



# Certificate Wine Course

# CERTIFICATE WINE COURSE SCHEDULE 2024

## Classroom Three Day Course

Region	Venue	Date	Time
Johannesburg	Indaba Hotel, Fourways	Sat 13 July	08h00 - 16h00
		Sat 20 July	08h30 - 13h30
		Sat 27 July	08h30 - 14h30
Stellenbosch	<i>To be confirmed</i>	Sat 13 July	08h00 - 16h00
		Sat 20 July	08h30 - 13h30
		Sat 27 July	08h30 - 14h30
Johannesburg	Indaba Hotel, Fourways	Sat 19 October	08h00 - 16h00
		Sat 26 October	08h30 - 13h30
		Sat 02 November	08h30 - 14h30
Stellenbosch	<i>To be confirmed</i>	Sat 19 October	08h00 - 16h00
		Sat 26 October	08h30 - 13h30
		Sat 02 November	08h30 - 14h30

## Virtual Seven Evening Course

Region	Venue	Date	Time
National	Virtual	Thurs 26 September	18h15 - 20h15
		Thurs 03, 10, 17, 24, 31 Oct	
		Thurs 7 November	

## Exams

Practice Tasting Session	9 November
Theory Exam	16 November
Tasting Exam	16 November



South African Wine  
Course

Certificate Wine Course

Diploma Wine Course

Cape Wine Master

*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.



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.

### Classroom Course

The course is comprised of seven lectures carried out over three days or seven consecutive week-nights. The course content is presented by a Cape Wine Master or subject matter expert, incorporating tastings of premium South African wines and brandies. Tasting and theory exams are at one of our venues in Stellenbosch or Johannesburg.

### Virtual Course

The course is comprised of seven virtual lectures. The course content will be presented by a Cape Wine Master or subject matter expert live via Zoom. Tutored tastings of wine samples sent to you in advance are presented. Exams may be taken online or at one of our examination venues.

### Practice Tasting Session

This is a discretionary session intended as additional tasting exposure and support and is strongly recommended as excellent preparation for the tasting exam. This session is not included in the course fee and costs R550.

- Wine enthusiasts who have completed the South African Wine Course.
- Second year tourism and hospitality students.
- Individuals working with South African wine in South Africa or internationally looking to further their career in the wine, tourism or hospitality sectors.
- Wine students who wish to continue to the CWA Diploma Wine Course.
- Recognition of prior learning students from other wine education programmes who wish to apply for the CWA Diploma Wine Course or Cape Wine Master programme.



## 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: R4 950  
Virtual: R4 950

## COURSE SCHEDULE

The full course schedule for 2024, Semester 1 can be found on the next page.

