208-824 Wine Science

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:	Total Time Commitment: Students are expected to devote 12 hours per week to this subject as well as attend a 5-day compulsory residential school at the Dookie Campus of the University of Melbourne.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	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. 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
Coordinator:	David Hayward
Subject Overview:	This subject will provide students with a comprehensive understanding of wine chemistry as organic and inorganic wine constituents inter-react at the microbiological and biochemical level. **Objective:** After completion of this subject students should be able to **:** · Evaluate the relationship between various wine chemical constituents; · Outline the development of phenolic compounds during the maturation and continued aging process of both white and red wines; · Calculate solution reactions in assessing blending options in a winemaking style determination; · Understand the morphology of micro-organisms such as bacteria, moulds and yeasts and propose methods of identification and actions required to maintain or eliminate their presence in wine under each stage of wine production; · Identify and differentiate between wild and cultured yeast strains in wine fermentations; · Describe organic and inorganic constituents in wine and outline the interrelationships between them under varying conditions; and, · Interpolate from an understanding of biochemical pathways the energy requirements of both primary and secondary wine fermentations and predict through the use of quality parameters individual style outcomes.
Assessment:	Practical book from Residential School 20%; Assignment 40%; Examination (3 hours) 40%
Prescribed Texts:	Fleet, G.H. (ed), (2002), Wine Microbiology and Biotechnology, Harwood Academic Publishers, Philadelphia, Pa

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):	Master of Wine Technology and Viticulture