

208-295 Vine to Wine

Credit Points:	12.50
Level:	2 (Undergraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus. Block intensive
Time Commitment:	Contact Hours: 36 hours, residential including lectures, practicals and field trips Total Time Commitment: Estimated total time commitment (including non-contact time): 108 hours.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Coordinator:	Assoc Prof Gregory Mark Dunn
Contact:	Ms Jacinta Way, Dookie Campus, Melbourne School of Land and Environment Phone: 0358 339 292 Email: msle-ugrad@unimelb.edu.au
Subject Overview:	During this subject students will develop a detailed knowledge of the biology of vineyards, including grapevine physiology, and how this is managed throughout the season to produce fruit to match a diverse range of wine styles. They will also understand the processes involved in the production of wine from the receipt of grapes through to the commencement of maturation; the chemistry, microbiology and biochemistry of yeast and bacteria in wine production; analytic and quality control techniques and how to evaluate a range of wine types and styles.
Assessment:	A 2-hour end of semester examination (40%), residential block practical book (20%) - due 1 week after residential block, and two assignments equivalent to 2000 words (each worth 20%) - due in weeks 6 and 10 of semester.
Prescribed Texts:	The following resources will be provided to students: Subject Guide - assessment requirements and background information on Dookie Campus Study Guide - containing scientific and technical information and self help tasks Practical Book - assessment tasks completed whilst at the residential school
Recommended Texts:	Mullins, M.G., Bouquet, A. and Williams, L.A. (1992) <i>Biology of the Grapevine</i> . CUP. Rankin, B.C. (2004) <i>Making Good Wine</i> . Pan Macmillan, Sydney.
Breadth Options:	This subject potentially can be taken as a breadth subject component for the following courses: # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2009/D09) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2009/F04) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2009/A04)

	<p># Bachelor of Music (https://handbook.unimelb.edu.au/view/2009/M05)</p> <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>On completion of this subjects students should have developed the following generic skills:</p> <ul style="list-style-type: none"> # the ability to write a logically argued and properly researched essay # the ability to critically assess information from a range of sources, and assess its quality and relevance to the questions under consideration # the ability to work as part of a multi-disciplinary team on a project # oral communication skills through presentation and investigation.
Notes:	Residential course plus 12 weeks self paced learning.