



WSET

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Specification for the
**WSET Level 4
Diploma**
in Wines and Spirits

Specification

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WSET Level 4 Diploma in Wines and Spirits

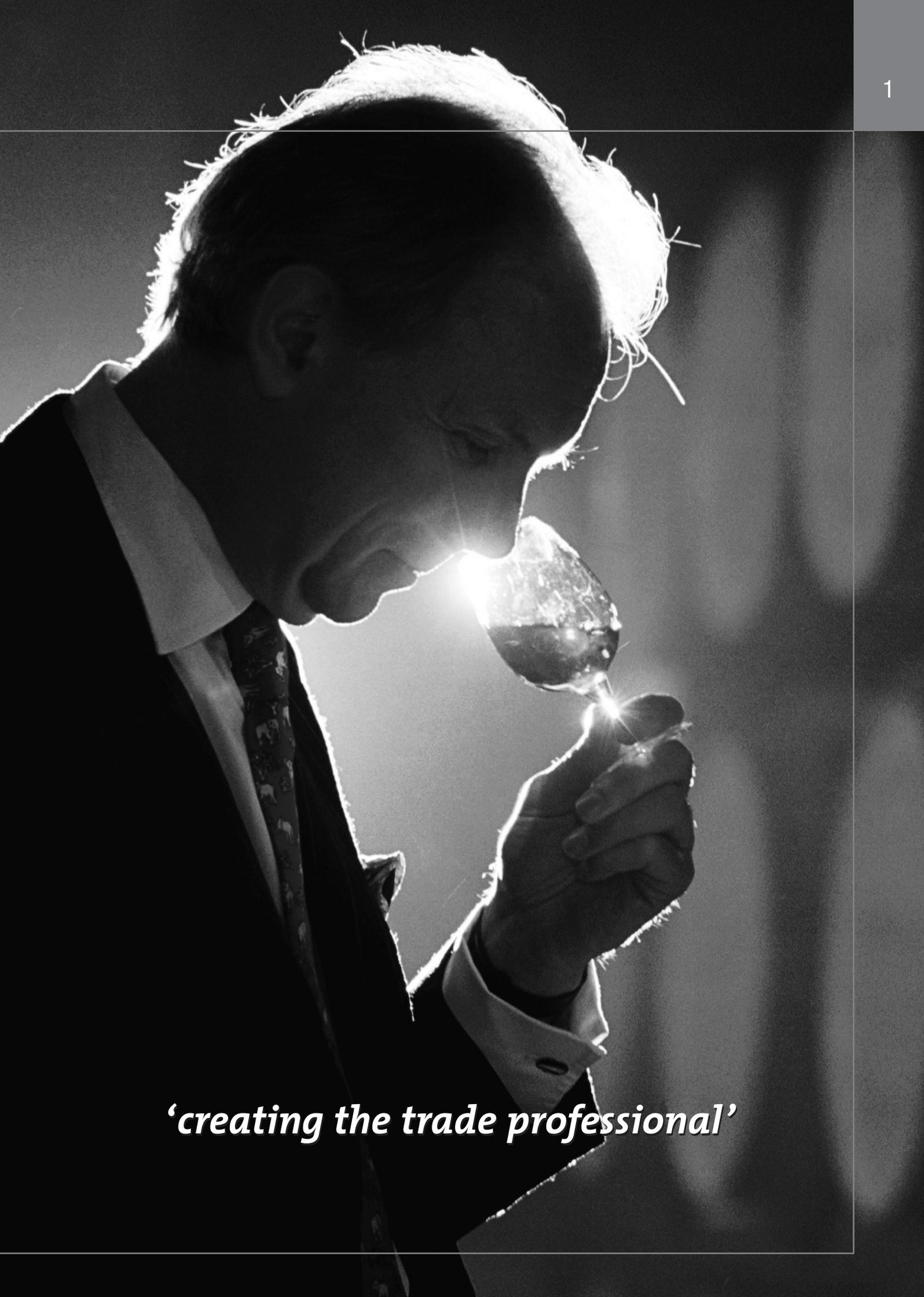
This specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 4 Diploma in Wines and Spirits.

The main part of the document is a detailed statement of learning outcomes. 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 guidance concerning the examination (including syllabus weighting) and the examination regulations.

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The Wine & Spirit Education Trust Qualifications

WSET Awards

WSET Awards is the qualifications division 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 accredited qualifications is the sole responsibility of WSET Awards, the Awarding Body of The Wine & Spirit Education Trust.

Qualification and Credit Framework

The UK Government has established a regulatory authority, the **Office of the Qualifications and Examinations Regulator (OfQual)**, which regulates Awarding organisations that offer qualifications.

Some WSET qualifications are listed below.

Qualifications and Curriculum Framework

Full Title : WSET Level 1 Award in Wines

Accreditation 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

Accreditation 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

Accreditation 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.

Qualifications and Credit Framework continued

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

Accreditation 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**

Accreditation 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.



BS EN ISO 9001:2008
FS 66504



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How to prepare for the Level 4 Diploma

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 (www.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.

Diploma Graduates

Upon successfully passing the WSET Diploma, candidates are entitled to use the letters **DipWSET** after their name, giving them the recognition they deserve. Graduates are also able to join WSET's Alumni Body, which offers access to specialised content and networking events designed to support continued learning.

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.

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.

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.

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 www.WSETglobal.com/qualifications/scholarships.

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



Qualification Aims

The Diploma qualification is designed to give specialist knowledge of the principal wines and spirits of the world combined with commercial factors and a thorough system for the professional evaluation of wines and spirits. The qualification will prepare those who are required to make managerial decisions, interpret information and have a thorough understanding of market trends and requirements in a variety of trade and industry sectors. The Diploma aims to provide specialist product knowledge and understanding of the global and domestic markets for wines and spirits and develop candidates' ability to present information in a format suitable for business.

Holders of the WSET Level 4 Diploma in Wines and Spirits will be able to identify characteristics of the principal wines and spirits of the world, make informed assessments of a product's quality and value and identify appropriate opportunities for the products within a given market.

Holders of the WSET Level 4 Diploma in Wines and Spirits will be equipped with the knowledge and skills to underpin the job requirements in roles such as a Food and Beverage Manager, a member of a marketing team responsible for product ranges, a Wine Buyer or Sales Executive.

Qualification Objectives

On completion of this qualification, a candidate will be able to:

- demonstrate in-depth understanding of the factors affecting the production of wines and spirits and how these factors influence style, quality and commercial value in a variety of market sectors.
- display an understanding of the trade and legal structures of the identified wine- and spirit-producing regions.
- demonstrate specialist product knowledge of wines and spirits and apply that knowledge to make commercial decisions.
- through the use of the WSET Level 4 Systematic Approach to Tasting®, identify the style, quality and commercial value of wines and spirits.
- produce accurate tasting notes for a range of wines and spirits.
- understand the commercial and economic importance of wines and spirits to global and local markets.
- demonstrate an ability to make informed decisions based on in-depth understanding of the global business of alcoholic beverages.
- present information in a format that meets business requirements.



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WSET Level 4 Diploma in Wines and Spirits

Qualification Structure

The Diploma is divided into six units:

Preparatory Units

Units 1 and 2 **must** be studied at the beginning of a **Diploma** programme because they will provide the knowledge and understanding required to complete the assessments in the product-knowledge units.



Product-knowledge Units

Units 3, 4, 5 and 6 can be studied in any order.



On completion of **ALL** six units

WSET Level 4 Diploma in Wines and Spirits



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Units are further divided into elements as follows:

| Unit Title | Element One | Element Two | Element Three | Element Four |
|--|--|---|---|---|
| Unit 1 The Global Business of Alcoholic Beverages (12 credits) | The Dynamics of the Global Market for Beverages | The Local Market | The Marketing of Alcoholic Beverages | |
| Unit 2 Wine Production (6 credits) | Viticulture | Vinification | Maturation, Treatments and Packaging | |
| Unit 3 Light Wines of the World (30 credits) | Northern and Western Europe <i>France: Bordeaux, South West, Burgundy, Alsace, Loire</i> <i>Germany: All Regions</i> <i>England and Wales (UK local syllabus section)</i> | Central, Southern and South-Eastern Europe <i>France: Rhône, South Switzerland, Austria, Hungary, Romania, Bulgaria</i> <i>Italy: North, Central, South and the Islands</i> <i>Spain: North and North West, North East Mediterranean, Central and South</i> <i>Portugal, Greece, Cyprus</i> | Africa, Australasia, and Asia <i>South Africa</i> <i>North Africa: Algeria, Morocco, Tunisia</i> <i>Australia: New South Wales, Victoria, Tasmania, South Australia, Western Australia</i> <i>New Zealand,</i> <i>Asia: China, Japan, India, Turkey, Lebanon, Israel</i> | The Americas <i>USA: California, Oregon, Washington, New York State</i> <i>Canada</i> <i>Chile</i> <i>Argentina</i> <i>Mexico, Brazil, Uruguay</i> |
| Unit 4 Spirits of the World (6 credits) | Production of Spirits | Types and Styles of Spirits | | |
| Unit 5 Sparkling Wines of the World (3 credits) | Methods of Production | Types and Styles of Sparkling Wines | | |
| Unit 6 Fortified Wines of the World (3 credits) | Methods of Production | Types and Styles Fortified Wines | | |

Total Credits 60 - a unit of credit is equivalent to 10 learning hours

Learning Hours

Learning hours are an estimate of the time that might be needed for teaching, instruction or other directed activities, plus time that candidates are expected to work on assignments, research or other structured activities, to cover the requirements of the qualification. Each unit will be allocated learning hours expressed as units of credit; a credit unit is equivalent to 10 learning hours.

