

**Any Questions?** Please contact Jane Nisbet Huseby, General Manager, Oslo Wine School  
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### WSET Level 3 in Wine



Are you passionate about wine and want to have even more knowledge about the world of wine? Or perhaps you are a Restaurant Manager, working for an importer or want to become a wine journalist? Then Level 3 in Wine is the right course for you. This demanding course is suitable for knowledgeable wine lovers as well as wine professionals who want more in-depth and breadth of knowledge the world of wine.

Students should have completed WSET Level 2 in Wine or a Sommelier education before attempting WSET Level 3 in Wine.

Duration: In addition to the 33 hours of teaching and classroom sessions, students can expect that they will require 50+ hours of self-study.

#### Course Topics Include:

- How to accurately describe the key characteristics of wines and use this description to make an assessment of quality and readiness to drink using the WSET Level 3 Systematic Approach to Tasting (SAT)
- How to make appropriate wine recommendations
- Principals of viticulture - how this influences the style, quality and price of wines. Topics include anatomy of the vine, vine essentials for survival, the growth cycle, suitable climates for grape-growing and factors that influence regions. Effects of chosen vineyard site, vintage variation and soil. Managing the vines (pruning, trellising and harvest), managing hazards, pests and diseases. Approaches to viticulture. Harvesting dates and sugar levels in grapes.
- Principals of winemaking - how this influences the style, quality and price of wines. Topics include fermentation vessels and winemaking processes, wine adjustments, making red, white, rosé and sweet wines. Blending, preparing wines for sale, types of packaging and closures
- The principal still wines of the world including France (Bordeaux, Dordogne and South West France, Burgundy, Beaujolais, Alsace, The Loire, The Rhone, Southern France), Germany (Mosel, Nahe, Rheingau, Rheinhessen, Pfalz, Baden, Franken), Austria (Neiderösterreich, Burgenland), Hungary (Tokaj), Greece (Noussa, Nemea, Santorini), Italy (Trentino-Alto Adige, Friuli-Venezia Giulia, Veneto, Piemonte, Tuscany, Marche, Umbria, Lazio, Abruzzo, Campania, Puglia, Basilicata, Sicily), Spain (Rioja, Navarra, Calatayud, Carinena, Priorat, Catalunya, Penedes, Ribera del Duero, Toro, Rueda, Rias Baixas, Bierzo, Valanecia, Jumilla, Yecla, La Mancha, Valdepenas, Castilla y Leon), Portugal (Vinho Verde, Douro, Dao, Bairrada, Alentejo, Lisboa, Alentejano), USA (California - Napa in detail, Sonoma County, Russian River, Alexander Valley, Dry Creek Valley, Sonoma Coast, Mendocino County, Santa Cruz Mountains, Monterey, San Luis Obispo County, Paso Robles, Santa Barbara County, Santa Maria Valley, Lodi), Oregon, Washington, Finger Lakes, Canada (Niagara Peninsula, Okanagan), Chile (Elqui, Limari, Casablanca, San Antonio, Leyda, Aconcagua, Cachapoal, Colchagua, Maipo, Curico, Maule), Argentina (Cafayate, Uco, Lujan de Cuyo, Maipu), South Africa (Stellenbosch, Paarl, Constantia, Durbanville, Swartland, Worcester, Robertson, Walker Bay, Hemel-en-Aarde, Elim, Elgin), Australia (South East Australia, Barossa, Eden, Clare, Adelaide Hills, McLaren Vale, Coonawarra, Yarra, Geelong, Mornington Peninsula, Heathcote, Goulbourn, Hunter valley, Tasmania, Margaret River, Great Southern), New Zealand (Gisbourne, Hawke's Bay, Martinborough, Marlborough, Nelson, Canterbury, Central Otago)
- Principal grape varieties and factors that influence style, quality and price including Cabernet Sauvignon, Cabernet Franc, Merlot, Sauvignon Blanc, Semillon, Muscadelle, Chardonnay, Pinot Noir, Riesling, Pinot Gris, Gewurztraminer, Muscat, Melon Blanc, Chenin Blanc, Sauvignon Blanc, Syrah, Viognier, Grenache, Carignan, Mourvedre, Gruner Veltliner, Pinot Grigio, Corvina, Garganega, Trebbiano, Nebbiolo, Dolcetto, Barbera, Cortese, Sangiovese, Montepulciano, Aglianico, Negroamaro, Primitivo, Nero d'Avola, Tempranillo, Graciano, Carinena, Verdejo, Albarino, Zinfandel, Malbec, Torrontes, Carmenere.
- Other grape varieties and factors that influence style, quality and price including Petit Verdot, Tannat, Ugni Blanc, Pinot Blanc, Petit Manseng, Grolleau, Cinsault, Marsanne, Roussanne, Piquepoul, Silvaner, Müller-Thurgau, Dornfelder, Welschriesling, Blaufrankisch, Zweigelt, Saint Laurent, Furmint, Harslevelu, Sarga Muskotaly, Xinomavro,



Agiorgitiko, Assyrtiko, Verdicchio, Grechetto, Trebbiano, Malvasia, Greco, Fiano, Mazuelo, Viura, Mencia, Monastrell, Airen, Alvarinho, Loureiro, Arinto, Touriga Nacional, Tinta Roriz, Alfrocheiro, Jaen, Baga, Trincadeira, Alicante Bouschet, Bonarda

- How key natural and human factors in addition to local laws and commerce influence the style, price and quality of wines related to EU wine laws and international wine laws
- Key factors in the production of wine: location, grape growing (viticulture), winemaking, maturation and bottling.
- Identify the key characteristics of the principal sparkling wines of the world, the winemaking processes, wine laws, factors that influence the style, quality, and price of these wines. Including: Champagne, Cremant, Saumur, Vouvray, Cava, Prosecco, Sekt, Asti, Sparkling wines of Australia, New Zealand, South Africa and California
- Principal fortified wines of the world including Port, Sherry and Fortified Muscats. Identify how these wine are made and the factors that influence the style, quality and price of these wines.
- Wine service: describing wines to customers and reasons for selecting certain wines, correct procedures for storage and service of wines, how to identify common faults, principles of food and wine pairing, health issues related to excess consumption.

