

The WSET Level 3 Advanced Certificate in Wines and Spirits - Course Summary

WSET LEVEL 3 – Advanced Certificate

Subject	Summary
Wine Tasting	Taste and describe wines using the WSET Systematic Approach to Tasting.
Food and Wine Matching	A guide to the key considerations when matching food and wine successfully.
Social Responsibility	A guide to sensible drinking.
Labelling	Learn how to decode and understand labels.
Wine Production	Learn about the production factors influencing the style, quality and price of wine from vineyard to bottling.
Light Wines	Learn about the styles of wines produced in the key wine regions and districts of the world: France, Italy, Spain, Portugal, Austria, Germany, Greece, South Africa, Australia, New Zealand, North and South America, England and Wales.
Sparkling Wines	Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries: France, Spain, Italy, Germany, New World – Australia, California, New Zealand, South Africa.
Fortified Wines	Learn about the methods of production and the main styles of fortified wines from the key wine producing countries: Spain, Portugal, France, Australia.
Spirits and Liqueurs	Learn about the methods of production and the main categories and styles of spirits and liqueurs. Brandy, Whiskies, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.
Number of Wines Tasted	77 wines will be tasted as part of the course.
Study Materials	Students will receive an Advanced course study pack, consisting of the course book, study guide and tasting card.
Duration of course	Fourteen (14) weeks plus a 2 hour examination
Examination	The Advanced examination comprises of two parts: Part One: 50 multiple-choice questions and a four question short answer. Part Two: Blind tasting of one wine. A mark of 55% required in all sections is considered a pass.
Certification	All successful students are issued a WSET Certificate suitable for framing and a lapel pin.



Brock University