The learning hours indicate the minimum amount of time a candidate will need to allocate to the study of the Diploma programme.

The taught hours for the programme are at the discretion of the Approved Programme Provider. However, it is recommended that a taught programme should be no less than 118 hours.



Unit One The Global Business of Alcoholic Beverages

Unit Value: 12 Credits

Unit Elements

1. The Dynamics of the Global Market for Alcoholic Beverages
 2. The Local Market
 3. The Marketing of Alcoholic Beverages
-

Learning Outcomes

Demonstrate detailed knowledge of the global business of alcoholic beverages by:

1. Applying knowledge of global dynamics of alcoholic beverages to commercial decision making.
 2. Applying knowledge of important companies and their influence in sectors of the alcoholic beverage business.
 3. Demonstrating detailed knowledge of the factors influencing the local market for wines and spirits.
 4. Demonstrating knowledge of the procedures used in the purchase, importation and sale of alcoholic beverages in the local market.
 5. Demonstrating an understanding of the influences on marketing decisions in global and local markets.
-

Assessment

1. A closed-book theory paper in the format of a case study.
 2. One coursework assignment.
-



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ELEMENT ONE

- THE DYNAMICS OF THE GLOBAL MARKET FOR ALCOHOLIC BEVERAGES

| PRODUCTION | |
|----------------------------------|---|
| Global Overview | Global production figures, share of alcoholic beverage market, values and trends Wine - Light, sparkling, fortified Spirits - White, golden/brown, pre-mixed Beers - Ales, lager |
| Major Producing Countries | Wine and spirit production figures and trends, average product value, importance to economy of domestic and export market |
| | Wine Europe - France, Italy, Spain, Portugal, Germany, the rest of Europe Americas - USA, Argentina, Chile Africa - South Africa Australasia - Australia, New Zealand Spirits Europe - France, Spain, Scandinavia, UK, Eastern Europe The Americas - Caribbean, USA, Central and South America Asia - India, Japan |
| CONSUMPTION | |
| Global Overview | Global consumption figures and trends Wine - Light, sparkling, fortified Spirits - White, golden/brown, pre-mixed Beers |
| Producing Countries | Influences on consumer: Historical, cultural, trade and political Consumption by category |
| Consumer Countries | Influences on consumer: Historical, cultural, trade and political Consumption by category Europe - UK, Scandinavia, Benelux Asia - Japan, South East Asia |
| COMPANIES | |
| Companies | Types of companies Share of total global market and influence in sector of major companies Brand ownership of companies |



ELEMENT TWO - THE LOCAL MARKET

DYNAMICS OF THE LOCAL MARKET

(Local market is dictated by the country in which the examination APP is situated)

Consumption Local consumption data and trends
Market share: products by types, styles, brands, price
 Important countries supplying local market: data and trends
Market positioning: entry level, mid-market, premium sector, superpremium/prestige;
 large volume/mass market, small volume/niche
Average spend:
Wine - Light (red, white, rosé), sparkling and fortified
Spirits - White, golden/brown, liqueurs, pre-mixed
Beers - Styles
Other alcoholic beverages significant to local market

Structure of the Industry **Producers** - Independent producers, négociants, co-operatives, contract growers, brand-owning companies, generic groups
Intermediaries - Buying agents, bulk importers, low-overhead specialist brokers, importers, shippers, freight forwarders, wholesalers, cash-and-carry warehouses, brand agencies, négociants, buying groups
Point of purchase - *Off Trade:* multiple grocers, multiple specialists, independent specialists, co-operatives, mail order, internet, auction houses, monopolies
On Trade: hotels, restaurants, bars, cafés (HoReCa)

Supply Chain and Costs Production, packaging, buying, distribution, quality control
Key business activities : cost and terms, rates of exchange, profit margins, shipping insurance, warehousing, radial distribution, suppliers' payments, bank charges, stock-cost of finance, customer credit, taxes, duty payments, marketing, product development, staff training

Social and Legal Aspects **Social** - Health risks and benefits, professional responsibility, industry responsibility
Legal Local - Major legislation, description and labelling regulations, licensing laws, enforcement agencies
Trading - International trading agreements, trading blocks

ELEMENT THREE - THE MARKETING OF ALCOHOLIC BEVERAGES

GLOBAL MARKETING

Global Consumer Historical, cultural, political and economic influences
 Producer nations, consumer nations
 Global trends

Influences on Global Marketing International drinks companies
 Brands, supra-national branding, generic bodies, quality classifications

MARKETING WITHIN LOCAL MARKET

The Consumer **Type of consumer:** age, social, gender, point of purchase, other classification systems

Buyer Behaviour Price, packaging, branding, location, distribution, direct marketing, promotions (*generic/specific*), advertising

Point of Purchase Influences on Purchasing Decisions Retail strategy, target markets, company profiles, merchandising

Unit Value: 6 Credits

Unit Elements

1. Viticulture
 2. Vinification
 3. Maturation, Treatments and Packaging
-

Learning Outcomes

Demonstrate detailed knowledge of wine production by:

1. Demonstrating in-depth knowledge and understanding of the factors that influence the production of wine.
 2. Demonstrating knowledge and understanding of the processes used in viticulture, vinification, maturation, treatment and packaging of wine.
 3. Identifying the options available at each stage of the wine-production process from vineyard to preparation for sale.
 4. Demonstrating knowledge and understanding of how each process and option can affect the style, quality, and commercial value of wine.
-

Assessment

1. Assessed by means of a multiple-choice examination paper of 100 questions.
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ELEMENT ONE - VITICULTURE

THE GROWING ENVIRONMENT

| | |
|----------------------------|---|
| Climate and weather | <p>Regional climate classification: maritime, continental, mediterranean; cool, moderate, hot climate, EU zones of production</p> <p>Site climate: effects of aspect, slope, water, vegetation</p> <p>Canopy climate: effects of canopy management</p> <p>Temperature: effects on yield & quality, heat summation (degree days), average temperature of ripening month</p> <p>Precipitation: requirements & seasonal distribution, effects on yield & quality</p> <p>Sunlight: daylength, sunshine intensity, effects on yield & quality</p> <p>Geographical features affecting climate: bodies of water, forest, altitude & mountain ranges</p> |
| Soil and topography | <p>Soil texture: clay, silt, loam, sand, gravel</p> <p>Soil type: limestone, chalk, other sedimentary, slate, granite, volcanic</p> <p>Soil structure: organic content (humus), soil organisms, aggregation, soil layers</p> <p>Water & air relations: water-holding capacity, drainage, soil compaction</p> <p>Acidity & nutrient status: effect of pH on nutrient availability, macronutrients & micronutrients</p> <p>Topography: effects of slope & aspect on vine growth</p> |

THE VINE

| | |
|---|--|
| The vine plant | <p>Parts of the vine: roots, trunk & arms, canes, shoots, nodes & buds, leaves, petioles & tendrils, flowers & berries</p> <p>Growth cycle: budburst & shoot growth, floral initiation, flowering & fruit set, berry development (inc. veraison & ripening), wood ripening, leaf fall & dormancy</p> <p>Life cycle of the vine: effect on yield and quality</p> |
| Varietal selection & propagation | <p>Selection: hybridisation (inc. crossings), mass selection, clonal selection</p> <p>Propagation: cuttings, grafting (including top-grafting), vine nurseries</p> |
| Species & varieties | <p>Species: <i>Vitis vinifera</i>, <i>V. labrusca</i>, <i>V. riparia</i>, <i>V. rupestris</i>, <i>V. berlandieri</i></p> <p>Varieties: range of characteristics and wine styles produced by different varieties</p> <p>White: Chardonnay, Chenin Blanc, Gewürztraminer, Muscat, Pinot Blanc, Pinot Gris, Riesling, Sauvignon Blanc, Sémillon, Ugni Blanc, Viognier</p> <p>Black: Barbera, Cabernet Franc, Cabernet Sauvignon, Grenache, Merlot, Nebbiolo, Pinot Noir, Sangiovese, Syrah/Shiraz, Tempranillo, Zinfandel</p> <p>Crossed varieties: Müller-Thurgau, Ruby Cabernet, Pinotage</p> <p>Hybridised varieties: Seyval Blanc, Rondo, Vidal</p> <p>Rootstocks: phylloxera, nematodes, tolerance to lime, acidity, salinity, drought stress, effects on vine vigour</p> |



