

***Welcome to the
WSET®
Diploma
In Wines & Spirits
Unit 3***

Dear Diploma Student:

Thank you for registering for Unit 3 – Light Wines of the World. As a Diploma student you are embarking on the most challenging phase of your studies. Unit 3 represents 50% of the overall Diploma program and requires an appropriate dedication of time and effort. The WSET recommends 300 hours of study in addition to time spent in class. We have outlined other important information necessary to help you properly budget your time and plan your course of study from now until the exam in June. **This letter contains important information and should be read carefully.**

1. Before diving into to your new Study Guides

- a. All students should download and read the current version of the Diploma Specifications guide from the WSET website:
(<http://wsetglobal.com/qualifications/diploma/default.asp>)
- b. Students should also download and read the most recent version of the Candidate Assessment Guide – also available from the WSET website by following the above link and clicking on Study Materials.
- c. Students should also download the most recent Systematic Approach to Tasting for Light Wines to ensure that they are using the most recent version (it does change from year to year)

2. Schedule of Assessments

- a. **Diploma Assessment Preparation Scheme (DAPS)**
 - i. Students are registered in DAPS as they register for individual Units.
 - ii. You will receive an email from IWC indicating that you have been registered for the DAPS program.
 - iii. If you have not already accessed the DAPS online classroom you will then receive an email from the WSET outlining how to access the practice examinations.
 - iv. If you have previously accessed the DAPS online classroom your login information is the same.
 - v. Make sure you are able to receive email from the WSET.
 - vi. Please read the DAPS FAQ for more detail on how the program is administered. It is available on our website under Study Aids
 - vii. The submission dates for Unit 3 are:

Weekly essay submissions October 10 – December 12

Tasting Note submissions November 7 & December 12

b. Closed Book Exam – Tuesday, January 11, 2011

- i. The Unit 3 exam has five essay questions and a blind tasting of twelve wines (see the Candidate Assessment Guide for more detail on the exam).
- ii. The exam is scheduled for **January 11, 2011** at 10:00AM. The deadline for withdrawing from this exam is **November 2, 2010**. Details will be emailed to you several weeks in advance of this date and for this reason it is important that you keep IWC updated with your current email address.
- iii. Read the Candidate Assessment Guide carefully.

Please remember to check the WSET® website to see if there are any updates to your study materials or other changes. You should make it a habit to check back with them fairly often.

I wish you the best of luck in your Diploma studies and I hope that you will not hesitate to call us at 212-239-3055 if you have any questions.

Sincerely,



Robert Scibelli, DWS
National Development Coordinator

WSET® Systematic Approach to Tasting Wine

CHECKLIST: EXAMPLES OF TASTING TERMS

APPEARANCE									
Clarity	bright – clear – dull – hazy – (<i>faulty?</i>)								
Intensity	pale – medium (-) – medium – medium (+) – deep								
Colour	<table border="0"> <tr> <td>white</td> <td>lemon-green – lemon – gold – amber – brown</td> </tr> <tr> <td>rosé</td> <td>pink – salmon – orange – onion-skin</td> </tr> <tr> <td>red</td> <td>purple – ruby – garnet – tawny – brown</td> </tr> <tr> <td>(rim and core)</td> <td></td> </tr> </table>	white	lemon-green – lemon – gold – amber – brown	rosé	pink – salmon – orange – onion-skin	red	purple – ruby – garnet – tawny – brown	(rim and core)	
white	lemon-green – lemon – gold – amber – brown								
rosé	pink – salmon – orange – onion-skin								
red	purple – ruby – garnet – tawny – brown								
(rim and core)									
Other observations	legs/tears, deposit, petillance, tints/highlights								
NOSE									
Condition	clean – unclean (<i>fault: oxidised – out of condition – cork taint – other</i>)								
Intensity	light – medium(-) – medium – medium(+) – pronounced								
Development	youthful – developing – fully developed – tired/past its best deliberate oxidation?								
Aroma characteristics	fruit – floral – spice – vegetal – other								
PALATE									
Sweetness	dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious								
Acidity	low – medium(-) – medium – medium(+) – high								
Tannin	<table border="0"> <tr> <td>level:</td> <td>low – medium(-) – medium – medium(+) – high</td> </tr> <tr> <td>nature:</td> <td>eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained</td> </tr> </table>	level:	low – medium(-) – medium – medium(+) – high	nature:	eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained				
level:	low – medium(-) – medium – medium(+) – high								
nature:	eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained								
Alcohol	low – medium(-) – medium – medium(+) – high fortified (low/medium/high level?)								
Body	light – medium(-) – medium – medium(+) – full								
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced								
Flavour characteristics	fruit – floral – spice – vegetal – other								
Other observations	eg texture, balance								
Length	short – medium(-) – medium – medium(+) – long								
CONCLUSIONS									
Quality	faulty – poor – acceptable – good – very good – outstanding								
Reasons for quality	eg balance, concentration, complexity, length								
Origins/variety /theme	eg - location (country, region) eg - grape variety/varieties eg - production methods/climatic influences etc								
Price	(approximate retail price):								
Age (in years)	(age in years):								
Readiness for drinking/potential for ageing	needs time to develop (<i>how long until ready to drink?</i>) – ready to drink, but can improve (<i>how long until past its best?</i>) – ready to drink, but will not improve (<i>how long until past its best?</i>) – too old								

WSET Level 4 Diploma Tasting Examination in Detail

Tasting Paper 1 (10:00 AM to 11:00AM) - 6 wines total, 2 flights of three

Question 1 will always be:

Wines 1 – 3 are all made from the SAME white/red grape variety.

Question 2 will be one of the following (or similar):

Wines 4 – 6 all share a common link in respect of predominant grape variety.

Wines 4 – 6 are all from the same region.

Wines 4 – 6 are all made from a blend of the same two grape varieties

Each note will total 30 points. Point breakdowns will likely be:

FOR EACH WINE – Appearance (3 points), Nose (7 points), Palate (10 points), Assessment of quality (4 points), Approximate age of wine (1 points), Readiness for drinking/ potential for ageing (2 points), Country of origin (1 points), Region of origin (2 points)

There will also be a 10-point question for each of the three wine flights (1-3 and 4-6), so

FOR WINES 1-3 – What is the grape variety (5 points); Reason for your selection (5 points)

FOR WINES 4-6– What is the commonality (5 points); Reason for your selection (5 points)

Tasting Paper 2 (11:30 AM to 12:30 PM) – 6 wines total, 2 flights of three

Question 3 will always be:

Wines 7-9 are all made from the XXXX grape variety in XXXX (region/country)

Each note will total 33 points. Point breakdowns will likely be:

FOR EACH WINE – Appearance (3 points), Nose (7 points), Palate (10 points), Detailed assessment of quality (7 points), Readiness for drinking/ potential for ageing (4 points), Retail Price (2 points)

Question 4 will always be:

Wines 10–12 have all been selected from areas of the world as studied in Unit 3.

Each note will total 33 points. Point breakdowns will likely be:

FOR EACH WINE – Appearance (3 points), Nose (7 points), Palate (10 points), Assessment of quality (5 points), Readiness for drinking/ potential for ageing (3 points), Approximate age of wine (1 points), Predominant grape variety (1 points), Country of origin (2 points), Region of origin (2 points)