



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

Sensory Evaluation of Wine Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259342 · NQF Level 3 · 3 Credits · 1 Day

COURSE OVERVIEW

This course equips participants with the skills to evaluate the sensory quality of both unmatured and matured wine distillates. It covers the systematic assessment of appearance, aroma, taste, and mouthfeel, enabling learners to identify defects and ensure product consistency. The course is designed to meet industry standards for quality assurance in distillate production.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259342
Accreditation	SAQA Accredited · NQF Level 3 · 3 Credits
Duration	1 day
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply sensory evaluation techniques to assess the appearance, aroma, taste, and mouthfeel of unmatured and matured wine distillates.
- Analyze sensory characteristics to identify defects and variations in distillate quality.
- Evaluate the impact of maturation on the sensory profile of wine distillates.
- Demonstrate the ability to use standard sensory evaluation tools and scorecards.
- Implement corrective actions based on sensory evaluation results to maintain product quality.
- Design a sensory evaluation protocol for routine quality control in a distillery setting.

WHO SHOULD ATTEND

- This course is intended for quality control personnel, production supervisors, and distillery operators involved in the sensory evaluation of wine distillates.
- It is also suitable for aspiring sensory panelists and professionals seeking to enhance their expertise in spirit assessment.

COURSE OUTLINE

Day 1: Fundamentals of Sensory Evaluation for Wine Distillates

- Introduction to sensory evaluation: purpose and applications in the spirits industry.
- Sensory physiology: how we perceive taste, smell, and mouthfeel.
- Standardised tasting methodology: glassware, serving temperature, and tasting order.
- Descriptive analysis of wine distillates: appearance (clarity, colour), aroma (fruit, floral, oak, spirit), taste (sweetness, acidity, bitterness), and mouthfeel (viscosity, alcohol warmth).
- Common sensory defects: oxidation, volatile acidity, sulfur compounds, and taint.
- Factors influencing sensory perception: ethanol content, congeners, and aging.
- Introduction to sensory evaluation techniques: triangle test, duo-trio test, and ranking.
- Practical application: guided tasting of two contrasting wine distillates.

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 **3 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 12,800.00	R 12,800.00
1	In-House	R 16,600.00	R 16,600.00
1	On-Campus (Pretoria)	R 19,200.00	R 19,200.00

UPCOMING SESSIONS

Start	End	Method	Venue
04 Aug 2026	04 Aug 2026	On-Campus	Cape Town, South Africa
05 Aug 2026	05 Aug 2026	On-Campus	Dubai, UAE
06 Aug 2026	06 Aug 2026	On-Campus	Pretoria, South Africa
06 Aug 2026	06 Aug 2026	On-Campus	Lagos, Nigeria
07 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
10 Aug 2026	10 Aug 2026	On-Campus	Cape Town, South Africa
11 Aug 2026	11 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	12 Aug 2026	On-Campus	Pretoria, 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 259342) 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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