



**Premium Independent Wines of South Africa (PIWOSA)** partners with the **South African Sommeliers Association (SASA)** ahead of the much-anticipated **Cape Wine 2022**.

**Cape Town** - With the return of Cape Wine this year, the magnificent twelve producers under the [PIWOSA](#) umbrella are partnering with SASA to showcase the incredibly diverse and exciting varieties of wines they produce. Together they have organised six unique, fun, and exciting tastings throughout the three days (5th-7th October) of [Cape Wine 2022](#).

Come by and meet the PIWOSA members along with the team from SASA at **Stand A8** at the [Cape Town Convention Centre](#), in Cape Town, between the 5th and 7th of October 2022.

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The tastings will be guided by SASA Sommeliers and include selected wines from [Avondale](#), [De Grendel](#), [The Drift](#), [Glenelly](#), [Jordan](#), [Journey's End](#), [Ken Forrester](#), [Klein Constantia](#), [Paul Clüver Family Wines](#), [Raats Family Wines](#), [Radford Dale](#), and [Springfield](#).

The tasting themes you can enjoy are as follows:

**SITE SPECIFIC:** We will be showcasing the impact of the site on wine, highlighting the diversity of the various wine regions.

**WEIRD & WONDERFUL:** Within the PIWOSA stable, numerous unusual and lesser-known varietals are available. It is an excellent opportunity to showcase these unique varieties and to use our knowledge as sommeliers to help you understand them better.

**SHINING STARS:** Some of the most highly sought-after wines in South Africa are in the PIWOSA stable. This tasting highlights a selection of wines awarded 95 points plus by Tim Atkin and John Platter's five stars.

**FAIRYTALES:** Every wine has a story, but some are cooler than others. Often that can be the swing factor between choosing one over another. PIWOSA wines have incredible stories, and it is our job as a sommelier to tell the stories of wines.

**EVOLUTION:** How do wines develop... Far too many people drink wine too young, and the opportunity to taste wine in evolution is rare. This educational tasting showcases wine at its optimum drinking window.

**OF COURSE, SIZE MATTERS:** A tasting of wines in magnum (1.5L) vs standard (750ml) bottles. Magnums are ideal for ageing the finest wines. The lower air-to-liquid ratio

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lengthens the maturation process, giving flavours more time to develop. Can you taste the difference?

We look forward to welcoming you to the PIWOSA stand to taste through the themes over the three days of Cape Wine 2022.

### **ABOUT PIWOSA**

Premium Independent Wineries of South Africa (PIWOSA) is a collective of like-minded, premium, independent wine producers from across the diverse wine regions of the Western Cape in South Africa.

Formed in January 2013 with the endorsement of industry bodies Wines of South Africa, WIETA, and IPW, they have come together through a combined ambition and desire to promote premium South African wines internationally.

As a united force, their aim over time is to open up the world to premium South African wine consumption and to bring the spotlight on the flourishing premium facet of the South African category.

Each member portrays unique microclimates, sites, and soils. They share a collective belief in the high potential of the varying viticultural regions and their relevance in the global premium wine market.

Together they represent the incredible diversity across the Premium South African wine industry today.

For More information on PIWOSA, please contact **Thea van der Merwe** at [thea@jordanwines.com](mailto:thea@jordanwines.com).

### **ABOUT SASA**

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The South African Sommeliers Association (SASA) has established itself as an integral part of the food and wine industry in South Africa. The movement started in 2010 when a group of like-minded individuals formed an association to help uplift and promote the service of wine in South Africa.

SASA is a non-profit organisation that aims to offer its services to hospitality industry professionals in South Africa. The association offers internationally recognised Sommelier qualifications to all its members and organises the best sommelier and best young sommelier competitions in alternating years. SASA is a proud member of the ASI (Association de la Sommellerie Internationale), the globally recognised sommelier body.

For more information on SASA, please contact **Erica Taylor** at [erica@sommeliers.org.za](mailto:erica@sommeliers.org.za).

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## Ready to be a certified Sommelier?

Want to see what level is right for you? Check out our new [Certification Quizzes!](#)

### **SASA Junior Sommelier Exam**

The examination consists of two sections:

1. A closed book theory test with multiple-choice questions covering basic wine knowledge and wine service questions.
2. A practical dining room test is a scenario in which the candidate will need to show their ability to handle table service and basic but accurate wine service. The candidate will need to communicate accurately with the guest within the hospitality context.

The SASA Junior Sommelier Examination is open for all SASA members to sit without any prerequisites (e.g., the SASA courses or any other relevant wine qualification), under the condition that the member has accumulated his/her own opinion enough experience elsewhere to attempt the examination.

### **SASA Sommelier Exam**

The examination covers three sections:

1. Theory 2. Blind tasting 3. Practical dining room work.

The candidate must showcase the knowledge and expertise that is to be expected from a professional sommelier. We recommend that the candidate has a theoretical understanding of WSET Level 3 or the Court of Master Sommeliers Certified Sommelier. The SASA Sommelier examination is

open to all SASA members to sit without any prerequisites, under the condition that the member has, in his/her own opinion, accumulated enough experience to attempt the examination.

#### **EXAM COSTS**

##### **Junior Sommelier**

**SASA Member:** R1,000

**Non-Member:** R1,250 (includes SASA membership)

##### **Sommelier**

**SASA Member:** R3,000 (must be a member)

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