



WSET



WSET COURSES

The Retreat is delighted to be an Approved Programme Provider for the WSET Level 1 and 2 Award in Wines.

The Wine and Spirits Education Trust provides globally recognised qualifications in wines and spirits. Their courses provide excellent learning opportunities for wine lovers, trade professionals and enthusiastic hobbyists alike. Attending a WSET-approved programme at The Retreat will set you up with the knowledge to choose and appreciate wine with confidence. Our class sizes are kept to a maximum of 16. Personal and un-intimidating.

The WSET Level 1 Award in Wines is the perfect beginners course for anyone with an interest in wine, be it for pleasure or a career in the service industry. This one-day course is offered 6 times a year on a Sunday or can be booked as a one-off day for groups of 8 or more - a perfect team-building experience! It also makes a great present for a wine-curious friend or family member. A delicious light lunch from our restaurant is included as part of the course. Full details of the course can be found below.

The WSET Level 2 in Wines is an intermediate level course, though no prior wine knowledge is required. The course takes place between on Sundays between 10am-2pm over four consecutive weeks, with an exam in the following week. Home study time is also required.

Course Details

WSET Level 1 Wines £220

About the course: This hands-on course will teach you to understand more about wine through sight, smell and taste. By the end of the course, you'll be able to taste wine using the Systematic Approach to Tasting, identify key styles of wine, and know the characteristics of important grape varieties. You'll also learn the key principles of food and wine pairing and how to apply these to your own food and wine choices.

Successful students will receive a WSET certificate.

Do I need any prior knowledge? No prior knowledge is required. All classes are delivered in English therefore a good level of English is beneficial.

Assessment – The exam takes place in the last session of the course. The exam consists of 30 multiple choice questions to be completed in 45 minutes. To pass you must correctly answer 70% of the questions. This qualification is Ofqual regulated.

What's included? – The cost includes all study materials, wine samples, tuition, examination, and VAT. Study materials are issued at the start of the course.

WSET Level 2 in Wines £550

About the course: This structured and informative course explores the major grape varieties and important regions that define the world's key wines. You'll learn about production, key labelling terminology, and major classifications to help you identify wines with confidence. This course is fantastic CV material for those pursuing a career in wine or hospitality. Equally valuable for the wine-enthusiast, it will provide invaluable knowledge and expertise, allowing you to choose and appreciate wine with confidence.

Successful students will receive a WSET certificate and lapel pin.

What's Covered

- How wine is made
- The key factors that 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
- The production of still, sparkling, sweet and fortified wines
- Label terminology
- Tutored tastings of 48 wines
- How to describe wine using the WSET Level 2 Systematic Approach to Tasting Wine®
- How to make food and wine pairings

Do I need any prior knowledge? No prior knowledge is required. All classes are delivered in English therefore a good level of English is beneficial. Students completely new to wine study may wish to complete the Level 1 Award in Wines first. However, this is not essential.

Course delivery – This qualification has a minimum requirement of 28 hours of study time, including 16 hours of classroom time. There will be four classes lasting four hours each.

Assessment – Assessment is by a closed-book exam of 50 multiple-choice questions, to be completed in one hour. The exam will take place in week 5. This qualification is regulated by Ofqual

What's included? – The cost includes all study materials, wine and samples, tuition, use of six ISO tasting glasses for the duration of the course, examination, postage and VAT.