

Transitional Student Access to the WSET Level 4 Diploma in Wines Diploma Resources

Access to this area is **ONLY** for Diploma students registered after the 1st August 2016 and are within their 3-year registration for Diploma in Wines and Spirits (English Language Only) with WSET Awards.

If you were registered before the 1st August 2016 your registration has now lapsed and you will need to re-register with the APP you studied with and pay their published re-registration fee.

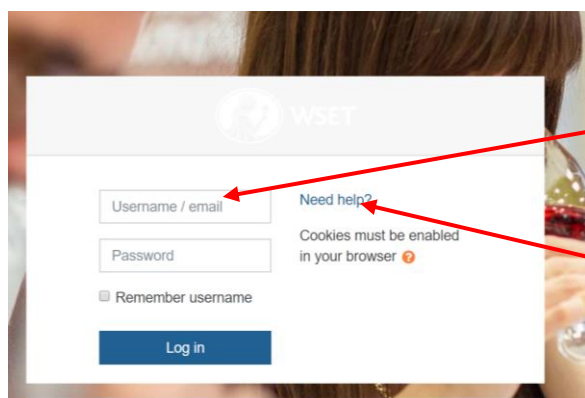
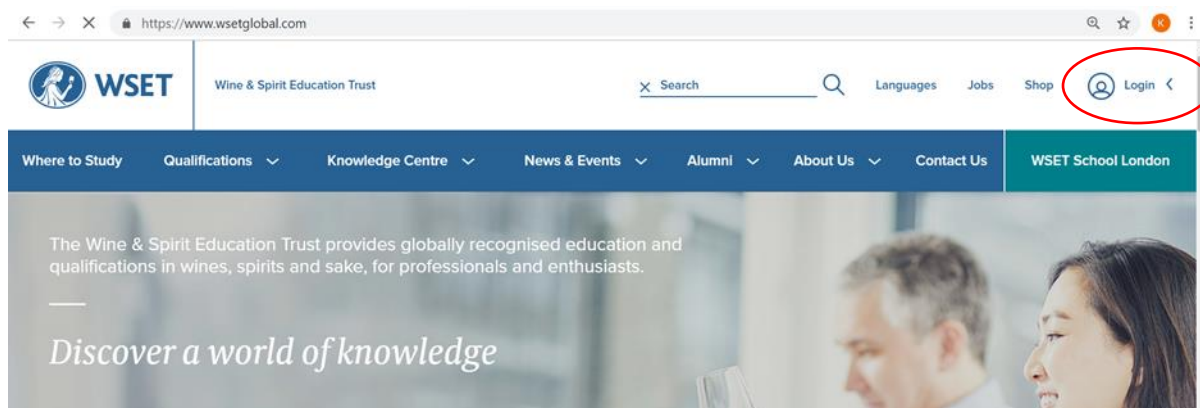
Login through the Online Classroom portal

<https://www.wsetonlineclassroom.com/>

or

Login through WSETGlobal.com portal

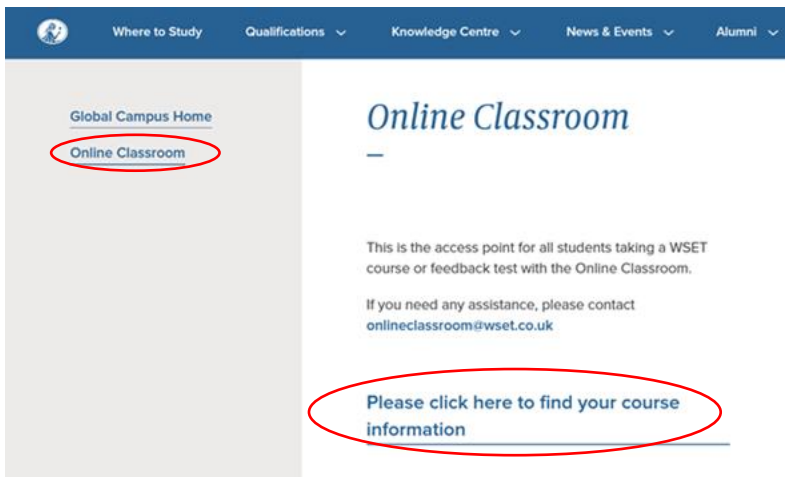
- Log into the Global Campus through the WSETGlobal.com portal.
- Your login is the one you use to access the Diploma Student Global Campus or Diploma Online Classroom. The login area will appear in the sidebar.



Enter email or username used for global campus.
Enter password

If you have forgotten your password, you should use the Need help? link to reset.

