

# CWM Study Programme 2026



Institute of  
**Cape Wine Masters**

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DISCOVERING WINE



The Institute of Cape Wine Masters is an examination body and a membership-based organisation that comprises of an active group of Cape Wine Masters who are formally qualified, objective, passionate and informed on local and international wine matters. The purpose of the ICWM is to harness the collective ability of its members to open the world of wine and brandy to others, through their knowledge, deep understanding, and love for wine and food.

FC 'Duimpie' Bayly, Bennie Howard and Tony Mossop were the first to sit the CWM exams in 1983. Since then, hundreds have registered, but only 117 candidates have qualified as Cape Wine Masters. Dave Hughes, Phyllis Hands and Colin Frith are the founding members who were awarded the title of Honorary Cape Wine Master, bringing the total number of CWMs to 120 in 2025.

In 2003, the Cape Wine and Spirit Education Trust granted the Cape Wine Academy the right to award the Cape Wine Master qualification and confer the Cape Wine Master title in collaboration with the Institute of Cape Wine Masters. As of January 2025, the ICWM resumes full responsibility for the programme. This transition from the CWA has been implemented to advance the strategic role and contribution of Cape Wine Masters to the wine industry as well as to improve student-focused communication and support. The aim is to strengthen the programme and its impact while maintaining the exceptional standards that have long been associated with the Cape Wine Master qualification.

The transition will not affect current or future students, except that the ICWM will now directly interface with all CWM programme participants. The ICWM has appointed a dedicated student liaison from January 2025 who is responsible for student communication and the administration of the CWM programme.

The CWA continues a close collaboration with the ICWM to ensure a relevant and robust South African specific learning journey throughout their courses from entry-level through to the Diploma Wine Course aligned with the high standards expected for CWM level examinations.

The ICWM Educational Committee continues as academic custodian of the curriculum and examinations.

For more information, visit the Institute of Cape Wine Masters website at [www.icwm.co.za](http://www.icwm.co.za) or email [admin@icwm.co.za](mailto:admin@icwm.co.za)

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# 1. WELCOME

Welcome to the Cape Wine Master programme!

We are thrilled that you have chosen to embark on this advanced course of study in wine. This information pack details the prescribed subject syllabus, guidance on navigating the study programme, conditions of entry and pass requirements.

Mindful that this is a self-study programme, we encourage you to fully immerse yourself in the program over the five years allocated. Remember that hurrying through your personal journey may compromise your experience and limit your ability to master various study areas. Take your time and enjoy the process.

We wish you the best of luck as you begin this exciting journey! 🍷

# 2. ENTRY REQUIREMENTS



	South African Wine Course	Certificate Wine Course	Diploma Wine Course	Institute of Cape Wine Masters DISCOVERING WINE
BSc VITICULTURE & OENOLOGY		🍷	🍷	min 60% in all CWA Diploma exams
DIPLOMA IN CELLAR TECHNOLOGY		🍷	🍷	min 60% in all CWA Diploma exams
UCT GSB BUSINESS OF WINE		🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 1 AWARD IN WINES	🍷	🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 2 AWARD IN WINES	🍷	🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 3 AWARD IN WINES		🍷		Min combined WSET L-3 with merit and min 60% for Certificate
WSET LEVEL 4 DIPLOMA IN WINES				Must have passed with Merit
MASTER OF WINE				Direct entry to the programme
SASA INTRODUCTORY SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
SASA JUNIOR SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
SASA SOMMELIER		🍷	🍷	min 60% in all CWA Diploma exams
ASI CERTIFICATION 1	🍷	🍷	🍷	min 60% in all CWA Diploma exams
ASI DIPLOMA		🍷	🍷	min 60% in all CWA Diploma exams
CMS INTRODUCTORY SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
CMS CERTIFIED SOMMELIER		🍷	🍷	min 60% in all CWA Diploma exams
CMS ADVANCED SOMMELIER		🍷		min 60% in Certificate exams
CMS MASTER SOMMELIER				Direct entry to the programme
CERTIFIED SPECIALIST IN WINE		🍷	🍷	min 60% in all CWA Diploma exams

1. The recommended road to Cape Wine Masters is through the Cape Wine Academy beginning with the Level 1: South African Wine Course, Level 2: Certificate Wine Course to reach the required Level 3: Diploma Wine Course with a minimum 60% qualifying tasting and theory examination results in all four modules.
2. Recognition of prior learning of local and international qualifications is as detailed above. Any other formal wine certification not listed here will be considered on application.
3. Applications to register for the CWM programme will open from 15 December 2025 and will close on 31 March 2026.



## 3. ASSESSMENT REQUIREMENTS

1. The Cape Wine Master study programme consists of 10 assessments:
  - Four two-hour practical tasting examinations
    1. Sparkling wines
    2. Sweet and fortified wines
    3. Natural (still) wines
    4. Brandy
  - Four three-hour theoretical examinations
    1. Viticulture
    2. Winemaking
    3. Brandy and other distilled and fermented products
    4. General knowledge
  - One wine tasting presentation
  - One research-based paper
2. In the first-year students must sit **all four** tasting examinations and **at least one** theoretical examination.
3. Should a student fail any examination, the applicable rewrite fees at the time will apply. For 2026, these fees are **R1,250** per theory exam and **R2,000** per tasting exam.

4. In subsequent years, students are required to register for ALL tasting exams that have not yet been passed and at least one theory exam every year. It is highly advisable that students sit as many exams as possible annually to ensure successful completion of the programme within the 5 year period.
5. In the event of an unforeseen circumstance or emergency that prevents the student from sitting the exams in any of the five years following registration, written motivation must be submitted to the ICWM EduCom for the granting of a deferment. This deferment does not add to the 5-year period which is available to the student to complete the programme requirements.
6. One deferment may be granted for extenuating circumstances, in the five-year cycle, subject to written application from the student and approval from the ICWM EduCom.
7. The Cape Wine Master examinations are scheduled for October/November of each year. Exams may be deferred owing to unprecedented or extenuating circumstances by approval of ICWM EduCom.
8. Examinations are conducted in Stellenbosch. Distance candidates will be required to travel to the exam centre at their own cost.
9. Any exceptions to these requirements will require specific approval by written application to the ICWM EduCom.
10. Exam papers are set by Cape Wine Masters and/or industry experts and academics with specialist knowledge relating to each of the exams.
  - The identity and details of the examiners is not shared with students.
  - The examiners are selected by ICWM EduCom each year meaning that the exam may not be set by the same examiner every year.
  - Past papers are available to students to practice for exams. The style and the make-up of the exam papers, however, may differ year on year.
  - Exam memorandums are not published.
  - General feedback on examinations will be provided.
  - Individual feedback may be requested and is subject to an additional fee.
  - Manuscripts are not returned to students.
  - No re-marks will be considered.



