



GARAGISTE WINEMAKING COURSE SMALL-SCALE WINEMAKING

The Garagiste winemaking course of the Department of Viticulture and Oenology, University of Stellenbosch, has established itself over the past six years as the premium winemaking short course for people interested in producing quality small-scale wines in the comfort of their homes. In small-scale winemaking, wine is normally produced from 20 kg to a tonne or two of grapes. Those wishing to attend the course will have the opportunity to observe the use of small-scale winemaking equipment, as well as taste a large number of wines that were produced on small scale. The course has been updated with new activities. Attendees will receive a bottle of wine that they have bottled. On the Saturday night a semi-formal dinner will also be held where a lecture on small scale cheese production will be given with a wine and cheese tasting.

The course focuses on all production aspects of small-scale winemaking:

- Different grape cultivars and characteristics
- Ripeness and quality parameters of grapes
- Harvesting of the grapes
- Crushing, de-stemming, pressing and juice treatments
- Alcoholic fermentation
- Skin contact in red wine and different colour extraction methods
- Malolactic fermentation
- Racking of wine
- Fining of wine
- Ageing of wine in oak barrels
- Alternative oak products
- Stabilisation of wine
- Filtration of wine
- Sparkling wine, semi- sweet and noble late harvest wine production garagiste style
- Port production garagiste style
- Bottling of wine
- Additives that can be added to wine
- Problems that can arise in small-scale winemaking and how to solve them
- Wine tests that can be done at home
- Equipment used in small-scale winemaking
- Suppliers of small-scale winemaking equipment

The course will be presented by Dr Wessel du Toit, senior lecturer in Oenology (Wine science) at the Department of Viticulture and Oenology at the University of Stellenbosch. Partakers will also receive a comprehensive set of notes and a list of companies selling small-scale winemaking equipment. The course will be presented in English, but partakers can receive either English or Afrikaans notes. Upon completion of the course, each partaker will also receive a certificate.

Dates: 3, 4 and 5 February 2012

Venue: Campus of Stellenbosch University (details to be announced at a later stage)

Duration: 18 hours (Friday night, full Saturday and half of Sunday)

Cost: R2 900 per person (including notes, certificate, refreshments, dinner and cheese tasting on Saturday night and all wine tastings)

Those interested can contact Wessel du Toit for a registration form.

Email: wdutoit@sun.ac.za

