

AGRI90042 Wine Science

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2010, Dookie This subject commences in the following study period/s: Semester 2, Dookie - Taught on campus. Flexible delivery involving printed learning material, online learning via the LMS and attendance at one 1-week compulsory residential school.
Time Commitment:	Contact Hours: 5-day compulsory residential school at the Dookie campus - approximately 40 hours 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:	Prerequisites Concepts of Viticulture and Wine Science Winegrowing Winegrowing Operations Advanced Oenology
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	Attend the 5 day residential school at the Dookie campus. For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Contact:	Postgraduate Officer, Melbourne School of Land and Environment Email: msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au) or Jacinta Way jway@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:	N/A
Assessment:	Practical reports = 25% of marks (no word limit) due mid semester Assignment 1 = 25% of marks (3000 words) due mid semester Assignment 2 = 50% of marks (200-300 word proposal due mid semester; 6000 word essay due end of semester)

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:	None
Related Course(s):	Master of Wine Technology and Viticulture Postgraduate Diploma in Food Science