## 4. REQUIREMENTS TO QUALIFY AS A CWM

To qualify as a Cape Wine Master, the candidate must successfully:

1. Complete all the prescribed written and tasting examinations with a **minimum mark of 60%** for each.
2. Submit a written original research-based paper which meets the requirements set by the ICWM Education Committee and achieve a minimum mark of 60%.
3. Present a professional wine tasting presentation to a panel of CWM examiners achieving a minimum mark of 60%; and
4. Meet the above requirements within a **maximum period of five (5) consecutive years**.
  - This five-year period commences on 1 January of the year in which the candidate sits his/her first examination.
  - A year is measured from the 1 January to 31 December of the same year with final research project submissions due for the last day of March of the 6<sup>th</sup> year.
  - Candidates must reapply to re-enter the CWM Programme if they do not pass all examination areas in 5 years. No exam credits are carried forward.
5. All students are required to sign an Honesty and Integrity statement. Students found in breach of this statement will be liable for a Disciplinary hearing and/or expulsion from the CWM programme.

# 5. GUIDANCE FOR THE EXAMS

## A. THE PRACTICAL TASTING EXAMS

1. In the first year of writing, candidates must take **all four** practical tasting examinations.
2. Should a candidate fail any tasting examinations, the failed exams must all be re-written in the consecutive years until they have been passed.
3. Practical tasting exam rewrites will be charged at R2,000 per paper.
4. Students should avoid anything that might impact on the ability for the student and others to smell and taste the wines (e.g. smoking, perfume etc).
5. Students must ensure that they arrive on time for the exam. Latecomers will not be granted additional time.
6. The wines in each of the exams will be tasted blind by an invigilating Cape Wine Master who will write control notes with the students at each of the exam centres. This ensures impressions of the wines on the day are noted and facilitates the accurate marking of papers by the examiner. Please note that although it is not the intention to test wine faults, this does not discount faulty wines completely as it is expected that faults should be detected, identified and argued in context of the exam question at Cape Wine Master level.
7. Each flight of wines for the exam will be pre-poured and placed in front of the student before each question. After each question the glasses will be removed and there will be no further access to the wines from the flight for that question. Students must work with the wine that is in the glass as there will be no 'top-ups' during the exam.
8. Wines for practical tasting exams are presented in Riedel mise-en-place tasting glasses. Students may not bring their own stemware to the exam.
9. Individual spittoons, water and water glass, water biscuits and rough paper will be provided.
10. Sparkling wines will be poured at 5-7°C, white wines at 8-10°C and red wines and brandy at 14-16°C. We recommend that students practice at the same temperatures.

## PREPARATION FOR THE TASTING EXAMS

11. Although the tasting exams are practical exams, the student is required to be well informed of relevant theory, legislation and regional requirements in respect of each of the practical tasting exams. The questions in the practical exams will indirectly test this knowledge (e.g. definitions and sugar levels of the different styles of dessert and fortified wines, grape varieties grown within specific regions around the world, different methods of production for the brandies and sparkling wines).
12. To pass the practical tasting exams, it is imperative to spend time practicing analytical tasting of the different categories on a regular basis. The best way to do this is to form tasting groups with other CWM students. This is at the discretion and management by the CWM students themselves. We also recommend students

attend as many international tastings as possible e.g. regular tastings and or wine shows and events presented by ICWM, wine brands, distributors and retailers for broad and regular exposure.

13. The CWA host Diploma Wine Course tasting seminars throughout the year and will allow CWM students access at an additional cost per tasting.
14. Practice tasting sessions will be presented at the annual CWM Seminar and may also be arranged by volunteer CWMs at an additional cost per session.

## B. THE THEORY EXAMS

1. For every year, students must sit at least one theoretical examination until all modules have been completed.
2. Theory exams are 3 hours for each of the four modules and must be written in person at our examination venue in Stellenbosch.
3. Theory exams may be written by hand or typed on your own device at the exam venue.
4. Typed exams are subject to strict rules and regulations pertaining to the use of technology.
5. The syllabus for each of the four theory exams is highlighted in section 7 and 8 of this paper.

## C. THE RESEARCH PAPER

CWM students are required to write an original research-based paper that meets a minimum of Honours level standards on a subject related to the CWM syllabus and fulfils the following criteria:

1. **Research skills:** the student must the ability to formulate a research question, apply appropriate methodologies, and critically engage with data or literature.
2. **Critical thinking:** the student must show depth of analysis, evaluation of sources, and original thought.
3. **Academic writing:** the student must use clear and formal language, proper referencing as per the Harvard system, and adhere to structural guidelines.
4. **Ethics:** the student must follow ethical research principles, including securing permissions where needed.
5. **Presentation:** the student must include well-organised chapters or sections (e.g. introduction, methodology, findings, conclusion) with logical flow and coherent argumentation.

Candidates must pass at least **five of the eight** theory and tasting examinations or be in the **last year** of the 5 years, before submitting **two** proposed research-based paper topics for consideration and approval by the ICWM EduCom.

## RESEARCH PAPER FORMATS

### 1. Thesis

An academic document presenting original research focusing on a concise research question, demonstrating the ability to conduct independent research, analyse data, and present findings logically.

### 2. Dissertation

A comprehensive research project presenting original or secondary research that demonstrates critical thinking, academic rigour, proper use of methodologies, and adherence to academic writing standards.

### 3. Research Report or Project

A shorter version of a dissertation, focusing on applying research methods to solve a practical problem or explore a specific question showing clear research objectives, evidence of critical engagement with literature, coherent structure, and properly cited sources. Emphasis on learning research skills rather than groundbreaking findings.

### 4. Case Study

An in-depth analysis of a particular case, such as an organisation, brand, individual, or event, to explore specific issues or concepts showing critical application of theoretical frameworks, thorough contextual analysis, and robust argumentation with supporting evidence.

## SUBMISSION OF RESEARCH PAPER TOPICS

1. CWM students who qualify to do their research paper should submit their topics to the CWA for approval as soon as possible, but no later than **the end of May** of the year that the first draft of the dissertation will be handed in. The earlier the submission, however, the more time the student has to complete the dissertation.
2. The student is required to submit **two proposed topics** for their research paper proposal. These should be submitted using the required template that is available from the ICWM.
3. Students must discuss their research paper topic proposals with their mentor or other members of ICWM before submission.
4. Each of the two topics must be submitted for approval and must be accompanied by a comprehensive and clear statement of the purpose that will be covered and a summary and/or outline of the proposed research.
5. The candidate will be advised of the title/topic that has been approved by the ICWM education committee.
  - The EduCom may require the student to amend the title or adjust certain aspects of the proposed topic before final approval.
  - The student must submit another set of topics if the EduCom does not approve any of the proposed topics previously submitted.
6. Details on the recommended structure and presentation of the research paper are detailed below. The topic should contribute to the body of knowledge of the wine and spirit industry or related tourism and hospitality industry.
7. Once approved, the title/ topic of a research paper may not be changed without re-submitting it to the EduCom for approval.

## GUIDELINES FOR WRITING THE RESEARCH PAPER

8. **LENGTH:** Body of the paper: 50 - 80 pages (excluding appendices).
9. **FORM:** The writing style should be concise, not verbose or repetitive. Line spacing: 1.5-line spacing Type font: 11 pitch Arial font, or similar plain, readable font.

