

## AGRI90032 Winegrowing Operations

<b>Credit Points:</b>	12.50											
<b>Level:</b>	9 (Graduate/Postgraduate)											
<b>Dates &amp; Locations:</b>	This subject is not offered in 2013. Offered at the Dookie campus – the block component of this course is delivered 29 July - 2 August at the Dookie Campus. Flexible delivery involving online learning via 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 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 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>Not offered 2013</td> <td>12.50</td> </tr> <tr> <td>AGRI90031 Winegrowing</td> <td>Not offered 2013</td> <td>12.50</td> </tr> </tbody> </table>			Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	Not offered 2013	12.50	AGRI90031 Winegrowing	Not offered 2013	12.50
Subject	Study Period Commencement:	Credit Points:										
AGRI90030 Concepts in Viticulture and Wine Science	Not offered 2013	12.50										
AGRI90031 Winegrowing	Not offered 2013	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>Contact:</b>	<p><b>Melbourne School of Land &amp; Environment Student Centre</b>  Ground Floor, Melbourne School of Land &amp; Environment (building 142)</p> <p><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>)</p>											
<b>Subject Overview:</b>	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.											
<b>Objectives:</b>	Students completing this subject should be able to: <ol style="list-style-type: none"> <li>1. Facilitate the post-fermentation activities in a winery under supervision in a safe and hygienic manner;</li> <li>2. Understand the physiology of smell and taste;</li> <li>3. Evaluate wines using developed sensory processes;</li> <li>4. Assess individual wine styles;</li> <li>5. Appraise vineyard site selection with regard to the nature of grape production, soil type, climatic and weather patterns, and pest and disease problems;</li> <li>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;</li> <li>7. Demonstrate effective crop management through winter and spring vineyard operations; and</li> </ol>											

	8. Suggest and implement techniques for improving grape quality through pruning, pest and disease management and soil management.
<b>Assessment:</b>	Examination (2 hours 40%; Assignment (1) 3,000 words (Viticulture) 20% ; Assignment (2) 3,000 words (Oenology) 20% ; Practical Book from Residential Block 20%.
<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>Related Course(s):</b>	Graduate Certificate in Wine Technology and Viticulture Graduate Diploma in Wine Technology and Viticulture Master of Wine Technology and Viticulture