

THE TOPAZ WINE CO

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THE TOPAZ WINE COMPANY (PTY) LTD
PO Box 804, Somerset Mall
South Africa, 7137
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www.topazwineco.com

MAKE YOUR OWN GARAGISTE WINE WITH TOPAZ



PLEASE REFER TO THE NEXT TWO PAGES

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Where?	The Topaz Garagiste Wine Cellar at the DelVera biodiversity estate: Stellenbosch, Western Cape
Who?	Clive Torr is a Cape Wine Master, international winemaker and a renowned wine judge who is one of the foremost authorities on Pinot Noir in South Africa and who pioneered the garagiste movement in this country. He uses his vast experience of making wines and teaching others the art of winemaking in South Africa and France to ensure that participants experience a fun-filled hands-on experience in the vineyard and cellar.
What & how?	<p><u>A) WINEMAKING DAY - 2012</u></p> <p><u>07h30:</u></p> <ul style="list-style-type: none"> • participants arrive at cellar to be met by Clive and his team • koffie en beskuit while Clive explains the day • Clive makes a short presentation on viticulture and the role of terroir in the vineyard • participants receive winemaker aprons • travel to the vineyard and picks grapes <p><u>10h15:</u></p> <ul style="list-style-type: none"> • return to cellar and sort, select and crush the best quality grapes to make wine • learn and apply principles of cellar hygiene • learn how to check sugar of fermenting wine and how to apply the technique of "pigeage" <p><u>12h00:</u> Tanja Beutler explains legal requirements for wine labels and label design instructions</p> <p><u>12h30:</u> Clive conducts a cellar tasting including an explanation of wine handling and storage</p> <p><u>13h30:</u> enjoy a delicious picnic lunch at the Cellar accompanied by a game of boules</p> <p><u>15h30:</u></p> <ul style="list-style-type: none"> • participants briefed on 'bottling party' • end-of-day 'awards ceremony' <p><u>16h15:</u> day ends</p> <p><u>B) BOTTLING PARTY DAY - 2012</u></p> <p><u>08h30:</u></p> <ul style="list-style-type: none"> • participants arrive at cellar to be met by Clive and his team • koffie en beskuit while Clive explains the day • Clive makes a short presentation on sterilisation and bottling techniques • participants get to work on bottling <p><u>11h15:</u></p> <ul style="list-style-type: none"> • Tanja demonstrates how to capsule and how to hand-label • participants capsule own wine & those who wish to present their own label designs • cellar cleaning and packing own wine for shipping <p><u>12h30:</u> enjoy a braai at the Cellar</p>

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<p>How much?</p>	<p>The cost is R 1200 per participant (incl VAT) which <i>includes</i> the following:</p> <ul style="list-style-type: none"> • 12 bottles of each participant's OWN WINE with personalised labels of their own design if so required (after the final bottling) • a Winemaker's Apron, plus 2 tasting glasses in an embroidered carry case for each participant • a prestigious Certificate of Accomplishment and a photo of each participant with Clive • a blog on the Topaz website about the wine and its progress • a picnic lunch during winemaking and a braai at the bottling party • the sourcing and transport of grapes, provision of fermentation tank, barrel, winemaking equipment, chemicals, laboratory analyses and use of a registered cellar • all wines used for tastings and for the lunch • the cost of bottling, packaging and bottling party participation OR delivery of wine to those not attending the bottling <p><i>Excluded</i> are: transport to and from the venue, accommodation and insurance.</p>
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NB: the grape varietal used to make wine will be determined by optimum ripeness and availability on the date selected for the programme.