ELEMENT ONE - VITICULTURE continued

| VINEYARD MANAGEMENT | |
|------------------------------------|--|
| Site selection | <p>Environment: environmental criteria for site selection (water, heat, sunlight, nutrients)</p> <p>Practical & commercial considerations: access, availability of resources (water, labour, energy), market</p> |
| Vineyard establishment | <p>Vineyard design: spacing, row orientation</p> <p>Trellis design: untrellised, vertical shoot positioned, Geneva Double Curtain, lyre, Scott-Henry</p> <p>Site preparation & planting: soil preparation (disinfection, cultivation, fertilisation), drainage, terracing, machine & hand planting, care of young plants</p> |
| Canopy management | <p>Winter pruning: minimal pruning, cane (Guyot), spur and cordon systems</p> <p>Summer pruning: trimming, shoot positioning, leaf stripping, green harvesting</p> <p>Reasons for pruning: balancing yield, quality and costs</p> <p>Pruning methods: hand, machine</p> |
| Soil & water management | <p>Nutrition: importance of macronutrients and micronutrients to the vine, soil, petiole & leaf analysis, synthetic & organic fertilisers, effects of nutrient deficiencies</p> <p>Weed control: cultivation, ground cover, herbicides, mulching</p> <p>Irrigation: methods (flood, sprinkler, drip), controlled deficit irrigation</p> |
| Pest and hazard management | <p>Pests and diseases: effect on vine and principal control methods of: powdery mildew, downy mildew, grey rot, spider mites, eutypa dieback, phomopsis, Pierce's disease, fanleaf virus, leafroll virus, birds, grape moths</p> <p>Hazards: frost, winter cold, drought, wind, hail, excess rain</p> <p>Pest and disease management strategies: conventional, organic, biodynamic, Integrated Pest Management, sustainable</p> |
| THE GRAPE BERRY | |
| The Grape | <p>Anatomy: skin, peripheral, intermediate & central pulp, seeds, stems</p> <p>Constituents: sugars, acids, phenolic compounds, other flavour components</p> |
| The ripening process | Herbaceous phase, veraison, maturation, sur-maturation |



ELEMENT TWO - VINIFICATION

| HARVESTING AND PROCESSING | |
|--|--|
| Harvesting, transport and reception | Harvesting: setting the harvest date, manual & machine harvesting Transport & reception: precautions in transport & reception |
| Grape processing | De-stemming: equipment, objectives, advantages & disadvantages Crushing: equipment, objectives, advantages & disadvantages Pressing: types of presses, quality factors |
| Must treatments | Pre-fermentation clarification: objectives, sedimentation, centrifugation, flotation, enzymes, clarification agents Enrichment: legislation, chaptalisation, must concentration, cryoextraction Other adjustments: deacidification, acidification, tannin addition Oxygen exposure: reductive vs. oxidative handling, hyperoxidation, ascorbic acid |
| FERMENTATION | |
| The alcoholic fermentation | Theory of fermentation: requirements, products and side-products Monitoring: temperature, density Fermentation vessels: stainless steel, concrete, glass-lined, oak (size, age) Control: starting & stopping, stuck fermentations, yeast nutrients, hydrogen sulfide formation, aeration, post-fermentation lees contact |
| Yeast selection | Uninoculated fermentation: advantages & disadvantages Inoculated fermentation: properties of selected yeast cultures |
| Sulfur dioxide | Different preparations: sulfur matches, sulfur dioxide gas, potassium metabisulfite, effervescent sulfur tablets Properties: antiseptic, antioxidant |
| Phenolic extraction | Pre-fermentation soaking: objectives, method Cap management: submersion, pumping over, punching down, drain & return, rotovinification, autovinification, effects of time and temperature, draining & pressing Other methods: carbonic maceration, thermovinification, flash expansion |
| The malolactic fermentation | Definition: effects Control: preventing, encouraging, monitoring |


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ELEMENT THREE - MATURATION, TREATMENTS AND BOTTLING

| POST-FERMENTATION OPERATIONS | |
|--------------------------------|---|
| Use of oak | Selection: species, origin, toast level, size & age production methods Oak handling: barrel fermentation, barrel maturation, hygiene & maintenance, chips & staves |
| Clarification | Sedimentation: racking & pumping Centrifugation: principles, advantages & disadvantages Filtration: pad, diatomaceous earth, membrane Fining: definition, properties & effects of fining agents |
| Stabilisation | Chemical: protein, tartrates, iron, copper, oxidative, phenolic Microbial spoilage: spoilage yeasts, lactic spoilage, acetic bacteria, re-fermentation in the bottle, sorbic acid |
| Maturation | Vessels: oak, cement, stainless steel, fibreglass, bottle Conditions: temperature, oxidation, micro-oxygenation |
| Blending | Objectives: style, quality, price, volume |
| PACKAGING | |
| Containers and closures | Containers: glass, plastic, bag in boxes, others Closures: natural cork, synthetic cork, screw-cap, others |
| The bottling operation | Quality control: precautions during transportation in bulk and during bottling, HACCP, ISO Pre-bottling analysis: free SO ₂ , total SO ₂ , tartaric stability, volatile acidity, alcohol, sugar, total acidity, pH, sorbic acid, protein stability, trace metals Bottling systems: bottling equipment, cold sterile bottling, hot-bottling |



Unit Three Light Wines of the World

Unit Value: 30 Credits

Unit Elements

1. Northern and Western Europe
 2. Central, Southern and South-Eastern Europe
 3. Africa, Australasia and Asia
 4. The Americas
-

Learning Outcomes

Acquire specialist product knowledge of light wines of the world and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the wines from the identified regions and districts and, where appropriate, the important communes and vineyards.
 2. Describing the key factors affecting the production of wines from the identified regions and districts, and how these factors influence the style, quality and commercial value of the wines in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for light wines.
 5. Using the WSET Level 4 Systematic Approach to Tasting to analyse the characteristics of the principal light wines of the world.
 6. Presenting required information in a suitable format.
-

Assessment

1. A closed-book theory paper of five questions.
 2. A practical tasting paper of 12 wines.
-



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ALL ELEMENTS - LIGHT WINES OF THE WORLD

| KEY FACTORS AFFECTING PRODUCTION | |
|----------------------------------|--|
| Regional Locations | General overall climate, topography and general influences on the region |
| Microclimates | Influences on individual communes and vineyards: aspect, slope, soil, drainage, altitude, proximity to large bodies of water, other influences |
| Soils | Types of soils, location of soil types, influence on varietal selection Attributes of identified soil types Problems with identified soil types, options available to deal with identified problems |
| Grape Varieties | Attributes and deficiencies of relevant varieties Matching varieties to relevant soil types Clonal selection, rootstocks, potential yield, commercial viability of identified varieties |
| Viticulture | Vine density, training and trellising Mechanisation, vineyard-management options Vineyard problems and solutions Harvesting options |
| Vinification | Fruit selection Options available to improve must quality Pre-fermentation options Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment Use of malolactic fermentation |
| Maturation and Finishing | Storage and maturation options Blending options Finishing and bottling options |
| Vintage Variations | Annual production levels and variations Influences on style, varietal selection when blending, ageing potential and commercial value of wine |
| TRADE AND LEGAL STRUCTURES | |
| Influences | Historical, cultural, political, outside investments and influences on contemporary trade |
| Trade Structures | Négociants, co-operatives, groups, associations, châteaux/domaines, influential companies, influential individual producers |
| Legal Structures | General wine production legislation Quality wine production legislation Classification systems |
| MARKETS | |
| Markets | Domestic and global markets Influences on marketing and sales decisions |



Unit Three Light Wines of the World continued

ELEMENT ONE - LIGHT WINES OF NORTHERN AND WESTERN EUROPE

| COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS | |
|---|--|
| France | Generic: Vin de France |
| France Bordeaux and South West | <p>Bordeaux: generic, Entre-Deux-Mers</p> <p>Côtes de Bordeaux:</p> <p>Left Bank: Médoc, Haut-Médoc, Saint-Estèphe, Pauillac, Saint-Julien, Margaux, Moulis, Listrac, Graves, Pessac-Léognan, Sauternes</p> <p>Right Bank: Fronsac, Saint-Émilion, Pomerol, Satellites</p> <p>South West: Bergerac, Monbazillac, Cahors, Madiran, Gaillac, Jurançon</p> <p>Indication Géographique Protégée: Côtes de Gascogne IGP, Gers IGP</p> |
| France Burgundy | <p>Burgundy: generic</p> <p>Chablis: Generic, Premiers Crus (Fourchaume, Vaillons, Montée de la Tonnerre, Montmains), Grand Cru</p> <p>Côte de Nuits: Hautes Côtes de Nuits, Côte de Nuits-Villages, Marsannay, Fixin, Gevrey-Chambertin, Morey-Saint-Denis, Chambolle-Musigny, Vougeot, Vosne-Romanée, Nuits-Saint-Georges, Grands Crus</p> <p>Côte de Beaune: Hautes Côtes de Beaune, Côte de Beaune, Côte de Beaune-Villages, Aloxé-Corton, Pernand-Vergelesses, Savigny-lès-Beaune, Beaune, Pommard, Volnay, Meursault, Saint-Aubin, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet, Santenay, Grands Crus</p> <p>Côte Chalonnaise: Côte Chalonnaise, Mercurey, Givry, Montagny, Rully</p> <p>Mâconnais: Mâcon, Mâcon-Villages, Mâcon Chardonnay, Mâcon-Lugny, Viré-Clessé, Saint-Véran, Pouilly-Loché, Pouilly-Vinzelles, Pouilly-Fuissé</p> <p>Beaujolais: Beaujolais, Beaujolais-Villages, Beaujolais Crus</p> |
| France Alsace | Alsace: Alsace (Eguisheim, Guebwiller, Pfaffenheim, Ribeauvillé, Riquewihr, Turkheim, Barr) |
| France Loire | <p>Loire: Rosé de Loire, Val de Loire IGP</p> <p>Nantais: Muscadet, Muscadet Sèvre et Maine, Muscadet Côtes de Grandlieu, Muscadet Coteaux de la Loire</p> <p>Anjou-Saumur: Anjou, Coteaux du Layon, Bonnezeaux, Quarts de Chaume, Savennières Saumur, Saumur-Champigny</p> <p>Touraine: Touraine, Bourgueil, Saint-Nicolas-de-Bourgueil, Chinon, Vouvray, Montlouis</p> <p>Central Vineyards: Sancerre, Pouilly-Fumé, Menetou-Salon, Quincy, Reuilly</p> |



