

## AGRI90031 Winegrowing

<b>Credit Points:</b>	12.50						
<b>Level:</b>	9 (Graduate/Postgraduate)						
<b>Dates &amp; Locations:</b>	2012, Dookie This subject commences in the following study period/s: March, Dookie - Taught on campus. Subject offered at the Dookie campus of the University of Melbourne 5/03/12 - 19/03/12. Confirm dates and residential details with Faculty. Flexible delivery involving online learning through the Learning Management System (LMS) and attendance at a 1-week compulsory residential school.						
<b>Time Commitment:</b>	Contact Hours: 40 hours during the one-week compulsory residential school. Total Time Commitment: 128 hours. Students are expected to devote 8 hours per week (11 weeks) to this subject as well as attend a one-week compulsory residential school.						
<b>Prerequisites:</b>	<table border="1"> <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>February</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	February	12.50
Subject	Study Period Commencement:	Credit Points:					
AGRI90030 Concepts in Viticulture and Wine Science	February	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 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>						
<b>Coordinator:</b>	Mr Peter Mcsweeney						
<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> (mailto:13MELB@unimelb.edu.au)						
<b>Subject Overview:</b>	This subjects is the first of two subjects that provides students with a basic understanding of grape growing and wine making. The viticulture component of the subject will develop skills and knowledge associated with a number of summer and autumn vineyard operations and propose management options for optimising grape yield and quality. Some emphasis (theoretical and practical) will be directed towards grape handling and fermentation processes associated with table wine production. The characteristics of red and white wine grape varieties, along with the principles and practices of various wine styles, will be discussed. Basic sensory processes will be developed in practical sessions to evaluate wine styles and flavour characteristics.						
<b>Objectives:</b>	Students completing this subject should be able to: 1. Demonstrate effective crop management through summer and autumn vineyard operations; 2. Compare and contrast the principles and practices of the various styles in wine production; 3. Under supervision, operate a range of equipment used during vintage in a safe and hygienic manner; 4. Explain the physiology of smell and taste; 5. Evaluate wine using basic sensory processes; and 6. Identify the major flavour characteristics in grapes.						

<b>Assessment:</b>	Practical book from Residential school 20%; Assignments (2 x 20%) 4,000 words each; examination (2 hours) 40%
<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>	Graduate Certificate in Wine Technology and Viticulture Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture