

WSET® Level 1 Award in Wines

COURSE SPECIFICATION: [VIEW HERE](#)

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WSET® Level 1 Award in Wines is a one full day course (9.30am–5.00pm) and is intended for people who have little or no prior knowledge of wine and is designed to provide a sound but simple introduction to wines.

The qualification provides basic familiarity with the main types and styles of wines and learnings that are beneficial to those working in the wine retail and hospitality sectors.

At the completion of the course, you will have the confidence to make recommendations to customers based on the wine style they are seeking.

What you will learn:

- Key stages in grape growing and wine making
- Key characteristics of wines made from the principal grape varieties
- Wine styles and key examples (EG light bodied, low tannin red – Beaujolais)
- Principles involved in the storage and service of wine
- Basic principles of food and wine matching

This qualification has a minimum requirement of 6 hours in a classroom.

Assessment is by a 45-minute closed-book exam of 30 multiple choice questions.

Exams are sent to London for marking and successful candidates receive a certificate and pin. Cost is \$330pp inclusive of GST and all study materials, wine samples (8–10), tuition, examination and postage.



JOVAL
SCHOOL OF WINE

WSET® Level 2 Award in Wines

COURSE SPECIFICATION: [VIEW HERE](#)

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WSET® Level 2 Award in Wines is a 3-day course (9.30am–5.00pm) and is intended for people working in the wine/hospitality sectors where a good level of knowledge is required to underpin job skills and competencies.

At the completion of the course, you will have the confidence to make recommendations to customers based on the wine style they are seeking, recommend wine +food pairings, design a balanced wine list and decipher international wine labels.

What you will learn:

- How to taste and describe wine using the WSET® Level 2 Systematic Approach to Tasting Wine® (SAT)
- How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from regional grape varieties.
- The style and quality of wines made from 22 regionally important grape varieties produced in over 70 geographical indications (GIs) around the world.
- How grape varieties and winemaking processes influence key styles of sparkling wines and fortified wines
- Key labelling terms used to indicate origin, style and quality
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing

Exams are sent to London for marking and successful candidates receive a certificate and pin. Cost is \$900pp inclusive of GST and all study materials, wine samples (40+), tuition, examination and postage.



 www.jovalwines.com.au/JSOW

 [joval_schoolofwine](https://www.instagram.com/joval_schoolofwine)

 [linkedin.com/showcase/joval-school-of-wine](https://www.linkedin.com/showcase/joval-school-of-wine)

WSET® Level 3 Award in Wines

COURSE SPECIFICATION: [VIEW HERE](#)

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WSET® Level 3 Award in Wines is the follow on from Level 2 and a considerable step up in terms of course content and time commitment and recommended for wine trade professionals.

Upon successfully completing the course you will have a thorough understanding of all factors that account for the style, quality and price of individual wines and be equipped to pass this knowledge on to customers and other staff.

You will have the knowledge and confidence to answer customer queries with authority and to make informed selections of wines in a variety of situations (running a wine retail shop, advising management, compiling an extensive wine list etc).

What you will learn:

- How natural and human factors in the vineyard influence the style, quality and price of the final wine
- How natural and human factors in the winery influence the style, quality and price of the final wine
- How to link the natural and human factors (in winery and vineyard) to explain the style and quality of wines from individual grape varieties.
- Understand the characteristics of wines (still, sparkling and fortified) produced in the world's key regions and how the factors in the vineyard and winery influence these wine styles.
- Wine laws and wine labelling laws and how these can influence the style, quality and price of the final wine
- The commercials of wine production – costs of production, market forces etc
- How to taste and describe wine accurately using the WSET® Systematic Approach to Tasting Wine (SAT) (over 80 wines tasted).
- WSET® Level 3 Award in Wines is a comprehensive course with classes scheduled every Monday from 10 am through 6 PM for 4 consecutive weeks plus a further day dedicated to revision and exam technique. -There is a mock exam followed by a lengthy period of self-study prior to sitting the final exam.

The course consists of 32.5 hours of class time + the revision day with a recommended further 50 hours of self-study. The exam consists of a closed book theory exam – combination of multiple choice and short written answers of 2-hour duration and a blind tasting (2 wines) examination of 30 minutes duration.

You are not required to correctly identify the wines in the exam but to give an accurate description of the structure and flavours.

Exams are sent to London for marking and successful candidates receive a certificate and pin. Cost is \$1500 pp inclusive of GST and all study materials, wine samples (80+), tuition, examination and postage. Successful completion of WSET® Level 2 Award in Wines is a prerequisite for WSET® Level 3 Award in Wines.