WSET

ELEMENT ONE - LIGHT WINES OF NORTHERN AND WESTERN EUROPE continued

COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS

Germany

Generic production: Rhine, Mosel, Liebfraumilch

Ahr

Mittelrhein

Mosel: Brauneberg (Juffer-Sonnenuhr), Bernkastel (Doktor), Graach (Himmelreich), Urzig (Würzgarten), Piesport (Goldtröpfchen), Piesporter Michelsberg,

Nahe: Schlossböckelheim

Rheingau: Assmannshausen, Rüdesheim, Geisenheim, Johannisberg (Schloss Johannisberg), Winkel (Schloss Vollrads), Oestrich (Doosberg), Hochheim

Rheinhessen: Nierstein (Pettental), Oppenheim

Pfalz: Bad Dürkheim, Forst (Pechstein), Deidesheim (Hohenmorgen), Ruppertsberg

Hessische Bergstrasse

Franken

Württemberg

Baden: Kaiserstuhl-Tuniberg

Saale-Unstrut

Sachsen

UK LOCAL SYLLABUS SECTION

England & Wales **English Counties/Vineyards**
 Welsh Counties/Vineyards



WSET

Unit Three Light Wines of the World continued

ELEMENT TWO - LIGHT WINES OF CENTRAL, SOUTH AND SOUTH-EASTERN EUROPE

| COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS | |
|---|---|
| France Rhône Valley | <p>Northern Rhône: Côte Rôtie, Condrieu, Château-Grillet, Saint-Joseph, Hermitage, Crozes-Hermitage, Cornas</p> <p>Southern Rhône: Côtes du Rhône, Côtes du Rhône-Villages, Châteauneuf-du-Pape, Gigondas, Vacqueyras, Lirac, Tavel, Vinsobres</p> <p>Outlying regions: Luberon, Ventoux, Costières de Nîmes</p> <p>Indication Géographique Protégée: Collines Rhodaniennes, Ardèche, Drôme, Vaucluse, Bouches-du-Rhône</p> |
| France South | <p>Languedoc-Roussillon: Languedoc (La Clape, Montpeyroux, Pic Saint Loup), Picpoul de Pinet, Saint-Chinian, Faugères, Minervois, Corbières, Fitou, Côtes-du-Roussillon, Côtes du Roussillon-Villages, Limoux</p> <p>Indication Géographique Protégée: Pays d'Oc, Gard, Hérault, Aude, Pyrénées-Orientales, Côtes Catalanes</p> <p>Provence: Côtes de Provence, Coteaux d'Aix-en-Provence, Bandol</p> <p>Corsica: Vin de Corse, Ile de Beauté IGP</p> |
| Switzerland | <p>Valais</p> <p>Vaud</p> <p>Geneva</p> <p>Ticino</p> |
| Austria | <p>Niederösterreich: Wachau, Kamptal, Kremstal, Weinviertel</p> <p>Burgenland: Neusiedlersee, Neusiedlersee-Hügelland, Mittelburgenland</p> <p>Styria</p> |
| Hungary | <p>Northern Massif: Eger, Tokaji</p> <p>Transdanubia: North and South Balaton, Villány</p> <p>The Great Plain</p> |
| Romania | <p>Wine-producing regions: Târnave, Cotnari, Dealul Mare, Murfatlar</p> |
| Bulgaria | <p>Danube Plain Region: Danubian Plain, Black Sea</p> <p>Thracian Lowlands Region: Thracian Lowlands, Struma Valley, Sub-Balkan region</p> |



WSET

ELEMENT TWO - LIGHT WINES OF CENTRAL, SOUTH AND SOUTH-EASTERN EUROPE continued

| COUNTRIES, REGIONS, DISTRICTS | |
|-------------------------------|---|
| Italy North West | <p>Lombardy: Oltrepó Pavese, Valtellina, Terre di Franciacorta</p> <p>Piemonte: Piemonte, Barolo, Barbaresco, Gattinara, Nebbiolo d'Alba, Langhe, Roero, Monferrato, Barbera d'Alba, Barbera d'Asti, Dogliani, Dolcetto d'Alba, Gavi</p> |
| Italy North East | <p>Veneto: Bardolino, Bianco di Custoza, Colli Euganei, Piave, Soave, Valpolicella, IGT wines</p> <p>Trentino-Alto Adige: Trentino, Alto Adige</p> <p>Friuli: Collio, Colli Orientali, Friuli Grave</p> |
| Italy Centre | <p>Abruzzo: Montepulciano d'Abruzzo, Trebbiano d'Abruzzo</p> <p>Emilia-Romagna: Colli Piacentini</p> <p>Marche: Conero, Rosso Piceno, Verdicchio dei Castelli di Jesi</p> <p>Toscana: Carmignano, Bolgheri, Brunello di Montalcino, Vino Nobile di Montepulciano, Chianti Classico, Chianti Ruffina, Chianti Colli Senesi, Vernaccia di San Gimignano, Vin Santo, IGT wines</p> <p>Umbria: Sagrantino di Montefalco, Orvieto</p> <p>Lazio: Frascati</p> |
| Italy South | <p>Campania: Taurasi, Greco di Tufo, Fiano di Avelino, Falerno, IGT wines</p> <p>Puglia: Salice Salento, Copertino, Primitivo del Manduria, IGT wines</p> <p>Basilicata: Aglianico del Vulture</p> <p>Calabria: Cirò</p> <p>Sicily: Alcamo, Cerasuolo, Passito di Pantelleria, IGT wines</p> <p>Sardinia: Cannonau di Sardegna, Vermentino di Gallura</p> |
| Spain | <p>General: DOs de Pago</p> <p>North West: Rías Baixas, Bierzo</p> <p>Duero Valley: Toro, Rueda, Ribera del Duero, VdIT Castilla y León</p> <p>Ebro and Pyrénées: Rioja (Alta, Alavesa, Baja), Navarra, Calatayud, Cariñena, Somontano</p> <p>Catalunya: Catalunya, Penedès, Costers del Segre, Priorat, Tarragona</p> <p>Castilla-La Mancha: La Mancha, Valdepeñas, VdIT de Castilla</p> <p>Levante: Valencia, Jumilla, Yecla</p> |
| Portugal | <p>Northern Portugal: Vinho Verde, Douro, Bairrada, Dão, Vinho Regional Minho, Vinho Regional Duriense</p> <p>Central Portugal: Tejo, Vinho Regional Lisboa, Vinho Regional Tejo</p> <p>Southern Portugal: Palmela, Alentejo, Vinho Regional Península de Setúbal, Vinho Regional Alentejano</p> |
| Greece | <p>Thrace: Regional wines</p> <p>Macedonia: Naoussa, Goumenissa, Regional wines</p> <p>Thessaly and Central Greece: Rapsani, Attica (Retsina)</p> <p>Peloponnese: Nemea, Mantinia</p> <p>Islands: Cephalonia (Robola), Crete (Regional Wines), Sámos (Muscat), Santorini</p> |
| Cyprus | |



Unit Three Light Wines of the World continued

ELEMENT THREE - LIGHT WINES OF AFRICA, AUSTRALASIA AND ASIA

| COUNTRIES, REGIONS, DISTRICTS | |
|-------------------------------|--|
| South Africa | <p>Cross-regional: Western Cape</p> <p>Regionless Districts: Overberg (Elgin), Walker Bay</p> <p>Breed River Valley Region: Robertson, Worcester</p> <p>Coastal Region: Constantia Ward, Paarl (Franschhoek Valley), Tygerberg (Durbanville), Stellenbosch (Simonsberg-Stellenbosch)</p> |
| North Africa | <p>Algeria</p> <p>Morocco</p> <p>Tunisia</p> |
| Australia | <p>Cross State: South Eastern Australia, Big Rivers Zone (Murray-Darling, Swan Hill)</p> <p>South Australia: Barossa Zone (Barossa Valley, Eden Valley), Fleurieu Zone (Langhorne Creek, McLaren Vale), Limestone Coast Zone (Coonawarra, Padthaway), Lower Murray Zone (Riverland), Mount Lofty Ranges Zone (Adelaide Hills, Clare Valley)</p> <p>New South Wales: Big Rivers Zone (Riverina), Central Ranges Zone (Cowra, Mudgee, Orange), Hunter Valley Zone (Hunter), Southern New South Wales Zone (Canberra District)</p> <p>Western Australia: Greater Perth Zone (Swan District and Swan Valley), South West Australia (Great Southern, Margaret River)</p> <p>Victoria: Central Victoria (Goulburn Valley, Heathcote), North East Victoria (Rutherglen), Port Philip Zone (Geelong, Mornington Peninsula, Yarra Valley), Western Victoria</p> <p>Tasmania</p> |
| New Zealand | <p>North Island: Auckland, Gisborne, Hawke's Bay, Wellington (Martinborough, Wairarapa)</p> <p>South Island: Nelson, Marlborough, Canterbury, Central Otago</p> |
| Asia | <p>China</p> <p>Japan</p> <p>India</p> <p>Turkey</p> <p>Lebanon</p> <p>Israel</p> |



WSET

ELEMENT FOUR - LIGHT WINES OF THE AMERICAS

| COUNTRIES, REGIONS, DISTRICTS | |
|--|---|
| USA California | <p>North Coast: Mendocino (Anderson Valley), Sonoma (Alexander Valley, Dry Creek Valley, Russian River Valley, Los Carneros (part)), Napa (Napa Valley, Spring Mountain, Howell Mountain, Saint Helena, Rutherford, Oakville, Yountville, Stag's Leap, Mount Veeder, Atlas Peak, Los Carneros (part))</p> <p>North Central Coast: Alameda (Livermore Valley), Santa Clara, Santa Cruz, Monterey</p> <p>South Central Coast: San Luis Obispo (Paso Robles), Santa Barbara (Santa Maria Valley, Santa Ynez Valley)</p> <p>Central Valley: San Joaquin (Lodi)</p> <p>Sierra Foothills: Amador</p> |
| USA Other Wine-Producing States | <p>Oregon: (Willamette Valley)</p> <p>Washington: Columbia Valley (Yakima Valley)</p> <p>New York State: Finger Lakes, Hudson River, Long Island</p> |
| Canada | <p>Ontario: Niagara Peninsula</p> <p>British Columbia: Okanagan Valley</p> |
| Chile | <p>Coquimbo: Elqui Valley, Limarí Valley</p> <p>Aconcagua: Aconcagua Valley, Casablanca Valley, San Antonio Valley (Leyda Valley)</p> <p>Central Valley: Maipo Valley, Rapel Valley (Cachapoal Valley, Colchagua Valley), Curicó Valley (Lontué Valley), Maule Valley</p> <p>Southern Regions: Bío Bío Valley, Itata</p> |
| Argentina | <p>Salta: (Cafayate)</p> <p>La Rioja: (Famatina)</p> <p>San Juan</p> <p>Mendoza: (Uco Valley, Luján de Cuyo, Maipú)</p> <p>Neuquén</p> <p>Río Negro</p> |
| Other Countries | <p>Mexico: Baja California</p> <p>Brazil: Rio Grande do Sul</p> <p>Uruguay</p> |



Unit Three Recommended Tasting

RECOMMENDED TASTING SAMPLES

| UNIT 3 KEY LIGHT WINES OF THE REGIONS AND DISTRICTS | | |
|---|---------------|--|
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES | | |
| BORDEAUX | Red | Generic Bordeaux AC Médoc or Haut-Médoc Cru Classé Saint-Émilion Grand Cru Pomerol Graves or Pessac-Léognan THREE VINTAGES OF ONE RED WINE FROM RANGES ABOVE |
| | White | Generic Bordeaux AC Sauternes or Barsac Graves or Pessac-Léognan |
| SOUTH WEST FRANCE | Red | Cahors Madiran |
| | White | Inexpensive IGP (eg Gers IGP or Côtes de Gascogne IGP) |
| BURGUNDY | Red | Generic Bourgogne Rouge AC Commune level wine from Côte de Nuits Commune level wine from Côte de Beaune Premier Cru or Grand Cru from Côte d'Or Beaujolais or Beaujolais Villages Any Beaujolais Cru |
| | White | Chablis (Commune or Premier Cru) Mâcon, Mâcon-Villages or Pouilly-Fuissé Chassagne-Montrachet, Meursault or Puligny-Montrachet (Commune or Premier Cru) |
| ALSACE | Red | Alsace Pinot Noir |
| | White | Alsace Riesling Alsace Gewurztraminer Alsace Pinot Gris <i>For one of these three, both a Grand Cru and a basic appellation wine.</i> <i>For one of these three, both a VT or SGN and a basic appellation wine.</i> Pinot Blanc or Sylvaner |
| LOIRE VALLEY | Red | Bourgueil, Chinon, Saint-Nicolas-de-Bourgueil or Saumur-Champigny |
| | White | Muscadet Sur Lie Savennières Vouvray Sec or Vouvray Demi-Sec Coteaux du Layon, Bonnezeaux, Chaumes or Vouvray Moelleux Pouilly Fumé or Sancerre Touraine Sauvignon, Menetou-Salon, Reuilly, or Quincy |
| | Rosé | Cabernet d'Anjou or Rosé d'Anjou |
| GERMANY | Red | Dornfelder Spätburgunder |
| | White | Entry level or mid-market dry German Riesling Grosses Gewächs (or equivalent high quality) dry Riesling Riesling Kabinett Riesling Spätlese or Auslese Riesling Beerenauslese, Eiswein or Trockenbeerenauslese |



WSET

| UNIT 3 KEY LIGHT WINES OF THE REGIONS AND DISTRICTS <small>continued</small> | | |
|---|-----------------------|--|
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES | | |
| RHÔNE VALLEY | Red | Côtes du Rhône Côtes du Rhône-Villages Châteauneuf-du-Pape Crozes-Hermitage Côte Rôtie or Hermitage IGP (eg Ardèche, Bouches-du-Rhône, Vaucluse) |
| | White | Condrieu |
| | Rosé | Any Rhône rosé |
| SOUTHERN FRANCE | Red | Corbières, Languedoc, Côtes du Roussillon or Fitou Premium Minervois or Saint-Chinian IGP from an international grape variety |
| | White | IGP from an international grape variety |
| | Rosé | Provence rosé |
| AUSTRIA | White | Wachau Grüner Veltliner Any sweet quality wine |
| HUNGARY | White | Tokaji Aszú Modern varietal wine (eg Chardonnay, Sauvignon Blanc, Irsai Oliver or Pinot Gris) |
| ROMANIA | Red | Wine from an international grape variety (eg Pinot Noir, Merlot) |
| BULGARIA | Red | Wine from an international grape variety (eg Cabernet Sauvignon, Merlot) |
| NORTH WEST ITALY | Red | Barolo or Barbaresco Barbera Dolcetto |
| | White | Gavi |
| NORTH EAST ITALY | Red | Valpolicella or Valpolicella Ripasso Amarone della Valpolicella |
| | White | Soave Pinot Gris |
| CENTRAL ITALY | Red | Tuscan IGT Chianti Classico Riserva Brunello di Montalcino or Vino Nobile di Montepulciano |
| | White | Frascati or Orvieto Verdicchio dei Castelli di Jesi or Vernaccia di San Gimignano |
| SOUTHERN ITALY & THE ISLANDS | Red | Aglianico del Vulture or Taurasi IGT from international grape variety or traditional grape variety Primitivo |
| | White | IGT from international grape variety or traditional grape variety |
| SPAIN | Red | Rioja Crianza Rioja Reserva Rioja Gran Reserva Ribera del Duero Priorat Modern style from Catalonia, Costers del Segre, Navarra, or Somontano Yecla or Jumilla |
| | White | Rias Baixas Rueda Rioja (traditional or modern style) |
| | Rosé | Any Spanish rosé |



Unit Three Recommended Tasting continued

| UNIT 3 KEY LIGHT WINES OF THE REGIONS AND DISTRICTS <small>continued</small> | | |
|---|-----------------------|---|
| Country/ Region | Wine Style | Name of Wine to be Tasted |
| LIGHT WINES | | |
| PORTUGAL | Red | Douro Dão Bairrada Alentejo |
| | White | Vinho Verde |
| GREECE | Red | Naoussa or Nemea |
| | White | Santorini or Robola |
| CYPRUS | Red/white | Any modern style red or white |
| SOUTH AFRICA | Red | Premium Cabernet Sauvignon-based blend Pinotage |
| | White | Inexpensive unoaked Chenin Blanc Premium oaked Chenin Blanc Sauvignon Blanc |
| AUSTRALIA | Red | Barossa Shiraz Coonawarra Cabernet Sauvignon Margaret River Cabernet Sauvignon Yarra Valley or Tasmania Pinot Noir Inexpensive high volume brand Mid-priced varietal or mid-range blend Premium range varietal or premium range blend |
| | White | Oaked Chardonnay Unoaked Chardonnay Clare Valley or Eden Valley Riesling Hunter Valley Semillon Inexpensive high volume brand |
| NEW ZEALAND | Red | Bordeaux blend Pinot Noir |
| | White | Sauvignon Blanc Chardonnay Riesling, Pinot Gris or Gewurztraminer |
| USA - CALIFORNIA | Red | Napa (or subzone) Cabernet Sauvignon Premium Pinot Noir (eg Carneros, Russian River, Santa Barbera) California Zinfandel Inexpensive generic California |
| | White | High quality oaked Chardonnay High quality oaked Sauvignon Blanc (Fumé Blanc) |
| | Rosé | Inexpensive California rosé |
| USA - OTHER STATES | Red | Oregon Pinot Noir Washington Merlot, Cabernet Sauvignon or Bordeaux blend |
| CHILE | Red | Carmenère Cabernet Sauvignon Merlot Premium blend Inexpensive high volume brand |
| | White | Mid-range Sauvignon Blanc Premium varietal wine (not Sauvignon Blanc) |
| ARGENTINA | Red | Cabernet Sauvignon Malbec |
| | White | Torrontés |


WSET

Unit Value: 6 Credits

Unit Elements

1. Production of Spirits
 2. Types and Styles of Spirits
-

Learning Outcomes

Acquire specialist product knowledge of spirits of the world and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the categories of spirits and the identified countries, regions and districts of production when making commercial decisions.
 2. Describing the key factors affecting the production of spirits and how these factors influence the style, quality and commercial value of the spirits in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for spirits.
 5. Using the WSET Level 4 Systematic Approach to Tasting Spirits® to analyse the characteristics of the principal spirits of the world.
 6. Presenting information in a suitable format.
-

Assessment

1. A combined tasting and theory, closed-book examination, consisting of a tasting paper of three spirits and one theory question.
-



