

“Wine is a passport to the world”. – Thom Elkjer

The current hospitality industry requires a wide array of competencies and an interdisciplinary approach where each subject's contribution is carefully considered. Exposure to specialized Food & Beverage areas such as wine is limited in the curriculum, allowing opportunity for specific subject elaboration. It is our contention that in depth knowledge of the wine industry and a comprehensive knowledge of viticulture and vinicultural practices around the World will provide a solid foundation. For too long, training for the industry has focused extensively on broad based beverage training. Increasingly, top-end establishments are seeking staff with specialized knowledge in wine.

This semester is only for the true enthusiasts of wine. Explore the past, present and tomorrow of an industry as old as humankind. The module is offered in partnership with the prestigious Cape Wine Academy and opens up formal studies in wine and leads to the threshold of a Wine Masters qualification. At the end of this module you will be a wine expert and a force to be reckoned with in the wine industry. The challenging area of this semester is whether one can actually develop a palate from a basic lay knowledge of wine to a more sophisticated analytical level in a relatively short period of time.

Please be aware that the 'Advanced Wine Studies' module includes a lot of self-study. The final qualification is equivalent to between WSET level 2 & 3.

About This Module

- Explaining the history of wine.
- Analyse storage and maturation principles for wine and brandy.
- Pair Wine with food.
- Evaluate wine according to international wine tasting standards and blind tasting for variety, and country and vintage.
- Evaluate the different wine varieties, their characteristics and their performance factors.
- Identify Viticulture and grape varieties.
- Identify the Wine of Origin scheme, regions, districts and wards and wine routes in South Africa.
- Analyse and compare the different techniques involved in wine and brandy making and how their application may influence the characteristics of a wine, brandy, champagne or fortified wine.
- Analyse developments in the wine industry of the 'old world' and the 'new world'.
- Tutor a professional wine tasting.
- Create Strategies for effective wine management, including distribution, marketing, finance.



Assessment Activities

You will be assessed by means of DBE, Tastings, CWA preliminary exam, CWA Certificate exam (theory and tasting), 12 assignments relating to the Diploma exams – these have to be passed in order to write the diploma exam and a CWA Diploma exam (four theory exams and one tasting).

Cape Town Tour

During the semester there is a tour of the winelands around Cape Town.

Please check with Grand Tour about the dates of the tour and when you will be able to book your ticket home.