



The South African Wine Course

The **South African Wine Course** is your **introduction to wine**, wine origins, and how to identify and compare wines through taste, sight and smell. On completion of the course, students can take an in-depth journey into South African wine with the Certificate Wine Course.

Course overview

The South African Wine Course comprises two lectures complete with **wine tastings** as well as an exam.

Lecture 1

- » The five taste sensations
- » Cause and effect wine tasting
- » Grape Varieties
- » Storage and service
- » Tutored white wine tasting.

Lecture 2

- » Viticulture
- » Harvesting of quality wine
- » Wine making practices
- » Tutored red wine tasting.

Exam

- » Theory Examination (60 minutes)

Who should do the South African Wine Course?

The South African Wine Course is designed to appeal to anyone with an interest in wine appreciation. This is also the starting point to a career in the wine and hospitality industry.

This is a fun and informative course designed to enhance your appreciation of wine by equipping you with the basic skills in identifying and appreciating South African wines.

Course duration

Two evening lectures *OR* a five hour day course with an exam. Course duration: 5 hours.

Successful completion of this course will enable students to enrol for the Cape wine academy's Certificate wine course.

Course materials

All lectures include wine tastings, course materials and four International tasting glasses in a branded wine carrier pack.

Cost:

Price starting at R 1690.00

Depending on group size, country and area where training takes place this price may differ
1 day course (Incl: teas & lunches)

*** Note prices valid until end Dec 2017 only, courses in 2018 are subject to a price increase.**

GENERAL

BOOKING:

To join one of our courses please contact Nelda van Zyl on 084 517 2519 or nelda@thewinetender.co.za
An application form will be send to you.

Complete **the application form** and return to us, together with confirmation of your payment or a deposit.
Please use your name or company name as a reference on your proof of payment.

3 Days prior to the commencement of the course, notification and directions to the course venue will be forwarded to you.

ARRIVAL:

Arrive 10 – 15 minutes before the starting time of the course to facilitate registration.
Bring a pen or pencil and extra paper should you wish to make additional notes.

ADVISORY:

Cape Wine Academy promotes responsible use of alcohol. We recommend the use of spittoons supplied at the tastings, to reduce the excessive consumption of wine during the tastings.

It is advisable to eat a meal before the start of each class.

Please don't wear perfume or aftershave when attending the classes – it affects everyone's ability to smell the wine.

DRINKING AND DRIVING RESPONSIBLY

Remember a sober driver is best. The Cape Wine Academy encourages all students to spit. The legal limit is TWO standard units. If you are over the limit please be responsible and make arrangements for your collection.

Cape Wine Academy is a member of ARA (Association for Responsible Alcohol Use)

Presentation of Courses:

The course is presented by Nelda van Zyl from The Winetender, a lecturer for Cape Wine Academy.
Specialising in bringing Wine Training to your business and area, as well as be willing to train small groups.

Saving you on cost:

- Transport to Stellenbosch
- Accommodation & day allowance
- Time of personal
- Training of small groups



Nelda van Zyl

084 517 2519
nelda@thewinetender.co.za
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Certified Wine Training Courses



Food & Wine Pairings



Qualified Wine Tour Guide



Cape
Wine Academy



WSET
LEVEL 3 WINES & SPIRITS
CERTIFIED