Wine Evaluation Course

4-6 November 2024

JH Neethling Building, Stellenbosch

R4500 standard course fee & R4000 for second time delegates

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.





Marisa Nell



Stellenbosch

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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.

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