

208-821 Australian Wine - A World Perspective

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Summer Term, - Taught on campus. Semester 2, - Taught on campus. Flexible delivery involving printed learning material and attendance at one 5-day compulsory residential school.
Time Commitment:	Total Time Commitment: The subject is offered during the Summer semester at the Dookie campus of the University of Melbourne and in Semester 2 at the Parkville Campus of the University of Melbourne. Students are expected to devote 12 hours per week to this subject as well as attend a one-week compulsory residential school in February (Dookie) or July (Parkville).
Prerequisites:	Johnson, H. and Robinson, J. (2001), The World Atlas of Wine. Mitchell Beazley, London. Rankine, B. (2004), Making Good Wine. Pan Macmillan, Sydney.
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><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> </p>
Coordinator:	Prof. Snow Barlow
Subject Overview:	The objective of this subject is to introduce students to the Australian Wine Industry and its role in world wine production. The content includes the evolution of the grapevine; the history of viticulture and winemaking; the main grape varieties of the world and their distribution; the chemistry of winemaking; wine tasting; appellation and culture of wine; world wine regions including France and Germany, Spain, Portugal and Italy; North America, South America, South Africa, New Zealand and Australia; Australian wine regions and production; the global wine trade and Australia's export markets; and wine, food, health and culture.
Assessment:	Practical book from Residential school20%;Assignment(1 x 30%)30%;Practical Examination (1 hour)10%;Examination (2 hours)40%
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
Related Course(s):	Graduate Certificate in Wine Technology and Viticulture Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture