



Wine Service



Certification

Graduates receive DTA Short Course Certificate



Duration

2 days (16 hours)

Course Description

The Wine Service course is a two-day immersive learning experience that provides learners with the knowledge, techniques, and etiquette required to serve wine with skill and professionalism in a hospitality environment. The course includes modules on wine styles, production, South African wine regions, wine and food pairing, wine faults, and service protocols.

With an emphasis on practical wine service, including opening, decanting, identifying faults, selecting glassware, and guest interaction, this course prepares participants to confidently manage wine-related responsibilities across various service settings, from luxury lodges to formal restaurants.

Course Outcome

By the end of this course, participants will be able to:

- Understand the wine-making process, storage requirements, and how environmental factors affect wine quality
- Identify major South African wine regions, their characteristics, and signature grape varieties
- Select appropriate glassware and perform correct glass polishing and storage procedures
- Demonstrate professional wine service, including presenting, opening, decanting, and pouring wine
- Serve wine at optimal temperatures for red, white, and sparkling wines
- Recognize and explain common wine faults, including cork taint, oxidation, and volatile acidity
- Differentiate between still, sparkling, and fortified wines, including production methods and flavor profiles
- Recommend wine pairings with food, using guidelines for flavor balance, acidity, tannins, and structure
- Read and interpret a wine label, understanding vintage, varietal, region, and producer information
- Apply hospitality standards in guest interaction when presenting and discussing wine

Topics Covered

- How Wine is Made & Stored
- South African Wine Regions Overview (Stellenbosch, Swartland, Constantia, Franschhoek, etc.)
- Wine Glassware Types, Handling, Polishing & Storage
- Wine Service Procedures (Opening, Pouring, Decanting, Presenting Corks)
- Wine Temperatures & Breathing
- Faulty Wines: Identification and Resolution
- Wine Styles: Still, Sparkling, Fortified – Key Varieties & Characteristics
- Food & Wine Pairing Guidelines for Common Dishes
- Wine Labels: Reading & Understanding Key Elements
- Guest Communication, Upselling Wine, and Complaint Handling



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