



**The WSET Level 4 Diploma in Wines** is an expert level qualification covering all aspects of wine. Building on the knowledge and skills gained from the WSET Level 3 Award in Wines, the Diploma deepens your understanding of how and why wine production and business factors influence the style, quality, and price of wines. Your expertise is built both theoretically, through comprehensive study of a large number of wine regions, and practically, by developing your wine tasting skills to an expert level. Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting, gaining global recognition as authoritative wine specialists. Should you wish to progress to the Master of Wine programme, you will be well-prepared.

### **What you'll learn**

The Diploma is delivered in six mandatory units covering a broad range of topics including wine production, wine business, and still, sparkling and fortified wines of the world.

#### **D1 – Wine production**

- Vine requirements, Anatomy of the vine and grape, Grape growing options, explaining and evaluating the different approaches and how these options affect grape yields, quality and the final wine produced
- Natural factors in the vineyard and how they influence the vine's ability to produce grapes for wines of different styles, quality levels and price
- Winemaking and post-fermentation options and how they influence the style, quality and price of wines

Assessment – 1.5 hour closed book examination consisting of open response questions.

#### **D2 – Wine business**

- The types of businesses engaged in wine production and the options for getting wine to the point of sale, Factors that contribute to the price of wine, Key considerations in wine marketing.

Assessment – 1 hour closed book examination consisting of open response questions.

#### **D3 – Wines of the world | D4 – Sparkling wines | D5 – Fortified wines**

In each of these Units you will learn:

- How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal still wines (D3), sparkling wines (D4) and fortified wines (D5) of the world.
- How to taste and evaluate still wines (D3), sparkling wines (D4) and fortified wines (D5) using the WSET Level 4 Systematic Approach to Tasting Wine® (SAT)

#### Assessment

D3 – Day One – a two-part theory examination consisting of open response questions to be completed in 3 hours, 20 minutes (one 2 hour paper and one 80 minute paper)

D3 – Day Two – a two part blind tasting examination of 12 wines to be completed in 3 hours (2 papers of 1.5hours each)

D4 – a 1.5 hour closed book examination consisting of open response questions and a blind tasting of 3 sparkling wines.

D5 - a 1.5 hour closed book examination consisting of open response questions and a blind tasting of 3 fortified wines

#### **D6 – Independent research assignment**

Assessment – a research assignment of 3,000 words.

#### **Course Delivery.**

The course will be delivered in a series of lectures held in Stellenbosch, Western Cape. We have structured the learning so as to cause the minimum amount of disruption to your work commitments as well as to reduce travelling costs for those outside the Western Cape. Lecturers will include Masters of Wine (MWs), MW students, level 4 Diploma graduates and winemakers. **However – it is important for you to understand that these lecture and exam dates are non-negotiable. If you choose not to attend lectures, then there will be no alternative sessions available, and if you do not attend the exams, no refunds will be made.**

#### **Private Study hours required.**

In addition to the lectures, you will also be expected to undertake additional study in your own time. WSET recommends the following number of private study hours as a minimum:

D1	Wine Production	80 Hours
D2	Wine Business	40 Hours
D3	Wines of the World	170 Hours
D4	Sparkling Wines	16 Hours
D5	Fortified Wines	16 Hours
D6	Independent Research Assignment	48 Hours

#### **Not included**

Any travel or accommodation costs for you to attend the lectures and exams.

Any additional tasting tuition or lecturing outside of those stated above.

If you need to retake exams, additional fees will apply.

If you live outside South Africa, additional fees will apply for delivering your course materials and certificate.

**\*\*\*Please note\*\*\* By signing up for this course you acknowledge that course and exam dates are set and cannot be changed. If you miss lecture dates, no alternatives will be available and if you miss exams, then further charges will apply.**

If you have any further questions, please do not hesitate to contact us. The WSET Level 4 Diploma is a demanding and rigorous qualification but students generally find the experience rewarding both personally as well as in their careers. We hope that you find this of interest and look forward to hearing from you soon.