

January 2025 WSET Level 3 Syllabus

30 Church Street, Montclair

Wednesdays from 5:30pm to 7:30pm

Session	Date	Topics to be covered
1	1-8-25	Course Induction and Tasting Technique
2	1-15-25	The Natural Factors and Human Influences in the Vineyard
3	1-22-25	The Human Factors in the Winery that Influence Style, Quality and Price
4	1-29-25	White Wines of Germany, Alsace, Austria and the Tokaj region of Hungary
5	2-5-25	White Wines of Burgundy, the Loire Valley and Bordeaux
6	2-12-25	Red and Rosé Wines of Bordeaux, South West France and the Loire Valley
7	2-19-25	Red Wines of Burgundy and the Red and White Wines of the Northern Rhône Valley
8	2-26-25	Red, white and rosé wines of the Southern Rhône Valley, Southern France; Red wines of Spain part 1 and white wines of Spain and Portugal
9	3-5-25	Red Wines of Northern Spain and Red and White Wines of Northern Italy
10	3-12-25	Red and White wines of Central and Southern Italy, the Red Wines of Portugal, and the Red and White wines of Greece
11	3-19-25	Premium red wines of New Zealand, USA and Australia
12	3-26-25	Premium white wines of New Zealand, South Africa, Australia, USA and Canada
No Class	4-2-25	
No Class	4-9-25	
13	4-16-25	Regional Specialities of Australia, South Africa and the USA. Premium red and white wines of Argentina and Chile.
14	4-23-25	Sparkling Wines
15	4-30-25	Fortified Wines
Review	5-7-25	
Exam	5-14-25	

****Syllabus is subject to change***
