

AGRI20016 Australia in the Wine World

Credit Points:	12.50
Level:	2 (Undergraduate)
Dates & Locations:	<p>2011, Burnley</p> <p>This subject commences in the following study period/s: July, Burnley - Taught on campus. September, Burnley - Taught on campus.</p> <p>Dookie Campus- draft timetable Sunday – arrive in afternoon – Welcome BBQ 6.00pm Monday 9.00 am Introduction to the subject and residential school (David Hayward and Chris Barnes) 9.30 am Module 1 (Theory)12.00 pm Lunch1.00 pm Module 8 (Theory & Prac)2.30 pm Module 2 (Theory)4.30 pm Write up practical book Tuesday 8.30 am Module 3 (Theory)9.30 am Module 2& 3 (Theory & Prac)12.00 pm Lunch1.00 pm Module 2&3contd. (Theory)2.00 pm Module 4 (Theory)4.30 pm Write up practical book6.00 pm Dinner 7.00 pm Module 4 (Prac)Wednesday 8.30 am Module 4 (Theory)9.30 am Module 4 (Prac & Theory)12.00 pm Lunch1.00 pm Module 5 (Theory) 2.00 pm Module 5 (Theory & Prac)4.30 pm Write up practical book6.00 pm Dinner7.00 pm Module 5 (Prac)Thursday 8.30 am Module 5 (Theory)9.30 am Module 5 (Theory & Prac)12.00 pm Lunch1.00 pm Tour to wineries in the Goulburn Valley/ Nagambie Lakes Wine Regions7.00 pm Private study Friday 8.00 am Check out of rooms8.30 am Review and discussion of major assignment11.00 am Practical examination1.00 pm Lunch2.00 pm Examination (2 h)4.30 pm Depart Dookie Campus Burnley Campus - draft timetableMonday 9.00 am Introduction to the subject and residential school (David Hayward and Chris Barnes)9.30 am Module 1 (Theory)12.00 pm Lunch1.00 pm Module 8 (Theory & Prac)2.30 - 4.30pm Module 2 (Theory) Tuesday 8.30 am Module 3 (Theory)9.30 am Module 2& 3 (Theory & Prac)12.00 pm Lunch1.00 pm Module 2&3contd. (Theory)2.00 pm Module 4 (Theory)5.00 pm Dinner break 5.30 - 7.30 pm Module 4 (Prac) Wednesday 8.30 am Module 4 (Theory)9.30 am Module 4 (Prac & Theory)12.00 pm Lunch1.00 pm Module 5 (Theory)2.00 pm Module 5 (Theory & Prac)5.00 pm Dinner break5.30 - 7.30 pm Module 5 (Prac) Thursday 8.30 am Module 5 (Theory)9.30 am Module 5 (Theory & Prac)12.00 pm Lunch 1.00 pm – 6.30 Tour to wineries in the Yarra Valley Friday 9.30 am Review and discussion of major assignment, 11.00 am Practical examination, 1.00 pm Lunch, 2.00 pm Examination (2 h)</p>
Time Commitment:	Contact Hours: One-week intensive block. Total Time Commitment: One-week intensive block. Students are required to undertake studying readings prior to attending the block and complete 4 online quizzes, a tour report and their practical book following the block. The theory and practical examinations are held during the teaching block.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	Students must attend and participate in all aspects of the week long teaching block. Note - wine tasting is compulsory. Participants must be 18 years or over. 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 David Hayward
Contact:	<p>Melbourne School of Land & Environment Student Centre Ground Floor, Land & Food Resources (building 142)</p> <p><i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)</p>

