



Craft Beer School  
Learn. Brew. Cheer

ONLINE + IN PERSON COURSE • 2026

# Winemaking

Grape to bottle: harvest numbers, crushing and pressing, red and white fermentation, malolactic, clarifying and bottling, for Indian vineyards and climate.

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## 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

- Grape growers who want to make their own wine
- Brewers and distillers adding wine to their skills
- Wine lovers ready to make a first small batch

### What you walk away with

- Read sugar, acid and pH at harvest and decide when to pick
- Run a white and a red fermentation at the right temperatures
- Manage malolactic, sulphur, fining and cold stabilisation
- Plan bottling for a wine that holds up in Indian heat

### 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                                                                    |
|--------|-------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| Week 1 | Grapes and fermentation | Ripeness: sugar in Brix, acidity and pH, and why harvest timing decides the wine; Indian vineyards: Nashik and Karnataka, and harvesting in the dry season; Crushing, pressing and the difference between red, white and rose making; Fermentation: whites cool, around 12 to 18 °C (54 to 64 °F); reds warmer on their skins, with punch-downs or pump-overs | Plan the harvest numbers and fermentation schedule for one red and one white. |
| Week 2 | Finishing the wine      | Malolactic fermentation and when to block it; Sulphur dioxide: why, how much and when; Fining, filtration and cold stabilisation against tartrate crystals; Barrel or tank ageing, bottling and storing wine in a hot country                                                                                                                                 | Write a cellar plan from end of fermentation to bottle.                       |

## 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/winemaking-course.html](https://craftbeerschool.in/winemaking-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.