



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Wine Stabilisation Procedures for Wineries

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259157 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips winery personnel with the practical skills and theoretical knowledge required to perform wine stabilisation procedures in a commercial cellar environment. Participants will learn to apply stabilisation techniques for tartrate, protein, and microbial stability, ensuring product quality and shelf-life. The course aligns with SAQA Unit Standard 259157 and focuses on safe, efficient, and compliant practices.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259157
Accreditation	SAQA Accredited · NQF Level 3 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate the correct procedures for cold stabilisation of wine to prevent tartrate precipitation.
- Apply protein stabilisation techniques using bentonite and other fining agents.
- Implement microbiological stabilisation methods, including sterile filtration and SO₂ management.
- Evaluate wine stability through appropriate laboratory tests and interpret results.
- Comply with health, safety, and environmental regulations during stabilisation operations.

WHO SHOULD ATTEND

- This course is designed for cellar workers, laboratory technicians, and production supervisors currently employed in wineries or wine production facilities who are responsible for or involved in wine stabilisation processes.

COURSE OUTLINE

Day 1: Principles of Wine Instability and Stabilisation

- Overview of wine stability and instability.
- Tartrate instability: causes and detection.
- Protein instability and heat testing.
- Microbiological stability: spoilage organisms and prevention.
- Cold stabilisation: theory and process parameters.
- Fining agents: types (bentonite, gelatin, PVPP) and applications.
- Role of sulphur dioxide and antioxidants.
- Quality control tests for stability.

Day 2: Practical Stabilisation Techniques and Equipment

- Cold stabilisation procedure: chilling, seeding, and monitoring.
- Fining trials: bentonite, gelatin, and isinglass.
- Membrane filtration and sterile filtration.
- Equipment: plate heat exchangers, cold stabilisation tanks, filter pads.
- Calculating additive dosages based on lab results.
- Troubleshooting haze, sediment, and re-fermentation.
- Record keeping and batch documentation.

Day 3: Advanced Stabilisation, Quality Assurance, and Integration

- Advanced fining: crossflow filtration, electrodialysis.
- Stability testing protocols: cold test, heat test, bentonite requirement.
- Quality assurance: sensory evaluation, microbiological plating.
- Production planning: scheduling stabilisation with bottling.
- Corrective actions for failed stability tests.
- Environmental and safety considerations.
- Case studies: stabilisation challenges in different wine types.
- Integration with HACCP and cellar management.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **6 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
03 Aug 2026	05 Aug 2026	On-Campus	Pretoria, South Africa
03 Aug 2026	05 Aug 2026	On-Campus	Mauritius
04 Aug 2026	06 Aug 2026	On-Campus	Cape Town, South Africa
04 Aug 2026	06 Aug 2026	On-Campus	Lagos, Nigeria
05 Aug 2026	07 Aug 2026	On-Campus	Dubai, UAE
05 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	12 Aug 2026	On-Campus	Cape Town, South Africa

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 259157) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call **+27 12 004 8389** or WhatsApp **+27 65 077 6310** and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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