

UNIB30008 Wines of the World

Credit Points:	12.50															
Level:	3 (Undergraduate)															
Dates & Locations:	<p>2011, Dookie</p> <p>This subject commences in the following study period/s: February, Dookie - Taught on campus. July, Dookie - Taught on campus.</p> <p>Draft timetable Sunday 6.00pm Welcome BBQ at the Dookie Winery Monday 8:30 am Introduction to the subject 9.00 am Wines of the World Introduction (Theory)1.30 pm History of Wine (Theory) 2:30 pm Mediterranean Wines (Prac) 4.30 pm Break 10:45 am The origins and philosophy of wine. Wine Quality (Theory) 6:00 pm Dinner 7:00pm Wine in War (Forum) Tuesday 8:30 am History of Bordeaux: region and events to present (Theory)10:15 am Bordeaux practical: Terrior, climate soil etc (Theory)1.30 pm Bordeaux Application World Wide (Theory) 2:30 pm Bordeaux wines (Prac) 6:00 pm Dinner 7:00pm Significance of 1855 classification (Forum) Wednesday 8:30 am History of Burgundy: region and events to present (Theory)10:15 am Burgundy practical: Terrior, climate soil etc (Theory)1.30 pm Burgundy Application World Wide (Theory) 2:30 pm Burgundy wines (Prac) 5:00 pm leave for Brown Bros. 6:00pm Brown Bros. Epicurean Centre Dinner Thursday8:30 am History of Champagne: region and events to present (Theory)10:15 am Champagne practical: Terrior, climate soil etc (Theory)1.30 pm Champagne Application World Wide (Theory) 2:30 pm Champagne wines (Prac) 6:00 pm Dinner 7:00pm Sociological context of alcohol tax, wine vs other alcohol (Forum) Friday 8:30am Wine for Health (Theory)10:15am The future of the wine industry1:00pm Lunch 2:00pm Finish</p>															
Time Commitment:	Contact Hours: 1 week intensive. Total Time Commitment: 108 hours in total															
Prerequisites:	<p>Australia in the Wine World (Under various Codes below): or equivalent</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI20016 Australia in the Wine World</td> <td>July, September</td> <td>12.50</td> </tr> <tr> <td>AGRI10041 Australia in the Wine World</td> <td>July, September</td> <td>12.50</td> </tr> <tr> <td>AGRI10039 Australia in the Wine World</td> <td>February, June, July</td> <td>12.50</td> </tr> <tr> <td>AGRI20030 Australia in the Wine World</td> <td>February, June, July</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI20016 Australia in the Wine World	July, September	12.50	AGRI10041 Australia in the Wine World	July, September	12.50	AGRI10039 Australia in the Wine World	February, June, July	12.50	AGRI20030 Australia in the Wine World	February, June, July	12.50
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Corequisites:	None.															
Recommended Background Knowledge:	None.															
Non Allowed Subjects:	None.															
Core Participation Requirements:	<p>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/</p>															
Coordinator:	Prof Snow Barlow															
Contact:	<p>Melbourne School of Land & Environment Student Centre Ground Floor, Land & Food Resources (building 142)</p> <p><i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)</p>															

Subject Overview:	<p>The practice of drinking wine, often with matching food, is an important component of social and business interaction in many but not all modern societies, and one that raises many conflicting issues on its social, economic and health impacts on society.</p> <p>This subject will trace the history and culture of the modern wine industry through the evolution of premium wine grape varieties and international wine styles that characterise the global wine industry. The regional innovations in grape-growing and winemaking that have resulted in the development of the great wines of the world are explored from historical ,cultural and sensory perspectives. The role of these innovations in the development of the global wine industry will be considered from an economic as well as social aspect. The importance of regional climate and terroir in the development of the world's great wine regions will be further examined in the light of the potential impacts of climate change on these regions.</p> <p>The sensory and philosophical perceptions of wine quality together with the pharmacological implications of wine consumption will be explored in lectures and tutorials to allow students to understand the composition of wine and the health aspects of wine consumption. For example: is the merit of a wine to be understood subjectively or objectively? Is it simply a matter of personal preference? In tutorials students will have the opportunity to educate their palate to the sensory characteristics of major grape varieties and great wines styles of the world.</p> <p>On completion of this subject students should be able to:</p> <ul style="list-style-type: none"> # Understand, appreciate and acknowledge the culture and history of the modern wine industry; # Explain the influence of terroir on grape quality and its influence on wine style and quality; # Analyse wine through sensory analysis recognise, varieties, styles and major regional appellations; # Debate the science ,philosophy and business of international wine quality; # promote the health and social implications of wine consumption across cultures in today's societies; # Analyse the culture ,structure and economics of the global wine industry.
Objectives:	<p>On completion of this subject students should:</p> <ul style="list-style-type: none"> # Discuss the role of French culture and business in the development of the global wine industry. # Identify and distinguish classical wine varieties and styles on the basis of sensory analysis. # Analyse the economics of the global wine industry and the impacts of climate change on it. # Promote the health and social implications of wine consumption across cultures in today's society. # Conceptualise and analyse the quality descriptors of wine and it's production as reflections of broader philosophical and sociological values.
Assessment:	<p>Short written assignment based on pre readings due the week before the intensive block. 15% (1000 words)In class sensory analysis of wine evaluation 20%In class presentation last day of intensive 15%Major assignment 50% four weeks after completion of block (3000 words)</p>
Prescribed Texts:	<p>Readings will be available on the LMS</p>
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # <u>Bachelor of Arts</u> (https://handbook.unimelb.edu.au/view/2011/B-ARTS) # <u>Bachelor of Biomedicine</u> (https://handbook.unimelb.edu.au/view/2011/B-BMED) # <u>Bachelor of Commerce</u> (https://handbook.unimelb.edu.au/view/2011/B-COM) # <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2011/B-ENVS) # <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2011/B-MUS) # <u>Bachelor of Science</u> (https://handbook.unimelb.edu.au/view/2011/B-SCI) # <u>Bachelor of Engineering</u> (https://handbook.unimelb.edu.au/view/2011/B-ENG) <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:	<p>Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees</p>

Generic Skills:	On the completion of this subject, students should have developed the following generic skills: <ul style="list-style-type: none"># 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 major project# Oral communication skills through presentation and investigation# The logical organisation of disparate biological and philosophical and commercial concepts
Related Breadth Track(s):	Exploring Wine and Viticulture Wine and Food