



# Diploma Wine Course

## DIPLOMA COURSE SCHEDULE 2025

Diploma Wine Course Module 1						
Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
21-Jan	28-Jan	04-Feb	11-Feb	18-Feb	25-Feb	01 & 02 Mar

Diploma Wine Course Module 2						
Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
01-Apr	08-Apr	15-Apr	22-Apr	29-Apr	06-May	10 & 11 May

Diploma Wine Course Module 3						
Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
08-Jul	15-Jul	22-Jul	29-Jul	05-Aug	12-Aug	16 & 17 Aug

Diploma Wine Course Module 4						
Lecture 1	Lecture 2	Lecture 3	Lecture 4	Lecture 5	Lecture 6	Tasting
02-Sep	09-Sep	16-Sep	23-Sep	30-Sep	07-Oct	11 & 12 Oct

Exams			
Theory Exam	Diploma Module 1	09 Jun   10 Nov	09h00 - 12h00
Theory Exam	Diploma Module 2	10 Jun   11 Nov	09h00 - 12h00
Theory Exam	Diploma Module 3	11 Jun   12 Nov	09h00 - 12h00
Theory Exam	Diploma Module 4	12 Jun   13 Nov	09h00 - 12h00
	Diploma Tasting Exam	28 Jun   22 Nov	09h00 - 12h00

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



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 45 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 one written exam and a blind tasting seminar per module. There is one blind tasting exam that can be taken when two modules have been completed.

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 featuring International wines
- 3 assignments per module
- 1 Tasting Exam that may be taken after 2 Modules have been completed
- 1 Theory Exam per module

All lectures are presented via Zoom one evening a week from 6:15 pm for six consecutive weeks. The sessions are recorded and available for student review for the duration of the course.

A Cape Wine Master or subject matter expert will lecture 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 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. Students who cannot attend the Stellenbosch seminar can join online. Wine tasting samples will be sent to you to participate in tastings.

## 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 & Champagne  
 Lecture 6 – Brandy, Cognac & Armagnac  
 TUTORED TASTING SEMINAR IN STELLENBOSCH

**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 & Jura  
 Lecture 6 – Southern Rhone & Southern France  
 TUTORED TASTING SEMINAR IN STELLENBOSCH

**Diploma Module 3**

Lecture 1 – Germany  
 Lecture 2 – Austria, Switzerland, Lebanon, Eastern Europe  
 Lecture 3 – Italy (North)  
 Lecture 4 – Italy (Central & South)  
 Lecture 5 – Portugal (incl. Port & Madeira)  
 Lecture 6 – Spain (including Sherry)  
 TUTORED TASTING SEMINAR IN STELLENBOSCH

**Diploma Module 4**

Lecture 1 – USA  
 Lecture 2 – Chile  
 Lecture 3 – Argentina  
 Lecture 4 – Australia & Tasmania  
 Lecture 5 – New Zealand & Asia  
 Lecture 6 – Sweet Wines (New World & Old World)  
 TUTORED TASTING SEMINAR IN STELLENBOSCH

To successfully complete the Diploma Wine Course, students must complete all four modules and pass one 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)

Or by contacting the Cape Wine Academy directly, email [info@capewineacademy.co.za](mailto:info@capewineacademy.co.za)

When purchasing the course 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.