



Advanced Garagiste winemaking course

After numerous requests, the Department of Viticulture and Oenology (DVO), Stellenbosch University has decided to present an Advanced Garagiste winemaking course. This course will follow on the Garagiste winemaking course which has been very successfully presented to the general public the past 5 years. After consultation with previous students of the Garagiste course we decided to go into more detail on certain aspects in Garagiste winemaking, but with the focuses on South African conditions.

Aspects covered in the course

Aspects which will be addressed in the course include:

- “Terroir” and cultivar expression: Concept of terroir, site selection, climatic factors, soil factors, South African environmental conditions, cultivar adaptation to different terroirs
- Quick overview of the winemaking process
- Organic viticulture: Viticulture practices and additions in organic viticulture
- Organic winemaking: Winemaking practices and products allowed in organic winemaking, strategies to reduce sulphur dioxide in wine
- Acid management in garagiste winemaking: Types of acids, acid additions, acid removal
- Faulty wines: Different types of sensory faults in garagiste wines, how to prevent and treat them
- Winemaking practices to obtain different styles of: Sauvignon blanc, Chenin blanc, Chardonnay, Merlot, Shiraz, Cabernet Sauvignon and Pinotage Garagiste wines
- Advanced oak wood aspects in winemaking: Advanced aspects of origin and processing of oak, advanced aspects of alternative oak usage, matching different types of commercial available barrels and other oak products with different styles of wines

As part of this course you will also be able to taste about 40 different wines which were made in our small scale cellar. These wines were made in such a way to illustrate different strategies to obtain different styles of wine and include a wide range of white, red and port wines. You will also be able to taste a few faulty small scale wines. A total of about 50 small scale wines will thus be tasted as part of this course. If there are enough entries we are also planning to hold a Garagiste wine tasting competition as part of the course, where interested course participants can enter wines that they have made. A practical demonstration on how to de-gorge sparkling wine will also be part of the course. The duration of the course will be about 16-17 hours and will be presented at the Department of Viticulture and Oenology, Stellenbosch University.

Who should attend the course and entry requirements?

It is required that you successfully completed the initial Garagiste winemaking course presented at Stellenbosch University to be able to join the Advanced Garagiste Course, but persons who have completed other advanced wine courses, such as a BScAgric degree in Viticulture and Oenology, Cape Wine Masters etc. can also be considered. The course is thus aimed at the serious Garagiste, wine enthusiast or persons who would like to advance their knowledge of winemaking in general.

Course presenters

The Advanced Garagiste course will be presented mainly by Dr Wessel du Toit, senior lecturer in Oenology at the US, who also presents the Garagiste course at Stellenbosch University, as well as some other lecturers of the DVO who are experts in their field of training. The course will be presented in English and upon completion of the course, each partaker will also receive a certificate.

Next date: to be announced (depending on interest)

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

Duration: About 16-17 hours (Friday night, full Saturday and part of Sunday)

Cost: To be announced (including notes, refreshments and tastings)

Those interested can contact Wessel du Toit for a registration form at wdutoit@sun.ac.za

