non-vintage, <i>Blanc de Blancs</i> , <i>Blanc de Noirs</i> , <i>Premier cru</i> , <i>Grand cru</i> , <i>Vintage</i> <b>South Africa:</b> <i>Méthode Cap Classique</i>
<b>Commerce</b>	Market forces, cost of production

## Learning Outcome 4

*Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.*

### Assessment Criteria

1. Identify and locate the principal fortified wines of the world and describe the style and quality of these wines.
2. Identify key factors in the vineyard, winery and law involved in fortified wine production and briefly explain how they influence the style, quality and price of the principal fortified wines of the world.

### Ranges

Range 1: Principal fortified wines of the world	
PORTUGAL	Port
SPAIN	Sherry
FORTIFIED MUSCATS	France: Muscat de Beaumes-de-Venise Australia: Rutherglen
Range 2: Key factors that influence style, quality and price of fortified wines	
NATURAL FACTORS	
Important grape varieties	Port: Touriga Franca, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Barroca Sherry: Palomino, Pedro Ximénez (PX), Muscat Fortified Muscats: Muscat
Climate and location	Climate type, altitude, aspect, proximity to the sea, soil (where relevant)
HUMAN FACTORS	
Port	Crushing, extraction (human feet, autovinifiers, piston plungers), fermentation, fortification to stop fermentation, maturation (short or long, wood or inert), bottling
Sherry	Dry: Fermentation, classification a) fortification to 15% abv, <i>flor</i> growth, biological ageing ( <i>option</i> : refortification to 17%+, oxidative ageing) b) fortification 17% abv, no <i>flor</i> , oxidative ageing Sweet: Sundried grapes, pressing, fermentation, fortification to stop fermentation, oxidative ageing Pale Cream/Medium/Cream: Blending dry wine with either sweet wines or other grape-based sweeteners
Fortified Muscats	Crushing, pressing, fermentation, fortification to stop fermentation, maturation (inert, oxidative)
LAW	
Port	Ruby (Reserve), Tawny (Reserve), Late Bottled Vintage (LBV), Vintage, Tawny with an Indication of Age
Sherry	<i>Fino</i> , <i>Amontillado</i> , <i>Manzanilla</i> , <i>Oloroso</i> , <i>Palo Cortado</i> , Pedro Ximénez (PX) Pale Cream, Medium, Cream

## Learning Outcome 5

*Demonstrate the ability to provide information and advice to customers and staff about wines.*

### Assessment Criteria

1. Make wine recommendations and explain the reasons for selection.
2. Describe the correct procedures for the storage and service of wine.
3. Identify common faults found in wines.
4. Identify the key considerations when making a food and wine pairing recommendation.
5. State the social and health issues resulting from the excess consumption of wine.

### Ranges

#### Range 1: Making wine recommendations

Criteria for wine selection	Wine style, wine quality, individual preferences and sensitivities, price, occasion
Storage	Optimum conditions, effects of poor storage
Service	Sequence of service, serving temperatures, opening and decanting, glassware and equipment

#### Range 2: Common faults

Faults	Cork taint, oxidation, reduction, volatile acidity, <i>Brettanomyces</i> , out of condition, high sulfur
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#### Range 3: Principles of food and wine pairing

Wine considerations	Sweetness, acidity, tannins (oak), complexity, fruitiness, alcohol level
Food considerations	Sweetness, acidity, umami, salt, bitterness, chilli heat, fat, flavour intensity

#### Range 4: Social and health issues

Social and health issues	Excess consumption of wine
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## UNIT 2: The Analytical Tasting of Wine

### Learning Outcome 1

Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.

### Assessment Criteria

1. Accurately describe the key characteristics of any principal still wine of the world using the WSET Level 3 Systematic Approach to Tasting Wine.
2. Make an assessment of quality and an assessment of readiness for drinking of any principal still wine of the world using the WSET Level 3 Systematic Approach to Tasting Wine.

### WSET Level 3 Systematic Approach to Tasting Wine®

APPEARANCE	
Clarity	clear – hazy (faulty?)
Intensity	pale – medium – deep
Colour	<i>white</i> lemon-green – lemon – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> purple – ruby – garnet – tawny – brown
Other observations	<i>e.g.</i> legs/tears, deposit, pétillance, bubbles

NOSE	
Condition	clean – unclean (faulty?)
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	<i>e.g.</i> primary, secondary, tertiary
Development	youthful – developing – fully developed – tired/past its best

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high <b>fortified wines:</b> low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Mousse	delicate – creamy – aggressive
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	<i>e.g.</i> primary, secondary, tertiary
Finish	short – medium(-) – medium – medium(+) – long

CONCLUSIONS	
ASSESSMENT OF QUALITY	
Quality level	faulty – poor – acceptable – good – very good – outstanding
Level of readiness for drinking/ potential for ageing	too young – can drink now, but has potential for ageing – drink now: not suitable for ageing or further ageing – too old

