



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

Cap Classique Production Procedures

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259164 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the practical skills and theoretical knowledge required to produce high-quality Cap Classique sparkling wine using the traditional method. Participants will gain expertise in all production stages, from base wine selection to disgorgement, ensuring compliance with industry standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259164
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

- Apply the principles of the traditional method to produce Cap Classique sparkling wine.
- Demonstrate correct procedures for tirage, riddling, and disgorgement.
- Monitor and control fermentation parameters to achieve desired quality.
- Evaluate base wine characteristics for suitability in Cap Classique production.
- Implement quality control measures throughout the production process.
- Analyze and troubleshoot common production faults in Cap Classique.

WHO SHOULD ATTEND

- This course is designed for cellar workers, production supervisors, and winemaking assistants in the South African wine industry who are responsible for or involved in Cap Classique production.

COURSE OUTLINE

Day 1: Foundations of Cap Classique Production

- Introduction to Cap Classique: history, regions, and market position.
- Legal framework: SAQA unit standard 259164 and Wine of Origin requirements.
- Grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier characteristics.
- Harvesting and pressing: whole bunch pressing, free-run juice fractions.
- Primary fermentation: temperature control and yeast selection for base wine.
- Malolactic fermentation: decision-making for style.
- Assemblage: blending base wines for consistency and complexity.
- Tirage: addition of liqueur de tirage and bottling for secondary fermentation.

Day 2: Secondary Fermentation and Aging

- Secondary fermentation: yeast metabolism, pressure development, and temperature.
- Yeast autolysis: impact on flavour, texture, and mouthfeel.
- Lees aging: duration, sur lie techniques, and bâtonnage.
- Riddling: manual vs. gyropalette methods, frequency, and completion criteria.
- Disgorging: freezing, removal of yeast plug, and topping up.
- Dosage: liqueur d'expédition, sugar levels (brut, extra brut, etc.).
- Corking and finishing: muselet application, labeling, and packaging.
- Quality control: pressure testing, clarity, and sensory evaluation.

Day 3: Quality Assurance, Troubleshooting, and Business Integration

- Sensory evaluation: tasting methodology, aroma wheels, and fault recognition.
- Common faults: oxidation, reduction, volatile acidity, and refermentation.
- Laboratory analysis: residual sugar, pressure, pH, and SO₂ levels.
- Troubleshooting: stuck fermentation, hazes, and carbonation issues.
- Costing: yield calculations, dosage costs, and packaging economics.
- Regulatory compliance: record-keeping, labeling, and certification audits.
- Market trends: consumer preferences, export requirements, and branding.
- Production planning: scheduling, equipment maintenance, and hygiene.

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 259164) 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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