

UNIB30008 Wines of the World

Credit Points:	12.5											
Level:	3 (Undergraduate)											
Dates & Locations:	<p>2015, Dookie</p> <p>This subject commences in the following study period/s: February, Dookie - Taught on campus.</p> <p>2015, Parkville</p> <p>This subject commences in the following study period/s: July, Parkville - Taught on campus.</p> <p>PARKVILLE AVAILABILITY:Additional charges apply which includes the cost of the wine/food matching dinner and accommodation for 1 night (\$120), which can be made via ECART. Any students that do not take advantage of residing on campus for Wednesday night will need to make a stand alone payment for the special dinner (\$50) via ECART. DOOKIE AVAILABILITY:Additional charges apply for undertaking this subject at Dookie as a residential unit - Cost for single room accommodation with shared bathroom facilities, breakfast, lunch and evening meal will be approximately \$430. This fee includes the cost of the wine/food matching dinner (\$50) Any students that do not take advantage of residing on campus for the intensive teaching block will need to make a stand alone payment for the special dinner via ECART. 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 292email: jway@unimelb.edu.au</p>											
Time Commitment:	Contact Hours: 36 hours, residential including lectures, practicals and field trips Total Time Commitment: Estimated total time commitment (including non-contact time): 170 hours.											
Prerequisites:	<table><tr><th>Subject</th><th>Study Period Commencement:</th><th>Credit Points:</th></tr><tr><td>AGRI10039 Australia in the Wine World</td><td>February, June, July</td><td>12.50</td></tr><tr><td>AGRI20030 Australia in the Wine World</td><td>February, July, September</td><td>12.50</td></tr></table>			Subject	Study Period Commencement:	Credit Points:	AGRI10039 Australia in the Wine World	February, June, July	12.50	AGRI20030 Australia in the Wine World	February, July, September	12.50
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Corequisites:	None											
Recommended Background Knowledge:	None											
Non Allowed Subjects:	None											
Core Participation Requirements:	<p>The intensive blocks are taught as a residential subject on campus. There will be accommodation/catering costs involved with this subject.. Students will stay on campus for the entire residential, Monday to Friday at 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 website: http://www.services.unimelb.edu.au/disability/ or students can email disability-liaison@unimelb.edu.au</p>											
Coordinator:	Ms Sonja Needs											
Contact:	<p>Ms Sonja Needs sneeds@unimelb.edu.au (mailto:sneeds@unimelb.edu.au)</p> <p>Mr Sigfredo Fuentes sigfredo.fuentes@unimelb.edu.au (mailto:sigfredo.fuentes@unimelb.edu.au)</p>											

Subject Overview:	<p>The practice of drinking wine, often with matching food, is an important component of social and business interaction in many but not all modern societies, and one that raises many conflicting issues on its social, economic and health impacts on society.</p> <p>This subject will trace the history and culture of the modern wine industry through the evolution of premium wine grape varieties and international wine styles that characterise the global wine industry. The regional innovations in grape-growing and winemaking that have resulted in the development of the great wines of the world are explored from historical, cultural and sensory perspectives. The role of these innovations in the development of the global wine industry will be considered from an economic as well as social aspect. The importance of regional climate and terroir in the development of the world's great wine regions will be further examined.</p> <p>The sensory and philosophical perceptions of wine quality will be explored in lectures and tutorials to allow students to understand the composition of wine. For example: is the merit of a wine to be understood subjectively or objectively? Is it simply a matter of personal preference? In tutorials, students will have the opportunity to educate their palate to the sensory characteristics of major grape varieties and great wine styles of the world.</p>
Learning Outcomes:	<p>On completion of this subject, students should:</p> <ul style="list-style-type: none"> # Discuss the role of French culture and business in the development of the global wine industry; # Identify and distinguish classical wine varieties and styles on the basis of sensory analysis; # Appreciate the culture and history of the modern wine industry; # Explain the influence of terroir on grape quality and its influence on wine style and quality; # Debate the science, philosophy and business of international wine quality; # Analyse the culture, structure and economics of the global wine industry.
Assessment:	<p>Major assignment - 2000 words (due approximately 6 weeks after intensive - 50%) Short assignment based on practicals - 1200 words (due approximately 4 weeks after intensive - 20%) Forum assignment - 1200 words (due approximately 4 weeks after intensive - 30%)</p>
Prescribed Texts:	Readings will be available on the LMS
Recommended Texts:	<p>Keller, M. (2010) <i>The Science of Grapevines: Anatomy and Physiology</i> Academic Press.</p> <p>Mullins, M.G., Bouquet, A. and Williams, L.A. (1992) <i>Biology of the Grapevine</i>. CUP.</p> <p>Rankin, B.C. (2004) <i>Making Good Wine</i>. Pan Macmillan, Sydney.</p>
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2015/B-ARTS) # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2015/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2015/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2015/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2015/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2015/B-SCI) # Bachelor of Engineering (https://handbook.unimelb.edu.au/view/2015/B-ENG) <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>On completion of this subject students should have developed the following generic skills:</p> <ul style="list-style-type: none"> # 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.
Notes:	A five day intensive course before the commencement of semester 1/semester 2, plus 12 weeks self paced learning.
Related Course(s):	Graduate Certificate in Global Wine Studies
Related Breadth Track(s):	Exploring Wine and Viticulture Wine and Food