

# Wines of the World Course



Step into the international world of wines and broaden your international wine knowledge. Explore the world's wine regions and discover the interesting wines that they produce. From France to Australia and the Americas!

With International wines becoming more available in South Africa, this course will benefit your personal knowledge and if you have a career in the wine tourism industry, i.e. hotels, wine shops, wine farms; it would be a benefit in your career path.

For people interested in proceeding to the Diploma Wine Course, this would be a valuable stepping stone to this next level as an introduction to international wine regions.

In this fun introduction to the major **wine growing regions** around the world you will taste and compare international and South African wines at every class. From the classics of Bordeaux and Burgundy right through to the new world wines from Australia, New Zealand and Chile.!

## COURSE CONTENT:

- Lecture 1** - France: Bordeaux, the Loire Regions, Burgundy & the Rhône Regions
- Lecture 2** - France: Alsace, Champagne Regions, Germany, Italy & Spain (including Sherry) Portugal (Incl Port)
- Lecture 3** - New World: California, Chile, Argentina, Australia & New Zealand

## Exam

Theory Examination – 1½ hours

## Who should do the Course?

The Wines of the World Course is ideal for friends and students interested in tasting and experiencing an overview of international wines.

Also hospitality staff that serves wine to international guests

## Course duration

The course comprises 6 lectures over 1 day and an exam

## Course materials

All lectures include tastings and a course manual

**Course times:** 07:45–16:30

**Cost:** **Price starting at R 2200.00**

Depending on group size, country and region 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](mailto: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**

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www.thewinetender.co.za



Certified Wine Training Courses



Food & Wine Pairings



Qualified Wine Tour Guide



Cape  
Wine Academy



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LEVEL 3 WINES & SPIRITS  
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