Subject Overview:	<p>The objective of this subject is to introduce students to the Australian wine industry and its role in world wine production.</p> <p>The content includes:</p> <ul style="list-style-type: none"> # evolution of the grapevine; # history of viticulture and winemaking; # main grape varieties of the world and their distribution; # chemistry of winemaking; # wine tasting; # appellation and the culture of wine; # world wine regions including France and Germany, Spain, Portugal and Italy, North America, South America, South Africa, New Zealand and Australia; # Australian wine regions and production; # the global wine trade and Australia's export markets; and # wine, food, health and culture.
Objectives:	As above
Assessment:	<p>Examination - Theory (2 hours) = 40% (During Teaching Block) Examination - Practical (1 hour) = 20% (During teaching block) 4 online quizzes = 20% (one each week after the teaching block) Practical book = 10% (Submitted 4 weeks after the teaching block) Tour report = 10% (1000 words)</p>
Prescribed Texts:	Geddes, Robert, (2007) "A good nose and great legs" Murdoch Books, Millers Point, Australia
Recommended Texts:	<p>Clarke, O. (1996) <i>Oz Clarke's New Essential Wine Book: An Indispensable Guide to Wines of the World</i>. Mitchell Beasley, London UK.</p> <p>Iland, P. and Gago, P. (1997). <i>Australian Wine: from the Vine to the Glass</i>. Patrick Iland Wine Promotions, Adelaide.</p> <p>Johnson, H. and Robinson, J. (2001). <i>The World Atlas of Wine</i>. 5 th Edition. Mitchell Beasley, London UK</p> <p>Peynaud, E. (1987) <i>The Taste of Wine</i>. Macdonald Orbis, London.</p> <p>Rankine, B. (1993) <i>Making Good Wine</i>. Sun Books. Crows Nest, NSW.</p> <p>Robinson, J. et al (2006) <i>Oxford Companion to Wine</i> Third Edition Oxford University Press, Oxford UK.</p> <p>The texts can be borrowed from the University Library or purchased from Melbourne University Bookshop or The Rural Store. The Rural Store stocks a wide selection of viticulture and oenology books.</p> <p>The address is:</p> <p>The Rural Store 29 Lisbeth Avenue , Donvale, Victoria 3111 Phone 03 98737202 Facsimile 03 98730542 Web site http://www.theruralstore.com.au/ (http://www.theruralstore.com.au/)</p> <p>These texts will be valuable reference books for you to keep in your personal library after completing the course.</p> <p>Journals and Periodicals The following Journals and Periodicals not compulsory, however they contain valuable information about viticulture, winemaking and wine marketing.</p> <p>The Australian and New Zealand Wine Industry Journal Published by Winetitles, 97 Carrington St. Adelaide 5000</p> <p>Decanter</p>

	<p>Published by IPC Magazines, London SW6 1AA UK.</p> <p>The Wine Magazine Published by ACP Park St. Sydney 2000</p> <p>The Australian Grapegrower and Winemaker Published by: Ryan Publications, 297 The Parade, Beulah Park, South Australia 5067.</p> <p>Australian Society for Viticulture and Oenology You are invited to consider joining the Australian Society for Viticulture and Oenology (ASVO). The ASVO is the only professional organisation for winemakers and grape growers. The ASVO was incorporated in 1981 as a non-political organisation to serve the interests of practising winemakers and viticulturists by encouraging exchange of technical information. Its main outreach is through regular Australia-wide seminars, symposia and conferences that provide a forum for the sharing of current research and technological developments. The ASVO publishes a regular newsletter; and conference and seminar proceedings. Membership also includes the annual subscription to the <i>Australian Journal of Grape and Wine Research</i>. Contact details are as follows: The Australian Society of Viticulture and Oenology PO Box 197, Glen Osmond, SA, 5064, Australia Telephone: +61 8 8303 6607 Fax: +61 8 8303 6803 E-mail: asvo@waite.adelaide.edu.au (mailto:asvo@waite.adelaide.edu.au)</p>
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # <u>Bachelor of Arts</u> (https://handbook.unimelb.edu.au/view/2011/B-ARTS) # <u>Bachelor of Commerce</u> (https://handbook.unimelb.edu.au/view/2011/B-COM) # <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2011/B-ENVS) # <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2011/B-MUS) <p>You should visit <u>learn more about breadth subjects</u> (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Notes:	Tasting of wines is required in this course and can not be exempt.