10. **RESEARCH SURVEYS:** Surveys in support of the subject is most important, because of its use to the wine industry. Interviews may be conducted (especially if there is little literature available on the topic) and must be referenced correctly. Questionnaires used to facilitate interviews should be attached as an Appendix of the report and analysed results should be used to substantiate your case.
11. **PROCESSING INFORMATION & PLAGIARISM:** When you are processing and interpreting published papers:
- Always paraphrase (i.e. use your own words to describe the points made by the authors.)
  - Do not copy and paste with the intention of coming back to it later – you may miss sections and could be expelled for plagiarism.
  - Always give credit to others' work.
  - Integrate the findings of several authors when discussing a specific concept – do NOT simply summarise each author in turn. If you start each paragraph with "Author X says . . ." you are guilty of this error.
  - Be objective and include alternative views and discuss different perspectives.
  - Conclusions should summarise the relevant findings of the research and indicate that the student has applied due consideration and interpretation to prove/show/solve the stated purpose.
  - Students must submit a plagiarism certificate with their first draft. The threshold score is a maximum of 10%.

12. **ARTIFICIAL INTELLIGENCE (AI)**

Students are expected to ensure ethical and responsible use of AI tools in researching and writing, ensuring academic integrity and originality.

**Permissible Uses**

- Research assistance: Brainstorming, topic exploration, and initial research.
- Language support: Grammar checking, clarity improvement, and formatting.
- Data analysis: Statistical analysis, visualisation, and coding support.

**Prohibited Uses**

- Content generation: Writing sections of the paper using AI (e.g. abstracts, literature reviews).
- Plagiarism: Submitting AI-generated work without attribution.
- Critical analysis: Delegating original thought and interpretation to AI.
- Source fabrication: Creating false references or data using AI.

**Transparency and Attribution**

- Students must disclose and state any AI use in the methodology or an appendix (e.g. "Grammar checking performed with [Tool Name]").
- Students must credit any AI assistance, such as language refinement.

**Monitoring**

ICWM markers will make use of AI-detection tools to ensure originality. The threshold for AI generated content is 10%.

13. **STATEMENT STRUCTURE**

- Title page: Research Paper title; candidate's name; date of submission
- Statement: "Research Paper submitted to the Institute of Cape Wine Masters in partial fulfilment of the requirements for the diploma of Cape Wine Master."
- Summary/Abstract/Précis
- Declaration: "I, (your full name) declare that this research report is my own, unaided work. It is submitted in partial fulfilment of the requirements for the diploma of Cape Wine Master to the Institute

of Cape Wine Masters. It has not been submitted before for qualification of examination in this or any other educational organisation”

- Dedication (discretionary)
- Acknowledgements: Acknowledge those who provided assistance and support, usually including your supervisor, other faculty members who assisted, family, friends, respondents, organisations involved, etc. Acknowledge any data gathered under the auspices of an organisation.
- Table of contents
- The body of the report
- Conclusion
- References: All references that are used in the text of the proposal MUST be included here, in the correct format and all references listed here must be in the text of the proposal. The format used here for demonstration purposes is the Harvard format, using South African English.
- Bibliography
- Appendices

## **SUBMISSION OF THE RESEARCH PAPER**

1. A pdf digital version must be emailed to admin@icwm.co.za ICWM no later than the last working day of November in the year of submission.
2. For students who joined the CWM Programme in 2023, 2024 or 2025 a fee of **R5 000** is payable for both first and second evaluation, feedback and moderation by two appointed professional markers. This fee must be paid on submission of your first draft. This fee is included in the total programme cost paid in advance for students who registered prior to 2023 and those who commence in 2026 or later.
3. Ring bound printed copies of the first draft manuscript may be requested by the markers.
4. The first draft of the Research Paper must be submitted together with:
  - a qualified editor’s certificate confirming that the paper has been proofread
  - a plagiarism report (must be less than 10%)
  - an artificial intelligence report (must be less than 10%)Note: if this is not included the paper will not be marked.
5. Referencing of sources should be cited using the Harvard system.
6. The first draft of the research project will be marked by an industry expert and a CWM. The marking will be complete by the end of January unless there are specific circumstances preventing this which will be communicated to the student.
7. The first draft of the Research Project will be awarded:  
Pass (minimum 60%) or  
Rework (under 60%)
8. Second and final drafts need to address the recommended amendments whether over or under 60% and must achieve a minimum mark of 60% from each marker.
9. Once the revised and finalised Research Project is approved, the student must supply the following:

**[12]**

A pdf copy of the Research Project must be sent via email to admin@icwm.co.za.

1. A declaration, an indemnity statement, and a submission letter are to accompany the final dissertation. Templates will be provided by ICWM.
2. The final paper will be published on the ICWM website and will be sent to SAWIS.
3. Printed and bound copies may be provided at the student's discretion and will go into the CWA library in Stellenbosch. This is not compulsory.

## D. THE PRACTICAL PRESENTATION EXAM

1. As part of the fulfilment of the CWM syllabus. Candidates are required to present a high-level tasting presentation to a panel of examiners. These examiners will all be Cape Wine Masters, or experts in the industry, and thus the examination criteria will be of a high standard.
2. For students who joined the CWM Programme in 2023, 2024 or 2025: The cost of this exam is **R3 500** payable on registration as well as the cost of the wines to be presented and any other material costs of the tasting. This fee is included in the total programme cost paid in advance for students who registered prior to 2023 and those who commence in 2026 or later.
3. The objective of this tasting presentation is to evaluate the candidate's ability to present a wine tasting in a professional and engaging manner to a wine-knowledgeable public audience, taking into consideration the suitability of the wines chosen; the presentation of the wines; the ability to answer questions about the wines; and the presentation skills of the candidate.
4. The presentation must have a clear statement of intent that should be clearly stated in the introduction followed by an entertaining informational presentation and a guided tasting of wines to illustrate/prove the intent finishing with a definitive conclusion.

## SUBMISSION OF PRESENTATION TOPICS

5. CWM students who have passed a minimum of 5 theory and/or tasting exams qualify to proceed with their practical wine tasting presentation.
6. **Two** proposed tasting themes must be submitted to the ICWM Educom for approval no later than the end of **July** of the year that the tasting will take place (usually in the first week of November).
7. Students are required to discuss their presentation proposals with their mentor and other suitable members of ICWM before submission to ensure relevance and correctness prior to submission.
8. The ICWM EduCom will approve the most suitable topic which will be communicated to the student no later than the end of August of that year. This will enable the student to source the correct wines for the presentation.
9. Once approved, the title/ topic of a presentation may not be changed without re-submitting it to the EduCom for approval.

10. Should the student be unsuccessful in achieving the minimum 60% pass mark, they may opt to present the same topic or submit one new alternative topic ahead of re-taking the exam in the following January for final year students or November for students who still have more than one year left in their five-year cycle.

## PRESENTING ON THE DAY

11. The student will present to a panel of judges that consists of five CWM industry experts from the ICWM.
12. A minimum of six wines and a maximum of eight wines may be presented. It is up to the student to determine how many they will need to showcase the topic of the presentation.
13. The maximum time for the presentation is 60 minutes. This time should include any questions from the panel.
14. It is very important to note that this is a tasting presentation and not a theoretical lecture to the examiners and should be engaging and entertaining as well as a display of information and your preparation and knowledge of the topic. Emphasis should fall on the actual guided tasting, and what is in the glass, with enough technical information and knowledge to support any claims.
15. The student should present the tasting as if the audience know nothing and be prepared for probing questions.
16. When presenting, the student should clearly state the introduction of the presentation, which should ultimately lead to a well-defined conclusion at the end of the presentation.
17. Students must source wines suitable to support the approved topic. International benchmarks may require longer lead times to secure.
18. The presentation should have a clear point which is to be illustrated.
19. The tasting presentation is designed to test the student, and not the panel of examiners and the tasting should not be a blind tasting unless it serves to illustrate a point.
20. The candidate will be asked questions which test the depth of knowledge of the subject presented, especially on the quality / typicality / structure of the wines. (i.e. The candidate's knowledge of the wines being presented, and ability to taste and assess the wines.) The knowledge to support the tasting should include everything from the viticulture, the harvest season, the winemaking process to the resultant wine. The student should therefore at the very least have met with or discussed the wines with the winemakers.
21. The ICWM will supply Riedel Mise en Place tasting glasses or ISO tasting glasses, biscuits, spittoons, water and place mats. All other material must be supplied by the candidate.
22. Dress Code: Professional as if you were presenting to a corporate client.

