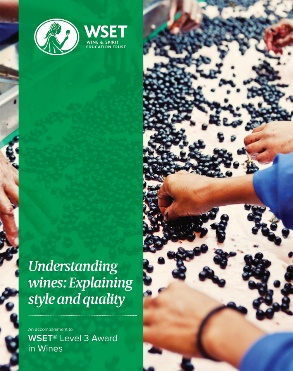
**ADDENDUM TO: Level 3 Award in Wines**

*Issued August 2021*

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| **Specification, Issue 1** | |
| **** | **Introduction to the WSET Level 3 Award in Wines** |
|  | **Page 9, Guided Learning Hours**  Change to: |
| **Total Qualification Time (TQT) and Guided Learning Hours (GLH)**  TQT is an estimate of the total amount of time, measured in hours that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification, it is made up of GLH and private study time. GLH include all tutor supervised learning and supervised assessments.  The TQT for the Level 3 Award in Wines is 84 hours, made up of 32.5 GLH (including the 2.5 hour examination) and 51.5 hours private study. | |
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| **** | **Examination Guidance** |
|  | **Page 26, Assessment Method, second paragraph**  Change to: |
| Candidates must sit both units at the same sitting in the same language. Only resit candidates who have achieved a pass in one unit are permitted to sit single units. WSET Awards does not offer aegrotat awards; all assessment requirements of the qualification must be met. | |
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| **** | **Examination Regulations** |
|  | **Page 31, 4 Resits**  Change to: |
| **4.1** Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.  **4.2** Candidates who have passed are not permitted to retake to improve their grade.  **4.3** Candidates who have passed either unit must resit the remaining unit in the same language they hold their pass in.  **4.4** Candidates resitting failed units will be ineligible for any grade in excess of Pass with Merit for the WSET Level 3 Award in Wines. | |
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| **Study Guide, Issue 1** | |
| **** | **The Tasting Examination** |
|  | **Page 29, Flavour Characteristics table**  **First mark(s) to be awarded column, Primary and Secondary row.**  Change to: |
| 1 mark for a valid ‘primary’ descriptor, 1 mark for a valid ‘secondary’ descriptor | |
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| **** | **Maps** |
|  | **Page 48, Spain**  Change to: |
| Cordillera Cantabria should be Cordillera Cantabrica. | |
| **Textbook, First Edition** | |
| **** | **Bordeaux** |
|  | **Page 78, Grape Varieties and Winemaking**  **Second Paragraph**  Change to: |
| In practice, three black grapes and two white predominate in Bordeaux, although a number of others are permitted. | |

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| **** | **Bordeaux** |
|  | **Page 79, Bordeaux Classifications, The Médoc and Sauternes**  **Last Sentence**  Change to: |
| From the 2018 vintage on, wines will be classified as one of three tiers of quality: Cru Bourgeois, Cru Bourgeois Supérieur and Cru Bourgeois Exceptionnel and the classification will last for five years. | |

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| **** | **Burgundy** |
|  | **Page 87, The Hierarchy of Burgundy Appellations, Regional Appellations**  **Fourth Paragraph, Second Sentence** |
| Bourgogne Cote d’Or is a recent addition to Burgundy’s regional appellations. This appellation is not in the Level 3 Specification and students are therefore not expected to include it in their answers. | |

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| **** | **Burgundy** |
|  | **Page 87, The Hierarchy of Burgundy Appellations, Single Vineyard Appellations: Premiers Crus and Grands Crus**  **Third Paragraph, Second Sentence** |
| There are 32 *grands crus* in the Côte d’Or and one in Chablis. | |

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| **** | **Alsace** |
|  | **Page 92, Alsatian appellations and classifications**  **Second Sentence**  Change to: |
| There are two principal categories of appellations for still wines: Alsace and Alsace Grand Cru. | |

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| **** | **The Loire Valley** |
|  | **Page 95, Sauvignon Blanc**  **Third Paragraph, First Sentence**  Change to: |
| To the southwest of Sancerre, there are a number of other appellations producing Sauvignon Blanc. | |