# Recommended Tasting Samples

## STILL WINES – EU

Country/Region	Wine Style	Name of the Wine to be Tasted
<b>BORDEAUX</b> Essential	Red	Generic Bordeaux AC Cru Bourgeois Haut-Médoc Cru Classé Saint-Émilion Grand Cru or Pomerol
	Sweet White	Sauternes or Barsac
Optional	Dry White	Generic Bordeaux AC Graves or Pessac-Léognan (oak-matured)
<b>THE DORDOGNE AND SOUTH WEST FRANCE</b> Optional	Red	Cahors or Madiran
<b>BURGUNDY</b> Essential	Red	Bourgogne Rouge AC Village or Premier Cru level wine from Côte d'Or Beaujolais AC Beaujolais Villages or Cru
	White	Village or Premier Cru level Chablis Village or Premier Cru level wine from Côte d'Or
Optional	White	Mâcon or Mâcon Villages
<b>ALSACE</b> Essential	Dry or Off-Dry White	At least one of the following: Riesling Gewurztraminer Pinot Gris
	Sweet White	Vendanges Tardives or Sélection de Grains Nobles (any grape variety)
<b>THE LOIRE VALLEY</b> Essential	White	Premium dry Chenin Blanc Sancerre or Pouilly-Fumé
	Optional	Red White
<b>THE RHÔNE VALLEY</b> Essential	Red	Premium Northern Rhône Syrah Châteauneuf-du-Pape or Gigondas Côtes du Rhône or Côtes du Rhône Villages
	Optional	Red White
<b>SOUTHERN FRANCE</b> Essential	Red	Corbières, Fitou or Minervois
	Optional	Red Rosé
<b>GERMANY</b> Essential	White	Riesling Kabinett or Spätlese VDP dry Riesling
	Optional	White
<b>AUSTRIA</b> Essential	White	Grüner Veltliner

Country/Region	Wine Style	Name of the Wine to be Tasted
<b>TOKAJ</b> Essential	White	Tokaji Aszú
<b>GREECE</b> Optional	Red	Naoussa or Nemea
<b>ITALY</b> Essential	Red	Barolo or Barbaresco Valpolicella or Amarone della Valpolicella Chianti Classico Riserva Any southern Italian red (e.g. Taurasi)
	White	Veneto Pinot Grigio
Optional	Red	Chianti
	White	Pinot Grigio from Alto Adige, Trentino or Friuli–Venezia Giulia Soave
<b>SPAIN</b> Essential	Red	Rioja Reserva or Gran Reserva Ribera del Duero Priorat
	White	Rías Baixas or Rueda
Optional	Red	Monastrell-based wine e.g. Jumilla
<b>PORTUGAL</b> Optional	Red	Douro, Dão or Alentejo

## STILL WINES – NEW WORLD

Country/Region	Wine Style	Name of the Wine to be Tasted
<b>REGIONAL SPECIALITIES</b> Essential	Red	California Zinfandel Chilean Carmenère Argentinian Malbec South African Pinotage Australian Shiraz
	Dry White	Argentinian Torrontés South African Chenin Blanc Hunter Valley Semillon Eden or Clare Valley Riesling Marlborough Sauvignon Blanc
Optional	Rosé	White Zinfandel
	Sweet White	Canadian Icewine
<b>INTERNATIONAL VARIETIES</b> Essential *	Red	At least one of each of the following: Cabernet Sauvignon Merlot Pinot Noir Grenache or Grenache blend
	White	Chardonnay (at least one wine)
	Red or White	High-volume, inexpensive brand – single varietal wine or blend
Optional	Red	Syrah/Shiraz (preferably not from Australia as this sample has been covered in <i>Regional Specialities</i> )
	White	Sauvignon Blanc (preferably not from New Zealand as this sample has been covered in <i>Regional Specialities</i> )

\* As these grape varieties are grown in a number of New World countries, you are able to select from the wine styles that are most prominent in your market. Wines should be selected from regions that appear in this Specification. If tasting more than one wine of the same grape variety, the wines should either come from different countries or be noticeably different in style (i.e. due to climatic factors or winemaking).