WSET

ELEMENT ONE - PRODUCTION OF SPIRITS

| KEY FACTORS AFFECTING PRODUCTION | |
|-------------------------------------|---|
| Raw Materials | Contribution to a spirit: carbohydrate, flavour (impact of location) Types of raw material <ul style="list-style-type: none"> • Sugar: fruits, sugar cane • Starch: grains, potato • Inulin: agave |
| Processing Raw Materials | Conversion: enzymes, heat Preparation of a sugar solution |
| Alcoholic Fermentation | Managing fermentation: yeast strain, temperature, yeast nutrients Components of an alcoholic liquid: alcohols (methanol, ethanol, fusel oils), congeners |
| Distillation | Key principles: distillation, reflux, rectification, cuts Copper: managing sulfur compounds Still Types (pot and column): constituent parts and their role, impact of still type and design on the character of a spirit Still Operations: batch (pot and column) continuous (column) |
| Post Distillation Operations | Maturation: aged/unaged, oak, toast/char, fill strength, barrel age, previous contents, warehouse temperature and humidity Addition of Flavours: nature identical flavours (cold compounding), natural flavours (maceration, distillation, steam distillation, vacuum distillation, percolation) Blending: its role and importance in spirits production Finishing: Dilution, colouring (caramel, natural colour, artificial dyes), filtration (chill, charcoal) |
| TRADE AND LEGAL STRUCTURES | |
| Influences | Historical, cultural, political, outside investments and influences on contemporary trade |
| Trade Structures | Influential companies, groups and associations |
| Legal Structures | Local and international legislation that defines and limits the production and classification of identified types and styles of spirit |
| MARKETS | |
| Markets | Global and local markets Influences on marketing and sales decisions Price categories for the identified types and styles of spirits: inexpensive, standard, premium, super-premium |



ELEMENT TWO - TYPES AND STYLES OF SPIRITS

SPIRIT CATEGORIES

| Grape Brandies | |
|-------------------------|---|
| General: | Generic grape brandy |
| France: | Cognac: ***/VS, VSOP/Réserve, XO, Fine Champagne, Grande Champagne, Petite Champagne, Borderies, Fins Bois Armagnac: ***/VS, VSOP, XO/Hors d'Age, Age Indications, Vintages Bas-Armagnac, Haut Armagnac, Tenereze |
| Spain: | Brandy de Jerez: Solera, Solera Reserva, Solera Gran Reserva |
| Other countries: | Peru/Chile (Pisco) |
| Pomace brandies | |
| Italy: | Grappa |
| Fruit Spirits | |
| France: | Calvados: ***/Fine, Vieux/Réserve, VO/Vieille Réserve, XO/Hors d'age, Pay's d'Auge, Domfrontais |
| Other: | Hard fruit: Williams Pear (<i>Poire William</i>) Soft fruit: Raspberry (<i>Framboise</i>), Strawberry (<i>Fraise</i>) Stone fruit: Cherry (<i>Kirsch</i>), Plum (<i>Mirabelle</i>) |
| Whiskies | |
| Scotland: | Single Malt Scotch Whisky, Single Grain Whisky, Blended Malt Scotch Whisky, Blended Grain Whisky, Blended Scotch Whisky Highland, Speyside, Lowland, Islay, Campbeltown |
| Ireland: | |
| USA: | Bourbon, Tennessee, Rye, Straight |
| Other countries: | Canada, Japan |
| Vodka | |
| Vodka: | Unflavoured, flavoured |
| Rum | |
| Caribbean: | White, golden, dark, spiced Molasses rums, sugar cane juice rums (<i>Rhum Agricole</i>) |
| Brazil: | Cachaça |
| Agave Spirits | |
| Mexico: | Tequila: <i>Blanco/Silver, Joven/Oro/Gold, Reposado, Añejo, Muy Añejo</i> , 100% Agave Mezcal |
| Flavoured Spirits | |
| Juniper: | Gin, Distilled Gin, London Dry Gin, Genever |
| Anise: | Pastis, Absinthe |
| Other: | Bitters |



Unit Four Recommended Tasting

| UNIT 4 | RECOMMENDED TASTING |
|----------------------------|--|
| Grape brandies | Inexpensive grape brandy Three Cognacs (a VS, VSOP and XO ideally from the same house) Armagnac Brandy de Jerez Pisco |
| Pomace brandies | Grappa |
| Other fruit spirits | Calvados Fruit spirit (e.g. <i>Kirsch</i> , <i>Framboise</i> , <i>Fraise</i> , <i>Poire William</i> , <i>Mirabelle</i>) |
| Whiskies | Two Single Malt Whiskies (one should be overtly peated) Two Blended Scotch Whiskies (inexpensive and premium) Irish whiskey Straight Bourbon Tennessee whiskey Rye whiskey Canadian whisky Japanese Malt Whisky |
| Vodka | Neutral style of unflavoured vodka Characterful style of unflavoured vodka Two flavoured vodkas (traditional and modern) |
| Sugar cane spirits | Two white rums (light and pronounced flavoured) Golden rum Spiced rum Two dark rums (one heavily coloured and one very aged) |
| Tequila | Tequila Blanco Tequila 100% agave <i>Blanco</i> Tequila 100% agave <i>Reposado</i> Tequila 100% <i>Añejo</i> or <i>Muy Añejo</i> Mezcal |
| Flavoured spirits | Two gins (inexpensive and premium) Aniseed-flavoured spirit Bitters Genever |



Unit Value: 3 Credits

Unit Elements

1. Methods of Production
 2. Types and Styles of Sparkling Wines
-

Learning Outcomes

Acquire specialist product knowledge of sparkling wines and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the sparkling wines from the identified regions and districts and, where appropriate, the important communes and vineyards when making commercial decisions.
 2. Describing the key factors affecting the production of sparkling wines from the identified regions and districts and how these factors influence the style, quality and commercial value of the wines in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for sparkling wines.
 5. Using the WSET Level 4 Systematic Approach to Tasting Wine to analyse the characteristics of the principal sparkling wines of the world.
 6. Presenting required information in a suitable format.
-

Assessment

1. A combined tasting and theory, closed-book examination, consisting of a tasting paper of three sparkling wines and one theory question.
-



WSET

Unit Five Sparkling Wines of the World continued

ELEMENT ONE - METHODS OF PRODUCTION

| KEY FACTORS AFFECTING THE PRODUCTION OF SPARKLING WINES | |
|---|--|
| Regional Locations | General overall climate, topography and general influences on the region |
| Microclimates | Influences on individual communes and vineyards, aspect, slope, soil, drainage, altitude, other influences |
| Soils | Types of soils, location of soil types, influence on varietal selection Attributes of identified soil types Problems with identified soil types, options available to deal with identified problems |
| Grape Varietals | Attributes and deficiencies of relevant varieties Matching varieties to identified soil types Clonal selection, rootstocks, potential yield, commercial viability of identified varieties |
| Viticulture | Vine density, training and trellising Mechanisation, vineyard-management options Vineyard problems and solutions Harvesting options |
| Vinification of Base Wines | Fruit selection Options available to improve must quality Pre-fermentation options Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment Use of malolactic fermentation |
| Maturation and Blending of Base Wines | Storage and maturation options Blending options Style options Finishing and bottling options |
| Methods used to Introduce Sparkle to Wines | Traditional method, transfer, tank, Asti, carbonation Technical developments in the production of sparkling wines |
| Maturation and Finishing | Storage and maturation options Style options Finishing and bottling options |
| Vintage Variations | Annual production levels and variations Influences on style, varietal selection when blending, ageing potential and commercial value of wine |
| TRADE AND LEGAL STRUCTURES | |
| Influences | Historical, cultural, political, outside investments and influences on contemporary trade |
| Trade Structures | Négociants, co-operatives, groups, associations, châteaux/domaines, influential companies, influential individual producers |
| Legal Structures | General sparkling wine production legislation Quality sparkling wine production legislation Classification systems |
| MARKETS | |
| Markets | Global and local markets Influences on marketing and sales decisions |

ELEMENT TWO - TYPES AND STYLES OF SPARKLING WINES

| COUNTRIES, REGIONS, DISTRICTS, COMMUNES AND VINEYARDS | |
|---|--|
| France | <p>France: general sparkling wine production</p> <p>Champagne: Locations (Montagne de Reims, Vallée de la Marne, Côte des Blancs, Côte de Sézanne, Aube, Grand Cru and Premier Cru villages), Styles (Non-Vintage, Vintage, Prestige Cuvée, Rosé, Blanc de Blancs, Blanc de Noirs)</p> <p>Crémant: Alsace, Bordeaux, Bourgogne, Loire, Limoux (including Blanquette de Limoux)</p> <p>Loire: Saumur, Vouvray</p> <p>Rhône: Clairette de Die</p> |
| Germany | Sekt: Riesling Sekt, other German Sekt |
| Spain | Cava |
| Italy | <p>Franciacorta</p> <p>Asti</p> <p>Prosecco</p> <p>Lambrusco</p> |
| New World | <p>Inexpensive, mid-range and premium sparkling wine production</p> <p>Australia: Yarra Valley, Tasmania, sparkling reds</p> <p>New Zealand: Marlborough</p> <p>United States: California (Sonoma), Oregon, Washington State</p> <p>South Africa: Cap Classique</p> <p>South America: Chile, Argentina</p> |

