

## AGRI90032 Winegrowing Operations

Credit Points:	12.50											
Level:	9 (Graduate/Postgraduate)											
Dates & Locations:	2011, 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><tr><th>Subject</th><th>Study Period Commencement:</th><th>Credit Points:</th></tr><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></table>			Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50	AGRI90031 Winegrowing	Semester 1	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										
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: <a href="http://www.services.unimelb.edu.au/disability/">http://www.services.unimelb.edu.au/disability/</a>											
Coordinator:	Mr Peter Mcsweeney											
Contact:	<b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Land & Food Resources (building 142) <i>Enquiries</i> Phone: 13 MELB (13 6352) Email: <a href="mailto:13MELB@unimelb.edu.au">13MELB@unimelb.edu.au</a> (mailto:13MELB@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. The viticulture component of the subject covers the climatic and site requirements for vineyard establishment and the reasons for choice of rootstock and scion for particular sites. The viticulture operations in winter and spring are explored with an emphasis on 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:	Students completing this subject should be able to: 1. Facilitate the post-fermentation activities in a winery under supervision in a safe and hygienic manner; 2. Understand the physiology of smell and taste; 3. Evaluate wines using developed sensory processes; 4. Assess individual wine styles;											

	<p>5. Appraise vineyard site selection with regard to the nature of grape production, soil type, climatic and weather patterns, and pest and disease problems;</p> <p>6. Analyse the processes involved in vineyard establishment and design including selection of cultivars and rootstocks, strategies for spacing, planting and training, and their interaction with trellis construction and design;</p> <p>7. Demonstrate effective crop management through winter and spring vineyard operations; and</p> <p>8. Suggest and implement techniques for improving grape quality through pruning, pest and disease management and soil management.</p>
<b>Assessment:</b>	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
<b>Prescribed Texts:</b>	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.
<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>	<p>Graduate Certificate in Wine Technology and Viticulture</p> <p>Graduate Diploma in Wine Technology and Viticulture</p> <p>Master of Wine Technology and Viticulture</p>