## E. CAPE WINE MASTER FEES 2026

1. Fees for the CWM programme are reviewed annually and in line with inflation and programme advancements agreed by the ICWM.
2. **The cost for the 2026 Cape Wine Master programme admission cycle is R43,500 (including VAT).** This includes registration into the programme, the CWM Seminar, one attempt at the eight required examination areas, tasting presentation, research paper submission and graduation fees.
3. **There are two payment options available:**
  - a. A registration fee of R19,500 is payable, and the remaining balance can be settled in 6 monthly instalments of R4,000 with the full outstanding amount due for payment by no later than 15 October 2026.
  - b. If the full amount of R43,500 is settled at registration, a settlement discount of R1,500 will be allowed.
4. **CWM Programme Fee structure 2026:** Any subsequent attendance of the CWM Seminar (full or per module) or rewrites of any of the exams will be at the relevant cost per module applicable at the time of writing. The current 2026 rate card is:

a. CWM Seminar (Full Attendance)	R6,000
b. CWM Seminar (Individual Modules)	R950 per module
c. Theory Exams	R1,250 per exam
d. Tasting Exams	R2,000 per exam
e. Individual Exam Feedback	R500 per paper
5. Any exam rewrites or optional seminar attendance will be invoiced at registration and will be payable in full prior to the event.
6. **Discretionary fees**
  1. CWM annual Seminar from year 2 onwards
  2. Support tastings offered at the discretion of ICWM (estimated at R500 - R1500 per session)
  3. Wines for your presentation exam.
  4. Travel to Stellenbosch and accommodation for the CWM seminar and/or exams.
  5. Fees incurred by editing of Research Paper as well as plagiarism and ai certificates.
7. **Bursaries**

Bursary applications are invited for those wishing to join the programme and require financial assistance. Please include your written motivation and Curriculum Vitae. Scholarships will be awarded by the ICWM Educom subject to availability of funds and on merit according to the criteria of ICWM Vision 2030 or any other academic sponsorship available. This information is on request directly from ICWM.

## 6. SUPPORT OFFERED TO STUDENTS

1. The CWM programme is a **self-study programme**. It is the student's responsibility to be proactive in gaining the knowledge and experience required to pass all the assessments.
2. In the context of 'self-study', the ICWM or CWA may offer specific adhoc support initiatives throughout the year to assist students (e.g. talks, tastings etc.)
3. Any support sessions or advice given by mentors is on a discretionary basis. Costs associated with any wines or materials is not included in the CWM programme and is usually shared by the students' attending tastings or benefitting from the assistance.

### Past exam papers

1. The ICWM will make all past papers available to students on a shared drive so they are able to assess the standard required of them for the exams as well as to be able to practice questions for the exam.
2. The examiners may change year on year, and as such so might the style of the exams.
3. It is the policy of the ICWM that the identity of the examiners is not disclosed to students.
4. Memorandums are not published.

### Mentors

1. The Institute of Cape Wine Masters supports the concept of a mentoring relationship between members of the Institute and candidate Cape Wine Masters.
2. The purpose of the relationship is to provide candidates with advisory support by people who have successfully navigated the trials and tribulations of the Cape Wine Master journey.
3. In this mentoring relationship, Cape Wine Masters volunteer their time and support to candidates. **Mentors are not paid for this service**. They are available to offer verbal support, advise on exam preparation and tasting technique and suggest sources of information.
4. Cape Wine Master candidates are required to fulfil the requirements of the examining board on their own efforts. Please be respectful of the expectation, time and demands asserted on this relationship.
5. The onus for contact and assistance lies with the mentee, not the mentor, who has already committed time to the mentee by agreeing to participate in the relationship.

### WhatsApp Group

There is a managed CWM broadcast group where curated content of general interest and importance is shared regularly to assist students to keep up with news, trends and insights that are of value when preparing for your exams in October/November. You will be added to the group on registration and may opt out if you prefer not to receive the broadcasts.

### Additional Support Sessions

1. The ICWM may host various support sessions for CWM students. These will mostly be based on the practical tasting exams, however, may include tutorials and lectures by industry experts on topics related to the theory exams.

2. Additional fees will be charged for these sessions, however, ICWM will endeavour to keep the fee to a minimum merely to cover costs.
3. CWM students will also have access to CWA Diploma Tasting Seminars and specialised tastings hosted by CWA during the year. Please remember that Diploma seminars are a great opportunity for additional exposure to international wines but are primarily directed in support of the Diploma students and will be pitched at Diploma level. Please respect this when interacting with the students and lecturers at these seminars.

## **7. SUMMARY OF THE SYLLABUS**

### **A. VITICULTURE**

1. Soil
2. Climate
3. Location
4. Grape varieties
5. Viticultural practices

### **B. WINEMAKING**

1. Grape components of significance to wine style and quality
2. Winery equipment
3. Techniques of winemaking
4. Quality control measures
5. The production of different styles of natural wines
6. The production of different styles of sparkling wines
7. The production of different styles of fortified & dessert wines
8. Bottling and packaging of wines
9. New developments & trends

### **C. BRANDY AND OTHER DISTILLED AND FERMENTED ALCOHOLIC BEVERAGES**

1. South African brandy
2. Other brandies of the world
3. Other distilled beverages
4. Liqueurs and flavoured spirits
5. Other Fermented Alcoholic Beverages

### **D. GENERAL KNOWLEDGE**

1. The general global history of wine and important developments that played a significant role in contemporary wine culture and industry.
2. Wine law and legislative aspects of wine and spirits around the world.
3. Global statistics specifically around vineyard plantings, trends and forecasts.
4. Trending topics related to viticulture and winemaking.
5. The business of wine and the role of wine in the global and South African economy as well as the commercial realities and considerations of industry.
6. Sales performance of wine and other liquor categories in South Africa and internationally.
7. Marketing trends for wine and liquor industry.
8. Sustainability and social aspects of the industry.
9. Wine industry bodies and associations and their contribution to the wine category.
10. Prominent global wine personalities, brands and companies and their contribution to the wine industry.
11. Wine tourism and South African wine routes.
12. Detailed knowledge of news regarding wine around the world including detailed topical international wine trends and information.
13. Vintages around the world, maturation, storage, selection and cellaring.
14. Trends in other fermented and distilled beverages.

## E. PRACTICAL EVALUATION

1. Sensory evaluation of sparkling wine, red, white and rosé wine, sweet and fortified wine and brandy.
2. Recognition of still and sparkling wines from dry to sweet, fortified wine and brandy types and styles.
3. Identification of faults in wine, fortified wine and brandy.
4. Evaluation and scoring systems.
5. Comparative tasting.
6. Commercial positioning.
7. Vintage identification and potential assessment.