**SPARKLING WINES**

<b>Country/Region</b>	<b>Name of the Wine to be Tasted</b>
<b>CHAMPAGNE</b> Essential	Non-vintage Champagne
<b>FRANCE</b> Optional	Crémant
<b>ITALY</b> Essential	Asti, Prosecco
<b>SPAIN</b> Essential	Cava
<b>NEW WORLD</b> Essential	New World traditional method sparkling wine

**FORTIFIED WINES**

<b>Country/Region</b>	<b>Name of the Wine to be Tasted</b>
<b>SPAIN</b> Essential	Fino or Manzanilla Dry Amontillado or dry Oloroso
<b>Optional</b>	Medium or Cream Sherry
<b>PORTUGAL</b> Essential	Late Bottled Vintage Port or Vintage Port Age Indicated Tawny Port
<b>FORTIFIED MUSCATS</b> Optional	Muscat de Beauges-de-Venise Rutherglen Muscat

# Examination Guidance

## 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*.

## Assessment Method

The WSET Level 3 Award in Wines will be assessed by a closed-book theory examination and a tasting examination. In order to gain an overall pass a candidate must achieve a pass mark of 55 per cent in both the theory and the tasting examination.

Candidates must sit both units at the same sitting in the same language. 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.

## Unit 1: Theory Examination

The closed-book theory examination is set by WSET Awards and assesses Unit 1 of the Specification. It is made up of two parts.

- Part 1 comprises 50 multiple-choice questions. This part will assess knowledge and understanding across the unit.
- Part 2 is a question paper requiring short written answers. This part will consist of four questions of 25 marks each, and will assess the application of knowledge across the unit.

The theory examination paper must be completed in two hours.

All examination questions are based on the published learning outcomes; the recommended study materials contain the information required to answer these questions correctly. In order to secure a pass for the theory examination a candidate will be required to attain a minimum mark of 55 per cent in both part 1 and part 2.

## Unit 2: Tasting Examination

The tasting examination assesses Unit 2 of the Specification. It will be internally set and marked by a WSET Approved Level 3 Internal Assessor using an assessment brief provided by WSET Awards. The results will be verified by WSET Awards.

The examination will consist of two blind wines and will assess a candidate's ability to accurately describe a wine and draw conclusions based on these observations. The tasting examination must be completed in 30 minutes.

In order to secure a pass for the tasting examination a candidate will be required to attain a minimum mark of 55 per cent.

## About the WSET Level 3 Award in Wines Examination

### Unit 1: Theory Examination

**Part 1: Multiple-choice** – This part of the examination paper consists of 50 multiple-choice questions. Each question has only one correct answer, which should be indicated on a computer-readable answer sheet. The examination invigilator will give the full instructions on how to complete the Examination Answer Sheet on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

**Part 2: Short written answers** – This part of the examination paper consists of four questions of 25 marks each. Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. Marks are NOT subtracted for incorrect answers. Each paper will be compiled as set out in the chart opposite.

Question number	Learning Outcome
1	1 & 2
2	1 & 2
3	1, 2 & 5* (*range 1 only)
4	1, 3, 4 & 5* (*range 1 only)

**Allocation of marks** – All WSET Level 3 Award in Wines examination papers are carefully compiled to reflect their weighting in the syllabus. A chart giving a detailed breakdown of the examination weighting for the multiple-choice section is shown below.

Learning Outcome	Multiple-Choice Questions (1 mark per question)
1	8
2	28
3	5
4	5
5	4
<b>50 marks</b>	

A chart giving a detailed breakdown of the examination weighting for the short answer section is shown below. Note Learning Outcome 1 is assessed as part of all four questions on the paper.

Learning Outcome	Short Written Answer Marks
2	70
3 & 4	20
5	10
<b>100 marks</b>	

## Unit 2: Tasting Examination

This part of the examination consists of a blind tasting of two still wines, which may be taken from any of the recommended tasting samples.

Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. There are 20 marks available for the description and assessment of the white wine and 21 for the description and assessment of the red wine. Marks are NOT subtracted for incorrect answers.

## Issuing of Results

Results of examinations are issued by WSET Awards as follows:

- WSET Awards will issue an all-candidate grade list to the APP so that they can communicate results to their candidates. This grade list will be issued within eight weeks of the receipt of completed scripts by WSET Awards.
- WSET Awards will issue candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

# Sample Multiple-Choice Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 3 Award in Wines. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample examination questions. The examination consists of 50 questions similar to these.

- 1. What is the principal grape variety in the Rosé d'Anjou blend?**
  - a. Gamay
  - b. Grolleau
  - c. Malbec
  - d. Cabernet Franc
  
- 2. What is the name given to the process whereby the sediment is expelled from a bottle of Champagne?**
  - a. Drawing off
  - b. Riddling
  - c. Racking
  - d. Disgorgement
  
- 3. Which one of the following will guarantee microbiological stability in a wine?**
  - a. Sterile filtration
  - b. Racking
  - c. Depth filtration
  - d. Cool fermentation
  
- 4. What grape variety is NOT used in the production of Port?**
  - a. Tinta Roriz
  - b. Touriga Nacional
  - c. Ugni Blanc
  - d. Touriga Franca
  
- 5. Which one of the following is an important natural factor in Ribera del Duero?**
  - a. Maritime influence
  - b. Early morning autumn mist
  - c. High altitude
  - d. Cold air descending from the Pyrenees

## Answers

1b, 2d, 3a, 4c, 5c

# Sample Short Written Answer Examination Question

The paper will consist of four questions worth 25 marks each. In order to give candidates an idea of the sort of questions that might be asked, we have included an example question below. The examination consists of four questions similar to this.