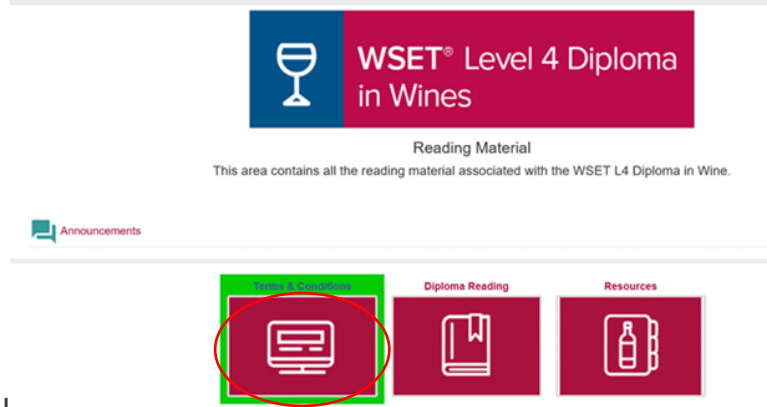
- On the Global Campus landing page select the Online Classroom, this will link to the Online Classroom landing page.



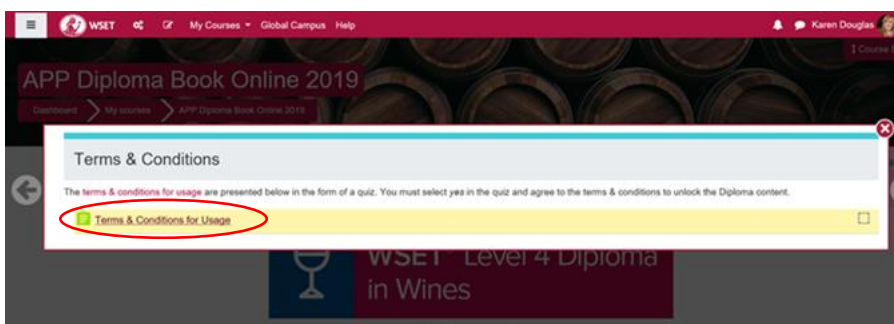
- Click on the link at the bottom of this section 'to find your course information'. This will open a page listing the courses list linked to your login. There may be several courses listed if the email has been used in the past for online course participation, DAPS etc.
- The Diploma Resources is listed as a course, appearing in the list as **Diploma Resource Area**.
- Click on this link, which will open the landing page for the Diploma Resource Area.

Agreeing to Terms & Conditions of Usage

The first action required is to agree to the Terms & Conditions. Until these are agreed the reading materials are blocked from view. Agreeing to the terms and conditions of usage in the format of a 'yes' or 'no' test. Please read the Terms & Conditions before agreeing to them.



- Click on the Terms & Conditions icon, this will open the landing page.
- Click on the Terms & Conditions link which will open the test area.



- To read the Terms & Conditions for Usage, click on the document link.
- Tick 'yes' to accept them and submit the answer.
- To view the unlocked content, click on the link in the top bar which will take you back to the icon page.

Terms and conditions would go here.

Do you accept the above?

Select one:

Yes

No

Click on the Diploma reading icon



WSET My Courses Global Campus Help Karen Douglas

Diploma Reading

This area contains all the reading material associated with the WSET L4 Diploma in Wine. As you progress through the course the reading material for each Unit will be added in order. You are expected to read the materials before attending the corresponding classroom sessions. The classroom sessions will help you to apply your knowledge and understanding, but will not re-examine in detail the basic principles and information that are included in these materials.

The first Unit to be studied is D1 Wine Production. Your examination for this Unit will be on 12th October 2018. The examination questions for this Unit will be based on the content of the reading material on this website.

Warning Not available unless: You achieve a required score in Terms & Conditions for Usage

- D1 Reading: Wine Production
- D2 Reading: Wine Business
- D3 Reading: Wines of the World
- D4 Reading: Sparkling Wine
- D5 Reading: Fortified Wines

Please note, these books contain references to recommended further reading and resources which do not form part of the main course content. All further reading hosted on external sites is not the intellectual property of WSET and students are not required to read this material. Therefore, WSET accepts no responsibility for any changes or alterations to these sites.

Click on the unit reading to see the chapters of each online book.