## F. CWM EXAMINATION DATES 2026 (Provisional)

<b>DAY</b>	<b>DATE</b>	<b>TIME</b>	<b>SUBJECT</b>	<b>VENUE</b>
Monday	2 Nov 2026	09h00 – 12h00	Theory: Brandy and other distilled and fermented alcoholic beverages	STB
Monday	2 Nov 2026	14h00 – 16h00	Tasting: Brandy	STB
Tuesday	3 Nov 2026	09h00 – 12h00	Theory: Viticulture	STB
Tuesday	3 Nov 2026	14h00 – 16h00	Tasting: Sweet and Fortified Wines	STB
Wednesday	4 Nov 2026	09h00 – 12h00	Theory: Winemaking	STB
Wednesday	4 Nov 2026	14h00 – 16h00	Tasting: Sparkling Wines	STB
Thursday	5 Nov 2026	09h00 – 12h00	Theory: General Knowledge	STB

Thursday	5 Nov 2026	14h00 – 16h00	Tasting: Natural Wines	STB
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## G. TASTING PRESENTATION EXAMS:

Stellenbosch: Friday 6 November 2026

Confirmed time schedules, venues and exam registration forms will be sent out closer to the time.

## H. RESEARCH PROJECT DEADLINES

First draft deadline: 30 November 2026

Feedback to the student by 29 January 2027

Final draft deadline: 1 March 2027

**NOTE:** Examinations may be cancelled, postponed or deferred in the event of any liquor or social distancing restrictions prescribed by government, as well as any other extenuating circumstance beyond the control of ICWM and CWA.

# PREPARING FOR THEORY EXAMS

CWM theory exams are devised to assess comprehensive understanding and depth of knowledge across the subjects, with a focus on the students' ability to apply this knowledge effectively.

This approach requires a well-rounded deep knowledge of the subject matter, covering both fundamental principles and advanced concepts. Students can expect to apply knowledge in various contexts demonstrating expert understanding, sound critical thinking and analytical and problem-solving skills.

CWM theory exams focus on contemporary and trending practical relevance that reflects real-world scenarios testing both breadth and depth of each subject that requires a level of expertise and subject mastery that is both versatile and thorough.

The exams not only evaluate theoretical understanding but also fosters practical competence and intellectual growth, that represents the academic and professional rigour expected of Cape Wine Masters.

# 8. DETAILED SYLLABUS FOR THEORY EXAMS

## A. VITICULTURE

This section of the syllabus ensures the student understands and can interpret critical aspects of viticulture which have an influence on the character of a wine. For this purpose, the syllabus is divided into six sections, all of which may influence the character of a wine:

### 1. Soil

- Soil and its influence on grape quality
- Origin of soils

- Colour of soils
- Physical properties of soils
- Chemical properties of soils
- Effective depth
- Major soils of international and local winegrowing regions

## 2. Climate

- Climatic requirements of Vitis Vinifera
- Climate of different areas and climatic requirements of grape varieties
- Influence of oceans, mountains, water volumes, altitude, latitude, wind, rain and temperature on regional climate and grape quality as determined by
  - Macro climate
  - Meso climate
  - Micro climate
- Methods of expressing climatic conditions

## 3. Location

- Interaction of location, climate and soil and the influence of grape quality and grape variety choice
- Topography of wine growing areas • Position in the landscape – aspect.
- Importance of location; soil and meso climate combinations
- Relationship on grape quality and grape variety choice

## 4. Grape varieties

- Premium, quality and standard grape varieties
- Application of grape varieties for wine types
- Classification - family - genus -species
- Vinifera
- Rootstock - concept of propagation and grafting
- Distribution of Vitis world-wide
- A brief outline of the different parts of the vine
- Plant improvement
- The classical grape varieties of the world, their properties and distribution
- The main grape varieties of South Africa, their properties, distribution and use
- The main rootstocks of South Africa, their properties and uses
- The properties of the berries and juice
- Define and relate to influence on viticultural practices and grape variety
- The influence of grape variety on the quality of wine

## 5. Viticultural Practices

- Long-term practices
  - Preparation of soils
  - Establishment of vineyards
  - Trellising
  - Irrigation systems
- Annual practices

- Fertilisation
- Pruning
- Canopy control
- Cultivation methods
- Disease and pest control
- control measures
- importance and occurrence
- effect and symptoms on vine organs
- effect on vine and grape quality
- Seasonal practices - Which? - When? - Why?
  - Spring, Summer, Autumn, Winter practices
  - Time of year and importance on grape quality and growth/crop of the vine

## 6. New developments

Topical and current trending practices, techniques related to viticulture, sustainable agriculture, global warming and old vines.

## B. WINEMAKING

A deep study of the principles and practices of winemaking and cellar practices for a detailed understanding to enable the candidate to apply theoretical knowledge of factors of crucial importance to practical winemaking decisions, applications, processes and economics for intended characteristics and quality of different types and styles of wine around the world.

1. Grape components of significance to wine style and quality
  - Stems, skins, seeds, pulp and juice
  - Sugars and other carbohydrates
  - Acids
  - Tannins and pigments
  - Nitrogen components
  - Aroma components and aroma precursors
  - Vitamins



## 2. Winery equipment

- Grape bins, unloading systems, receiving bins, sorting tables etc.
- Crushers and de-stemmers
- Conveyer systems in the winery
- Conveyer screws and belts
- Pumps and pipelines
- Equipment for recovery of juice
- Separators, de-juicers, decanters
- Presses
- Fermenting vessels and tanks
- Barrels and alternative wood products
- Cooling equipment and techniques
  - Sparkling wine (2nd fermentation)
  - Cold stabilisation of wine
- Juice and wine clarification equipment
  - Settling tanks
  - Centrifuges
  - Filters
- Pasteurisers and sterile filters
- Sparkling wine equipment (riddling/disgorging and dosing)
- Bottling equipment
  - Bottle washing and sterilising machines
  - Filling machines
  - Sealing, labelling and packaging machines
- Winery design

## 3. Techniques of winemaking

Goals, requirements, principles, techniques, equipment and effects of winemaking procedures:

- Sorting, crushing and destemming of grapes
- Skin contact
- Separation of grape juice and solids
  - Sedimentation and flotation
  - Centrifugation
  - Filtration
  - Prevention of oxidation (reductive practices)
  - Fining
  - Use of sulphur dioxide
  - Adaptation of acid content for yeast additions
- Alcoholic fermentation of juice with and without skins
  - The use of pure yeast cultures
  - Spontaneous fermentation
  - Sluggish and stuck fermentation

- Temperature control
- Pigment and tannin extraction
- Termination of fermentation
  - Natural completion of fermentation
  - Cooling, centrifugation and filtration
  - Fortification
- Malolactic fermentation/Conversion
- Clarification of wine
  - Settling and racking
  - Fining
  - Centrifugation
  - Filtration
- Blending
- Storing and ageing
  - Barrel maturation
  - Other forms of oak extraction
  - Tank and bottle ageing
- De-alcoholisation of wine in detail
- Stabilisation
  - Protein stability
  - Tartrate stability
  - Heavy metal stability
  - Colour stability
  - Oxidative stability
  - Microbiological stability
- Bottling, sealing and packaging

