

AGRI90031 Winegrowing

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2010, Dookie This subject commences in the following study period/s: Semester 1, Dookie - Taught online/distance. Semester 1, Dookie - Taught on campus. Flexible delivery involving online learning through the subject website and attendance at a 1-week compulsory residential school.
Time Commitment:	Contact Hours: 40 hours during the one week teaching block 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:	208 811 Concepts in Viticulture and Wine Science
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	Attend the one week teaching block at the Dookie campus For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Mr Ashley Wheaton
Contact:	Ms Jacinta Way jway@unimelb.edu.au
Subject Overview:	This subjects is the first of two subjects that provides students with a basic understanding of grape growing and wine making. After completing the viticulture component of the subject, students should be able to demonstrate the skills and knowledge associated with a number of summer and autumn vineyard operations; and propose managment options for optimising grape yield and quality. Some emphasis (theoretical and practical) will be directed towards grape handling and fermentation processes associated with table wine production. The characteristics of red and white wine grape varieties, along with the principles and practices of various wine styles, will be discussed. Basic sensory processes will be developed in practical sessions to evaluate wine styles and flavour characteristics.
Objectives:	Information not available
Assessment:	Practical book from Residential school 20%; Assignment(2 x 20%)40% ;Examination (2 hours) 40%
Prescribed Texts:	Dry, P.R . and Coombe, B.G (eds) (2004) Viticulture. Volume 1: Resources. Winetitles, Adelaide.Coombe, B.G. and Dry, P.R. (eds) (1992) Viticulture. Volume 2: Practices. Winetitles, Adelaide.Rankine, B.(2004) Making Good Wine. Macmillan, Sydney, NSW.
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

Generic Skills:	None
Related Course(s):	Graduate Certificate in Wine Technology and Viticulture Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture