

What you'll learn:

- How wine is made
- What factors influence wine style
- The key white and black grape varieties and their characteristics
- The important wine-producing regions of the world in which these grapes are grown
- Label terminology

- The production of sparkling, sweet and fortified wines
- How to describe wine using the WSET Level 2 Systematic
 Approach to Tasting Wine® (SAT)
- Food and wine pairing principles
- The principal categories of spirits and liqueurs, and how they are made

Course delivery

Available as classroom-based or online distance learning, this qualification has a minimum requirement of 28 hours of study time, including 16 hours of classroom or online delivery time with a WSET course provider.*

Assessment

Assessment is by a closed-book exam of 50 multiple-choice questions.

How to enrol

WSET qualifications are available through a global network of over 600 course providers.

Your nearest WSET Approved Programme Provider is:

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 Spirits

WSET Level 3 Award in Wines

WSET Level 3 Award in Sake

WSET Level 4 Diploma in Wines and Spirits

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

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