#### 4. Quality control measures and legal requirements:

*measures to maintain wine quality, wine faults, and spoilage*

- Must and wine analysis
  - Sugar
  - Acid and pH
  - Sulphur dioxide
  - Volatile acid
- Stability tests
  - protein stability
  - tartrate stability
  - metal stability
  - microbiological stability
  - oxidative stability
- Microbiological control
  - Conditions for spoilage
  - Winery hygiene

- Preservation and sterilisation (chemical and physical)
- Sensory evaluation - difference tests
  - Ranking tests
  - Scoring (rating) systems
  - General requirements
- Quality control of packing materials
  - Bottles, corks, labels, capsules, cartons
  - Selection and testing of materials
  - Type and design of packaging items
- Act number 60 of 1989 on liquor products and regulations
- Wine of Origin Scheme
- Integrated Production of Wine (IPW)
- Liquid and solid cellar waste management

#### **5. The production of different styles of natural wines**

- Natural wines (including base wine for sparkling wine)
- Sweet wines
- Late harvest wines
- Special late harvest wines
- Noble late harvest wines
- Natural sweet wines
- Blanc de Noir wines
- Rosé wines
- Low alcohol wines
- Perlé wines
- Orange wines
- Red wines
- Sparkling wine cuvées
- De-alcoholised wine

#### **6. The production of different styles of sparkling wines**

- Carbonation
- Tank fermentation
- Bottle fermentation
- Méthode Cap Classique
- Transfer Method
- Méthode Ancestral

#### **7. The production of different styles of fortified & dessert wines**

- Jerepigo
- Sherry
- Port
- Madeira
- Vermouth
- Muscadel

- Other e.g. non-fortified dessert wines
8. Bottling and packaging of wines
  9. New developments, trends and topical issues

## C. BRANDY AND OTHER DISTILLED AND FERMENTED ALCOHOLIC BEVERAGES

A study of the principles and practices of the production of brandy and other distilled and fermented alcoholic beverages should enable the candidate to develop a good understanding of the factors of crucial importance to the properties and quality of these beverages.

1. South African brandy
2. Other brandies of the world
3. Other distilled beverages
4. Liqueurs and flavoured spirits
5. Other fermented alcoholic beverages

### BRANDY

#### 1. SOUTH AFRICAN BRANDY

- History of distillation and production of brandy
- Wine for Brandy and Spirits
- Distillation of Brandy and Spirits
  - Pot still method for brandy
  - Column still method for brandy
  - Column still method for spirits
- Maturation practices for brandy and neutral spirits
  - Oak barrels and ageing
  - Physical and chemical changes during barrel ageing
  - Factors of critical importance to ageing
  - Oak sources
  - Volume of barrel
  - Maturation temperature
  - Maturation cellar humidity
  - Time of ageing in the barrel
  - Barrel age
- Blending, stabilisation and bottling

#### 2. OTHER BRANDIES OF THE WORLD

- Cognac production
- Armagnac production
- Spanish brandy production
- Portuguese brandy production
- Other brandy production around the world

# WHISKIES

## 1. GRAIN WHISKY

- History: Scotland, Ireland, South Africa, Argentina, Canada, USA.
- Production from raw materials e.g. rye, maize, wheat
- Fermentation: yeast and enzymes used
- Distillation: Coffey still
- Types and styles: i.e. rye
- General: brand names, volumes, economy, legislation excise duties

## 2. MALT WHISKY

- History: Scotland, Ireland
- Raw materials: malted barley, peat
- Production: steep, mash, heat
- Fermentation: enzymes, yeast used
- Distillation: pot still
- Maturation practices: types and sizes of casks
- Types and styles: effect of peat, single, vatted
- General: brand names, volumes, economy, legislation

## 3. BLENDED WHISKIES

- History: Scotland, Ireland, South Africa, Canada, USA.
- Production: building blocks
- Distillation: still types
- Maturation practices: types and sizes of casks
- Types and styles e.g. Bourbon, Canadian
- General: brand names, volumes, economy, legislation

# OTHER DISTILLED BEVERAGES

## 1. WINE SPIRITS

- Origin: lees, press wine, spoiled wine
- Distillation: Coffey still, pot still
- Uses: in brandy production, wine fortification
- General: volumes, economy, hazards, legislation, problems (i.e. methanol content)

## 2. CANE SPIRITS

- Origin: molasses, sugar cane juice
- Fermentation: yeast used
- Distillation: Coffey still
- Uses: in rum production, direct as distilled product (cane spirits), mixers, production of liqueurs
- General: volumes, economy, brand names, legislation excise duties

## 3. VODKA

- History: Russia, Holland, U.K., U.S.A.
- Origin: starch (potato, wheat, rye, maize), sugar beet
- Distillation (or production): column, pot still

- Uses and types: as mixers, steeped with flavourants, production of liqueurs
- General: brand names, volumes, economy

#### 4. RUM

- History: countries of origin, influence on economy and country history
- Production: treatment of sugar cane, sugar juice or molasses
- Fermentation: yeast used
- Distillation: column, pot still
- Types and styles: light or full-bodied
- General: brand names, volumes, economy, legislation

#### 5. GIN

- History i.e. countries of origin, influence on economy, country history and possible reasons
- Production i.e. spirits and herbs used and possible reasons
- Distillation: design and control of still
- Types and styles: flavoured, London, Plymouth, Dutch, compound
- General: brand names, volumes, economy, legislation

## LIQUEURS AND FLAVOURED SPIRITS

### 1. HERB LIQUEURS

- History: countries, origin
- Production: methods, recipes
- Raw materials: spirits, herbs
- Types and styles: sweetness, flavour, Ouzo, Sambuca, Underberg
- General: how consumed, brand names, volumes, legislation

### 2. FRUIT LIQUEURS

- History: countries, origin
- Production: methods, recipes
- Raw materials: spirits used, fruits (i.e. citrus)
- Types and styles: sweetness, flavour
- General: how consumed, brand names, volumes, legislation

### 3. DAIRY LIQUEURS

- History: countries, origin
- Production, methods, recipes
- Raw materials: spirits used, dairy products (i.e. cream)
- Types and styles: sweetness, flavour
- General: how consumed, brand names, volumes, legislation

### 4. OTHER SPIRIT PRODUCTS

- Types: grappa, tequila, calvados, schnapps, ratafia, absinthe, mampoer, saké
- Production: methods, recipes, raw material
- Styles: dry/sweet
- General: how consumed, brand names, volumes, legislation

## OTHER FERMENTED ALCOHOLIC BEVERAGES

1. RTD beverages, Beer, Cider, Seltzers

## D. GENERAL KNOWLEDGE

1. The general global history of wine and important developments that played a significant role in contemporary wine culture and industry.
2. Wine law and legislative aspects of wine and spirits around the world.
3. Global statistics specifically around vineyard plantings, trends and forecasts.
4. Trending topics related to viticulture and winemaking.
5. The business of wine and the role of wine in the global and South African economy as well as the commercial realities and considerations of industry.
6. Sales performance of wine and other liquor categories in South Africa and internationally.
7. Marketing trends for wine and liquor industry.
8. Sustainability and social aspects of the industry.
9. Wine industry bodies and associations and their contribution to the wine category.
10. Prominent global wine personalities, brands and companies and their contribution to the wine industry.
11. Wine tourism and South African wine routes.
12. Detailed knowledge of news regarding wine around the world including detailed topical international wine trends and information.
13. Vintages around the world, maturation, storage, selection and cellaring.
14. Trends in other fermented and distilled beverages

## HISTORY OF WINE

History of the wine industries and celebrated icons and personalities of the major wine producing countries to the present day, with emphasis on social and economic trends and developments such as the anti-alcohol lobby, prohibition, wine frauds and scandals, effect of Phylloxera etc.

