



SYNC

WSET  
LEVEL III  
IN WINES

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# WSET LEVEL II IN WINES

This qualification is perfect for beginners eager to dive deeper into the world of wine or for those building on the foundational knowledge gained with the WSET Level 1 Award in Wines or who have attended the SYNC Superyacht Stew course.

It's an exciting journey into understanding the grape varieties that shape the global wine scene, the regions where they thrive, and the unique styles they produce.

Through a mix of tasting and theory, you will discover what makes each wine special and gain the confidence to describe wines like a pro.



# WHO IS THIS COURSE FOR?



Perfect for a Superyacht Stew or Deckhand, understanding wine is an essential skill that elevates the level of service provided to guests.

Superyacht guests often expect an exceptional dining and drinking experience, and having knowledge about wine enables crew members to confidently recommend, serve, and pair wines with meals.

Knowing about wine also helps build stronger connections with guests, especially those who have a passion for fine wines. It shows attention to detail and a willingness to go the extra mile to meet their preferences.

Having wine knowledge can boost a crew member's CV, making them stand out in a competitive industry where luxury service is key.



## DURATION

2 days + 1 day of exam

# WHAT THIS COURSE COVERS

- Understanding environmental factors to exploring grape-growing, winemaking, and maturation methods, this course dives into how these elements influence the style and quality of wines.
- The course covers eight principal grape varieties such as Chardonnay, Pinot Grigio/Gris, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir, and Syrah/Shiraz. You will also explore wines made from 22 regionally important varieties across more than 70 geographical indications (GIs) worldwide.
- Information regarding unique styles and production methods of sparkling and fortified wines, and gain insights into key labelling terms that indicate origin, style, and quality.
- The principles of wine storage, proper service techniques, and the art of food and wine pairing to enhance your overall wine experience.
- You'll learn how to taste and evaluate wines using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT).



@superyachtstew\_sync



# GET IN TOUCH FOR MORE

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**For more information and  
booking contact:**

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