## Question 1 (25 marks)

### PART 1

- a. Chardonnay can grow in both cool and warm climates. Give an example of one cool climate region and one warm climate region in Australia where Chardonnay is grown and describe what impact the climate has on the fruit characteristics of the grapes.

Cool climate:

3 marks

Warm climate:

3 marks

- b. Vertical shoot positioning (VSP) is a trellising system often used when growing Chardonnay in a cool climate.

4 marks

Explain why a grape grower would choose to use this system.

### PART 2

Some Chardonnays can have pronounced aromas of hazelnut, butter, sweet spice, toast and vanilla with a rich texture and a full body.

- a. Identify and describe two techniques that could be used during winemaking and maturation to achieve these characteristics. Explain what characteristic(s) each technique contributes to this style of wine.

Technique 1:

5 marks

Technique 2:

5 marks

- b. A customer asks you to recommend a premium French Chardonnay that has these characteristics. What wine would you recommend and what temperature would you serve it at?

2 marks

- c. The wine has been opened but not all of it was consumed. You want to preserve the remainder for a greater period of time than a few days. Name one appropriate method for preserving the wine and briefly describe how it works.

3 marks

# 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 consent from their parents or legal guardians.

**1.1.2** There are no restrictions on entry to the WSET Level 3 Award in Wines through overlaps with other qualifications or parts of qualifications.

**1.1.3** 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 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 Award in Wines. 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 Award in Wines qualification.

### 1.2 Recommended prior learning

**1.2.1** Completion of 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. Candidates who believe they have a sufficiently good understanding of the subjects covered by the Level 2 Award in Wines and Spirits 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 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** Candidates will be required to pass a closed-book examination, comprising two units.

**Unit 1:** A theory examination of two parts to be completed in two hours. The paper comprises:

- 50 multiple-choice questions
- 4 x 25 mark short written answer questions

A mark of 55 per cent in each part is required to achieve a pass in this unit of the qualification.

**Unit 2:** A tasting examination in the form of a blind tasting of two wines to be completed in 30 minutes.

A mark of 55 per cent is required to achieve a pass in this unit of the qualification.

In order to be awarded the WSET Level 3 Award in Wines, candidates must achieve a pass in both units of the examination.

**2.2** Candidates who successfully complete both units will be issued with a WSET Level 3 Award in Wines 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 for successful candidates will be issued to APPs within eight weeks from receipt of completed scripts.

### 2.3 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

## 3 Reasonable Adjustments

**3.1** 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.

**3.2** 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

**4.1** Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

**4.2** Candidates who have passed are not permitted to retake to improve their grade.

**4.3** Candidates who have passed either unit must resit the remaining unit in the same language they hold their pass in.

**4.4** Candidates resitting failed units will be ineligible for any grade in excess of Pass with Merit for the WSET Level 3 Award in Wines.

## 5 Examination Conditions and Conduct

**5.1** It is a condition of entry that candidates agree to the following specific conditions for the closed-book examination.

- At the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID.
- For all examinations, responses must be written in the same language as the examination paper.
- 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.
- Once the invigilator has declared that examination conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the invigilator has announced the end of the examination.
- During the examination candidates are only permitted to have the following items with them: tasting glasses, spittoon, pens, pencils, erasers, drinking water and a small handbag or shoulder bag so long as it only contains personal items.
- It is prohibited for candidates to take any photographs of the examination room or examination materials.
- For tasting examinations candidates should not wear perfume, aftershave lotion or any other strong scent.

- 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 may not leave the room until the first 15 minutes of the examination time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the examination if any other candidate has already left the examination.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the examination if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the examination has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the examination 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 room 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 room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.
- It is prohibited for candidates to reveal the content of examination papers to others, or reproduce it in any way.

**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 and answer sheets are the property of WSET Awards and will not be returned to candidates.

## **6 Examination Enquiries, Feedback and Appeals**

**6.1** Candidates requiring enquiry (re-mark) and/or a feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form. The form must be completed and submitted to WSET Awards along with the appropriate fee within 12 weeks of the date of the examination. Any request received outside this time-frame will not be reviewed. Enquiries and feedback will be issued within eight weeks of receipt by WSET Awards.

**6.2** Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Enquiry 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 this time-frame will not be reviewed. Appeals will be issued within eight weeks of receipt by WSET Awards.

## **7 Candidate Satisfaction**

**7.1** Should any candidate 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, candidates are asked to contact our APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@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**

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





**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

*A world of knowledge*

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