

Department of
Viticulture and Oenology
Our Alumni



Chata Mundell

Bloemhof High School (Western Cape)



BScAgic Viticulture & Oenology

Student (Vinifera Euromaster): Montpellier SupAgro

Some advice for prospective students?

This world is amazing. No matter where you go you will always find a friend. I'm not sure why, but the wine industry tends to attract the most amazing people from every country.



Nomonde Kubheka

Pinelands High School (Western Cape)



BScAgic Viticulture & Oenology
Independent wine educator

What do you find most satisfying about your career?

The students I teach have better access to meaningful employment in the industry, particularly in tasting rooms. Some have gone on to become sommeliers on cruise ships, tasting room managers and some have worked overseas. I love seeing people flourish, become successful and contribute to society.

Brenton Maarmann



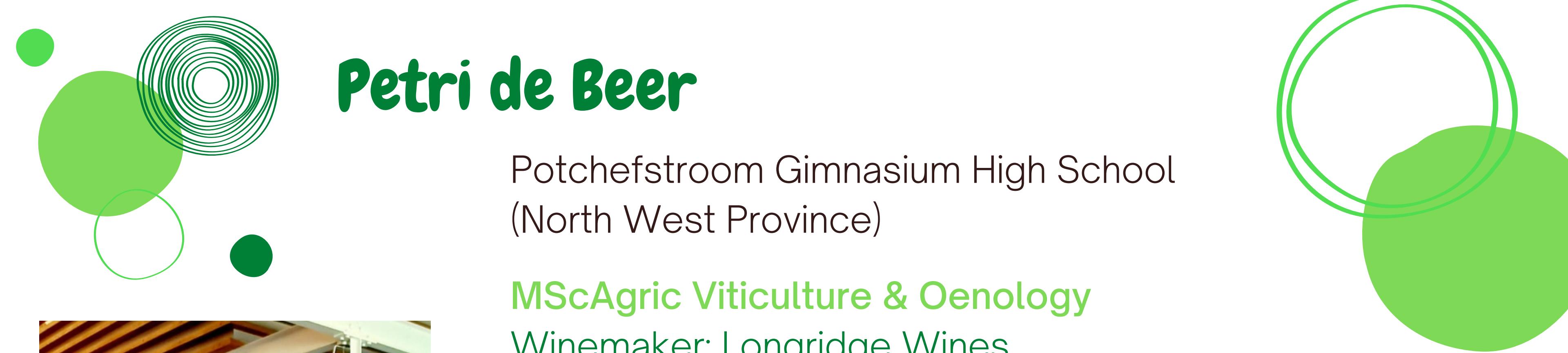
Oudtshoorn High School (Western Cape)

MScAgric Oenology

Lecturer: Elsenburg Agricultural Training Institute

What skills/talents/qualities are required for succeeding in such a career?

Being passionate, dedicated and hard-working



Petri de Beer

Potchefstroom Gimnasium High School
(North West Province)

MScAgric Viticulture & Oenology
Winemaker: Longridge Wines



What is the future of the field in terms of new and expanding opportunities?

Winemaking as a field is expanding beyond the cellar into the business sector. We have moved from a producer driven industry to a customer led industry. Using this opportunity to communicate with the customer about his/her needs means that the winemaker has to be more involved in the marketing and selling of the wine.

Larissa van der Vyver

Strand High School (Western Cape)

MScAgric Viticulture

Junior production manager: Hoekstra Fruit Farms



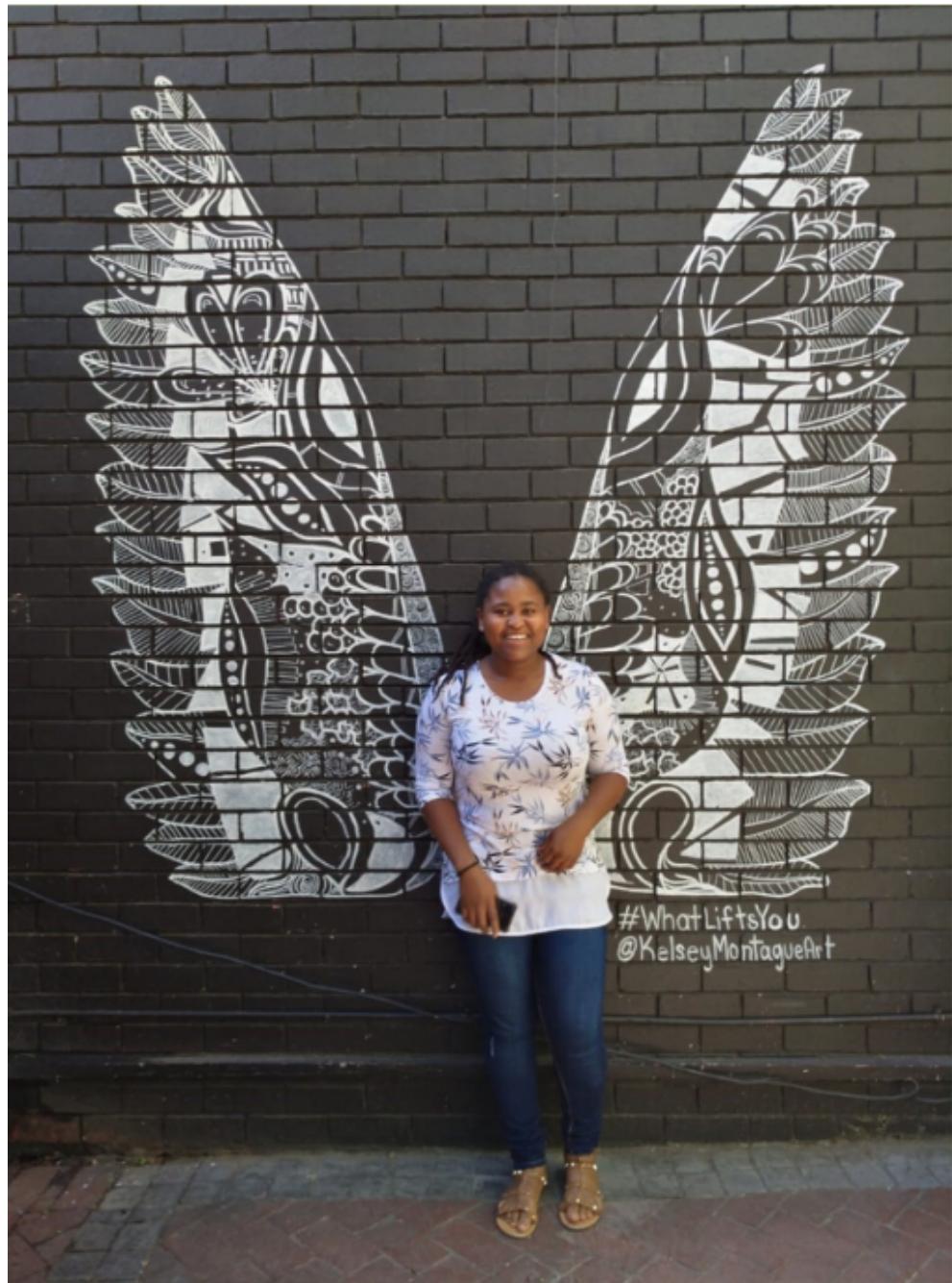
What part of your job do you find most satisfying?

