



## 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

# Blending Matured and Unmatured Wine Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259281 · NQF Level 3 · 6 Credits · 3 Days

## COURSE OVERVIEW

This course equips learners with the knowledge and skills to safely and accurately transfer and blend unmatured and matured wine distillates. It covers the principles of blending, quality control, and compliance with relevant regulations to ensure consistent product quality and safety.

|                 |                                           |
|-----------------|-------------------------------------------|
| Category        | Manufacturing, Engineering and Technology |
| Subfield        | Manufacturing and Assembly                |
| Unit Standard   | 259281                                    |
| 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 correct procedures for transferring unmatured and matured wine distillates between vessels.
- Demonstrate blending techniques to achieve desired sensory and chemical characteristics.
- Analyze the impact of blending ratios on final product quality.
- Implement quality control checks during transfer and blending operations.
- Evaluate compliance with safety and hygiene standards in the workplace.
- Document blending and transfer activities according to standard operating procedures.

## WHO SHOULD ATTEND

- This course is designed for cellar workers, distillery operators, and production supervisors involved in the blending and transfer of wine distillates.

## COURSE OUTLINE

### Day 1: Fundamentals of Wine Distillates and Blending Principles

- Introduction to wine distillates: definitions, types (brandy, pot-still, etc.
- Maturation processes: wood ageing, oxidation, extraction of compounds
- Unmatured distillates: fresh spirit characteristics and uses
- Sensory evaluation: aroma, flavour, mouthfeel profiles
- Quality control: alcohol content, congeners, acidity, pH
- Blending mathematics: calculating blend ratios and final strengths
- Regulatory requirements: SAQA unit standard 259281, labelling, excise

### Day 2: Blending Techniques and Sensory Analysis

- Sensory analysis: triangle tests, ranking, descriptive analysis
- Designing blend matrices: selecting ratios of matured to unmatured
- Adjusting alcohol strength: dilution calculations and proofing
- Use of deionised water and demineralisation
- Additives: caramel, sugar, wood extract, and their legal limits
- Filtration and stabilisation techniques
- Practical blending exercises with sample distillates
- Evaluating finished blends: consistency, balance, and market suitability

### Day 3: Advanced Blending, Quality Assurance, and Production Integration

- Large-scale blending: equipment, order of addition, homogenisation
- Quality assurance: sampling plans, laboratory testing, record-keeping
- Shelf life studies: accelerated aging, oxidation prevention
- Cost analysis: component pricing, blending to target cost
- Regulatory compliance: final product testing, certification
- Case studies: successful brandy blends and lessons learned
- Final assessment: blending challenge and presentation

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

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](http://www.aaticd.co.za), open the page for this course (Unit Standard 259281) 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](mailto: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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