## LEGISLATIVE ASPECTS OF WINE

Controlling bodies and legislation of wine producing countries with specific emphasis on the South African wine-related legislation.

A basic knowledge of global wine history and wine legislation including EU regulations.

## MARKETING

- Knowledge of the basic principles of integrated marketing of wine
- From grape grower to producer to distributor to retailer to consumer
- Packaging
- Grape juice
- Grape concentrate
- Consumption trends for local markets and exports, and foreign markets:
- Overview of exports and world markets
- Role of the major players in the South African wine industry
- Overview of import and export trends.

## **ECONOMIC AND SOCIAL ASPECTS**

The economic importance of the industry:

- Employment
- Capital investment
- Excise revenue
- Social and economic development and Black Economic Empowerment etc.
- The anti-alcohol lobby
- Wine and health issues

## **OTHER FERMENTED & DISTILLED BEVERAGES**

- Grape-based products
- Beer-sales
- Cider-market in South Africa
- Trending spirits, liqueurs and other alcoholic beverages
- No and Low alcohol beverages

## **TOPICAL INTERNATIONAL WINE INFORMATION**

General and important events and personalities in the prominent wine producing countries of the world.

## **VINTAGES, MATURATIONS, STORAGE, SELECTION AND CELLARING**

## **PRACTICAL TASTING EVALUATION**

Students must have a thorough knowledge and a comprehensive experience of the following:

1. Sensory evaluation of sparkling wine, still wine, sweet and fortified wines and brandy.
2. Recognition of wine, fortified wine and brandy types and styles.
3. Identification of faults in wine, fortified wine and brandy.
4. Evaluation and scoring systems.



**Note:** Tastings will be individual or comparative and may include South African and International examples. The standard of sensory evaluation and tasting is at an advanced level beyond the simple application of practical and theoretical knowledge required at Diploma Wine Course level. A thorough practical, quality and commercial understanding as well as an excellent theoretical knowledge is required at this level.

There are 4 practical evaluations

1. Natural wines
2. Sparkling wines
3. Sweet and Fortified wines
4. Brandy

PAST PAPERS & PRACTICAL TASTING GUIDELINES CAN BE FOUND ON THE ICWM WEBSITE

## 9. BOOK LIST

*(This is only a guideline and not limited to published material but also digital sources)*

Some books may be out of print. Therefore, it is worthwhile to read online wine journals and publications.

### A. VITICULTURE and VINICULTURE

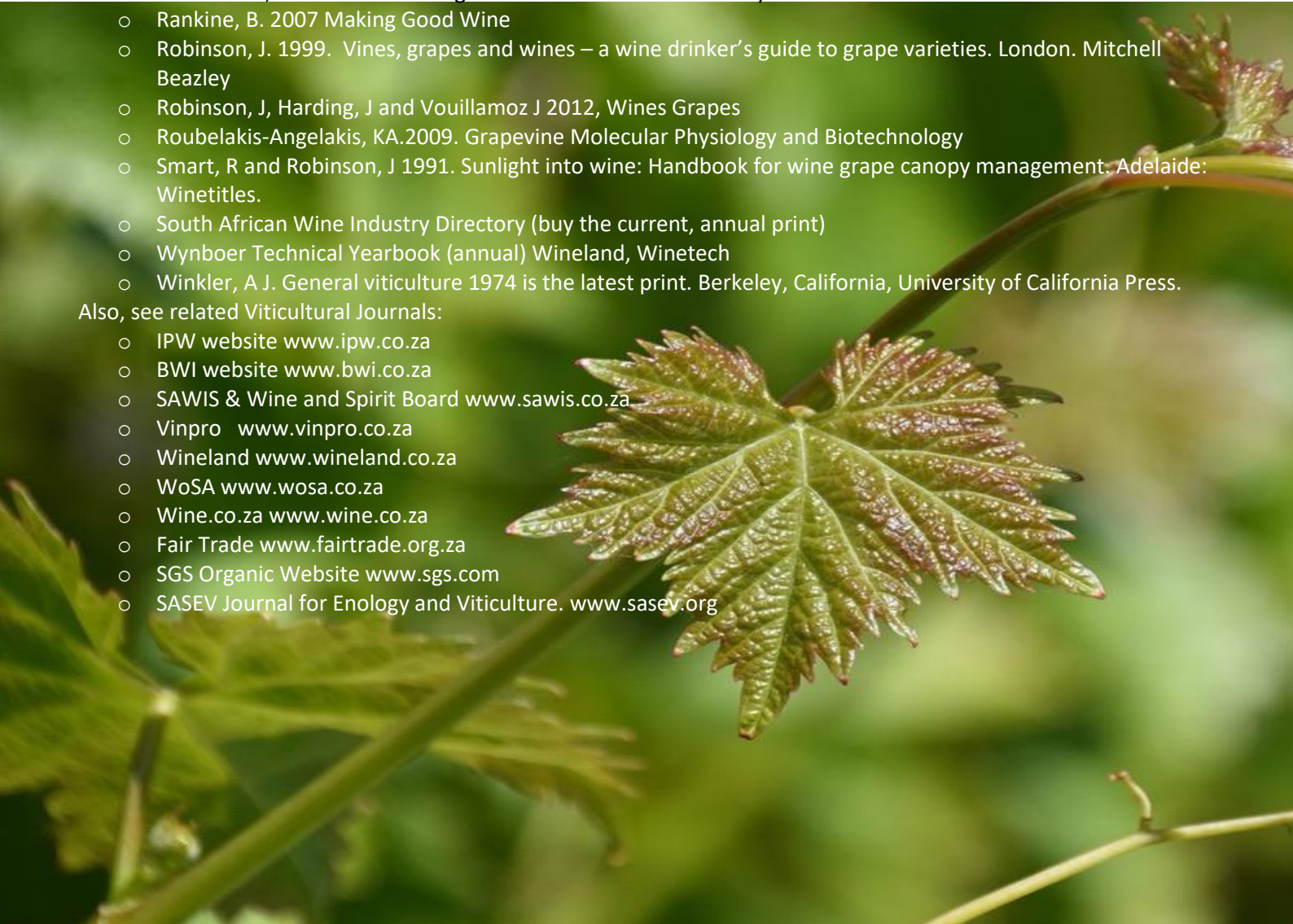
- Boulton, RB and Singleton, VL. 2012 Principles and Practices of Winemaking
- Burger, J. and Deist, J. 1981. Wingerdbou in Suid-Afrika. Cape Town: Maskew Muller (Protea shop in Stellenbosch can provide you with information on this book)
- Catena, Soils of SA Wine regions, Vinpro, Paarl production.
- Ferreira, J.H.S. and Venter, E. 1996. Grapevine diseases and pests in South Africa. Stellenbosch: Nietvoorbij.

