1

## AGRI90042 Wine Science

Credit Points:	12.50		
Level:	9 (Graduate/Postgraduate)		
Dates & Locations:	2014, Dookie This subject commences in the following study period/s: July, Dookie - Taught on campus. Offered alternate years only. http://www.land-environment.unimelb.edu.au/docs/future-students/ grad/graduate-wine-technology-and-viticulture-residential-schools-2014-dookie-campus.pdf		
	40 hours Total Time Commitment: Students are expected to devote 12 hours per week to this subject as well as attend a 5-day compulsory residential school at the Dookie Campus of the University of Melbourne.		
Prerequisites:	Subject	Study Period Commencement:	Credit Points:
	AGRI90030 Concepts in Viticulture and Wine Science	March	12.50
	AGRI90031 Winegrowing	March	12.50
	AGRI90032 Winegrowing Operations	August	12.50
	AGRI90041 Advanced Oenology	Мау	12.50
Corequisites:	None		
Recommended	None		
Background Knowledge:			
Non Allowed Subjects:	None		
Core Participation Requirements:	Attend the 5 day residential school 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: http://www.services.unimelb.edu.au/disability/		
Coordinator:	Dr Sigfredo Fuentes		
Contact:	Melbourne School of Land & Environment Student Centre Ground Floor, Melbourne School of Land & Environment (building 142) Enquiries Phone: 13 MELB (13 6352) Email: <u>13MELB@unimelb.edu.au</u> (mailto:13MELB@unimelb.edu.au)		
Subject Overview:	This subject explores the chemistry, microbiology and biochemistry of wine production. The microbiology of yeast and bacteria is examined and isolation, identification and enumeration techniques are investigated. Biochemical reactions of significance to winemaking are investigated. Enzyme chemistry and proteins are examined as well as lipid membrane chemistry, metabolism and carbohydrate chemistry. Classes and properties of simple organic compounds are examined as well as the chemical behaviour of organic substances and the structural characteristics of biologically important molecules. The behaviour of the chemical components of wine are studied, along with the interaction between the various constituents including phenolic compounds.		
	aldehydes, carbohydrates, acids and sulphur dioxide.		

Learning Outcomes:	N/A	
Assessment:	Practical reports (1000 words - 25%) due mid semester Assignment 1 (1500 words - 25% due mid semester Assignment 2 (2500 words -50%) (200-300 word proposal due mid semester; 2500 word essay due end of semester)	
Prescribed Texts:	None	
Breadth Options:	This subject is not available as a breadth subject.	
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees	
Generic Skills:	None	
Related Course(s):	Master of Food Science Master of Wine Technology and Viticulture Postgraduate Diploma in Food Science	