



CUSTOM WINE EDUCATIONAL TRAVEL PROGRAMME JANUARY 2013

A programme of 6 half-day modules, covering elements such as wine history, the present, the future, varieties, labour, land, markets, economics etc, the industry at large, with plenty of tastings and deep engagements with wine industry roleplayers. Each module comes with guiding texts.

Modules:

1. From Old World to New World

History, the present and new approaches in wine, with a visit to the oldest estate (Groot Constantia), followed by a visit to the newest (Mhudi)

2. Land, Labour and Ownership

In this session we explore land, issues relating to the labour that works the terroir, and we look at models of ownership. We centre this on Solms Delta, a forward thinking game-changing estate

3. Varietals - the stories of Pinotage

We focus today on the grapes, in particular our own unique Pinotage grape (a cross between pinot noir and cinsaut, which in the 20s was known as hermitage, hence Pinotage), and explore methods of growing, harvesting and making pinotage wines, with visits to two estates, and engagement with wine makers.

4. David and Goliath - from big commercial to garage wines

We are going to visit one of the regions biggest, most financially successful commercial estates, and we're going to go to the other extreme and meet a garagiste wine maker.

5. Education

This session is dedicated to exploring education in the wine industry. We will be hosted by the Cape Wine Academy in Stellenbosch, and will explore approaches to education, and how wine education is shaping the industry in a democratic era.

6. Future Forward

In this session, we draw all the threads of the programme together, and are hosted by Mzoli Ncgawuzele, hospitality, property and wine mogul. He is the creator of the famous Mzolis Place, the Guguletu Wine Festival and the Mzoli range of wines. Mzoli is leading the industry to new audiences, focusing on introducing wine culture to townships. For this session we will be hosted for a tasting session, at Mzoli's Place, with Mzoli's famous meat, and his range of wines. We will have guests from across the programme join this session