Unit Five Recommended Tasting

| UNIT 5 | SPARKLING WINES OF THE WORLD |
|-----------------|---|
| SPARKLING WINES | Name of Wine to be Tasted |
| | <p>Non-Vintage Champagne</p> <p>Vintage Champagne</p> <p>AC Crémant Sparkling Wine</p> <p>Vouvray or Saumur</p> <p>Basic quality Brut tank method</p> <p>Asti</p> <p>Cava (traditional varieties only)</p> <p>Cava (with Chardonnay)</p> <p>New World mid-market sparkling wine</p> <p>New World premium sparkling wine</p> |



Unit Six Fortified Wines of the World

Unit Value: 3 Credits

Unit Elements:

1. Methods of Production
 2. Types and Styles of Fortified Wines
-

Learning Outcomes

Acquire specialist product knowledge of fortified wines and display the ability to apply that knowledge by:

1. Demonstrating in-depth knowledge of the fortified wines from the identified regions and districts and, where appropriate, the important communes and vineyards when making commercial decisions.
 2. Describing the key factors affecting the production of fortified wines from the identified regions and districts and how these factors influence the style, quality and commercial value of the wines in the local market.
 3. Demonstrating an understanding of the trade and legal structures for the identified regions and districts.
 4. Making informed decisions based on knowledge and understanding of the local and global markets for fortified wines.
 5. Using the WSET Level 4 Systematic Approach to Tasting Wine to analyse the characteristics of the principal fortified wines of the world.
 6. Presenting required information in a suitable format.
-

Assessment

1. A combined tasting and theory, closed-book examination, consisting of a tasting paper of three fortified wines and one theory question.
-

ELEMENT ONE - METHODS OF PRODUCTION

KEY FACTORS AFFECTING PRODUCTION

| | |
|---------------------------------|--|
| Regional Locations | General overall climate, topography and general influences on the region |
| Microclimates | Influences on individual communes and vineyards, aspect, slope, soil, drainage, altitude, proximity to large bodies of water, other influences |
| Soils | Types of soils, location of soil types, influence on varietal selection Attributes of identified soil types Problems with identified soil types, options available to deal with identified problems |
| Grape Varietals | Attributes and deficiencies of relevant varieties Potential yield, commercial viability of identified varieties |
| Viticulture | Vine density, training and trellising Mechanisation, vineyard-management options Vineyard problems and solutions Harvesting options |
| Vinification | Fruit selection Options available to improve must quality Pre-fermentation options Fermentation options and equipment, fermentation temperatures, maceration times, pressing techniques and equipment |
| Fortification | To interrupt fermentation After fermentation |
| Maturation and Finishing | Storage and maturation options Blending options Finishing and bottling options |
| Vintage Variations | Annual production levels and variations Influences on style, varietal selection when blending, ageing potential and commercial value of wine |

TRADE AND LEGAL STRUCTURES

| | |
|-------------------------|--|
| Influences | Historical, cultural, political, outside investments and influences on contemporary trade |
| Trade Structures | Shippers, co-operatives, groups, associations, Quintas/Bodegas, influential individual companies |
| Legal Structures | General fortified wine production legislation Quality fortified wine production legislation |
| MARKETS | |
| Markets | Global and local markets Influences on marketing and sales decisions |



Unit Six Fortified Wines of the World continued

ELEMENT TWO - TYPES AND STYLES OF FORTIFIED WINES

| COUNTRIES, REGIONS, DISTRICTS | |
|---|--|
| Portugal | Port: Locations (Douro Valley, Villa Nova de Gaia), Styles (Ruby, Tawny, White, LBV, Tawny with Indicated Age, Colheita, Traditional LBV, Crusted Port, Vintage, Single Quinta Vintage) Madeira: Location, Styles (Sercial, Verdelho, Bual, Malmsey, style indications) |
| Spain | Sherry: Locations (Jerez de la Frontera, Sanlúcar de Barrameda, El Puerto de Santa María), Styles (Fino, Manzanilla, Manzanilla Pasada, Amontillado, Oloroso, Palo Cortado, Pale Cream, Medium, Cream, PX, Moscatel) Ageing indications (VOS, VORS, 12 years-old, 15 years-old) |
| France VDNs (Vins Doux Naturels) | Grenache-based: Banyuls, Maury, Rivesaltes Muscat-based: Beauges de Venise, Saint-Jean-de-Minervois, Rivesaltes |
| New World | Australia: Rutherglen (Muscat) |

Unit Six Recommended Tasting

| UNIT 6 | FORTIFIED WINES OF THE WORLD |
|------------------------------|--|
| FORTIFIED WINES | Name of Wine to be Tasted |
| PORT STYLE WINES | Ruby Port Vintage Port 10 year-old Tawny Port 20 year-old Tawny Port |
| SHERRY STYLE WINES | Blended medium or sweet Sherry Premium quality Fino Premium quality dry Amontillado Premium quality dry Oloroso |
| OTHER FORTIFIED WINES | Sercial or Verdelho Madeira Boal or Malmsey Madeira Australian Muscat Red Grenache-based Vin Doux Naturel Unaged Muscat-based Vin Doux Naturel |



WSET

WSET Level 4 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 – onion skin |
| <i>red</i> | purple – ruby – garnet – tawny – brown |

Other observations e.g. legs/tears, deposit, pétillance, bubbles

NOSE

Condition clean – unclean (faulty?)

Intensity light – medium(-) – medium – medium(+) – pronounced

Aroma characteristics e.g. primary, secondary, tertiary

PALATE

Sweetness dry – off-dry – medium-dry – medium-sweet – sweet – luscious

Acidity low – medium(-) – medium – medium(+) – high

Tannin

| | |
|---------------|---|
| <i>level</i> | low – medium(-) – medium – medium(+) – high |
| <i>nature</i> | e.g. ripe/soft vs unripe/green/stalky, coarse vs fine-grained |

Alcohol low – medium(-) – medium – medium(+) – high
fortified wines: low – medium – high

Body light – medium(-) – medium – medium(+) – full

Flavour intensity light – medium(-) – medium – medium(+) – pronounced

Flavour characteristics e.g. primary, secondary, tertiary

Other observations texture (e.g. steely, oily, creamy, mouthcoating), pétillance (*still wines only*)

Finish short – medium(-) – medium – medium(+) – long

CONCLUSIONS (see Candidate Assessment Guide for further information)

QUALITY

Assessment of quality faulty – poor – acceptable – good – very good – outstanding
then give reasons, assessing e.g. balance/integration, intensity, finish, complexity, mousse, varietal definition, potential for ageing, etc.

READINESS FOR DRINKING AND POTENTIAL FOR AGEING

Assessment of readiness for drinking and potential for ageing

| | | | | | | |
|-----------|---|---|---|--|---|---------|
| too young | – | can drink now, but has potential for ageing | – | drink now: suitable for ageing or further ageing | – | too old |
|-----------|---|---|---|--|---|---------|

then give reasons, assessing e.g. concentration, acidity, tannin, development of aroma and flavour characteristics, etc.

THE WINE IN CONTEXT

Country and/or region of origin *state the country and/or region of origin, giving reasons when required*

Grape variety/(ies) *state the grape variety/(ies), giving reasons when required*

Style within the category *state the style within the category (for sparkling and fortified wines), giving reasons when required*

Method of production *state the method of production (for sparkling and fortified wines), giving reasons when required*

Notes to students:

For lines where the entries are separated by hyphens, you must select one and only one of the entries given.

For lines where the entries are separated by commas, the entries are points to consider. You may not need to comment on each entry for every wine and any descriptors are indicative only.

WSET Level 4 Systematic Approach to Tasting Spirits®

APPEARANCE

| | |
|---------------------------|--|
| Clarity/brightness | clear – hazy/bright – dull (faulty?) |
| Intensity | water-white – pale – medium – deep |
| Colour | colourless – lemon – gold – amber – mahogany – brown pink – red – orange – yellow – green – blue – purple – brown – black |
| Other observations | e.g. louching |

NOSE

| | |
|------------------------------|--|
| Condition | clean – unclean (faulty?) |
| Intensity | neutral – light – medium – pronounced |
| Aroma characteristics | e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other |
| Maturation | unaged – short-aged – matured – very aged |

PALATE

| | |
|--------------------------------|--|
| Sweetness | dry – off-dry – sweet |
| Alcohol | soft – smooth – warming – harsh |
| Body | light – medium – full |
| Other observations | e.g. tannin, texture, other |
| Flavour intensity | neutral – light – medium – pronounced |
| Flavour characteristics | e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other |
| Finish | <i>length</i> short – medium – long <i>nature</i> simple – some complexity – very complex |

CONCLUSIONS *(see Candidate Assessment Guide for further information)***QUALITY**

| | |
|------------------------------|---|
| Assessment of quality | faulty – poor – acceptable – good – very good – outstanding <i>then give reasons, assessing e.g. balance, finish, intensity, complexity, oak character, etc.</i> |
|------------------------------|---|

THE SPIRIT IN CONTEXT

| | |
|--|--|
| Country and/or region of origin | <i>state the country and/or region of origin, giving reasons when required</i> |
| Raw material | <i>state the raw material, giving reasons when required</i> |
| Style within the category | <i>state the style within the category, giving reasons when required</i> |
| Method of production | <i>state the method of production, giving reasons when required</i> |

Notes to students:

For lines where the entries are separated by hyphens, you must select one and only one of the entries given.

For lines where the entries are separated by commas, the entries are points to consider. You may not need to comment on each entry for every spirit.

