

447-AA Graduate Diploma in Wine Technology and Viticulture

Year and Campus:	2009
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Level:	Graduate/Postgraduate
Duration & Credit Points:	
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Course Overview:	<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>
Objectives:	<p>On completion of this course, students should be able to:</p> <ul style="list-style-type: none"> # understand and utilise the principles of chemistry and microbiology as they apply to grape production and wine making; # compare and analyse the wine production regions and styles within Australia and internationally # devise, improve and implement integrative management practices and techniques for the production of quality grapes and wine; # critically analyse and modify wine quality using chemical , sensory and blending techniques; and # develop appropriate viticultural and oenological responses to changing biophysical, economic and social conditions that impact on the wine industry.
Course Structure & Available Subjects:	<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>

All four subjects in the Graduate Certificate in Wine Technology and Viticulture are offered by distance education. For each subject students will receive:

- # A subject guide
- # Course notes
- # Residential School Practical Book

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:

- # Teaching winery
- # Vineyard
- # Wine laboratory
- # Tasting room
- # Classroom
- # Accommodation and recreational facilities

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.

Subject Options:

The course is conducted part time over two years and includes distance education-based study and residential workshops based at the Dookie campus.

Graduate Diploma of Wine and Viticulture

YEAR 1

Subject	Study Period Commencement:	Credit Points:
208-811 Concepts in Viticulture and Wine Science	Semester 1	12.500
208-812 Winegrowing	Semester 1	12.500
208-722 Financial Management for Agribusiness	Semester 2	12.500
208-813 Winegrowing Operations	Semester 2	12.500

YEAR 2

Subject	Study Period Commencement:	Credit Points:
208-821 Australian Wine - A World Perspective	Semester 2	12.500
208-815 Special Studies in Viticulture/Oenology	Semester 2	12.500
208-822 Managing Grapevine Physiology	Not offered 2009	12.500
208-823 Advanced Oenology	Not offered 2009	12.500

Entry Requirements:

The Graduate Certificate can articulate into the Graduate Diploma in Wine Technology and Viticulture program.

Eligibility

1. The Selection Committee will evaluate the applicant's ability to successfully pursue the course using the following criteria -

- # an undergraduate degree and at least one year full time, documented, relevant work experience, or equivalent.

Selection

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.

Core Participation Requirements:

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.
Links to further information:	http://www.wine.unimelb.edu.au/