



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 Transfer and Blending Techniques

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259162 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the practical skills and theoretical knowledge required to perform wine transfer and blending operations in a cellar environment. Participants will learn to manage wine movements between vessels, assess wine characteristics for blending, and ensure quality control throughout the process. The course is aligned with the SAQA unit standard 259162 and focuses on safe, efficient, and compliant wine handling practices.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259162
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 ability to plan and prepare for wine transfer and blending operations, including selecting appropriate equipment and materials.
- Apply correct techniques for wine transfer between vessels, ensuring minimal oxidation and contamination.
- Analyze wine samples to determine sensory characteristics and suitability for blending.
- Design a blending trial to achieve desired wine style and quality specifications.
- Implement blending procedures, accurately measuring and combining wine components.
- Evaluate the final blended product against quality standards and document the process.

WHO SHOULD ATTEND

- Cellar workers, winemakers, and production supervisors who are responsible for wine transfer and blending operations in a winery or wine production facility.

COURSE OUTLINE

Day 1: Foundations of Wine Transfer and Blending

- Overview of wine transfer methods: racking, pumping, and gravity flow
- Equipment: pumps, hoses, tanks, and fittings
- Safety protocols: cleaning, sanitisation, and handling
- Principles of blending: balance, complexity, and consistency
- Sensory evaluation: taste, aroma, and colour assessment
- Chemical analysis: alcohol, acidity, tannins, and residual sugar
- Regulatory requirements: labelling and composition standards
- Quality control: sampling and record-keeping

Day 2: Practical Transfer Techniques and Blending Trials

- Setting up transfer systems: hose connections and pump calibration
- Racking: separating wine from lees with minimal aeration
- Blending trial methodology: bench trials and small-scale testing
- Using laboratory data to guide blending: acid, sugar, and tannin adjustments
- Evaluating blend stability: cold and heat testing
- Documenting transfer and blending processes
- Cleaning and maintenance of transfer equipment

Day 3: Advanced Blending Strategies and Quality Assurance

- Scale-up from bench trials to tank blends
- Blending for consistency across vintages
- Managing oxidative and reductive handling during transfer
- Fining and filtration prior to blending
- Final blend approval: sensory panel and analytical checks
- Record-keeping and traceability for certification
- Cost considerations and inventory management
- Case studies of successful blended wines

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
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
11 Aug 2026	13 Aug 2026	On-Campus	Durban, South Africa
11 Aug 2026	13 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 259162) 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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