

## 447-AA Graduate Diploma in Wine Technology and Viticulture

<b>Year and Campus:</b>	2008
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Level:</b>	Graduate/Postgraduate
<b>Duration &amp; Credit Points:</b>	
<b>Contact:</b>	Felicity Wilmot Postgraduate Studies Office Land and Food Resources The University of Melbourne Victoria 3010 Australia Tel: + 61 3 8344 7834 Fax: + 61 3 9348 2156 Email: <a href="mailto:fwilmot@unimelb.edu.au">fwilmot@unimelb.edu.au</a>
<b>Course Overview:</b>	<p>The course has been developed for employees in the viticulture and/or oenology sectors of the Wine Industry, people currently employed in different careers who wish to gain employment in the wine industry, or people who are establishing or operating their own vineyard and/or winery.</p> <p>The first year of study introduces students to the science of viticulture and wine, as well as reviewing the Australian Wine Industry's position in the World wine scene. An integrated approach to viticulture and oenology exposes students to all operations undertaken throughout the yearly cycle on a vineyard and in a winery.</p> <p>The second year combines advanced studies in viticulture and oenology with a special investigatory subject allowing students to further explore specific areas of interest within the Wine Industry.</p> <p>These courses are offered by distance education. Students receive learning guides and attend a residential school for most subjects. The Graduate Certificate is one year part time and the Graduate Diploma is two years part time. The Graduate Certificate comprises the first four subjects of the Graduate Diploma.</p>
<b>Objectives:</b>	<p>On completion of this course, students should be able to:</p> <ul style="list-style-type: none"> <li># understand and utilise the principles of chemistry and microbiology as they apply to grape production and wine making;</li> <li># compare and analyse the wine production regions and styles within Australia and internationally</li> <li># devise, improve and implement integrative management practices and techniques for the production of quality grapes and wine;</li> <li># critically analyse and modify wine quality using chemical , sensory and blending techniques; and</li> <li># develop appropriate viticultural and oenological responses to changing biophysical, economic and social conditions that impact on the wine industry.</li> </ul>
<b>Course Structure &amp; Available Subjects:</b>	<p>The first four subjects introduce students to the science of viticulture and wine, as well as reviewing the Australian wine industry's position in the world wine scene. The two winegrowing subjects take an integrated approach to viticulture and oenology, and on completion students will have reviewed all operations undertaken throughout the yearly cycle on a vineyard and in a winery.</p> <p>The second group of four subjects allows the student to study viticulture and oenology at an advanced level, whilst the two electives provide avenues for students to further investigate specific areas of interest within the wine industry.</p> <p>Attendance at residential schools is compulsory and the work undertaken during this time is generally worth 20% of the final assessment. Each residential school is a week long and provides the opportunity to complete practical sessions in the campus vineyard, winery, laboratories and tasting facilities. A tour to vineyards and wineries may be incorporated into residential schools.</p> <p>All four subjects in the Graduate Certificate in Wine Technology and Viticulture are offered by distance education. For each subject students will receive:</p> <ul style="list-style-type: none"> <li># A subject guide</li> <li># Course notes</li> <li># Residential School Practical Book</li> </ul>

	<p>Throughout their course students will have access to subject coordinators and other relevant staff via phone and email. During the residential school students will have access to the following facilities:</p> <ul style="list-style-type: none"> <li># Teaching winery</li> <li># Vineyard</li> <li># Wine laboratory</li> <li># Tasting room</li> <li># Classroom</li> <li># Accommodation and recreational facilities</li> </ul> <p>The Graduate Diploma in Wine Technology and Viticulture will require the completion of six compulsory subjects and two electives of course work over a minimum of 2 years.</p>																											
<p><b>Subject Options:</b></p>	<p>Concepts in Viticulture and Wine Science 12.5 1 1 &amp; 2  Australia in the Wine World 12.5 1 Summer  Winegrowing 12.5 1 1  Winegrowing Operations 12.5 1 2  Viticulture 12.5 2 1  Oenology 12.5 2 1  Elective 12.5 2 2  Elective 12.5 2 2</p> <p><b>Electives</b>  <b>Elective Points Semester</b>  Wine Technology 12.5 2  Special Studies in Viticulture or Oenology 12.5 2  Wine Industry Project 12.5 1 or 2  Wine Marketing 12.5 1  Business Management 12.5 2</p> <p><b>Graduate Diploma of Wine and Viticulture</b></p> <table border="1" data-bbox="387 1055 1485 1603"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>208-811 Concepts in Viticulture and Wine Science</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>208-722 Financial Management for Agribusiness</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>208-812 Winegrowing</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>208-821 Australian Wine - A World Perspective</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>208-813 Winegrowing Operations</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>208-815 Special Studies in Viticulture/Oenology</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>208-822 Managing Grapevine Physiology</td> <td>Not offered 2008</td> <td>12.50</td> </tr> <tr> <td>208-823 Advanced Oenology</td> <td>Not offered 2008</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	208-811 Concepts in Viticulture and Wine Science	Semester 1	12.50	208-722 Financial Management for Agribusiness	Semester 2	12.50	208-812 Winegrowing	Semester 1	12.50	208-821 Australian Wine - A World Perspective	Semester 2	12.50	208-813 Winegrowing Operations	Semester 2	12.50	208-815 Special Studies in Viticulture/Oenology	Semester 2	12.50	208-822 Managing Grapevine Physiology	Not offered 2008	12.50	208-823 Advanced Oenology	Not offered 2008	12.50
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<p><b>Entry Requirements:</b></p>	<p>The Graduate Certificate can articulate into the Graduate Diploma in Wine Technology and Viticulture program.</p> <p><b>Eligibility</b></p> <p>1. The Selection Committee will evaluate the applicant's ability to successfully pursue the course using the following criteria -</p> <ul style="list-style-type: none"> <li># an undergraduate degree and at least one year full time, documented, relevant work experience, or equivalent.</li> </ul> <p><b>Selection</b></p> <p>The Selection Committee may conduct interviews and tests and call for referees reports and employer references to elucidate any of the matters referred to above.</p>																											

<b>Core Participation Requirements:</b>	It is University policy to take all 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. This course requires all students to enrol in subjects where they must actively and safely contribute to laboratory activities and field trips. Students who feel their disability will impact on meeting this requirement are encouraged to discuss this matter with the Subject Coordinator and Disability Liaison Unit.
<b>Links to further information:</b>	<a href="http://www.wine.unimelb.edu.au">www.wine.unimelb.edu.au</a>