

## AGRI20027 Vine to Wine

<b>Credit Points:</b>	12.5
<b>Level:</b>	2 (Undergraduate)
<b>Dates &amp; Locations:</b>	<p>2015, Dookie</p> <p>This subject commences in the following study period/s: February, Dookie - Taught on campus.</p> <p>One week intensive course at the Dookie campus, Monday 23 – Friday 27 February 2015 Cost for single room accommodation with shared bathroom facilities, breakfast, lunch and evening meal will be approximately \$400. There is no public transport directly to the campus. If required, a pick up will be conducted from the Benalla train station on the Sunday afternoon, and drop off on Friday afternoon at the Shepparton station by prior arrangement. For any further queries, please contact Jacinta Way - Phone: (03) 58 339 292 email: jway@unimelb.edu.au</p>
<b>Time Commitment:</b>	Contact Hours: 36 hours, residential including lectures, practicals and field trips Total Time Commitment: 170 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>	<p>&lt;p&gt;For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.&lt;/p&gt;         &lt;p&gt;It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt; </p>
<b>Coordinator:</b>	Ms Sonja Needs
<b>Contact:</b>	<a href="mailto:sneeds@unimelb.edu.au">sneeds@unimelb.edu.au</a> (mailto:sneeds@unimelb.edu.au)
<b>Subject Overview:</b>	<p>Vine to Wine begins with freshly harvested wine grapes. Students will then follow the journey through fermentation to wine in the bottle, gaining an understanding of the chemical and biological processes involved and the multitude of options to manipulate the process.</p> <p>The journey then revolves, tracing cardinal events in the vineyard that result in the formation of fruit and ripening in the lead up to harvest. This includes an appreciation of the effects of season and climate, and a particular emphasis on how vines are managed to grow the fruit required to produce the diversity of wines that we drink.</p>
<b>Learning Outcomes:</b>	<p>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</p>
<b>Assessment:</b>	A 2-hour end of semester examination (50%) and ONE essay style assignment - 2000 words (due approximately week 6 - 50%)

<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) The Science of Grapevines: Anatomy and Physiology Academic Press. Mullins, M.G., Bouquet, A. and Williams, L.A. (1992) Biology of the Grapevine. CUP. Rankin, B.C. (2004) Making Good Wine. Pan Macmillan, Sydney.
<b>Breadth Options:</b>	This subject potentially can be taken as a breadth subject component for the following courses: # <b>Bachelor of Arts</b> ( <a href="https://handbook.unimelb.edu.au/view/2015/B-ARTS">https://handbook.unimelb.edu.au/view/2015/B-ARTS</a> ) # <b>Bachelor of Commerce</b> ( <a href="https://handbook.unimelb.edu.au/view/2015/B-COM">https://handbook.unimelb.edu.au/view/2015/B-COM</a> ) # <b>Bachelor of Environments</b> ( <a href="https://handbook.unimelb.edu.au/view/2015/B-ENVS">https://handbook.unimelb.edu.au/view/2015/B-ENVS</a> ) # <b>Bachelor of Music</b> ( <a href="https://handbook.unimelb.edu.au/view/2015/B-MUS">https://handbook.unimelb.edu.au/view/2015/B-MUS</a> ) 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.
<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>	On completion of this subjects students should have developed the following generic skills: # the ability to write a logically argued and properly researched essay # the ability to critically assess information from a range of sources, and assess its quality and relevance to the questions under consideration # the ability to work as part of a multi-disciplinary team on a project # oral communication skills through presentation and investigation.
<b>Notes:</b>	A one week intensive course before the commencement of semester 1, plus 12 weeks self paced learning.
<b>Related Course(s):</b>	Graduate Certificate in Global Wine Studies
<b>Related Breadth Track(s):</b>	Exploring Wine and Viticulture