Hennings
Wine Merchants



WSET
HENNINGS WINE

WSET COURSES

henningswine.co.uk

Why choose Hennings Wine?

As a family run wine merchant in its seventh decade, we pride ourselves on delivering the highest quality of service in both the supply of wines and the delivery of educational wine courses.

Our courses are informative, lively, and suitable for both enthusiasts and wine professionals.

In-house expert educators and a wealth of tasting samples to draw from, mean that our courses are guaranteed to take your wine knowledge to the next level.



Choosing the right course

Which course?

We offer WSET wine course levels 1-3 which allow for progressive learning as you develop your knowledge.

Students starting their WSET journey can enrol at either Level 1 or Level 2, depending on your knowledge and goals. You don't have to begin at Level 1 but we do recommend it.

Level 3 is an advanced course for those who are working with wines professionally, as well as serious enthusiasts.



WSET Level 1
The perfect wine course for beginners starting to explore the world of wine.

WSET Level 2
Gain knowledge of the principal and regionally important grape varieties of the world, the regions in which they are grown, and the styles of wine they produce.

WSET Level 3
Building on the knowledge gained through the Level 2 Award in Wines, this qualification goes broader and deeper to give you a detailed understanding of grape-growing and winemaking.

Need help choosing a course?
Are you an employer?
We can help add value to your business through training.

Get in touch via 01798 872485 or hello@henningswine.co.uk



WSET Level 1
Award in Wines

The perfect wine course for beginners starting to explore the world of wine.

Discover the main types and styles of wine through sight, smell, and taste, while gaining the basic skills to describe wines accurately and make food and wine pairings.

Who's it for?

This course is suitable for students with little to no wine knowledge who wish to explore, with confidence, the main styles of wine. The course provides a solid foundation which can be built on further at Level 2.

What's covered?

- The main types and styles of wine
- Common wine grapes and their characteristics
- How to make food and wine pairings
- How to store and serve wine
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)

Assessment

To be awarded this qualification you must pass an examination of 30 multiple choice questions.

Successful students will receive a WSET certificate and lapel pin.

To enrol, please visit
henningswine.co.uk/WSET or call 01798 872485

WSET Level 2
Award in Wines

Gain knowledge of the principal and regionally important grape varieties of the world, the regions in which they are grown, and the styles of wine they produce.

You'll explore the factors that impact style and quality, and learn how to describe these wines with confidence.

Who's it for?
This is our most popular course and is suitable for students with a basic to moderate knowledge of wines, who wish to develop a comprehensive understanding of the important wines of the world. You don't need to have completed Level 1 to enrol.

What's covered?
- How wine is made
- What factors influence wine style
- The key white and black grape varieties and their characteristics
- The important wine-producing regions of the world
- Sparkling, sweet and fortified wines
- Key labelling terms
- Principles of food and wine pairing
- Storage and service
- How to describe wine using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT)

Assessment
To be awarded this qualification you must pass an examination of 50 multiple choice questions.

Successful students will receive a WSET certificate and lapel pin.

To enrol, please visit
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WSET Level 3
Award in Wines

Building on the knowledge gained through the Level 2 Award in Wines, this qualification goes broader and deeper. Gain a detailed understanding of grape-growing and winemaking.

Upon completion you will be able to assess wines accurately and use your knowledge to confidently explain wine style and quality.

Who's it for?
This is an advanced course for those who are working with wines and wish to progress their product knowledge and skills, as well as serious enthusiasts who want to expand their knowledge. This course requires significant study and revision time.

What's covered?
- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- The key characteristics of: still, sparkling and fortified wines of the world
- How to make wine recommendations
- How to describe wine using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

Assessment
You must pass a theory exam of 50 multiple choice questions and four short written answer questions, plus a blind tasting exam featuring two still wines including one white and one red wine.

Successful students will receive a WSET certificate and lapel pin.

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