208-824 Wine Science

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 2, - Taught on campus. Flexible delivery involving printed learning material and attendance at one 1-week compulsory residential school.
Time Commitment:	Contact Hours: Students are expected to devote 12 hours per week to this subject as well as attend a 5-day compulsory residential school at the Dookie campus. Total Time Commitment: Students are expected to devote 12 hours per week to this subject as well as attend a 5-day compulsory residential school at the Dookie Campus of the University of Melbourne.
Prerequisites:	Concepts in Viticulture and Wine Science, Winegrowing, Winegrowing Operations and Advanced Oenology
Corequisites:	-
Recommended Background Knowledge:	-
Non Allowed Subjects:	-
Core Participation Requirements:	-
Coordinator:	Mr David Mark Hayward
Contact:	Postgraduate Officer, Melbourne School of Land and Environment Email: **msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au)**
Subject Overview:	This subject explores the chemistry, microbiology and biochemistry of wine production. The microbiology of yeast and bacteria is examined and isolation, identification and enumeration techniques are investigated Biochemical reactions of significance to winemaking are investigated. Enzyme chemistry and proteins are examined as well as lipid membrane chemistry, metabolism and carbohydrate chemistry. Classes and properties of simple organic compounds are examined as well as the chemical behaviour of organic substances and the structural characteristics of biologically important molecules. The behaviour of the chemical components of wine are studied, along with the interaction between the various constituents including phenolic compounds, volatile compounds, aldehydes, carbohydrates, acids and sulphur dioxide.
Objectives:	-
Assessment:	Practical reports: 25% of marks (no word limit) due mid-semesterAssignment 1: 25% of marks (3000 words) due mid-semesterAssignment 2: 50% of marks (200-300 word proposal due mid-semester; 6000 word essay due end of semester)Practical reports (25%) and two assignments (25% and 50%)
Prescribed Texts:	NONE
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	-
Related Course(s):	Master of Wine Technology and Viticulture