



ONLINE + IN PERSON COURSE • 2026

# Fortified Wine

How port-style, sherry-style and other fortified wines are made:  
fortifying with grape spirit, sweetness, oxidative ageing and blending.

# Fortified Wine.

How port-style, sherry-style and other fortified wines are made: fortifying with grape spirit, sweetness, oxidative ageing and blending.

## 2 Weeks

4 live sessions, 2 hours each

## Sat-Sun

12:00 to 2:00 PM IST

## 20

Students per batch, at most

## ₹5,000

Course fee

### Who it is for

- Winemakers adding a fortified or dessert wine to their range
- Distillers who make grape spirit and want a second use for it
- Wine lovers curious how port-style and sherry-style wines are made

### What you walk away with

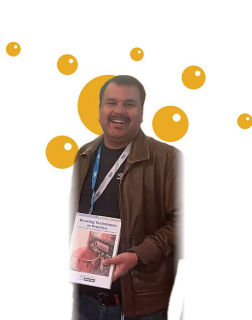
- Fortify a wine with grape spirit at the right point for the style
- Calculate spirit additions for a target strength
- Choose between fruity, oxidative and barrel-aged styles
- Cost a fortified wine and understand the labelling rules

### WHO TEACHES IT



#### Ankur Napa

Instructor. Course Instructor · Master Brewer



#### Rahul Baliyan

Instructor. Brewing Science Instructor · Delhi & North India



#### Chatty Girija

Point of contact. Beer Podcaster · Creative Strategist

## SYLLABUS

# Week by week.

2 weeks. Two live sessions every weekend and one assignment a week.

| Week          | Focus                               | Topics                                                                                                                                                                                                                                                                                              | Assignment                                                               |
|---------------|-------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| <b>Week 1</b> | <b>Fortifying and the styles</b>    | Fortification: adding grape spirit to raise strength and stop or follow fermentation; Port-style: fortifying mid-fermentation to keep natural grape sweetness; Sherry-style: fortifying a dry wine, flor yeast and the solera system; Other styles: heated and oxidised wines, and vin doux naturel | Work out the spirit addition for a port-style wine at a target strength. |
| <b>Week 2</b> | <b>Ageing, blending and selling</b> | Ageing in barrel and tank, and what oxygen does over years; Blending for a house style that stays the same every year; Names such as Port and Sherry are protected place names; how to label your own style; Excise, labels and pricing for fortified wine in India, which vary by state            | Design a fortified wine and its label for your market.                   |

## HOW IT RUNS

# Format, terms and how to enrol.

1. **Schedule.** Live on Saturdays and Sundays, 12:00 PM to 2:00 PM IST. Timings may shift by mutual agreement with the cohort.
2. **Batch size.** Maximum 20 students, so every question gets answered.
3. **Included.** Session recordings, presentation decks, weekly assignments and the learning kit.
4. **Certificate.** Certificate of Completion once every assignment is in and you have attended at least 80% of live sessions.
5. **Beyond the screen.** Recommended microbrewery visits, so you see the kit you are studying.
6. **Fees.** Paid in full at sign-up. No discounts apply, and a package of courses cannot be changed once confirmed.
7. **Refunds.** Read the refund policy at [craftbeerschool.in/refund.html](https://craftbeerschool.in/refund.html) before you pay.

Course fee per student

**₹5,000**

Enrol at [craftbeerschool.in/fortified-wine-course.html](https://craftbeerschool.in/fortified-wine-course.html) or ask us on WhatsApp. Cohorts cap at 20 students.

### WEBSITE

[craftbeerschool.in](https://craftbeerschool.in)

### WHATSAPP AND PHONE

+91 98209 25347

### EMAIL

[chatty@cheerschattyventures.com](mailto:chatty@cheerschattyventures.com)

### CLASSES

Online + in person

Fees and dates are correct at the time of printing and may change; the website has the latest. Drink responsibly.