

WINES OF THE SOUTHERN HEMISPHERE CERTIFICATE

Program Description

The Southern Hemisphere wine industry is among today's most compelling and innovative. With foundations firmly rooted in "old world" viticulture and winemaking traditions, those leading the "new world" wine industry in the Southern Hemisphere are not afraid to experiment with grape-growing and winemaking practices and technologies. Their creative and fearless approach to wines, plus a healthy respect for tradition, make a journey into the wines of the Southern Hemisphere interesting – and often eye-opening. From exploring traditional international varieties, such as chenin blanc and merlot, to signature varieties like pinotage from South Africa and malbec from Argentina, this program will guide you through five of the highest wine-producing (by volume) countries in the Southern Hemisphere: Argentina, Australia, Chile, New Zealand, and South Africa.

To prepare for this journey, you will first complete the "Wine Essentials" course to establish a foundational understanding of viticulture, winemaking, and wine evaluation. In the next course, "Foundations of Southern Hemisphere Wines," you will take a close look at the varietals grown in each country and consider how the general climate of the countries, along with the microclimates created by mountains, valleys, elevation, and proximity to coasts and waterways, affect the grapes grown and wine outcomes. Additionally, you will have the opportunity to examine Southern Hemisphere wine labels to better understand and anticipate the characteristics of a given wine. In the third and final course, "Experiencing Wines of the Southern Hemisphere," you will put what you've learned into practice by selecting Southern Hemisphere wines to taste, share, and compare.

Key Takeaways

- Describe the process of making wine and its components
- Evaluate wine using sight, smell, and taste in order to make informed decisions and recommendations
- Interpret wine labels and select wines from the Southern Hemisphere with confidence
- Pair wine with food appropriately
- Store and serve wine properly based on the type and style of wine

What You'll Earn

- Wines of the Southern Hemisphere Certificate from Cornell's Peter and Stephanie Nolan School of Hotel Administration
- 45 Professional Development Hours (4.5 CEUs)

Who Should Enroll

- Wine enthusiasts
- Restaurateurs and hoteliers
- Wine distributors and retailers
- Professionals who entertain clients
- Aspiring hospitality professionals
- Anyone looking to increase their knowledge of wine

Total Investment

2.5 months to complete the program

How to Enroll

For more information, please visit Wines of the Southern Hemisphere (<https://ecornell.cornell.edu/certificates/hospitality-and-foodservice-management/wines-of-the-southern-hemisphere/>).

The courses in this certificate program are required to be completed in the order that they appear.

Courses

Code	Title	Hours
eCornell SHA681	Wine Essentials	0
eCornell SHA715	Foundations of Southern Hemisphere Wines	0
eCornell SHA716	Experiencing Wines of the Southern Hemisphere	0