



MALTA UNIVERSITY CONSULTING

HOME WINE MAKING COURSE

**5 hours of lectures and
a 2 hour visit to 2 adjacent vineyards
followed by homemade wine tasting and finger food.**

Venue for Presentations: University Residence, Robert Mifsud Bonnici Street, Lija
(parking space available)

Date: Presentations: 25th & 27th June 2019

Time: 5.30 pm to 8.00 pm

**Visit to 2 adjacent
vineyards in Ghajn
Rihana, Limits of
Burmarrad:**

Participants to choose a
date between
1st or 3rd July 2019

Time: 6.00 pm

Price: € 90 (wine tasting and finger food included)

Aim and contents of course:

To aim of the course is to introduce novices to the world of home winemaking and to improve the quality of wines produced by practicing hobbyists by explaining the science and best practice behind the wine making process. This course offers a unique and innovative practical session on what to look for when choosing the grapes by visiting two adjacent vineyards. Winemakers with proven track record place a huge emphasis on grape quality.

Course outline:

The course will expand on the equipment, material & processes that go into making an exceptional homemade wine.

Learning outcomes:

Participants will learn to produce home wine avoiding the pitfalls that differentiate between a good and an outstanding wine.

Delivery style:

Powerpoint presentation and practical demonstrations.

Course Tutor: Carmel Borg

Carmel has worked in the financial services industry for the past 40 years and has been making wine for the past 30 years. His passion for quality led him to growing his own grapes, which he has been doing for the past 23 years, and researching and experimenting with various techniques.

Certification:

Participants who attend at all sessions will be awarded a Certificate of Attendance issued by Malta University Consulting Ltd.

Course Registraton Fee and contact information:

Online:	https://pay.muhc.com.mt/courses/
• By cheque:	payable to Malta University Consulting Ltd. (Cheques are to be mailed to Ms Maria Bugeja, The University Residence, Robert Mifsud Bonnici Street, Lija.
• By cash:	at The University Residence, Robert Mifsud Bonnici Street, Lija

For further information kindly contact: Malta University Consulting Ltd, Robert Mifsud Bonnici Street, Lija.

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Course Programme

Part 1:

- What is wine?
- Factors of wine quality
- Winemaking equipment
- Quality wine grapes
- Use of the Hydrometer

Part 2:

- Measuring alcohol levels
- Native yeast vs cultured yeast
- Winemaking process
- Stuck fermentation
- Malolactic fermentation

Part 3

- The grapevine
- Trellising systems
- Pruning techniques
- Canopy management
- Plant protection
- Fertigation