



Certificate Wine Course



Everyone is welcome

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.

Our courses are unique in that we focus on the nuances of the South African wine landscape in the context of global wine regions. 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 the course material, training materials and information all regularly reviewed.

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

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

Cheers.



COURSE OVERVIEW

An in-depth course on South African wine, which covers red and white wine viticulture, winemaking, sweet and sparkling wines, fortified wines and distillation.

Understand the wine of origin system of the Cape and learn how to assess what's in your glass by tasting the main South African grape varieties. All this knowledge comes together in a theory exam and blind wine tasting exam.

On completion, you will understand various vineyard and cellar processes that are involved in the production of wine as well as gaining confidence in the formal sensory assessment of wine and the influence of the grape variety on character, style and quality.

COURSE DETAILS

Classroom Course

The course is comprised of seven lectures carried out over three days. During these sessions the wine expert lecturer will present the course content, incorporating tastings of South African Wines.

Virtual Course

The course is comprised of six virtual lectures where the course content will be presented by a wine expert followed by a full day tasting, incorporating South African Wines.

DISCRETIONARY TRAINING WORKSHOPS

Practice Tasting Session

This is a discretionary session intended as additional tasting exposure and support and is excellent preparation for the tasting exam. This session is not included in the course fee and costs R500.

WHO SHOULD ATTEND

- Wine enthusiasts who have completed the South African Wine Course
- Second year tourism and hospitality students
- Individuals looking to further their career in the wine, tourism or hospitality sectors

COURSE BREAKDOWN

- Viticulture and vineyard process
- Red and white winemaking and cellar practices
- Sweet and sparkling wines
- Fortified wines
- Distillation
- Understanding the Wine of Origin system
- Grape varieties

ASSESSMENT PROCESS

In order to complete the Certificate Wine Course, students must successfully pass one theory exam and one blind tasting exam achieving a minimum of 50% per assessment.

HOW TO PURCHASE

Sign up for your Certificate Wine Course via our online store or by contacting the Cape Wine Academy directly. 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 to secure your preferred course venue and dates.

Classroom or Virtual R4000

COURSE SCHEDULE

The full course schedule for 2022, Semester 1 can be found on the next page.



CERTIFICATE WINE COURSE SCHEDULE 2022

Classroom Three Day Course

Region	Venue	Date	Time
Johannesburg	Protea Hotel Balalaika, Sandton	Sat 26 February	08h00 - 16h00
		Sat 05 March	08h30 - 13h30
		Sat 12 March	08h30 - 13h00
Stellenbosch	Oude Libertas, Stellenbosch	Sat 26 February	08h00 - 16h00
		Sat 05 March	08h30 - 13h30
		Sat 12 March	08h30 - 13h00
Johannesburg	Protea Hotel Balalaika, Sandton	Sat 14 May	08h00 - 16h00
		Sat 21 May	08h30 - 13h30
		Sat 28 May	08h30 - 13h00
Stellenbosch	Oude Libertas, Stellenbosch	Sat 14 May	08h00 - 16h00
		Sat 21 May	08h30 - 13h30
		Sat 28 May	08h30 - 13h00

Virtual Six Evening Course & Tasting Seminar

Region	Venue	Date	Time
National	Virtual	Tue 8, 15, 22 Feb	18h00 - 20h00
		Tue 01, 08 15 March	18h00 - 20h00
	Tasting Seminar	26 March	09h00 - 17h00
National	Virtual	Tue 03, 10, 17, 24, 31 May	18h00 - 20h00
		Tue 7 June	18h00 - 20h00
	Tasting Seminar	11 June	09h00 - 17h00

Exams

Practice Tasting Session	02 April or 25 June
Tasting Exam	05 April or 28 June
Theory Exam	04 April or 27 June

*Venues are subject to change
Courses are subject to a minimum required amount of bookings*

Please contact us for further information
info@capewineacademy.co.za or 011 024 3616.

