

Certificate in Wine Evaluation



information | pack

This document details the **Certificate in Wine Evaluation** course by Stellenbosch University.



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The Department of Viticulture and Oenology of Stellenbosch University is proud to present a course leading to the Certificate in Wine Evaluation. This course meets the high and exacting standard of Stellenbosch University and is compiled and presented by international wine judge Mr. Charl Theron.

About the course

This 10-week course is offered in English by distance learning via the Internet combined with two practical 3-hour workshops. Students will learn the history of wine, the winemaking process, how to deal with wine in both private and commercial environments, food pairing; and most importantly about the actual evaluation and comparison of wines (see **Course Outline** on next page for more detail).

This course also certifies students to be selected for tasting on the South African Wine and Spirits Board and Veritas tasting panels.

Course Presentation

The course is presented by Mr. Charl Theron, a part-time lecturer at the University of Stellenbosch, in conjunction with Getsmarter. Getsmarter is a learning platform that makes part-time University short courses available to anyone in South Africa via a combination of internet-based distance learning and face-to-face contact sessions.

A quick overview

- Includes 10-weeks tuition via a combination of distance and contact learning allowing for flexible studying and catering for full-time employees
- Includes continuous and proactive assistance and guidance from the course administrator
- Includes exposure to over 70 different wine samples including International wines
- Covers 10 modules and 1 assessment (theory and practical) during the 10 weeks
- Includes 2 three-hour workshops held in Cape Town, Johannesburg and Durban
- Results in a Certificate in Wine Evaluation from Stellenbosch University

Who should attend?

This course is suited to anyone with a keen interest in wine. More specifically:

Wine professionals and other people involved in the wine industry such as winemaking staff, viticulturalists, wine distributors, wine marketers, restaurant and bar managers, hotel staff, academics, waitrons, tour guides and events organisers will be equipped with expert knowledge and credibility, which enables them to better serve their clients.

Non-professionals and people outside the wine industry such as general wine drinkers, members of wine clubs, corporate relationship managers, client liaison officers and others who simply enjoy a good glass of wine will benefit from an enhanced understanding and appreciation of wine products.

Entry requirements

Students must have a current e-mail account, access to a computer and the Internet and a general familiarity with the Internet and computers, including the ability to read documents in Adobe PDF. Registrations will not be accepted from those younger than 18 years of age.





Award of the certificate

Certificates can be awarded only to those students who attend both workshops and successfully pass the final assessment.

Course fee

R3 500,00 excl. VAT which includes access to all courseware, provision of all wine for tasting of over 70 wines, 18 bottles of wine, expert support and administration, the two evening workshops and a University Certificate.

Course Outline

	MODULE	Distance/ Contact	RELEASE DATE
1	Introduction to Wine	Distance	14 April
2	Grape Growing	Distance	21 April
3	Winemaking 101	Distance	28 April
4	Dealing with Wine	Distance	5 May
5	Evaluation of Wine	Distance	12 May
6	Practical 3 – hour workshop on Wine Evaluation (CTN, DBN, JHB)	Contact	19 or 20 May (CTN) 21 May (DBN) 22 or 23 May (JHB)
7	Self-tasting of 6 South African Wines; and Wine production in France, Germany and Italy	Distance	26 May
8	Self-tasting of 6 South African Wines; and Wine production in Spain, Portugal and Austria	Distance	2 June
9	Self-tasting of 6 South African Wines; and Wine production in Australia, New Zealand, Chile, Argentina and California	Distance	9 June
10	Practical 3-hour workshop and Student Evaluations (CTN, DBN, JHB)	Contact	17 June (CTN) 18 June (DBN) 19 June (JHB)

Registration and enquiries

Final date for registration and payment is the 28 March 2008. For more information and queries, please contact:

Name: Candice Jooste
Tel: 021 683 3633
Fax: 086 654 2802
E-mail: candice@getsmarter.co.za





What is meant by distance learning?

All students receive a unique username and password which allows them access to the Getsmarter website. Each week, beginning 14 April 2008, a new module is made available to students via the course website. Students work through the modules together as a class by downloading the course notes, taking the self-help multiple choice quizzes and interacting with one another and asking questions via the discussion forums. Continuous assistance is provided by the course administrator.

What is meant by practical workshops?

After the first 5 modules, all students attend a three-hour practical workshop on wine evaluation where South African wines will be tasted to learn more about wine styles, varieties and faulty wines. These workshops are held in the 3 main regions - Cape Town, Durban and Johannesburg. This workshop serves to confirm the theoretical learnings of the first 5 modules in practice and to prepare the students for the final tasting modules.

Students spend the final 3 weeks learning about the wines of the world and following the tasting guides for 18 different bottles of wine. All wine is given to students at the first practical workshop and are tasted in the comfort of the students' own homes/offices.

