



Duncan Murray Wines

WSET Level 2 Award in Wines



This is a beginner to intermediate level study of wine suitable for those starting a wine career or pursuing an interest in wine.

For people wanting enlightenment about the marvellous world of wine, this qualification provides an enjoyable exploration of the subject. You'll learn about the main factors influencing the production of wine, explore the different types and styles of wine, gain the skills to describe wines accurately using the Level 2 WSET® Systematic Approach to Tasting, and learn to make informed food and wine pairings. Upon successful completion you will receive a WSET certificate and lapel pin.

Successful candidates will be able to:

- Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- Understand how winemaking and bottle ageing influence the style and quality of wine.
- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- Know the style and quality of wines produced from regionally important black and white grape varieties.
- Understand how the production process can influence the styles of sparkling and fortified wines.
- Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

Course delivery:

This qualification has a minimum requirement of 17 hours guided learning time in class (including 1 hour exam) from a WSET approved tutor and 11 hours of personal study time.

Assessment:

Assessment is by a closed-book exam of 50 multiple-choice questions over a 1 hour period. The student needs to achieve 55% to pass the exam. This qualification is regulated by Ofqual.

When is it being held?

Day 1: Saturday, 8TH March 2025

Day 2: Saturday, 15th March 2025

Day 3: Saturday, 22nd March 2025

The exam takes place at the end of day 3.

Where is it being held?

The Onyx room, Lubenham Village Hall, 1 Laughton Road, Lubenham, Market Harborough, LE16 9TE.

What is the cost?

£585.00. It includes all the tuition and resources needed for the award plus lunch. 43 wines will be sampled on the course. Exam resits will cost £128.00 extra.

How can I book a place on the course?

Booking forms are available from **Duncan Murray Wines, 10 Adam & Eve Street**, Market Harborough, LE16 7LT or via email at: info@duncanmurraywines.co.uk.

You need to be over 18 years old to book a place on the course.



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to be made by 13th February 2025. No bookings can be accepted after



COURSE PROGRAMME

DAY 1

Saturday, 8th March 2025

Course Induction etc.	09.00 – 09.15
Session 1 – Tasting technique, wine service and food pairing	09.15 – 11.15
Break	11.15 – 11.30
Session 2 – Factors influencing the production of red wine.	
Pinot Noir, Zinfandel/Primitivo	11.30 – 13.30
Lunch	13.30 – 14.30
Session 3 – Factors influencing the production of white, sweet & rose wine.	
Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	14.30 – 16.30
Short test	16.30 – 16.45

Full specification for the course can be found at the following web address:

https://www.wsetglobal.com/media/13167/wset_l2wines_specification_en_may2023_issue2.pdf

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COURSE PROGRAMME

DAY 2

Saturday, 15th March 2025

Session 4 – Factors influencing the style and quality of Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris wines Exploring style and quality of Gewurztraminer, Viognier and Albariño wines	09.00 – 11.00
Break	11.00 – 11.15
Session 5 – Factors influencing the style and quality of wines made from Merlot, Cabernet Sauvignon and Syrah/Shiraz	11.15 – 13.15
Lunch	13.15 – 14.15
Session 6 – Know the style and quality of wines produced from Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec and Pinotage.	14.15 – 16.15
Short test	16.15 – 16.30

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COURSE PROGRAMME

DAY 3

Saturday, 22nd March 2025

Session 7 – Know the style and quality of wines produced from

Cortese, Garganega, Verdicchio, Fiano, Nebbiolo,
Barbera, Corvina, Sangiovese, Montepulciano.

09.00 – 11.00

Break

11.00 – 11.15

Session 8 – Understand how the production process can influence
the styles of sparkling and fortified wines.

11.15 – 13.15

Short test

13.15 – 13.30

Lunch

13.30 – 14.30

Exam Setup (students leave main room during setup)

14.30 – 14.45

Exam registration.

14.45 – 15.00

Examination

15.00 – 16.00

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