



# Young Winemaker

## Residential Program

### Your head start to a career in Wine Tourism

The Young Winemaker program is an exciting 3 or 4 day enrichment program for secondary students wishing to gain hands-on training and experience in grape and wine production.

During vintage each year, students experience the winemaking process from picking grapes through to crushing, pressing and transferring to tanks for fermentation. They are then invited to return to the college later in the year to engage in other aspects of wine production's seasonal nature, and get hands on experience with bottling and labelling wine, and pruning vines ready for the next vintage.

Training is provided by the college's own chief winemaker in our industry standard winery facilities.



## Awards

- QCWT Certificate of Completion

Some schools may opt for customised programs leading to a QCE point for students, or participation in the full Certificate II in Food Processing (Wine).

The Education and Training Manager can provide more information about customised Young Winemaker programs.

## Costs

- 3 Day Program - \$115
- 4 Day Program - \$140

*\*Training program only.*

*\*\* Meals and accommodation package add-on available from \$170 (3 days) and \$200 (4 days).*

## Duration

- 3 Day Program during vintage
- 4 Day Program consists of 2 Day Vintage Program and 2 Day Spring Program

## Location

Queensland College of Wine Tourism, Stanthorpe

## Further Information

Please contact the Education and Training Manager at Queensland College of Wine Tourism



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