



OUR PURPOSE

We teach **SA** wine

OUR VISION

Our passion keeps South African wine education alive by teaching, inspiring and growing an inclusive wine culture for all



OUR MISSION

We offer enriching, relevant and accessible wine education, training and experiences across all levels presented by engaging wine experts

OUR PROMISE

Everyone is welcome

CWA CORE COURSE PROGRESSION



1

South African Wine
Course

2

Certificate Wine Course

3

Diploma Wine Course

Cape Wine Master

RECOGNITION OF PRIOR LEARNING



BSc VITICULTURE & OENOLOGY		🍷	🍷	min 60% in all CWA Diploma exams
DIPLOMA IN CELLAR TECHNOLOGY		🍷	🍷	min 60% in all CWA Diploma exams
UCT GSB BUSINESS OF WINE		🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 1 AWARD IN WINES	🍷	🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 2 AWARD IN WINES	🍷	🍷	🍷	min 60% in all CWA Diploma exams
WSET LEVEL 3 AWARD IN WINES		🍷		min 60% in Diploma entrance exams
WSET LEVEL 4 DIPLOMA IN WINES		🍷		Must have passed with Merit
MASTER OF WINE				Direct entry to the programme
SASA INTRODUCTORY SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
SASA JUNIOR SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
SASA SOMMELIER		🍷	🍷	min 60% in all CWA Diploma exams
ASI CERTIFICATION 1	🍷	🍷	🍷	min 60% in all CWA Diploma exams
ASI DIPLOMA		🍷	🍷	min 60% in all CWA Diploma exams
CMS INTRODUCTORY SOMMELIER	🍷	🍷	🍷	min 60% in all CWA Diploma exams
CMS CERTIFIED SOMMELIER		🍷	🍷	min 60% in all CWA Diploma exams
CMS ADVANCED SOMMELIER		🍷		min 60% in Certificate exams
CMS MASTER SOMMELIER				Direct entry to the programme
CERTIFIED SPECIALIST IN WINE		🍷	🍷	min 60% in all CWA Diploma exams

South African Wine Course

COURSE OVERVIEW

An introductory wine course that takes you on a wine journey around South Africa revealing the great wine growing regions of the Cape, wine styles and the effect of wine on the taste of food. Explore vineyard and winemaking practices and learn how they contribute to making a quality wine. Get to know the various red and white grape varieties with guided tastings and the basic etiquette of wine service and storage. On completion of the South African Wine Course, the student can continue their wine education journey with the Cape Wine Academy Certificate Wine Course.



COURSE DETAILS

TIME FRAME:	Self study at your own pace
STUDENTS RECEIVE:	Online Access for 1 year
RATE:	R1990 per student (Classroom) R700 per student online
IDEAL FOR:	Beginner wine enthusiasts, people working in wine, hospitality, and tourism

COURSE BREAKDOWN

LECTURE 1:	The story of SA wine, viticulture, wine regions, how wine is made from harvesting and through the cellar to packaging.
LECTURE 2:	The five taste sensations with a cause & effect wine tasting, varieties/cultivars, storage and service

ASSESSMENT PROCESS

EXAM:	Online Multiple Choice Pass: 50%
CERTIFICATE :	Industry recognised Cape Wine Academy South African Wine Course Certificate issued on successful completion of exam as well as Cape Wine Academy pin

Certificate Wine Course

COURSE OVERVIEW

An in-depth course on South African wine, which covers red and white wine viticulture, winemaking, sweet and sparkling wines, fortified wines and distillation. Understand the wine of origin system of the Cape and learn how to assess what's in your glass by tasting the main South African grape varieties. All this knowledge comes together in a theory exam and blind wine tasting exam. On completion of the Certificate Wine Course, the student can continue their wine education journey with the Cape Wine Academy Diploma Wine Course.



COURSE DETAILS

TIME FRAME:	7 Lectures of 2.5 hours each, including wine tasting
STUDENTS RECEIVE:	Course Manual
RATE:	R4 400 per student
IDEAL FOR:	Wine enthusiasts, wine industry professionals, 2nd or 3rd Year Hospitality Student, Tourism Students, Culinary Students

COURSE BREAKDOWN

LECTURE 1:	Viticulture and Grape Varieties
LECTURE 2:	Viticulture and Regions
LECTURE 3:	Winemaking
LECTURE 4:	Introduction to South African Brandy
LECTURE 5:	Fortified and Sweet Wines
LECTURE 6:	Sparkling Wines
LECTURE 7:	Tutored Tasting

ASSESSMENT PROCESS

EXAM:	1 hour Tasting Exam – Pass Mark 50% 2.5 hour Theory Exam, – Pass Mark 50%
CERTIFICATE :	Industry recognised Cape Wine Academy Certificate Wine Course Certificate issued on successful completion of exam as well as Cape Wine Academy pin

Diploma Wine Course

COURSE OVERVIEW

Step into the international world of wine and broaden your global wine knowledge with this in-depth journey through four intensive modules. This course details the wine regions of the world with relevant subject tastings. Each module involves assignments and substantial study time with written exams and blind tasting examinations. The Certificate Wine Course is a pre-requisite to attend. Diploma Wine Course is the entry requirement to the Cape Wine Master Programme.



COURSE DETAILS

- TIME FRAME:** 4 Diploma Modules completed over 1-2 years (each module is offered once a semester and takes 8 weeks)
- STUDENTS RECEIVE:** One Diploma Wine Course manual per module
6 lectures presented online; 1 tasting seminar per module
- RATE:** R7810 per module (4 modules)
- IDEAL FOR:** Serious wine professionals and enthusiasts with an interest in the global wine industry in context of South Africa.

COURSE BREAKDOWN

- MODULE 1:** World trends, Viticulture, Winemaking, Wine Law, Alsace, Champagne, Cognac.
- MODULE 2:** France: Bordeaux, Burgundy, The Rhône Valley, The Loire Valley, Southern France.
- MODULE 3:** Germany, Italy, Portugal, Spain, other European countries and Lebanon.
- MODULE 4:** USA, Chile, Argentina, Australia, New Zealand, Tasmania, Asia and sweet wines of the world.

ASSESSMENT PROCESS

- ASSIGNMENTS:** 3 assignments per module that counts 15% of your overall mark.
- THEORY EXAMS** 1 x 3-hour theory exam per module that counts 85% of your overall mark for the module.
- TASTING EXAM** 1 x blind tasting assessment practical exam that can be taken at any stage of your Diploma Wine Course journey.

Pass mark is a 55% in both Theory and Tasting exams.

A minimum of 60% in both exams is required for entry to Cape Wine Master programme

Calendar of Courses

Semester 2 2023



COURSE	DATES						EXAM
South African Wine Course Virtual lectures online	18 Oct evening	19 Oct evening					Online
Certificate Wine Course Stellenbosch	14 Oct Full day	21 Oct Half day	28 Oct Half day				15 & 16 Nov
Certificate Wine Course Virtual lectures Online	26 Sep eveing	3 Oct evening	10 Oct evening	17 Oct evening	24 Oct evening	31 Oct evening	15 & 16 Nov
Diploma 1 Wine Course (Semester 1 2024)	23 Jan evening	30 Jan evening	6 Feb evening	13 Feb evening	20 Feb evening	27 Feb eveining	June tbc

BOOKINGS:



South African Wine Course
Caitlyn Bradley

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064 903 6818



Certificate & Diploma Course
Nikita Reeves

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DISCOVERING WINE

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Thank you.