



# Diploma Wine Course

Our passion keeps South African wine alive by teaching, inspiring and growing an inclusive wine culture for all.



The Cape Wine Academy has welcomed more than 200,000 students through our doors since we were founded in 1979. Most of South Africa's wine industry experts have completed some form of education, training or experience with us over more than 40 years of wine education.

We focus on the nuances of South African wine with global wine context. We do this by tapping into the vast knowledge of actively involved Cape Wine Masters, wine professionals and subject matter specialists whose expertise is incorporated into our training materials, content and information taught on all our courses.

We collaborate with several partners, either directly or strategically, to ensure that wine education in South Africa is relevant and meets the needs of a wide spectrum of wine and tourism industries as well as enthusiasts for both professional and social appreciation.

If you love wine or have a professional interest in learning more, you are in the right place. Enjoy your journey of discovery into the fascinating wines of South Africa and the world.

*Everyone is welcome*



## COURSE OVERVIEW

The Diploma Wine Course achieves a proficient level of global wine knowledge with a thorough understanding of South African wine in the context of the world's wine landscape.

Step into the international world of wine and broaden your global wine knowledge with this in-depth journey through four intensive modules. This course details the wine regions of the Old and New World with relevant subject tastings of local and international wines.

Each module involves regular assignments and substantial study time with written exams and a blind tasting examination.

The Cape Wine Academy Certificate Wine Course is a pre-requisite to attend.

## COURSE DETAILS

### Blended platform learning

The course consists of 4 separate modules, each including:

- 6 online lectures presented by Cape Wine Masters or subject matter experts
- 1 tutored tasting seminar in Stellenbosch and Johannesburg featuring International wines
- 3 assignments per module
- 1 Tasting Exam
- 1 Theory Exam per module

All lectures are presented via Zoom one evening a week from 6pm for six consecutive weeks. The sessions are recorded and available for student review for the duration of the course.

During the sessions a CWM lecturer or subject matter expert will take you through the various wine countries and regions in detail and may invite a guest lecturer from the country being discussed for a richer learning experience.

A comprehensive weekend tasting seminar will be hosted in Stellenbosch and Johannesburg featuring international wines from the regions included in the course as well as Cape wines in context of the country. You will learn deductive wine assessment methods to prepare you for your blind tasting exam.

## WHO SHOULD ATTEND

Recommended for serious wine enthusiasts and professionals particularly those involved in international travel or those who work in global markets.

- Wine Enthusiasts
- Industry Professionals
- Individuals wanting to enter the Cape Wine Master Program

**Diploma Module 1**

Lecture 1 – World Trends

Lecture 2 – Viticulture

Lecture 3 – Winemaking

Lecture 4 – Alsace and French Classification / Appellation Systems

Lecture 5 – Sparkling Wines &amp; Champagne

Lecture 6 – Brandy, Cognac &amp; Armagnac

TUTORED TASTING SEMINAR

**Diploma Module 2**

Lecture 1 – Bordeaux Left Bank

Lecture 2 – Bordeaux Right Bank

Lecture 3 – Burgundy

Lecture 4 – The Loire Valley

Lecture 5 – Northern Rhone &amp; Jura

Lecture 6 – Southern Rhone &amp; Southern France

TUTORED TASTING SEMINAR

**Diploma Module 3**

Lecture 1 – Germany

Lecture 2 – Austria, Switzerland, Lebanon, Eastern Europe

Lecture 3 – Italy (North)

Lecture 4 – Italy (Central &amp; South)

Lecture 5 – Portugal (incl. Port &amp; Madeira)

Lecture 6 – Spain (including Sherry)

TUTORED TASTING SEMINAR

**Diploma Module 4**

Lecture 1 – USA

Lecture 2 – Chile

Lecture 3 – Argentina

Lecture 4 – Australia &amp; Tasmania

Lecture 5 – New Zealand &amp; Asia

Lecture 6 – Sweet Wines (New World &amp; Old World)

TUTORED TASTING SEMINAR

In order to successfully complete the Diploma Wine Course, students must complete all four modules and pass a written exam after each module (four exams total), three assignments per module as well as one blind tasting exam achieving a minimum of 55% per assessment.

To enter the Cape Wine Master program, a minimum of 60% is required in each exam.

If you have successfully completed the CWA Certificate Wine Course, you can register for the Diploma Wine Course in the following ways:

On our website [www.capewineacademy.co.za](http://www.capewineacademy.co.za)

By contacting the Cape Wine Academy directly

email [info@capewineacademy.co.za](mailto:info@capewineacademy.co.za)

When purchasing online, a representative from the Cape Wine Academy will contact you within 24 hours of finalising your payment to provide further details and discuss course dates etc.

## DIPLOMA COURSE SCHEDULE 2022

### DIPLOMA COURSE SCHEDULE 2022

#### Diploma Wine Course Module 1

Option	Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
Option 1	2 Feb	9 Feb	16 Feb	23 Feb	2 Mar	9 Mar	12 & 13 Mar
Option 2	6 Jul	13 Jul	20 Jul	27 Jul	3 Aug	10 Aug	13 & 14 Aug

#### Diploma Wine Course Module 2

Option	Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
Option 1	16 Mar	23 Mar	30 Mar	6 Apr	13 Apr	20 Apr	7 & 8 May
Option 2	24 Aug	31 Aug	07 Sep	14 Sep	21 Sep	28 Sep	1 & 2 Oct

#### Diploma Wine Course Module 3

Option	Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
Option 1	3 Feb	10 Feb	17 Feb	24 Feb	3 Mar	10 Mar	26 & 27 Mar
Option 2	7 Jul	14 Jul	21 Jul	28 Jul	4 Aug	11 Aug	20 & 21 Aug

#### Diploma Wine Course Module 4

Option	Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
Option 1	17 Mar	24 Mar	31 Mar	7 Apr	14 Apr	21 Apr	14 & 15 May
Option 2	25 Aug	1 Sept	8 Sept	15 Sept	22 Sept	29 Sept	8 & 9 Oct

### Exams

Theory Exam	Diploma Module 1	20 Jun   7 Nov	18h00 - 21h00
Theory Exam	Diploma Module 2	20 Jun   7 Nov	18h00 - 21h00
Theory Exam	Diploma Module 3	21 Jun   8 Nov	18h00 - 21h00
Theory Exam	Diploma Module 4	21 Jun   8 Nov	18h00 - 21h00
Pre-Tasting Exam		25 Jun   12 Nov	09h00 - 13h00
Tasting Exam		27 Jun   14 Nov	18h00 - 20h00

Please contact us for further information  
[info@capewineacademy.co.za](mailto:info@capewineacademy.co.za) or 011 024 3616.

