

AGRI90032 Winegrowing Operations

Credit Points:	12.50									
Level:	9 (Graduate/Postgraduate)									
Dates & Locations:	2010, Dookie This subject commences in the following study period/s: Semester 2, Dookie - Taught on campus. Flexible delivery involving online learning via the subject website and attendance at a 1-week compulsory residential school.									
Time Commitment:	Contact Hours: 1 week residential school - approximately 40 hours 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:	The following subjects are prerequisites; <table border="1" data-bbox="387 660 1484 864"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI90030 Concepts in Viticulture and Wine Science</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>AGRI90031 Winegrowing</td> <td>Semester 1</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50	AGRI90031 Winegrowing	Semester 1	12.50
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AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50								
AGRI90031 Winegrowing	Semester 1	12.50								
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:	Postgraduate Officer, Melbourne School of Land and Environment, Email: msle-pgcoursework@unimelb.edu.au or Jacinta Way jway@unimelb.edu.au									
Subject Overview:	This subject is the second 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 explain the climatic and site requirements for vineyard establishment and appreciate the reasons for choice of rootstock and scion for particular sites. Students should be able to demonstrate the skills and knowledge associated with a number of winter and spring operations, and propose strategies for the optimisation of yield and quality of wine-grapes. The processes associated with post fermentation are addressed in both theoretical and practical situations. Evaluation of wine, wine styles and flavour characteristics are refined.									
Objectives:	Information not available									
Assessment:	Examination (2 hours) = 40% Assignment 1 (Viticulture) = 20% Due week 6 Assignment 2 (Oenology) = 20% Due week 9 Practical Book from Residential Block = 20% due week 2									

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