AGRI90041 Advanced Oenology

Credit Points:	12.50		
Level:	9 (Graduate/Postgraduate)		
Dates & Locations:	This subject is not offered in 2013. Flexible delivery involving printed learning material, online learning via the subject website and attendance at a one-week compulsory residential school. Not offered in 2013 - offered alternate years only.		
Time Commitment:	Contact Hours: One-week compulsory residential school - approximately 40 hours Total Time Commitment: Students are expected to devote 12 hours per week to this subject as well as attend a one-week compulsory residential school.		
Prerequisites:	The prerequisites are;		
	Subject Study Period Commencem	ent: Credit Points:	
	AGRI90030 Concepts in Viticulture and Wine Science Not offered 2013	12.50	
	AGRI90031 Winegrowing Not offered 2013	12.50	
	AGRI90032 Winegrowing Operations Not offered 2013	12.50	
Corequisites:	None		
Recommended Background Knowledge:	None		
Non Allowed Subjects:	None		
Core Participation Requirements:	Attend the one week 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:	Melbourne School of Land & Environment Student Centre Ground Floor, Melbourne School of Land & Environment (building 142) Enquiries Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)		
	Enquiries Phone: 13 MELB (13 6352)		
Subject Overview:	Enquiries Phone: 13 MELB (13 6352)	negrowing treatment of a I and alternative activity of ality, waste rrelationship preciation of the ed study of these	
Subject Overview: Objectives:	Enquiries Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au) This subject is a specialised oenology subject that builds on the principles and p developed in the oenology components of 208812 Winegrowing and 208813 Win Operations. It reviews the results of recent wine research and provides in-depth range of winemaking techniques and practices. The subject examines advanced production processes including the management of fermentation, optimising the yeast and bacteria, additions and fining, as well as the assessment of grape qual management, laboratory analysis techniques and equipment selection. The interplacement of the winemaking process is examined to provide an applicate that these diverse contributions can make. It is envisaged that the detailed facets will provide the student with an authoritative knowledge of winemaking and	negrowing treatment of a I and alternative activity of ality, waste rrelationship preciation of the ed study of these	

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Prescribed Texts:	Rankine, B. (2004), Making Good Wine. Pan Macmillan, Sydney.
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):	Graduate Diploma in Wine Technology and Viticulture Master of Food Science Master of Wine Technology and Viticulture Postgraduate Diploma in Food Science

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