

What you'll learn:

Unit 1:

- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- How these key factors influence the key characteristics of the principal
 - still wines of the world
 - sparkling wines of the world
 - fortified wines of the world

 How to apply your understanding to explain wine style and quality

Unit 2:

 How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

Course delivery

Available as classroom-based or online distance learning, this qualification has a minimum requirement of 84 hours of study time, including 30 hours of classroom or online delivery time with a WSET course provider.*

Available in: Chinese (Simplified), English, French, German, Greek, Japanese, Portuguese and Spanish.

Assessment

Unit 1 is assessed by a closed-book exam of 50 multiple-choice questions and a paper of short written answers. Unit 2 is assessed by a blind tasting of two wines.

How to enrol

WSET qualifications are available through a global network of over 600 course providers. To find out if there is a WSET course provider offering the Level 3 in Wines near you, visit wsetglobal.com

About us

The Wine & Spirit Education Trust is the world's leading provider of qualifications in wines and spirits. Established in the UK in 1969, WSET's qualifications are now recognised as the international standard by both the industry and enthusiasts. Since 1969 over half a million students have chosen to take a WSET qualification.

Other WSET qualifications

WSET Level 1 Award in Wines WSET Level 1 Award in Wine Service WSET Level 1 Award in Spirits WSET Level 1 Award in Sake WSET Level 2 Award in Wines and Spirits WSET Level 2 Award in Spirits

WSET Level 4 Diploma in Wines and Spirits

For more information about WSET and our qualifications visit wsetglobal.com

WSET Level 3 Award in Sake

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This qualification is regulated by Ofgual.



^{*}Delivery will vary by course provider, however, this is the minimum requirement that should be met.