

## AGRI90041 Advanced Oenology

<b>Credit Points:</b>	12.50												
<b>Level:</b>	9 (Graduate/Postgraduate)												
<b>Dates &amp; Locations:</b>	2010, Dookie This subject commences in the following study period/s: May, Dookie - Taught on campus. Flexible delivery involving printed learning material, online learning via the subject website and attendance at a one-week compulsory residential school.												
<b>Time Commitment:</b>	Contact Hours: One-week compulsory 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.												
<b>Prerequisites:</b>	The prerequisites are; <table border="1" data-bbox="387 660 1485 920"> <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> <tr> <td>AGRI90032 Winegrowing Operations</td> <td>Semester 2</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	AGRI90032 Winegrowing Operations	Semester 2	12.50
Subject	Study Period Commencement:	Credit Points:											
AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50											
AGRI90031 Winegrowing	Semester 1	12.50											
AGRI90032 Winegrowing Operations	Semester 2	12.50											
<b>Corequisites:</b>	None												
<b>Recommended Background Knowledge:</b>	None												
<b>Non Allowed Subjects:</b>	None												
<b>Core Participation Requirements:</b>	Attend the one week residential school 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: <a href="http://www.services.unimelb.edu.au/disability/">http://www.services.unimelb.edu.au/disability/</a>												
<b>Coordinator:</b>	Mr David Hayward												
<b>Contact:</b>	Postgraduate Officer, Melbourne School of Land and Environment Email: <a href="mailto:msle-pgcoursework@unimelb.edu.au">msle-pgcoursework@unimelb.edu.au</a> ( <a href="mailto:msle-pgcoursework@unimelb.edu.au">mailto:msle-pgcoursework@unimelb.edu.au</a> ) or Jacinta Way <a href="mailto:jway@unimelb.edu.au">jway@unimelb.edu.au</a>												
<b>Subject Overview:</b>	This subject is a specialised oenology subject that builds on the principles and practices developed in the oenology components of 208812 Winegrowing and 208813 Winegrowing Operations. It reviews the results of recent wine research and provides in-depth treatment of a range of winemaking techniques and practices. The subject examines advanced and alternative production processes including the management of fermentation, optimising the activity of yeast and bacteria, additions and fining, as well as the assessment of grape quality, waste management, laboratory analysis techniques and equipment selection. The interrelationship between these aspects of the winemaking process is examined to provide an appreciation of the impact that these diverse contributions can make. It is envisaged that the detailed study of these facets will provide the student with an authoritative knowledge of winemaking and the processes that optimise wine quality.												

<b>Objectives:</b>	Information not available
<b>Assessment:</b>	Practical book from Residential School = 20% (due one week after the residential school )Assignment 1 = 20% (due week 7) Assignment 2 = 20% (due week 12)One three hour examination = 40% (conducted during examination period.)
<b>Prescribed Texts:</b>	Rankine, B. (2004), Making Good Wine. Pan Macmillan, Sydney.
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<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>Generic Skills:</b>	None
<b>Related Course(s):</b>	Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture Postgraduate Diploma in Food Science