

CERTIFICATE IN WINE EVALUATION

STELLENBOSCH UNIVERSITY SHORT COURSE

The Department of Viticulture and Oenology, University of Stellenbosch, presents a Wine Evaluation course to equip delegates to serve on a spectrum of wine evaluation panels.

The course is presented by Dr. Jeanne Brand (PhD Wine biotechnology) and Marisa Nell (MSc Agric Oenology) in collaboration with a panel of five industry professionals. Dr Brand has extensive knowledge and experience in wine sensory profiling and detection of wine faults. Marisa Nell is a research winemaker and has thorough knowledge of the production of different wine styles and fault origins.

Course information:

1. **Aim:** To train delegates to identify wine faults/unacceptable characteristics of wine, evaluate the quality of different wine types and styles and enable them to serve on various wine tasting panels.
2. **Potential Candidates:** Assistant winemakers, winemakers, researchers, production personnel, wine lovers with training and extensive experience in wine evaluation.
3. **Course Composition:** A certificate course where wines of different types and styles, cultivars and quality, with or without defects are tasted by an experienced tasting panel who provide feedback during the tasting to the delegates. The course is concluded with a written evaluation of the candidates in comparison with the experienced reference panel.
4. **Certificate:** Successful candidates will receive a competency certificate in wine evaluation from Stellenbosch University after passing a practical tasting exam. The certificate enables individuals to serve as tasters on the panels of the *Wine and Spirits Board and the SA National Wine Competition Association (Young Wine Show and VERITAS)*.
5. This course is presented in **English**.
6. Please note that the course **is mainly practical and only a short overview of styles and taints is given** in the first day as a refresher. Candidates are expected to have sufficient knowledge of various aspects of wine production and quality.

Venue and duration:

1. It is presented at the Department of Viticulture and Oenology, **JH Neethling Building**, Stellenbosch.
2. The course consists of three sessions of 2-3 hours each and is **presented from 18:00**.

Dates and cost:

1. The course dates are 21,22 and 23 November 2022.
2. Course fee is R4 250 per delegate / Course fee is R3750 for students and second time delegates

Enrolment procedure:

Link for enrollment: <https://shortcourses.sun.ac.za/application-form.html?offeringid=3a7d4fb4-ed0d-ed11-8130-0050568033a6>

Please send an e-mail to Jeanne Brand jeanne@sun.ac.za or Lorette de Villiers at lorette@sun.ac.za for more information.