D4 Reading: Sparkling Wine

1. Standard Options in Sparkling Winemaking

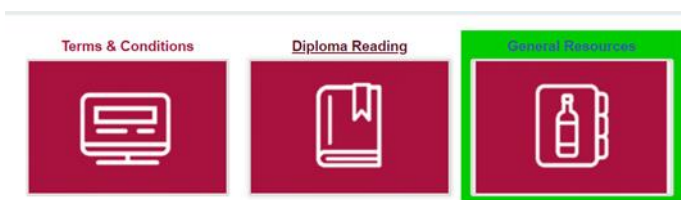
This first part of the study guide covers the natural and human factors that lead to the styles of the principal sparkling wines of the world. Climate is considered in **Natural Factors** before a consideration of grape varieties, grape growing and harvesting in the section on **Grape Growing**. A substantial section on **Winemaking** follows, which in particular covers the two main methods employed, traditional method (second fermentation in bottle) and tank method.

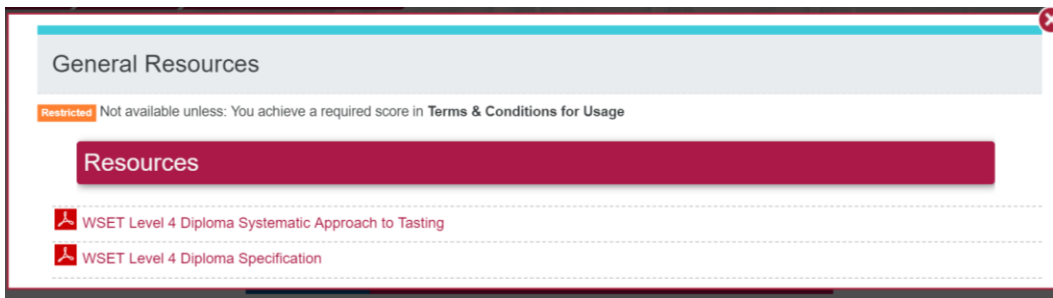
This part of the study guide also acts as a reference section for all the regional sections that follow. Thus, for example, the sections on Champagne or on Prosecco refer back to the explanations of Winemaking set out here.

Table of contents

- 1. Standard Options in Sparkling Winemaking
 - 1.1. Natural Factors
 - 1.2. Grape Growing
 - 1.3. Winemaking
- 2. France
- 3. Champagne
 - 3.1. Grape Growing
 - 3.2. Winemaking
 - 3.3. Wine Law and Wine Business
- 4. Other Traditional Method Sparkling Wines of France
- 5. Crémant d'Alsace
 - 5.1. Grape Growing
 - 5.2. Winemaking
 - 5.3. Wine Law and Wine Business

Click on the General Resources icon to access qualification resources





Producing PDF's

Students may wish to produce PDF's of the Diploma materials to read off-line or to print as hard copies. This is allowed by WSET to facilitate students study. However, the terms and conditions agreed to on accessing the Diploma Resource Area apply to materials in any format and students should abide by the terms and conditions of use.

To produce PDF's of the materials please follow the instructions below:

- Go to the Unit book or chapter you wish to download.
- Click on the action menu in the right-hand corner of page.
- Select either print book (the whole unit) or print chapter (the section of unit) from the drop-down menu.



- Click on the print book icon which will open another window for your printer.
- Select print to PDF if you are using a PC or if using MAC select save as PDF from the destination menu.
- A new window will open where you will be asked to name and save the PDF.
- You will now have a file to save or print for your own use only.

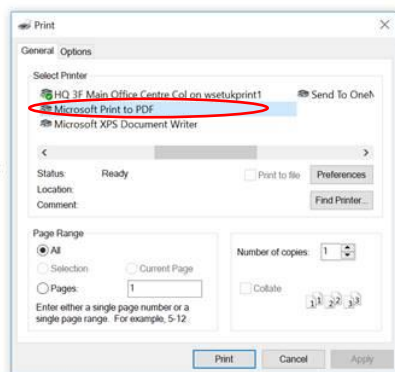
Print book

D1 Reading: Wine Production

Site: WSET
 Course: APP Diploma Book Online 2019
 Book: D1 Reading: Wine Production
 Printed by: Karen Douglas
 Date: Tuesday, 30 April 2019, 6:42 PM

Table of contents

1. The Vine
 - 1.1. The Anatomy of the Vine
 - 1.2. Vine Propagation
2. The Vine Growth Cycle
 - 2.1. Dormancy
 - 2.2. Budburst
 - 2.3. Shoot and Leaf Growth
 - 2.4. Flowering and Fruit Set
 - 2.5. Grape Development
 - 2.6. Other Changes in the Vine
3. The Growing Environment
 - 3.1. Temperature and Sunlight
 - 3.2. Water



If you were registered for the Diploma after the 1st August, 2016 and you are having problems with accessing the materials please contact onlineclassroom@wsetglobal.com.