



Diploma 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

The Diploma Wine Course achieves a proficient level of global wine knowledge with a thorough understanding of South African wine within the context of the international industry.

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 blind tasting examinations.

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

COURSE DETAILS

Facilitated Learning

The course consists of four separate modules, all of which are comprised of seven lectures, three assignments, one theory exam and one tasting exam. During the sessions your expert lecturer will teach the course content while incorporating tastings of relevant wines to illustrate the subject matter including 21 South African wines and 42 international examples.

Students can opt to attend either multiple evening sessions which run from 18h00 to 20h30 or alternatively full day sessions which run from 08h00 to 16h00 on Saturdays.

WHO SHOULD ATTEND

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

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

Diploma Module 1

- Lecture 1 – Tutored Comparative Tasting
- Lecture 2 – World Trends
- Lecture 3 – Viticulture
- Lecture 4 – Winemaking
- Lecture 5 – Alsace and French Classification / Appellation Systems
- Lecture 6 – Sparkling Wines & Champagne
- Lecture 7 – Brandy, Cognac & Armagnac

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
- Lecture 7 – Tutored Comparative Tasting

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 (incl. Sherry)
- Lecture 7 – Tutored Comparative Tasting

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)
- Lecture 7 – Tutored Comparative Tasting

ASSESSMENT PROCESS

In order to successfully complete and obtain 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.

HOW TO PURCHASE

Should you wish to purchase the Diploma Wine Course, this can be done via the 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 purchase to provide further details and discuss course dates etc.

COURSE SCHEDULE

The full course schedule for 2020 can be found on the next page.

DIPLOMA COURSE SCHEDULE 2020

Module	Venue	Dates	Times
Diploma 2	King David Mowbray Golf Club	07; 14; 21; 28 July 2020	18h00 to 20h30
Evening course	Cape Town	04; 11; 18 August 2020	18h00 to 20h30
Diploma 2	Morgenhof	22 August 2020	08h00 to 16h00
Day course	Stellenbosch	29 August 2020	08h00 to 13h30
		05 September 2020	08h00 to 12h45
Diploma 2	Leriba Lodge	22 August 2020	08h00 to 16h00
Day course	Centurion	05 September 2020	08h00 to 13h30
		12 September 2020	08h00 to 12h45
Diploma 4	TBC	26 August 2020	18h00 to 20h30
Evening course	Stellenbosch	02; 09; 16; 23; 30 September	18h00 to 20h30
		07 October 2020	18h00 to 20h30
Diploma 4	King David Mowbray Golf Club	12 September 2020	08h00 to 16h00
Day course	Cape Town	03 October 2020	08h00 to 13h30
		10 October 2020	08h00 to 12h45
Diploma 4	Protea Balalaika	03 October 2020	08h00 to 16h00
Day course	Sandton	17 October 2020	08h00 to 13h30
		24 October 2020	08h00 to 12h45

Venues are subject to change

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

