

208-329 Viticulture

Credit Points:	12.50
Level:	3 (Undergraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
Time Commitment:	Contact Hours: Flexible delivery involving printed learning material. Students are expected to devote 12 hours per week to this subject as well as attend a one-week compulsory residential school Total Time Commitment: Not available
Prerequisites:	208-107 Vineyard and Winery Operations I and 208-206 Vineyard and Winery Operations II.
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:	Assoc Prof Gregory Mark Dunn
Subject Overview:	<p>Students completing this subject should be able to:</p> <ul style="list-style-type: none"> # demonstrate knowledge of the structure of the various parts of a grapevine; # demonstrate an understanding of the function of various parts of a grapevine; # evaluate the impact of management practices on grape composition and potential wine quality; # design appropriate sampling strategies in order to accurately assess yield attributes and components of maturity and quality; # formulate recording systems to enable ongoing management of grapevine development and to assess the response to interventions; # integrate a knowledge and understanding of grapevine structure and function into current management practices; # interpret basic vine physiology information as published within industry journals and apply it to vineyard management; # critically analyse research papers in viticulture to assess the applicability of results to your own vineyard situation; and # describe a range of field and laboratory procedures that will assist in monitoring grapevine performance.
Assessment:	A 2-hour examination (40%), residential block practical book (20%), and two assignments equivalent to 3000 words (each worth 20%).

Prescribed Texts:	None
Recommended Texts:	# Biology of the Grapevine (M G Mullins, A Bouquet and L A Williams), CUP, 1992
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <p># Bachelor of Arts (https://handbook.unimelb.edu.au/view/2009/D09)</p> <p># Bachelor of Environments (https://handbook.unimelb.edu.au/view/2009/A04)</p> <p># Bachelor of Music (https://handbook.unimelb.edu.au/view/2009/M05)</p> <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Related Course(s):	Bachelor of Agricultural Science Bachelor of Agricultural Science Bachelor of Agriculture