



Certificate Wine Course

CERTIFICATE WINE COURSE SCHEDULE 2025

Classroom Three Day Course

Region	Venue	Date	Time
Johannesburg	Fourways or Randburg (TBC)	Sat 08 Feb	08h00 - 16h00
		Sat 15 Feb	08h00 - 15h30
		Sat 22 Feb	10h00 - 13h00
Stellenbosch	Cape Wine Academy	Sat 08 Feb	08h00 - 16h00
		Sat 15 Feb	08h00 - 15h30
		Sat 22 Feb	10h00 - 13h00
Johannesburg	Fourways or Randburg (TBC)	Sat 17 May	08h00 - 16h00
		Sat 24 May	08h00 - 15h30
		Sat 31 May	10h00 - 13h00
Stellenbosch	Cape Wine Academy	Sat 17 May	08h00 - 16h00
		Sat 24 May	08h00 - 15h30
		Sat 31 May	10h00 - 13h00

Virtual Seven Evening Course

Region	Venue	Date	Time
National	Virtual	Wed 23, 30 April Wed 07, 14, 21, 28 May Wed 04 June	18h00 - 20h00

Exams

Practice Tasting Session	07 June 2025
Theory Exam	21 June 2025
Tasting Exam	21 June 2025



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. 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 2025, Semester 1 can be found on the first page.