As a student you learn many things in the classroom and think to yourself "where will I ever use this?" Believe me, you'll need it when you least expect it! Applying what I have learned gives me the greatest satisfaction.

Nongcebo Langa

Pietermaritzburg Girls' High School (KwaZulu-Natal)

BScAgric Viticulture & Oenology
Assistant winemaker: Delheim Wines



What do you enjoy about your career?

My days are never the same so there is always something interesting to do. The tem that I work with is amazing and that is a bonus.



Mika Engelbrecht

Mosselbay High School (Western Cape)

BScAgric Viticulture & Oenology
Assistant winemaker: Stone Pine Wines



What kind of person/personality would enjoy this kind of career?

Introverts, extroverts, thinkers, judges
...any and all! If you have creativity, like science and have passion you are IN.

Marené de Beer

Belville High School (Western Cape)

MScAgric Oenology

Winemaker at Center of Excellence: Distell

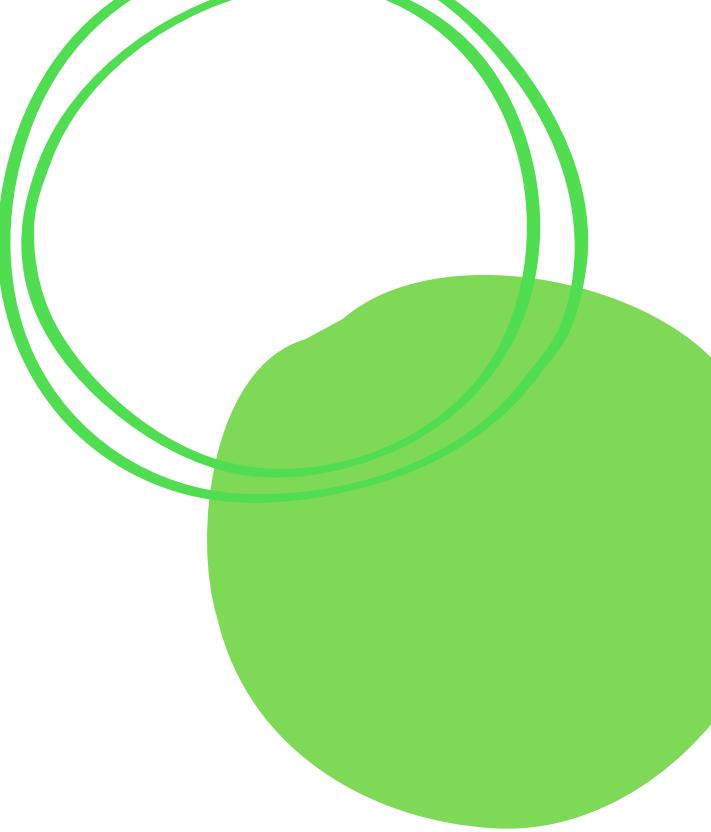


Some advice for prospective students?

Talk to as many people in the industry as possible. Spend some time in a few cellars and/or vineyards during and outside of harvest to get a clear idea of what the industry is like. Working on an estate is very different to working for a co-operative cellar or in the corporate environment.



Jenna Higgins



El Shaddai Christian School (Western Cape)

BScAgric Viticulture & Oenology

Assistant winemaker: Wellington Wines



What is most rewarding about your career?

Every day is something new. It keeps you on your toes and teaches you how to maintain focus on multiple things at once. You never get stuck into a routine, every harvest season is different and brings new challenges. It is hands-on and incredibly fulfilling, you get to taste the physical products of your passion and hard work!



Adrie de Waal

Vredendal High School (Western Cape)

BScAgric Viticulture & Oenology

Head distiller: New Orleans Distillers, Louisiana USA



What are your responsibilities/tasks?

I am in charge of running the entire distillery from sourcing materials to development of new products and everything in between. That means going to the farms where raw products such as sugarcane is being grown to look at the quality. A dedicated team helps me to develop new products and we designing everything from bottles and labels to the final packaging. While developing products we do a lot of tasting to get our product just right. I even go along on sales rides to talk to retailers myself.