



Garagiste winemaking short course of Stellenbosch University

4-6 August 2023 (3 days)

JH Neethling Building, Victoria Street, Stellenbosch



The Garagiste Winemaking Course of Stellenbosch University has established itself over the past fifteen years as the premium winemaking short course for people interested in producing *quality small-scale wines* at home. The first course of 2023 will take place 19-21 May 2023 and will be repeated 4-6 August 2023.

Outcomes

Those attending the course will have the opportunity to observe the usage of small-scale winemaking equipment, as well as taste wines that were produced on small scale. Course participants will also taste wines made with different wine treatments and receive a comprehensive set of notes. Different winemaking processes, such as different grape cultivars, ripeness and quality parameters of grapes, processing of grapes, alcoholic fermentation, malolactic fermentation, racking of wine, fining and ageing of wine and bottling of wine will all be dealt with in the course, with the focus on garagiste volume production. At the end of the course participants will be able to produce wine at home on small scale.



Course content

- Different grape cultivars and characteristics
- Ripeness and quality parameters of grapes and harvesting of grapes
- Crushing, de-stemming, pressing and juice treatments
- Alcoholic fermentation
- Skin contact in red wine and different colour extraction methods
- Malolactic fermentation
- Racking of wine
- Fining of wine
- Ageing of wine in oak barrels and alternative oak products
- Stabilisation and filtration of wine
- Sparkling wine, semi- sweet and noble late harvest wine production garagiste style
- Port production garagiste style
- Bottling of wine
- Additives that can be added to wine
- Problems that can arise in small-scale winemaking and how to solve them
- Wine tests that can be done at home
- Equipment used in small-scale winemaking
- Suppliers of small-scale winemaking equipment



Approximate times

- Friday: 18:00 – 21:30
- Saturday: 08:30 – 16:00
- Sunday: 08:30 – 14:00

Costs

- R5000 per person

This include:

- Comprehensive set of notes (either English or Afrikaans)
- List of companies selling small-scale winemaking equipment
- Certificate: NQF level 6
- Bottle of wine that the attendee has bottled
- Refreshments during the course
- All wine tastings

Registration

Link for 4-6 Augustus 2023 course:

<https://shortcourses.sun.ac.za/application-form.html?offeringid=5498180d-45b1-ed11-abf8-d4fafa1611d4>

Closing date for August course registration: 21 July 2023

Registration works on a first come/first served basis, limited space available. The course can be cancelled on short notice due to a lack of interest.

Presenter

Prof Wessel du Toit
Department of Viticulture
and Oenology
Stellenbosch University
wdutoit@sun.ac.za
Facebook page: Garagiste
Winemaking Course

