

BScHons in Wine Biotechnology

Programme Description

The programme consists of formal lectures, as well as seminars, self-study and experimental work in Wine Biotechnology.

Specific Admission Requirements

- A suitable degree such as BSc, BScAgric or BEng with any applicable discipline as major.

Duration of Programme

The duration of the programme is one year.

Programme Content

The following topics are covered in this programme:

- Genetic properties and improvement of wine yeasts;
- Grape-based beverages;
- Alcoholic fermentation;
- Chemical compounds of grapes and wine;
- Techniques in wine and grapevine biotechnology;
- Malolactic fermentation and microbial spoilage;
- Enzymes in preparation of wine;
- Grapevine structure and functions; and
- Grapevine improvement with the aid of biotechnology.

Self-study on the South African wine industry as well as independent experimental research in grapevine and wine biotechnology is required.

Compulsory Modules

50997 : Wine Biotechnology	714(20): Chemistry and biochemistry of grapes and wine
50997 : Wine Biotechnology	771(30): Research methodology for grapevine and wine biotechnology
50997 : Wine Biotechnology	772(20): Techniques in grape and wine sciences
50997 : Wine Biotechnology	773(20): Wine-related microbes
50997 : Wine Biotechnology	774(20): Grape structure, functioning and grapevine molecular biology and biotechnology
50997 : Wine Biotechnology	775(10): Seminar