Included in the WSET Level 3 in Wine course fee:

- WSET Level 3 in Wine course book and study guide (ie. it is NOT necessary to purchase this separately)
- All class tuition and revision materials
- Tasting of practice of more than 35 wines (included if classroom version. For the Zoom format, students receive a wine list and purchase the wines themselves)
- Mock Exam for tasting and written exam
- Dropbox access to various learning aids
- Level 3 in Wine exam registration: Level 3 exam consists of a blind-tasting exam of 2 wines (30 minutes) and a written exam (2 hours) This exam must be taken in Oslo. Level 3 in Wine exams are held in January/February and September/October each year so that students have sufficient time to study outside of the busy Horeca periods.
- On successfully passing the exam, students receive a WSET Level 3 in Wine certificate and pin.

### Level 3 in Wine Classroom formats with Oslo Wine School

#### 1. Classroom Day-time: A total of six course days

- Classes are held 10:00 - 16:00 over a period of 3 months ensures students have sufficient time to study as well as continue with a full-time job.
- **Course Fee:** (see main product page)

#### 2. Classroom evening: 11 evenings

- Classes are held from 17.00 - 20.00 held once per week in Oslo or other locations on request.
- **Course Fee:** (see main product page)

#### 3. Live Digital course on Zoom: 11 evenings (3 hours each) on Zoom 18:00 – 21:00

- students participate once per week through a live class via Zoom. This has proven to be a very effective way of teaching both wine theory and wine tasting techniques as all student participate tasting the same wines as if we were in a classroom
- Wine list: Students are sent a wine list with 30+ wines that we will taste during the course. These wines can be purchased by students from their nearest Vinmonopolet. We advise that students may wish to share the cost of the wines with other students who also choose the Zoom digital format. Approx. cost of wines is 6000 kr.
- The course fee also includes access to classroom recordings of each session in case a student is unable to attend a live session for any reason
- **Course Fee: Prices on request**



### **Frequently asked questions:**

#### ***What is the difference between WSET education and "vinkelier" or sommelier?***

1. Oslo Wine School teaches WSET courses in English as it is not available in Norwegian. In other countries, it is possible to study WSET in other languages.
2. WSET (Wine & Spirit Education Trust) is the leading wine and spirits education in the world. WSET courses are internationally recognized and taught in more than 50 countries. This means that no matter where you take a WSET course, the course content will be the same, and you can build on this system. WSET wine courses build up from a basic introduction course - Level 1 in Wine, to intermediate WSET Level 2 in Wine, to an advanced WSET Level 3 in Wine. Level 3 in Wine has more depth of theory than a standard vinkelier education and students who are sommeliers, usually begin on Level 3 if they wish to progress to take the WSET Diploma in Wine.
3. The WSET curriculum for each WSET course is reviewed every 2 - 3 years by the international education team in London to ensure that information about each wine regions, wine style and suggested wines continues to reflect current wine laws and market situations, and remain relevant to today's wine industry
4. Just like a sommelier education, students receive a certificate and a pin on successfully passing their WSET exam.
5. WSET education requires a lot less time away from work compared to a sommelier education. For example, WSET Level 3 in Wine with Oslo Wine School is a 6-day course, plus reading at home (+50 hours), compared to 38 days for a sommelier education.
6. WSET courses at Oslo Wine School can be taken either in the classroom during the day or evening, or live on Zoom (evening class)
7. WSET education, like sommelier education covers a wide range of international styles and origins of wines. WSET education however focuses on teaching students SAT (systematic Approach to Tasting) which they can then apply to which ever wine they taste in the future in order to analyze the quality, age and price of the wine in front of them. In addition, WSET Level 3 in Wine focusses on students understanding in depth knowledge about wine regions and wine styles so that they can successfully communicate with potential customers.
8. WSET education focusses less on practical serving skills than a sommelier education, however we usually included elements of this on our courses.
9. WSET education programs do not include a sales-element, however Oslo Wine School can provide an additional session covering this subject on request.

#### ***Is there any difference between taking a WSET class on Zoom or in the classroom?***

1. Our Zoom WSET courses are **the same as our classroom classes** except our Zoom students also have access to a recorded version of each class which means that they can view the class again in case there was something they didn't understand.
2. In our Zoom classes we have just as much student interaction as we do in the physical classroom. Through our interactive break-out sessions and active participation in class, many students have given feedback that this has been just as good as being in a classroom, and they have made new wine friends in other parts of Norway!
3. For our Zoom WSET classes, students receive a wine list by email, and they purchase the wines themselves rather than these being provided in the classroom. Feedback from students say that this has given them extra time to practice tasting each wine and they have had some very nice wines to share with friends afterwards.

#### ***What is the pass rate on WSET courses with Oslo Wine School?***

Oslo Wine School is extremely proud of our WSET pass rates which are well above the WSET global average. Our focus is on students as individuals, giving them essential tools to become successful WSET graduates and confident wine professionals. We have a 99% pass rate on Level 1 in wine, 100% pass rate on Level 2 in Wine. At Level 3 in Wine, our pass rate for the blind tasting exam is 98% (first attempt), and 60% (first attempt) for the theory exam. Although our WSET Level 3 results are above the global average, we continue to strive to have more of our students pass the complete Level 3 in Wine on their first attempt.