



**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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Wine & Spirit Education Trust  
International Wine & Spirit Centre  
39–45 Bermondsey Street  
London SE1 3XF

+44(0)20 7089 3800  
wset@wsetglobal.com  
wsetglobal.com

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