

Wine Evaluation Course



information | pack

This document details the **Stellenbosch University Wine Evaluation Course**.



Please note: *The dates of the next presentation of this course are not confirmed. However, this course is expected to be presented during the first half of 2011. Please inform Karin on 021 685 4775 or karin@getsmarter.co.za of your interest in this course and you will be notified of the dates and further details when finalised.*

Stellenbosch University's Department of Viticulture and Oenology in conjunction with GetSmarter is proud to present the **Wine Evaluation Course**. This course meets the high and exacting standards of Stellenbosch University and is compiled and presented by International wine judge Mr. Charl Theron.

About the course:

This 10-week course is offered in English by distance learning via the Internet combined with two practical 3-hour workshops. Students will learn about the history of wine, viticulture, the winemaking process, how to deal with wine in both private and commercial environments, and most importantly about the actual evaluation and comparison of wines (see **Course Outline** on next page for more details).

This course certifies successful students to be selected for tasting on the South African Wine and Spirits Board and Veritas tasting panels.

About the Course Convener:

Charl Theron has been involved in the wine industry for 40 years. He was initially involved at different production and management positions at KWV for 30 years, before joining the University of Stellenbosch as extraordinary lecturer in oenology. He has founded a training company recently to address the training needs of cellar workers at the introductory level of winemaking.

He has been an active wine taster at the Wine and Spirits board, local wine competitions including Veritas, ABSA Top 10 Pinotage and the Terroir Wine Awards as well as abroad in different European and South American countries.

What is GetSmarter?

GetSmarter is a specialist Online Training Company that makes first-class continuing education possible for working professionals throughout South Africa and abroad.

Who should attend?

This course is suited to anyone with a keen interest in wine. More specifically:

Wine professionals and other people involved in the wine industry such as winemaking staff, viticulturists, wine distributors, wine marketers, restaurant and bar managers, hotel staff, academics, waitrons, tour guides and events organizers will be equipped with expert knowledge and credibility, which enables them to better serve their clients.

Non-professionals and people outside the wine industry such as wine drinkers in general, members of wine clubs, corporate relationship managers, client liaison officers and others who simply enjoy a good glass of wine will benefit from an enhanced understanding and appreciation of wine products.





Entry requirements

Students must have a current email account, access to a computer and the Internet and a general familiarity with the Internet and computers, including the ability to read documents in Adobe PDF (Portable Document Format), create documents in Microsoft Word and view video content. Registrations will not be accepted from those younger than 18 years of age.

The Course Outline:

Module 1 Introduction to Wine
This module introduces students to wine and includes facts and figures of the wine producers of the world as well as the South African wine industry. Information is provided on various South African wine institutions.
Module 2 Grape Growing
The science of the grapevine is known as viticulture. This module includes the classification of the various red and white cultivars, the annual growth cycle of the vine, viticulture practices, damage of grapevines and the influence of climate the soil on the grapevine.
Module 3 Basic Winemaking
A detailed explanation of the different stages of the winemaking process including the pre-alcoholic fermentation stage; the alcoholic fermentation stage; malolactic fermentation stage and the post fermentation stage. White wine vinification is discussed followed by the vinification of red wine, sweet wines, special late harvest wine, noble late harvest wine, Sherry, Port and Jerepigo.
Module 4 Dealing with Wine
This module details the certification of wines and explains how to read wine labels. It also covers the storing of wine, serving of wine as well as food and wine pairing.
Module 5 Evaluation of Wine
This module teaches students how to evaluate wine through visuals, aromas and taste. It details how wines can be described and highlights the various flavours associated with certain cultivars. This module prepares students for the upcoming workshop.
Module 6 Practical workshop on Wine Evaluation
This 3-hour practical workshop is held in Cape Town and Johannesburg and teaches students more about wine styles, varietals and faulty wines. Students are taken through a sensory exercise of associating aromas and flavours with wine followed by a tutored tasting of over 30 different wine samples. Students receive 18 bottles of wine to “take away” which will be tasted during the following 3 modules.





Module 7 Self Tasting and International Wines
This module covers wine production in France, Germany and Italy and details wine regions of the relevant countries, how to read the wine labels and the best-known wines of the relevant country. Students taste and evaluate the wine samples 1 – 6. Video tastings and wine discussions will be available on the website.
Module 8 Self Tasting and International Wines
This module covers wine production in Spain, Portugal and Austria and details wine regions of the relevant countries, how to read the wine labels and the best known wines of the relevant country. Students taste and evaluate the wine samples 7 – 12. Video tastings and wine discussions will be available on the website.
Module 9 Self Tasting and International Wines
This module covers wine production in Australia, New Zealand, Chile, Argentina and California and details wine regions of the relevant countries, how to read the wine labels and the best known wines of the relevant country. Students taste and evaluate the wine samples 13 – 18. Video tastings and wine discussions will be available on the website.
Module 10 Practical workshop and Practical Assessment
The practical assessment is a 90-minute blind tasting where students evaluate approximately 30 wines. Each student is assessed on 3 criteria including quality evaluation, fault identification and consistency.

Course Delivery:

Interaction with students will be via the **GetSmarter Learning Website** and all course notes and guidelines for study will be delivered to students in electronic format (PDF® or MS Word®).
(<http://www.getsmarter.co.za/learning>)

Each module listed above is divided into the following components and is delivered via a user-friendly website:

- course notes
- video lectures
- online discussion forum
- multiple choice quizzes answered online
- smart games (used as a study tool)
- further reading and references





A new module is made available to the student body and students work through the course material together as a group, mirroring the classroom environment online. Charl Theron is the Course Convener who provides academic support during the 10-weeks. Candice Jooste is the Course Coordinator who provides administrative assistance. Together, they ensure quality assistance is provided throughout the duration of the course.

Assessment Details

The **theoretical assessment** covers all course content included in modules 1 – 5. It takes the form of an online multiple-choice assessment, which is completed during the 6th week of the course.

The **practical assessment** is a 90-minute blind tasting where students evaluate approximately 30 wines. Each student is assessed on 3 criteria including quality evaluation, fault identification and consistency.

Award of the certificate

A certificate of competence issued by Stellenbosch University is awarded only to those students who successfully pass the final practical assessment. Students are required to pass the theoretical assessment before they may complete the final practical assessment.

Course Fee:

R4 470 excluding Value Added Tax, which includes access to all courseware, provision of all wine for two workshops, 18 bottles of wine for the self tastings, expert support and a University Certificate.

Registration and enquiries:

Course dates will be confirmed closer to the time.

Should you have any queries, please contact Karin at GetSmarter:

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