



Cape Wine Academy

Certificate Wine Course 2011

The course consists of 7 X 2 ½ hour lectures (1hr lecture & 1½ hr tutored tasting). Successful completion of the South African Wine Course or Front of House Course is pre-requisite to register for this course. **NB - please see schedule below for actual class dates.**

COURSE CONTENT:

- Lecture 1** Tutored Wine Tasting
- Lecture 2** Viticulture. Seasons of the vine: how to establish a vineyard.
Pests and diseases
Wine Tasting and discussion
- Lecture 3** Viticulture. Wine growing areas of South Africa.
Wine Tasting and discussion
- Lecture 4** Winemaking: from arrival at cellar till final product. Art of blending, wood treatments, Innovations in winemaking. Wine Tasting and discussion
- Lecture 5** Brandy distilling. Process of production. Different styles
Wine Tasting and discussion
- Lecture 6** Fortified Wines – Sherry, Port, Fortified Wines
Wine Tasting and discussion
- Lecture 7** Sparkling Wines – methods of production, different styles
Special & Noble Late Harvest wines – definition & different styles
Wine Tasting and discussion

Examinations: 1 x Two and a half hour theory examination and
1 x One hour tasting examination (*local natural wines and single varietals only*)

Note – An individual pass in both papers is required to complete the course. The pass mark for each paper is 50%

VENUES:

Evening Courses – The Michelangelo Hotel
Sheraton Hotel Arcadia Pretoria

Saturday Course – Browns of Rivonia (1st course)
- Venue to be Advised (2nd Saturday Course)

TIME: 18h30 – 20h30 (Evenings)

COST*: R2795.00 per person for the **evenings** courses. **(Contact us for a payment option plan)**
R2995.00 per person for the **3 day** course. Includes lunches & teas. **(Contact us for a payment option plan)**
R1700.00 pp – **correspondence:** excludes any additional postage/courier costs of course and examination materials to and from the student, invigilation fees etc.

Note prices valid until end Dec 2011 only, courses in 2012 are subject to a price increase.



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GENERAL

BOOKING:

- To join one of our courses **complete the application form** below and return to us, payment only needs to be effected 3 days prior to the start of the course.
- Remember to specify the chosen starting date and venue.
- 3 days prior to the commencement of the course, notification and directions to the course venue will be forwarded to you.

CANCELLATIONS:

- Cancellations must be made at least **three working days prior** to the commencement of the course or you will be debited for the full cost, **which is non-refundable**.
- We reserve the right to cancel a course three working days before it commences. A full refund will be paid to any applicant who may have paid in advance.

PAYMENT:

- You are required to pay in advance to secure your booking.
- Payments can be made via: bank or internet transfer, credit card, cash or cheque at our offices.
- Credit card payments will be debited three working days prior to the start of the course. The signature of the card holder is required by law on the application form before payment can be deducted by us.
- Our banking details: **Nedbank Killarney**
Branch code: 191605
Acc no: 1916 101 968
Acc Name: Cape Wine Academy
- **Please use the student name or invoice number as a reference when making deposits**
- **Remember to fax the confirmation of payment to us.**

LECTURE 1 – ARRIVAL:

- Arrive 10–15 minutes before the starting time of the course to facilitate registration.
- Bring a pen or pencil and extra paper should you wish to make additional notes.
- Remember to bring your wine tasting glasses that you received on the Introductory course to each class.

ADVISORY:

- Cape Wine Academy promotes responsible use of alcohol. We recommend the use of spittoons supplied at the tastings, to reduce the excessive consumption of wine during the tastings.
- It is advisable to eat a meal before the start of each class.
- Please don't wear perfume or aftershave when attending the classes – it affects everyone's ability to smell the wine.



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SCHEDULE OF CLASS DATES - 2011

| Evening | Michelangelo Hotel | Michelangelo Hotel | Sheraton Hotel Arcadia |
|--------------|-----------------------------------|---------------------------------------|---------------------------------|
| Lectures | Dates | Dates | Dates |
| 1 | 30 March | 13 September | 14 September |
| 2 | 06 April | 20 September | 21 September |
| 3 | 13 April | 27 September | 28 September |
| 4 | 20 April | 04 October | 05 October |
| 5 | 04 May | 11 October | 12 October |
| 6 | 11 May | 18 October | 19 October |
| 7 | 18 May | 25 October | 26 October |
| | 11 June Tutored Tasting day | 12 November Tutored tasting day | Tutored Tasting venue TBA |
| Theory Exam | 20 June | 21 November | 21 November |
| Tasting Exam | 21 June | 22 November | 22 November |

3 DAY CERTIFICATE COURSE

Our 3 day Certificate course is compiled to assist students to do this course over a shorter period of time. The theory and tasting exams will be written in June and November, in the evenings. Successful completion of the Certificate Course examinations will enable students to enrol for the Academy's advanced Diploma Course. This 3 day course is for those interested in a compact wine course.

3 Day Schedule

| | | | | |
|--------------------|--------|-----|---------------|---------------------|
| Browns, Rivonia | 07 May | Sat | 08:30 – 16:00 | Lectures & Tastings |
| | 14 May | Sat | 08:30 – 13:00 | Lectures & Tastings |
| | 21 May | Sat | 08:30 – 13:00 | Lectures & Tastings |
| TBA, | 08 Oct | Sat | 08:30 – 16:00 | Lectures & Tastings |
| | 15 Oct | Sat | 08:30 – 13:00 | Lectures & Tastings |
| | 22 Oct | Sat | 08:30 – 13:00 | Lectures & Tastings |