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- Goussard PG. 2008 Grape Cultivars for Wine Production in South Africa.
- Goussard PG. A guide to Vine abnormalities
- Jackson, D. and Schuster, D. 2001. The production of grapes and wine in cool climates. Wellington: Gypsum Press.
- Jackson, RS 2008 Principles and Applications. There are earlier versions too.
- Joly, N .2007. What is Biodynamic Wine? Clairview
- Orffer, C.J. ed, 1979. Wine Grape Cultivars in South Africa, Human & Rousseau, CT
- Oberholzer, Braham. Fertilizer guidelines for the Wine Industry
- Rankine, B. 2007 Making Good Wine
- Robinson, J. 1999. Vines, grapes and wines – a wine drinker’s guide to grape varieties. London. Mitchell Beazley
- Robinson, J, Harding, J and Vouillamoz J 2012, Wines Grapes
- Roubelakis-Angelakis, KA.2009. Grapevine Molecular Physiology and Biotechnology
- Smart, R and Robinson, J 1991. Sunlight into wine: Handbook for wine grape canopy management. Adelaide: Winetitles.
- South African Wine Industry Directory (buy the current, annual print)
- Wynboer Technical Yearbook (annual) Wineland, Winetech
- Winkler, A J. General viticulture 1974 is the latest print. Berkeley, California, University of California Press.

Also, see related Viticultural Journals:

- IPW website [www.ipw.co.za](http://www.ipw.co.za)
- BWI website [www.bwi.co.za](http://www.bwi.co.za)
- SAWIS & Wine and Spirit Board [www.sawis.co.za](http://www.sawis.co.za)
- Vinpro [www.vinpro.co.za](http://www.vinpro.co.za)
- Wineland [www.wineland.co.za](http://www.wineland.co.za)
- WoSA [www.wosa.co.za](http://www.wosa.co.za)
- Wine.co.za [www.wine.co.za](http://www.wine.co.za)
- Fair Trade [www.fairtrade.org.za](http://www.fairtrade.org.za)
- SGS Organic Website [www.sgs.com](http://www.sgs.com)
- SASEV Journal for Enology and Viticulture. [www.sasev.org](http://www.sasev.org)



## B. GENERAL

- Amerine, M.A. and Roesler, E.B 1983. Wine: a sensory evaluation. San Francisco: W.H Freeman.
- Bepaloff, A. 1990. New encyclopaedia of wine. London: Century.
- Broadbrent, M. 1975. The taste of wine - The art and science of wine appreciation. London: MacDonald & Co.
- Brook, S. 2009. The complete Bordeaux ISBN 978-1-84000-980-4
- Cooper, D. 1983. The Century guide to Whiskies. London: Century Publishing.
- Halliday, J. and Johnson, H. 1992. The art and science of wine: The wine maker’s option in the vineyard and the cellar. London: Beazley.
- Hughes, D., Hands, P and Kench, J. 2001. New World of wine from the Cape of Good Hope: The definitive guide to the South African wine industry. Somerset West: Stephan Phillips.
- Jackson, R.S. 2002. Wine tasting: a professional handbook. San Diego: Academic Press.
- Johnson, H. and Robinson, J. 2001. World atlas of wine. London: Mitchell Beazley.
- Lewin, Benjamin, 2009. What Price Bordeaux. ISBN 978-1-934239-20-7

- Long, J. 1983. Cognac and other brandies. London: Century Publishers • Morrice, P. 1983. The Schweppes guide to Scotch. Dorset: Alpha books.
- Moulton, K 2001. Successful wine marketing. Gaithersburg: Aspen.
- Pokhlebin, W. 1992. A history of vodka London: Verso
- Robinson, J. 2007. The Oxford companion to wine - Jancis Robinson, Oxford: Oxford University Press.
- Stevenson, T. 2007. The new Sotheby's world wine encyclopaedia. London. Dorling Kindersley.
- Van Dyke Price, P. 1980. Dictionary of wines & spirits. London: Northwood Books

## C. WINE AND SPIRITS PRODUCTION

- Boulton, R.B and Singleton, V.L. 1996. Principles and practices of winemaking. New York: Chapman and Hall.
- Faith, Nicholas. Classic Brandy. Prion Books Limited, First published in 2000. Great Britain ISBN 1-85375-298-3.
- Fugelsang, K. C. 1996. Wine microbiology. New York: Chapman and Hall.
- Goode, J 2005. The Science of Wine, From Vine to Glass
- Hallgarten, P. 1983. Spirits & Liqueurs. London: Faber & Faber.
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- Lea, A.G.H & Piggott, J R. 1995. Fermented beverage production. Glasgow: Blackie Academic & Professional
- Pessey, Christian. The Little Book of Cognac. Editions Flammarion. 2000 ISBN: 2-08030454-2
- Piggot, J. R, Sharp, R and Duncan, R.E.B. 1989. The science and technology of whiskies. Essex: Longman Scientific & Technical.
- Ribéreau-Gayon, P. [et al]. 1999. Handbook of enology volume 1 (The microbiology of wine and vinifications). New York: John Wiley & Sons.
- Ribéreau-Gayon, P. [et al]. 1999. Handbook of enology volume 2 (The chemistry of wine stabilization and treatments). New York: John Wiley & Sons.
- Rose, A. H. 1977. Economic microbiology volume 1: Alcoholic beverages. London: Academic Press.
- Schahinger, G. and Rankine, B.C. 1992. Cooperage for winemakers: A manual on the construction, maintenance and use of oak barrels. Adelaide: Ryan.
- Storm, D.R. 1997. Winery utilities: planning, design and operation. New York: Chapman and Hall.
- Tritton, S.M. 1975. Spirits, aperitifs and liqueurs - their production. London: Faber & Faber.
- Vine, R P [et al] 1999. Winemaking: From grape growing to marketplace. Gaithersburg: Aspen
- Waterhouse, A. L. (ed) 1998. Chemistry of wine flavour - Washington DC: American Chemical Society.
- Zoecklein, B W [et al]. 1994 Wine analysis and production. New York: Van Nostrand Reinhold.
- Oxford Companion to Wine (edited by Jancis Robinson) and The World Atlas of Wine (Hugh Johnson and Jancis Robinson)

## D. JOURNALS

- Australian & New Zealand grape grower and winemaker
- Australian & New Zealand wine industry journal • Australian viticulture • Bulletin de O.I.V.
- Harpers
- Journal of wine marketing
- Practical Winery and Vineyard
- Vineyard and Winery Management
- Wine & Spirits International
- Wine Business Monthly

## E. WINE MAGAZINES

- Decanter
- Winemag.co.za
- WineLand magazine
- Wine Spectator
- Wine Enthusiast

## F. SUPPLEMENTARY READING

These are some book suggestions for more about wine tasting technique.

- Robinson, J. How to Taste- A guide to enjoying wine. Simon & Schuster
- Broadbent, M. POCKET GUIDE TO WINETASTING – How to approach and appreciate wine. Mitchell Beazley
- Peynaud, E. The Taste of Wine – The Art and Science of Wine Appreciation. John Wiley & Sons, Inc.
- Jackson, N. Beyond Flavour: The Indispensable Handbook to Blind Wine Tasting.