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| **** | **The Loire Valley** |
|  | **Page 97, Melon Blanc**  **Second Paragraph, Fourth Sentence**  Change to: |
| All wines from the Muscadet appellations are dry with medium alcohol (where enrichment has taken place, the maximum permitted alcoholic strength for these wines is 12% abv). | |

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| **** | **The Loire Valley** |
|  | **Page 98, Rosé Wine Styles**  **First Paragraph, Third Sentence**  Change to: |
| It can be made from a range of grape varieties including Cabernet Franc and Cabernet Sauvignon, and is always dry. | |

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| **** | **The Southern Rhone** |
|  | **Page 103, Generic Appellations**  **Second Paragraph, Third Sentence**  Change to: |
| There are a number of individual villages that can add their name on the label if 100 per cent of the wine comes from the named village, for example, Côtes du Rhône Villages Visan.  [Cairanne has become a *cru* appellation.] | |

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| **** | **Germany** |
|  | **Page 110, Other White Grape Varieties**  **Second Paragraph, First Sentence**  Change to: |
| There are also significant plantings of Silvaner. It is mainly found in those regions where it has traditionally been strong, in particular Rheinhessen and Franken. | |

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| **** | **Germany** |
|  | **Page 112, Franken**  **Second Paragraph, Third Sentence**  Change to: |
| GG wines can be made from Silvaner, Riesling, Weißburgunder or Spätburgunder. | |

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| **** | **Austria** |
|  | **Page 113, Austrian Wine Laws**  Change to: |
| **PDO Wines**  Austrian Qualitätswein may either come from a generic region or a specified region.  **Qualitätswein from a generic region** – The most important generic wine regions are Niederösterreich, Burgenland, Steiermark and Wien (Vienna). Wines can be made from 40 permitted grape varieties and the wines can be made in any style.  **Districtus Austriae Controllatus (DAC)** – Sixteen smaller wine regions have elected to become DAC. [Paragraph continues as in the textbook.]  A Qualitätswein may also be labelled with a **Prädikat** level. This labelling system works in the same way as the Prädikatsweine that exist in Germany. In Austria these terms are mainly reserved for medium sweet  and sweet wines. There is an additional Prädikat level, Strohwein or Schilfwein, where bunches of grapes are laid out on beds of straw or reeds during the winter, to concentrate sugars. Prädikatswein cannot be labelled with a specific region where a DAC already exists for another style of wine; in this case, the wines must be labelled with the relevant generic region. | |

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| **** | **Austria** |
|  | **Page 114, Niederösterreich (Lower Austria)**  **First Paragraph, Fifth Sentence**  Change to: |
| In 2020, Wachau became a DAC region. | |

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| **** | **Austria** |
|  | **Page 114-115, Burgenland**  **Third Paragraph, Fourth and Fifth Sentences**  Change to: |
| There are now two DAC for Zweigelt and four for Blaufränkish. | |

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| **** | **Tokaj** |
|  | **Page 116-117, Tokaji Szamorodni**  **Third Sentence**  Change to: |
| The wines must be aged in cask for a minimum of 6 months and only be released from the winery from  1 January in the second year after harvest. | |

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| **** | **Greece** |
|  | **Page 118–119, Santorini PDO Fourth Sentence**  Change to: |
| The PDO covers white wines in dry and sweet styles, made primarily from the Assyrtiko grape. | |

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| **** | **Introduction to Italy** |
|  | **Page 120, Italian Wine Laws, Denominazione di Origine Controllata e Garantita (DOCG)**  Change to: |
| **Denominazione di Origine Controllata e Garantita (DOCG)** – In addition to meeting all the DOC requirements these wines must meet stricter regulations and in most cases be bottled within the area of production. | |

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| **** | **Northern Italy** |
|  | **Page 122, Veneto**  **Second Paragraph, Last Sentence** |
| We acknowledge that many of the wines that would have been labelled as Veneto IGT are now using the newer (2017) DOC delle Venezie. The DOC delle Venezie is not in the current Specification for Level 3 Wines (whereas IGT Veneto is) and therefore students will not be asked questions about DOC delle Venezie. If however a student mentions DOC delle Venezie appropriately in their answers (rather than IGT Veneto) they, of course, will gain the appropriate marks. | |

