



Institute of  
**Cape Wine Masters**

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DISCOVERING WINE

# The Road to Cape Wine Masters

[www.icwm.co.za](http://www.icwm.co.za)  
[admin@icwm.co.za](mailto:admin@icwm.co.za)

# 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



# Cape Wine Master

Level 3 : Diploma Wine Course

Level 2: Certificate Wine Course

Level 1: South African Wine Course



## CAPE WINE ACADEMY COURSE PROGRESSION



# 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

FORMAT :	Classroom, Virtual or Online
TIME :	5 hours in the Classroom or 2 three-hour live virtual lectures or Self study at your own pace
RATE:	R 2495 per student (Classroom or Virtual) R 850 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 tastings
FORMAT:	Classroom or Virtual
RATE:	R 5 500 per student
IDEAL FOR:	Wine enthusiasts, wine industry professionals, 2nd or 3rd Year Hospitality students, Tourism students, Culinary students

## COURSE BREAKDOWN

LECTURE 1:	Sensory Assessment of Wine: Tutored Tasting
LECTURE 2:	Viticulture: Seasons of the vine
LECTURE 3:	Viticulture: Grape Varieties and South African Wine Regions
LECTURE 4:	Winemaking
LECTURE 5:	Sweet and Fortified Wines
LECTURE 6:	Cap Classique First Star Course
LECTURE 7:	Brandy Association Introduction to South African Brandy Course

## ASSESSMENT PROCESS

EXAMS:	1 hour Tasting Exam – Pass Mark 50% 2.5 hour Theory Exam – Pass Mark 50%
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CERTIFICATION:	Industry recognised Cape Wine Academy Certificate Wine Course Certificate issued on successful completion of exam as well as a Cap Classique First Star Certificate and Brandy Association Introductory Certificate and a Cape Wine Academy Certificate level lapel pin.
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# 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)
FORMAT:	6 live virtual lectures presented online; 1 tasting seminar per module
RATE:	R 8 995 per module x 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 count 15% of your overall mark.
THEORY EXAMS:	1 x 3-hour theory exam per module that counts 85% of your overall mark.
TASTING EXAM:	1 x tasting assessment practical exam that can be taken at any stage of your Diploma Wine Course journey.
CERTIFICATION:	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