

## ***Oslo Wine School - the international wine school in Norway***

### **WSET Level 2 Award in Wine Classroom**

In Oslo Wine School our goal is to give our students a broader understanding of wine and provide them with tools for tasting wines for quality that they can apply to various wine regions around the world beyond their course participation.

#### **1. Introduction**



Do you already have some wine knowledge, but would like to dive a little deeper into the artistry of terroir and refine your senses when it comes to tasting? Whether you seek to ease your thirst for more knowledge or interested in pursuing a serious career in the wine trade, our internationally acknowledged WSET Level 2 in Wine course is your key to unlocking a world of possibilities.

You will finish the course with such a solid foundation that you will be able apply your knowledge to various wine regions around the world – far beyond your course participation, so you will feel confident ordering from the online selection at Vinmonopolet, be able to more easily spot the new gems at the wine releases, and navigate the wine list more smoothly on your next restaurant visit. Join us on our next wine course either alone, or with a friend!

#### **What you will learn:**

- How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine (SAT)
- A strong basis to understand regionally important grape varieties and their expression around the world. Style and quality of wines produced from black and white grape varieties
- Deeper understanding of how the local environment affects grape growing options in the vineyard, the winemaking process, factors impacting wine styles and quality
- How bottle aging affects the style and quality of wines made from the principal grape varieties
- Understand the most important labelling terms to indicate origin and regulation
- How the various production methods of sparkling and fortified wines influence the style of the wine
- The principles of food and wine pairing, wine storage and service



## Content:

WSET Level 2 in Wine focuses on learning the most important grape varieties in the world and the most important regional grape varieties, where they grow and the different wine styles they produce. In addition we will explore the different factors that influence wine styles and wine quality, and learn how to describe wine in a confident way using the Systematic Approach to Tasting® (SAT).

- 20 hours of WSET-accredited wine tuition
- How to taste and describe wines using the WSET Level 2 Systematic Approach to Tasting Wine (SAT).
- The most important grape varieties in the world (31 grape varieties) including still wines and quality wines from regionally important black and green grapes.
- Understand how the local environment affects grape growing in the vineyard and in the winemaking process.
- Understand how bottle ageing affects wine style and quality with respect to the most important grape varieties.
- Understand the most important labelling terms and wine laws which indicate a wine's origin.
- Learn how different production methods of sparkling and fortified wines affect wine styles.
- Understand the principles of food and wine pairing, wine storage and service.
- Taste approximately 20 wines including sparkling, white, red, rose, sweet and fortified wines.

## Practical

- Level: WSET Level 2 in Wine
- Course Format: we offer Level 2 in Wine as a 3 day classroom course, 5 day evening course or 8 evening Zoom course. See the main product page for more info.
- Course dates: see main product page
- Time: see main product page
- Place: see main product page
- Language: All classes are held in English, since both the course materials and the exam is held in English. Course content can be explained in Norwegian if required.
- Class size: max. 16 students per course
- Course Tutor: taught by an approved Oslo Wine School's WSET educator

For more information contact: [kurs@oslowineschool.no](mailto:kurs@oslowineschool.no) tel. +47 95405092





## Includes

- 18 - 20 hours of WSET-accredited wine tuition with a Oslo Wine School approved WSET educator
- Tasting of more than 20 wines together with your WSET wine educator
- WSET Level 2 in Wine kursmateriell: Kursboken, arbeidsboken, SAT kort, Specifications Guide.
- WSET Level 2 in Wine classroom exam (multiple-choice, 30 questions). It is possible to take the exam digitally, however an extra fee applies due to external fees from WSET London.
- Kahoot! practice tests
- Following successfully passing the Level 2 in Wine exam, you will receive your WSET level 2 in Wine certificate and pin
- This course is approved by WSET (Wine & Spirit Education Trust) in London and is internationally approved in more than 80 countries.

## Exam

After completing the course, students are invited by email to sign up for the WSET Level 2 in Wine Exam. Students can choose to take this exam straight after the course or if they prefer more time, it is possible to book an alternative exam date. It is possible to choose between taking the exam online digitally, or in the classroom in Oslo.

Level 2 in Wine is a multiple-choice exam of 50 questions to be answered in one hour. In order to pass, students need to answer 27 questions correctly. Tasting skills are not required to pass the exam. On successful completion you will receive a WSET Level 2 Award in Wine Certificate and a label pin approximately 6 - 12 weeks after the exam

Information about the exam fees can be found [here](#)

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