

208-812 Winegrowing

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus. Flexible delivery involving printed learning material and attendance at one 1-week compulsory residential school.
Time Commitment:	Contact Hours: 12 hours per week 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:	208 811 Concepts in Viticulture and Wine Science
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>
Subject Overview:	<p>This subject is the first of two subjects that provides students with a basic understanding of grape growing and wine making. This understanding will complement the wine marketing aspects of the course so that 'wine marketing' students will have a sound knowledge of the production processes associated with the vineyard and the winery respectively.</p> <p>After completing the viticulture component of the subject students should be able to explain the climatic and site requirements for vineyard establishment and appreciate the reasons for choice of rootstock and scion in for particular sites. Students should be able to demonstrate the skills and knowledge associated with a number of summer and autumn operations and propose strategies for the optimisation of yield and quality of winegrapes.</p> <p>During the oenology component of this subject the characteristics of red and white wine grape varieties along with the principles and practices of various wine styles will be discussed. Basic sensory processes will be developed in practical sessions to evaluate wine styles and flavour characteristics. Some emphasis (theoretical and practical) will be directed towards grape handling and fermentation processes associated with table wine production.</p>
Assessment:	Practical book from Residential school 20%; Assignment(2 x 20%)40% ;Examination (2 hours) 40%
Prescribed Texts:	Dry, P.R . and Coombe, B.G (eds) (2004) Viticulture. Volume 1: Resources. Winetitles, Adelaide.Coombe, B.G. and Dry, P.R. (eds) (1992) Viticulture. Volume 2: Practices. Winetitles, Adelaide.Cole, M. (Ed) (1997) Bugmatch – Grapes. CRCV Technologies. Adelaide. (CD ROM)Rankine, B. (1991), Making Good Wine. Macmillan, South Melbourne.
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
Related Course(s):	Graduate Certificate in Wine Technology and Viticulture Graduate Diploma in Wine Technology and Viticulture

Master of Wine Technology and Viticulture