



Accredited Africa Training Institute for Capacity Development

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

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Wine Clarification Through Physical and Chemical Processes

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259160 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to clarify wine using physical or physical-chemical processes, ensuring product quality and consistency. It covers the principles of fining agents, filtration, centrifugation, and cold stabilization, aligned with industry standards. Participants will gain practical competence to apply these techniques in a winemaking environment.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259160
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 selection and preparation of fining agents for specific wine types.
- Apply physical clarification methods such as filtration and centrifugation effectively.
- Evaluate the impact of physical-chemical processes on wine stability and quality.
- Implement cold stabilization to prevent tartrate precipitation.
- Monitor and adjust clarification parameters to meet product specifications.
- Document and report clarification activities according to standard operating procedures.

WHO SHOULD ATTEND

- This course is designed for cellar workers, winemakers, and production supervisors involved in wine clarification operations.
- It is also suitable for quality assurance personnel seeking to deepen their understanding of clarification processes.

COURSE OUTLINE

Day 1: Principles of Wine Clarification

- Overview of wine clarification: reasons and benefits
- Physical processes: sedimentation, centrifugation, filtration
- Chemical processes: fining agents (bentonite, gelatin, isinglass, etc.)
- Factors affecting clarification: pH, temperature, tannin content
- Introduction to turbidity and clarity measurement

Day 2: Practical Application of Clarification Techniques

- Preparation of fining agents: hydration, dispersion, timing
- Bench trials: small-scale tests for fining effectiveness
- Filtration methods: plate and frame, cross-flow, vacuum
- Equipment setup and cleaning procedures
- Quality control: measuring clarity with turbidimeter and visual inspection

Day 3: Troubleshooting and Quality Assurance

- Troubleshooting: protein haze, tartrate instability, copper fining
- Sensory impact of fining agents on wine aroma and flavour
- Record-keeping and standard operating procedures
- Regulatory considerations and allergen labeling
- Final assessment and course wrap-up

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	Cape Town, South Africa
03 Aug 2026	05 Aug 2026	On-Campus	Lagos, Nigeria
04 Aug 2026	06 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	06 Aug 2026	On-Campus	Johannesburg, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Mauritius
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, UAE

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 259160) 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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