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For more information contact wset@wset.co.uk

Examination Regulations

1 Eligibility

Candidates applying to sit any part of the Diploma assessment must

- 1.1 be over the legal minimum age for the consumption of alcoholic beverages in the country where the examination is being held, and
- 1.2. hold the WSET Level 3 Award in Wines & Spirits, the WSET Level 3 Award in Wines or an approved local equivalent or have passed the International Diploma Entry Examination, and
- 1.3 either have registered as an examination candidate, or be re-taking an examination following a previous attempt (see Resits on page 42).

International candidates, with the exception of those sitting the German-language version, are reminded that fluency in written English is required in order to succeed in any Diploma assessment.

2 Format

The Diploma qualification is divided into six mandatory units. A unit is defined as the smallest part of a qualification that can be individually assessed and accredited.

2.1 Unit Assessment Format (Units 1 - 6 are mandatory)

| Unit Title | Unit Assessment |
|--|--|
| Unit 1 The Global Business of Alcoholic Beverages (12 credits) | Assessed by one coursework assignment submitted in either November or April and one closed-book examination which takes the form of a case study, to be completed in 75 minutes. The assignment is of between 2500-3000 words in length on a topic determined by WSET Awards and will reflect the published learning outcomes of this unit of the Diploma. |
| Unit 2 Wine Production (6 credits) | Assessed by means of multiple-choice examination paper of 100 questions. The paper is to be completed in 90 minutes. |
| Unit 3 Light Wines of the World (30 credits) | A bi-annual examination set and marked by WSET Awards comprising the following: A practical tasting paper assessing candidates' application of the WSET Systematic Approach to Tasting. The tasting paper is held in two parts, each of one hour's duration, with a short break between each paper. Candidates are required to submit a detailed written analysis of 12 wines in total over both papers using the WSET Systematic Approach to Tasting. A closed-book theory paper of five questions. One question is compulsory and the remaining four are to be selected from a choice of six, assessing knowledge and understanding across the light-wines syllabus. This paper is to be completed in three hours. Unit 3 must be sat in its entirety on the same day (tasting paper of 12 wines and closed-book theory paper). Resit candidates who previously sat Unit 3 must sit all failed assessments in their entirety on the same day, however any previously passed assessment will be carried forward and such candidates need only resit the failed assessment. |



2.1 Unit Assessment Format continued

| Unit Title | Unit Assessment |
|---|---|
| Unit 4 Spirits of the World (6 credits) | A practical tasting paper of three spirits to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Spirits and complete a written section on related product knowledge. This paper is set and marked by WSET Awards. |
| Unit 5 Sparkling Wines of the World (3 credits) | A practical tasting paper of three sparkling wines to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Wine and complete a written section on related product knowledge. This paper is set and marked by WSET Awards. |
| Unit 6 Fortified Wines of the World (3 credits) | A practical tasting paper of three fortified wines to be completed in one hour and five minutes, and requiring candidates to submit a detailed written analysis of the three samples using the WSET Level 4 Systematic Approach to Tasting Wine and complete a written section on related product knowledge. This paper is set and marked by WSET Awards. |

For all tasting papers the examiners' can select wines/spirits from any producing area identified in the relevant section of the syllabus. They are not restricted to the recommended tasting samples.

Please note that examination fees are non-refundable following registration as an examination candidate.

3 Timing

The unitised format of the Diploma qualification allows for flexibility in the timing of assessments at the discretion of the Approved Programme Provider.

- 3.1 Candidates must register with an Approved Programme Provider as a Diploma examination candidate before registering for any unit assessment. Registration will be valid for a period of 3 years from the date of the first assessment.
- 3.2 Submission dates for the coursework assignment for Unit 1 are in November and April. Examinations for the closed-book theory paper are held three times a year. For full details, please contact your Approved Programme Provider.
- 3.3 Examination for Unit 2 is arranged at the discretion of the Approved Programme Provider, but will be scheduled at least once in any academic year. Candidates **must** sit the Unit 2 examination before progressing to units 1, 3, 4, 5 or 6.
- 3.4 Examinations for Unit 3 are held bi-annually in January and June. However, some APPs may schedule the examination for this unit only once every two years.
- 3.5 Examinations for Units 1, 4, 5 and 6 are held three times a year. For full details, please contact your APP. Note that some APPs may schedule the examination for these units only once every two years.

4 Grades for WSET Diploma Units

Actual marks will not be released to candidates but results will be graded as follows:

| | |
|---------------------|------------------------------|
| 75% and over | Pass with Distinction |
| 65% to 74.9% | Pass with Merit |
| 55% to 64.9% | Pass |
| 45% to 54.9% | Fail |
| below 44.9% | Fail unclassified |

For Units 2, 4, 5 and 6, grades will be calculated based on the aggregate mark for all elements of assessment of the unit in question. Results will be issued by WSET Awards to candidates' APPs as follows:

- Results for Unit 2 will be issued within 2 weeks of the completed scripts being received by WSET Awards.
- Results for Unit 1 case study and Units 4, 5 and 6 will be issued within 10 weeks of the completed scripts being received by WSET Awards.
- Results for Unit 1 open book course work assignments and Unit 3 will be issued within 12 weeks of the completed scripts being received by WSET Awards.

For Unit 1 and Unit 3 only, a minimum pass grade is required for each component of assessment in order to qualify for a pass for the unit as a whole. The overall grade will then be based on the aggregate mark for the constituent elements.

A record of achievement will be issued for individual units, which meet the pass

It is strongly recommended that candidates read the Candidate Assessment Guide for the detailed requirements for all assessments.

The guide is available on the WSET website.



5 Submission of Coursework Assignments

- 5.1 Candidates failing to submit an assignment by the submission date forfeit their examination fee and must re-register for an alternative submission date.
- 5.2 Candidates classified Fail for any coursework assignment must apply to resubmit a new assignment title.
- 5.3 Candidates may only submit a coursework title once in any academic year, on the set submission date.
- 5.4 Submitted coursework assignments must only contain the candidate number; no submission should include the candidate's name.

6 Requirements for Pass, Pass with Merit or Pass with Distinction

6.1 Pass

- 6.1.1 To gain the WSET Level 4 Diploma in Wines and Spirits, a pass is required in each of the six units.
- 6.1.2 All candidates will receive a results letter on completion of an entire unit. For successful candidates, this will be a record of achievement.

6.2 Pass with Merit

A Diploma with Merit will be awarded to candidates who achieve Pass with Merit or above in units with a minimum unit credit total of 45 or above.

6.3 Pass with Distinction

A Diploma with Distinction will be awarded to candidates who achieve at least a Pass with Merit in Unit 3 as well as a credit weighted average over all units of 75% or above.

7 Validity of Passes

To achieve the Diploma qualification, passes at the relevant level in all six units must be achieved within three years of registration as a candidate.

At the end of the registration period candidates may re-register and the continuing validity of any passes they have gained will be reassessed.

8 Resits

- 8.1 Candidates may apply to re-take failed units, or those, which have become invalid. There is no limit on the number of attempts that may be made.
- 8.2 Candidates must complete the qualification in one language. If one Unit has been passed, all other Units must be sat in the same language.
- 8.3 Candidates resitting failed assessments will be ineligible for any grade in excess of pass for the assessment concerned, and pass with merit for their overall Diploma grade.
- 8.4 Note that through certain regional and international Approved Programme Providers, some units will only be available in alternate years.
- 8.5 Candidates who have passed units are not permitted to retake these to improve their grade.

9 Examination Conditions and Conduct

- 9.1 It is a condition of entry that candidates agree to the following specific conditions:
 - at the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID
 - the examination is to be completed in the time specified



WSET

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, stapler, 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 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 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 complete the

examination/assessment 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 hall 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.

9.2 Candidates also agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.

9.3 Examination papers submitted for marking become the property of WSET Awards and will not be returned to candidates.

10 Applications

10.1 Candidates can obtain registration dates for Unit 1 assignments and Unit 2, 3, 4, 5 and 6 examinations from their Approved Programme Provider.

10.2 No deferment of examinations/assessments is permitted once registration has been completed. In the case of extenuating circumstances please contact your APP.



11 Reasonable Adjustments

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 for each Unit. Further guidance for examination officers and candidates is available from WSET Awards as required. 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 for each Unit.

12 Examination Feedback, Enquiries and Appeals

Candidates can request an enquiry (re-mark) for all examination results grades; an enquiry with feedback can only be requested for fail grades. Any candidate requiring this service should contact their APP and request a Diploma Enquiry & Feedback Form. The form must be completed and submitted to WSET Awards along with the appropriate fee within 15 working days of the issue of results by WSET Awards to the APP. Any request received outside this time frame will not be reviewed. Enquiries and feedbacks will be issued within 12 weeks of receipt by WSET Awards, with the exceptions of Unit 2, where they will be issued within 2 weeks.

Any candidate unsatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Examination Results 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 12 weeks of receipt by WSET Awards, with the exceptions of Unit 2, where they will be issued within 2 weeks.

13 Candidate Satisfaction

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, by email at appadmin@wset.co.uk. Please note that all complaints will be dealt with confidentially, but WSET Awards cannot act on anonymous complaints.

14 WSET Awards Regulations

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

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WSET Contacts

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To obtain a list of Approved Programme Providers (APPs) closest to you, where you can study or sit an examination, please see the WSET website:

wsetglobal.com

To order Study Materials, Gift Vouchers or Books, please see the WSET website: **wsetglobal.com**

or contact Sales

email: sales@wset.co.uk

To obtain the APP Registration Pack, a copy of our Equal Opportunity Policy and our Customer Service Statement

Contact APP Admin

Tel: +44 (0)20 7089 3843

email: appadmin@wset.co.uk

For any other enquiries

Contact WSET Awards

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