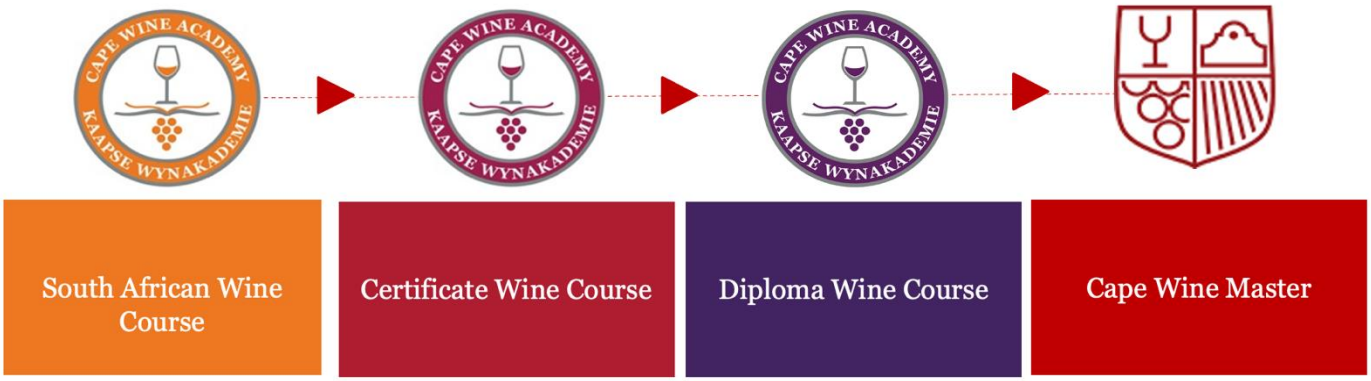
Certificate Wine Course

CERTIFICATE WINE COURSE SCHEDULE 2026

Classroom Three Day Course			
Region	**Venue**	**Date**	**Time**
Johannesburg	Fourways or Randburg (TBC)	Sat 18 July Sat 25 July Sat 01 Aug	08h00 - 16h00 08h00 - 15h30 10h00 - 13h00
Stellenbosch	Cape Wine Academy	Sat 18 July Sat 25 July Sat 01 Aug	08h00 - 16h00 08h00 - 15h30 10h00 - 13h00
Johannesburg	Fourways or Randburg (TBC)	Sat 24 Oct Sat 31 Oct Sat 07 Nov	08h00 - 16h00 08h00 - 15h30 10h00 - 13h00
Stellenbosch	Cape Wine Academy	Sat 24 Oct Sat 31 Oct Sat 07 Nov	08h00 - 16h00 08h00 - 15h30 10h00 - 13h00
Virtual Seven Evening Course			
Region	**Venue**	**Date**	**Time**
National	Virtual	10, 17, 23 September & 01, 08, 15, 22 October 2026	18h00 - 20h00
Exams			
Practice Tasting Session		14 November 2026	
Theory Exam		21 November 2026	
Tasting Exam		21 November 2026	



Venues are subject to change
Courses are subject to a minimum required amount of bookings

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

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

Classroom Course

The course is comprised of seven lectures carried out over three days. The course content is presented by a Cape Wine Master or subject matter expert, incorporating tastings of premium South African wines and brandies. Tasting and theory exams are at one of our venues in Stellenbosch or Johannesburg.

Virtual Course

The course is comprised of seven virtual lectures. The course content will be presented by a Cape Wine Master or subject matter expert live via Zoom. Tutored tastings of wine samples sent to you in advance are presented. Exams may be taken online or at one of our examination venues.

DISCRECIONARY TASTING WORKSHOPS

Practice Tasting Session

This is a discretionary session intended as additional tasting exposure and support and is strongly recommended as excellent preparation for the tasting exam. This session is not included in the course fee and costs R650.

WHO SHOULD ATTEND

- Wine enthusiasts who have completed the South African Wine Course.
- Second year tourism and hospitality students.
- Individuals working with South African wine in South Africa or internationally looking to further their career in the wine, tourism or hospitality sectors.
- Wine students who wish to continue to the CWA Diploma Wine Course.
- Recognition of prior learning students from other wine education programmes who wish to apply for the CWA Diploma Wine Course or Cape Wine Master programme.

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.

Classroom: R5 750
Virtual: R5 750

COURSE SCHEDULE

The full course schedule for 2026, Semester 1 can be found on the second page of this document.