



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET® Level 2 Award in Wines

Tasting Samples

Recommended Tasting Samples for this Online Course

Module 1

- An aromatic white wine, e.g. Gewurztraminer.
- Light white wine, e.g. Pinot Grigio.

Module 2

- An oaked white wine from these grape varieties, e.g. Chenin Blanc or Semillon or Chardonnay.
- An unoaked white wine from the same grape variety as the oaked white wine.

Module 3

- A red wine with high tannins and high acidity, e.g. Haut-Médoc Cru Classé or any suitable alternative Cabernet Sauvignon or Chianti Classico Riserva.
- A red wine with low acidity and low tannins , e.g. Beaujolais or a generic Côte du Rhône.

Module 4

- A dry Australian Riesling.
- An off-dry to medium sweet German Riesling, e.g. Spätlese.

Module 5

- A sparkling wine produced by the traditional method, e.g. Champagne or Cava.
- A sparkling wine produced by the tank method, e.g. Prosecco DOCG or Asti DOCG.
- A Fino or Oloroso and a Port LBV or Tawny Port .

If you struggle to find these wines please refer to the recommended tasting samples on the WSET Level 2 Award in Wines Specification for suitable alternatives.



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A world of knowledge

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