

## AGRI20027 Vine to Wine

<b>Credit Points:</b>	12.50
<b>Level:</b>	2 (Undergraduate)
<b>Dates &amp; Locations:</b>	2012, Dookie This subject commences in the following study period/s: February, Dookie - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: 36 hours, residential including lectures, practicals and field trips Total Time Commitment: Estimated total time commitment (including non-contact time): 108 hours.
<b>Prerequisites:</b>	None
<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>	Mr David Hayward
<b>Contact:</b>	<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> ( <a href="mailto:13MELB@unimelb.edu.au">mailto:13MELB@unimelb.edu.au</a> )
<b>Subject Overview:</b>	During this subject students will develop a detailed knowledge of a working vineyard, including what makes a grapevine function, and how it is managed throughout the season to produce fruit to match a diverse range of wine styles. They will also understand the processes involved in the production of wine from receipt of grapes at the winery through to the commencement of maturation in barrel or bottle. How the wine making process is driven by the activity of yeast and bacteria is explored. Students will understand the importance of monitoring wine using quality control techniques as well as evaluate a range of wine types and styles to appreciate the influences of various winemaking practices
<b>Objectives:</b>	Information not available
<b>Assessment:</b>	A 2-hour end of semester examination (40%), residential block practical book (20%) - due 1 week after residential block, and two assignments equivalent to 2000 words (each worth 20%) - due in weeks 6 and 10 of semester.
<b>Prescribed Texts:</b>	The following resources will be provided to students: Subject Guide - assessment requirements and background information on Dookie Campus Study Guide - containing scientific and technical information and self help tasks Practical Book - assessment tasks completed whilst at the residential school
<b>Recommended Texts:</b>	Keller, M. (2010) <i>The Science of Grapevines: Anatomy and Physiology</i> Academic Press. Mullins, M.G., Bouquet, A. and Williams, L.A. (1992) <i>Biology of the Grapevine</i> . CUP. Rankin, B.C. (2004) <i>Making Good Wine</i> . Pan Macmillan, Sydney.

<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/2012/B-ARTS">https://handbook.unimelb.edu.au/view/2012/B-ARTS</a>)</li> <li># <b>Bachelor of Commerce</b> (<a href="https://handbook.unimelb.edu.au/view/2012/B-COM">https://handbook.unimelb.edu.au/view/2012/B-COM</a>)</li> <li># <b>Bachelor of Environments</b> (<a href="https://handbook.unimelb.edu.au/view/2012/B-ENVS">https://handbook.unimelb.edu.au/view/2012/B-ENVS</a>)</li> <li># <b>Bachelor of Music</b> (<a href="https://handbook.unimelb.edu.au/view/2012/B-MUS">https://handbook.unimelb.edu.au/view/2012/B-MUS</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>	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>	<p>On completion of this subjects students should have developed the following generic skills:</p> <ul style="list-style-type: none"> <li># the ability to write a logically argued and properly researched essay</li> <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 project</li> <li># oral communication skills through presentation and investigation.</li> </ul>
<b>Notes:</b>	A one week residential course before the commencement of semester 1, plus 12 weeks self paced learning.
<b>Related Breadth Track(s):</b>	Exploring Wine and Viticulture