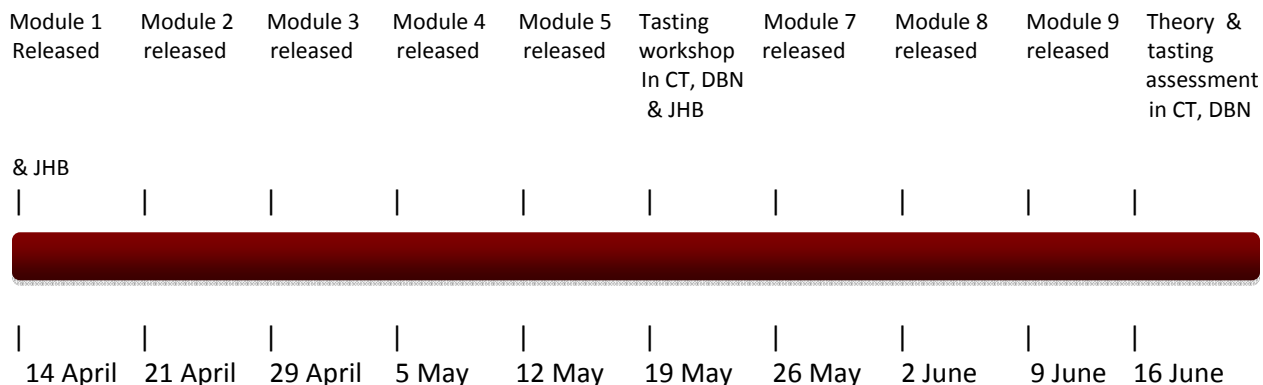
After the final 3 weeks of learning about wine tasting, students attend a second practical workshop where International wines are tasted. Students then evaluate several wines for their final assessment. These workshops are once again held in the 3 main regions - Cape Town, Durban and Johannesburg.

What is the format of the final assessment?

The final assessment is made up of a theoretical and practical component. The theoretical component is a written assessment and is completed online during week 9. The practical component takes the form of a blind tasting where several wines are evaluated during the final workshop.

All passing students receive a certificate of competence in Wine Evaluation from Stellenbosch University.

Graphical representation of the format of the course





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REGISTRATION FORM: CERTIFICATE IN WINE EVALUATION

Please note: Final date for registration and payment is Friday 28 March 2008. Registrations are accepted on a first-come, first-served basis and no late registrations will be accepted. Groups of 4 or more booking together receive a 10% discount.

Please complete all sections in block capitals and return,

- by fax to 086 654 2802 OR
- by e-mail to candice@getsmarter.co.za

STUDENT DETAILS

SURNAME: _____

FIRST NAMES (as will appear on your certificate): _____

PREFERRED NAME (as you will be called during the course): _____

WHAT IS YOUR INVOLVEMENT WITH WINE:

Please specify: _____

FIRM OR ORGANISATION: _____

POSTAL ADDRESS: *(required to post your Welcome Pack and Certificate)*

POSTAL CODE: _____

ID NUMBER: _____ PHONE: _____

MOBILE: _____ FAX: _____

E-MAIL: _____

Where did you hear about this course? _____

What is your motivation for completing this course? _____





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FEES AND PAYMENT

- The course fee is R3 500.00 excluding Value Added Tax
- The final date for payment is the 28th March 2008
- A pro forma invoice will be sent to you on acceptance of this registration form
- Groups of 4 or more booking together qualify for a 10% discount provided this is arranged with one of the Getsmarter staff.
- Cancellations made in writing by the 28th March 2008 are entitled to a refund, but will be liable for a R600 excl VAT administration fee
- Cancellations made after the 28th March 2008 do not qualify for a refund of the course fee

Please indicate your payment method below: *(mark the applicable block with an x)*

☐ **Direct Deposit** (bank deposit or electronic funds transfer (EFT))
Payment confirmation must accompany this registration form. Please use your **name and surname** as a reference.

☐ **Credit Card** (straight or budget; VISA or Mastercard)
Getsmarter will contact you shortly via telephone to obtain your credit card details.

Please deposit into the following account:

Account Name: Getsmarter
Bank: Standard Bank
Branch: Claremont
Branch Code: 025109
Account Number: 07 251 0684

Please fax proof of payment together the registration form to **Candice** on **086 654 2802**.
Further queries on 021 683 3633.

The University of Stellenbosch reserves the right to cancel the entire course, or regional areas of the course, if there is insufficient demand. In this case the relevant students will receive a full refund of their course fees.

We encourage and support the responsible use of alcohol.

*****I acknowledge that I have read and accept all the terms and conditions set out in this registration form.





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Signature of applicant

Date