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| **** | **Northern Italy** |
|  | **Page 122, Soave**  **First Sentence**  Change to: |
| Soave is east of Verona and has two distinct parts: foothills to the north and a flat plain in the south, near the River Adige. | |
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| **** | **Northern Italy** |
|  | **Page 123, Piemonte**  **Fourth Sentence**  Delete |
| [The Po and Lake Maggiore do not have a moderating influence on those regions mentioned in the Level 3 Specification.] | |

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| **** | **Spain** |
|  | **Page 134, Rioja**  **First Paragraph, Sixth Sentence**  Change to: |
| Rioja Oriental is situated to the east of Logroño, mainly on the south bank.  [Rioja Baja should also now be labelled Rioja Oriental on the Rioja map.] | |

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| **** | **Spain** |
|  | **Page 134, Rioja**  **Fourth Paragraph, First Sentence**  Change to: |
| Nine white varieties are currently approved for use in white Rioja. | |

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| **** | **Spain** |
|  | **Page 136, The Duero Valley, Ribera del Duero**  **Second Paragraph, First Sentence**  Change to: |
| Ribera del Duero is a DO for red, rosé and white wine, although in reality the vast majority of production is red wine. | |

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| **** | **Portugal** |
|  | **Page 139, Vinho Verde**  **Second Paragraph, Sixth Sentence**  Change to: |
| Vinho Verde Alvarinho is made entirely from Alvarinho grapes (Albariño in Spain).  [It is no longer limited to the subregion of Monção e Melgaço.] | |

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| **** | **Portugal** |
|  | **Page 140, Douro**  **Second Paragraph, First and Second Sentences**  Change to: |
| Significant volumes of both unfortified wines and Port are made and rely on the same five principal varieties: Touriga Nacional, Touriga Franca, Tinta Roriz (Tempranillo), Tinta Barroca and Tinta Cão. | |

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| **** | **California** |
|  | **Page 145, North Coast, Napa County**  **First Paragraph, First and Second Sentences**  Change to: |
| While the main vineyard plantings of Napa Valley AVA cover an area of only around 50 kilometres from north to south and a few kilometres wide, they include the most expensive vineyard land in California and within this area are some of the most prestigious wineries. | |

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| **** | **Argentina** |
|  | **Page 157, White Varieties**  **First Paragraph, Third Sentence**  Change to: |
| Many of the best examples come from high-altitude vineyards in the Cafayate department of Salta Province. | |

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| **** | **Argentina** |
|  | **Page 158, Salta Province**  **Fourth Sentence**  Change to: |
| Torrontés is the dominant grape, producing highly aromatic wines, especially in the Cafayate department. | |

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| **** | **South Africa** |
|  | **Page 160, Climate and Grape Growing**  **First Sentence**  Change to: |
| With the majority of its vine growing regions located at between 32° and 35° south of the Equator, South Africa should have a hot climate. | |

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| **** | **Sparkling Wine Production** |
|  | **Page 177, Asti Method**  **Second Paragraph, Fifth Sentence**  Change to: |
| The ferment continues until the alcohol has reached approximately 7% abv and the pressure four to five atmospheres. | |

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| **** | **Sparkling Wines of the World** |
|  | **Page 182, Prosecco**  **First Paragraph, Second Sentence**  Change to: |
| The two principal regions are Prosecco DOC, which covers a wide area of the Veneto and Friuli, and the higher quality Conegliano-Valdobbiadene DOCG. | |

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| **** | **Sparkling Wines of the World** |
|  | **Page 182, Australia**  **Third Paragraph, First Sentence**  Change to: |
| Although sparkling red wines are not unique to Australia, this is one of the countries where they have had most commercial success. | |

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| **** | **Port** |
|  | **Page 193, Inexpensive Ports, Tawny**  **Second Sentence**  Change to: |
| Producers have a number of different options to achieve this colour, a common option being the use of less heavily extracted or lighter wines from the Baixo Corgo. | |