



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

Facilitated Learning

The course is comprised of seven lectures carried out over three full days or seven evenings. During these sessions the wine expert lecturer will present the course content, incorporating tastings of 39 South African Wines.

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.

COURSE SCHEDULE

The full course schedule for 2020 can be found below.



CERTIFICATE WINE COURSE SCHEDULE 2021

Classroom Day Courses			
Region	Venue	Date	Time
Gauteng	TBC	Sat 6, 13, 20 February	07h45 - 16h00
Western Cape	TBC	Sat 6, 13, 20 February	07h45 - 16h00
Gauteng	TBC	Sat 5, 12, 19 June	07h45 - 16h00
Western Cape	TBC	Sat 5, 12, 19 June	07h45 - 16h00
Classroom Evening Courses			
Region	Venue	Date	Time
Gauteng	Protea Hotel, Balalaika	Tues 19, 26 January	18h00 - 20h30
		Tues 2, 9, 16, 23 February	18h00 - 20h30
		Tues 2 March	18h00 - 20h30
Western Cape	Oude Libertas, Stellenbosch	Tues 19, 26 January	18h00 - 20h30
		Tues 2, 9, 16, 23 February	18h00 - 20h30
		Tues 2 March	18h00 - 20h30
Gauteng	TBC	Tues 9, 16, 23, 30 March	18h00 - 20h30
		Tues 6, 13, 20 April	18h00 - 20h30
Western Cape	TBC	Tues 9, 16, 23, 30 March	18h00 - 20h30
		Tues 6, 13, 20 April	18h00 - 20h30
Gauteng	TBC	Tues 4, 11, 18, 25 May	18h00 - 20h30
		Tues 1, 8, 15 June	18h00 - 20h30
Western Cape	TBC	Tues 4, 11, 18, 25 May	18h00 - 20h30
		Tues 1, 8, 15 June	18h00 - 20h30
Virtual Courses			
Region	Venue	Date	Time
National	Virtual	Tues 26 January	18h00 - 20h00
		Tues 2, 9, 16, 23 February	18h00 - 20h00
		Tues 2 March	18h00 - 20h00
		Tasting JHB & CT Sat 5 June	09h00 - 15h00
National	Virtual	Tues 16, 23, 30 March	18h00 - 20h00
		Tues 6, 13, 20 April	18h00 - 20h00
		Tasting JHB & CT Sat 5 June	09h00 - 15h00
National	Virtual	Tues 11, 18, 25 May	18h00 - 20h00
		Tues 1, 8, 15 June	18h00 - 20h00
		Tasting JHB & CT Sat 5 June	09h00 - 15h00
National	Virtual	Sat 6, 13, 20 February	07h45 - 16h00
		Tasting JHB & CT Sat 5 June	09h00 - 15h00
National	Virtual	Sat 8, 15, 22 May	07h45 - 16h00
		Tasting JHB & CT Sat 5 June	09h00 - 15h00
Exams			
Practice Tasting Exam		26-Jun	
Tasting Exam		29-Jun	
Theory Exam		28-Jun	

Venues are subject to change

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

