

GARAGISTE WINEMAKING SHORT COURSE

8-10 May 2026 | R5600 pp

In-person (3 days) | JH Neethling Building, Stellenbosch

Approx times: Friday: 18h to 21h30, Saturday: 8h30 to 16h and Sunday 8h30 to 14h

CLOSING DATE FOR REGISTRATION: 29 April 2026.

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. Upon completion of the course you will receive a certificate from SU.

Objectives

Participants will observe small-scale winemaking equipment in use and taste wines produced on a small scale, as well as wines made with various treatments. They'll receive detailed notes covering different winemaking processes such as grape cultivars, ripeness, fermentation, racking, fining, ageing, and bottling. The course focuses on garagiste production, enabling attendees to make wine at home on a small scale.

The course will be presented by Prof Wessel du Toit and Prof Albert Strever of the Department of Viticulture and Oenology, SU



Stellenbosch

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forward together
sonke siya phambili
saam vorentoe

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

As part of the course, you will receive:

- Comprehensive set of notes (either English or Afrikaans) and certificate (NQF 6)
- List of companies selling small-scale winemaking equipment
- Refreshments and lunch on Saturday
- All wine tastings

Register today