

## UNIB30009 Wines of the World

<b>Credit Points:</b>	12.50															
<b>Level:</b>	3 (Undergraduate)															
<b>Dates &amp; Locations:</b>	2010, Parkville This subject commences in the following study period/s: July, Parkville - Taught on campus.															
<b>Time Commitment:</b>	Contact Hours: 1 week intensive. There is a requirement that students stay at Queens College on the Wednesday night of the intensive, with the option of staying at Queens College for the week of the intensive. Total Time Commitment: 108 hours.															
<b>Prerequisites:</b>	Australia in the Wine World (under various codes below) or equivalent: <table border="1" data-bbox="389 577 1485 898"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI20016 Australia in the Wine World</td> <td>July</td> <td>12.50</td> </tr> <tr> <td>AGRI10041 Australia in the Wine World</td> <td>July</td> <td>12.50</td> </tr> <tr> <td>AGRI10039 Australia in the Wine World</td> <td>February, June</td> <td>12.50</td> </tr> <tr> <td>208-169 Australia in the Wine World</td> <td>Not offered 2010</td> <td></td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI20016 Australia in the Wine World	July	12.50	AGRI10041 Australia in the Wine World	July	12.50	AGRI10039 Australia in the Wine World	February, June	12.50	208-169 Australia in the Wine World	Not offered 2010	
Subject	Study Period Commencement:	Credit Points:														
AGRI20016 Australia in the Wine World	July	12.50														
AGRI10041 Australia in the Wine World	July	12.50														
AGRI10039 Australia in the Wine World	February, June	12.50														
208-169 Australia in the Wine World	Not offered 2010															
<b>Corequisites:</b>	None.															
<b>Recommended Background Knowledge:</b>	None.															
<b>Non Allowed Subjects:</b>	None.															
<b>Core Participation Requirements:</b>	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>	Prof Snow Barlow															
<b>Contact:</b>	Ms Jacinta Way <a href="mailto:jway@unimelb.edu.au">jway@unimelb.edu.au</a> (mailto:jway@unimelb.edu.au) Ph: 5833 9292															
<b>Subject Overview:</b>	<p>The practice of drinking wine, often with matching food, is an important component of social and business interaction in many but not all modern societies, and one that raises many conflicting issues on its social, economic and health impacts on society.</p> <p>This subject will trace the history and culture of the modern wine industry through the evolution of premium wine grape varieties and international wine styles that characterise the global wine industry. The regional innovations in grape-growing and winemaking that have resulted in the development of the great wines of the world are explored from historical, cultural and sensory perspectives. The role of these innovations in the development of the global wine industry will be considered from an economic as well as social aspect. The importance of regional climate and terroir in the development of the world's great wine regions will be further examined in the light of the potential impacts of climate change on these regions.</p> <p>The sensory and philosophical perceptions of wine quality together with the pharmacological implications of wine consumption will be explored in lectures and tutorials to allow students to understand the composition of wine and the health aspects of wine consumption. For example: is the merit of a wine to be understood subjectively or objectively? Is it simply a matter of</p>															

	<p>personal preference? In tutorials students will have the opportunity to educate their palate to the sensory characteristics of major grape varieties and great wines styles of the world.</p> <p>On completion of this subject students should be able to:</p> <ul style="list-style-type: none"> <li># Understand? Appreciate? Acknowledge? the culture and history of the modern wine industry</li> <li># Explain the influence of terroir on grape quality and its influence on wine style and quality ;</li> <li># Analyse wine through sensory analysis recognise, varieties, styles and major regional appellations</li> <li># Debate the science ,philosophy and business of international wine quality</li> <li># promote the health and social implications of wine consumption across cultures in today's societies;</li> <li># Analyse the culture ,structure and economics of the global wine industry</li> </ul>
<b>Objectives:</b>	<p>On completion of this subject students should:</p> <ul style="list-style-type: none"> <li># Discuss the role of French culture and business in the development of the global wine industry.</li> <li># Identify and distinguish classical wine varieties and styles on the basis of sensory analysis.</li> <li># Analyse the economics of the global wine industry and the impacts of climate change on it.</li> <li># Promote the health and social implications of wine consumption across cultures in today's society.</li> <li># Conceptualise and analyse the quality descriptors of wine and it's production as reflections of broader philosophical and sociological values.</li> </ul>
<b>Assessment:</b>	<p>Short written assignment based on pre readings due the week before the intensive block. 15% (1000 words)In class sensory analysis of wine evaluation 20%In class presentation last day of intensive 15%Major assignment 50% four weeks after completion of block (3000 words)</p>
<b>Prescribed Texts:</b>	<p>Readings will be provided.</p>
<b>Breadth Options:</b>	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> <li># <b>Bachelor of Arts</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-ARTS">https://handbook.unimelb.edu.au/view/2010/B-ARTS</a>)</li> <li># <b>Bachelor of Biomedicine</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-BMED">https://handbook.unimelb.edu.au/view/2010/B-BMED</a>)</li> <li># <b>Bachelor of Commerce</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-COM">https://handbook.unimelb.edu.au/view/2010/B-COM</a>)</li> <li># <b>Bachelor of Environments</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-ENVS">https://handbook.unimelb.edu.au/view/2010/B-ENVS</a>)</li> <li># <b>Bachelor of Music</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-MUS">https://handbook.unimelb.edu.au/view/2010/B-MUS</a>)</li> <li># <b>Bachelor of Science</b> (<a href="https://handbook.unimelb.edu.au/view/2010/B-SCI">https://handbook.unimelb.edu.au/view/2010/B-SCI</a>)</li> <li># <b>Bachelor of Engineering</b> (<a href="https://handbook.unimelb.edu.au/view/2010/355AA">https://handbook.unimelb.edu.au/view/2010/355AA</a>)</li> </ul> <p>You should visit <b>learn more about breadth subjects</b> (<a href="http://breadth.unimelb.edu.au/breadth/info/index.html">http://breadth.unimelb.edu.au/breadth/info/index.html</a>) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
<b>Fees Information:</b>	<p>Subject EFTSL, Level, Discipline &amp; Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a></p>
<b>Generic Skills:</b>	<p>On the completion of this subject, students should have developed the following generic skills:</p> <ul style="list-style-type: none"> <li># The ability to critically assess information from a range of sources, and assess its quality and relevance to the questions under consideration</li> <li># The ability to work as part of a multi-disciplinary team on a major project</li> <li># Oral communication skills through presentation and investigation</li> <li># The logical organisation of disparate biological and philosophical and commercial concepts</li> </ul>