

COURSES IN WINE EVALUATION

The Department of Viticulture and Oenology, University of Stellenbosch presents different wine evaluation courses to meet a spectrum of requirements. The courses are presented under the supervision of Charl Theron, who has extensive local and international wine evaluation experience.

Introduction Course in Wine Evaluation

Aim: The identification of basic taste components, wine styles, cultivar characteristics and wine defects as well as the quality differentiation of wines.

Potential Candidates: Cellar assistants, promotional officers, sales assistants, production assistants, laboratory assistants and wine lovers without any formal training in wine evaluation.

Course Composition: An attendance course where aqueous solutions with different taste and flavour components, different wine types and cultivars of different qualities as well as defect wines are tasted and discussed. The course is concluded with a brief written evaluation of the candidates. Course material includes basic information about wine evaluation, tasting cards and wine aroma profiles.

Venue and Duration: It is usually presented at the Department of Viticulture and Oenology, Stellenbosch, but can also be presented in-house where sufficient interest exists. The course consists of two sessions of 2-3 hours each and is usually presented from 18:00.

Course Fees: R650 plus VAT per person.

Certificate Course in Wine Evaluation

Aim: The identification of unacceptable quality properties of wine and the consistent quality differentiation of different wine types and styles. Successful candidates receive an US certificate in wine evaluation which enables persons to serve as tasters on the panels of the Wine and Spirits Board and the SA National Wine Competition Association.

Potential Candidates: Assistant winemakers, winemakers, researchers, production personnel, wine lovers with training or experience in wine evaluation.

Course Composition: A certificate course where wines of different types, cultivars and quality, with or without defects are discussed by an experienced tasting panel. The course is concluded with a written evaluation of the candidates in comparison with the experienced reference panel.

Venue and Duration: It is usually presented at the Department of Viticulture and Oenology, University of Stellenbosch, but it can also be presented in-house where sufficient interest exists. The course consists of three sessions of 2-3 hours each and is usually presented from 18:00. The 2011 course dates are 14, 15 and 17 November 2011.

Course Fees: R575 (no VAT applicable)

Any enquiries concerning the courses can be directed to Charl Theron at 083 269 0577 or via vinofino@mweb.co.za