

208-823 Advanced Oenology

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 2, - Taught on campus. Flexible delivery involving printed learning material and attendance at one 1-week compulsory residential school.
Time Commitment:	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:	Prerequisites: · Concepts in Viticulture and Wine Science · Winegrowing · Winegrowing Operations
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>
Coordinator:	David Hayward
Subject Overview:	<p>This subject is a specialised oenology subject that builds on the principles and practices developed in the oenology components of 208812 Winegrowing and 208813 Winegrowing Operations. It reviews the results of recent wine research and provides in-depth treatment of a range of winemaking techniques and practices. The subject examines advanced and alternative production processes including the management of fermentation, optimising the activity of yeast and bacteria, additions and fining, as well as the assessment of grape quality, waste management, laboratory analysis techniques and equipment selection. The interrelationship between these aspects of the winemaking process is examined to provide an appreciation of the impact that these diverse contributions can make. It is envisaged that the detailed study of these facets will provide the student with an authoritative knowledge of winemaking and the processes that optimise wine quality.</p>
Assessment:	Practical book from Residential School 20%;Assignment (2 x 20%) 40%;Examination (3 hours) 40%
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
Related Course(s):	Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture