

AGRI10039 Australia in the Wine World

Credit Points:	12.5
Level:	1 (Undergraduate)
Dates & Locations:	<p>2016, Dookie</p> <p>This subject commences in the following study period/s: February, Dookie - Taught on campus. July, Dookie - Taught on campus.</p> <p>2016, Parkville</p> <p>This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus. One-week intensive block held at the Dookie campus to be held during the "teaching dates" indicated above. For Level 2 teaching date details please refer to the subject AGRI20030.. Dookie campus location Additionally, students are required to undertake studying readings prior to attending the block, and complete 2 online quizzes, (one each weekend per fortnight following the teaching block). The theory and practical examinations are held on the final day of the intensive teaching block. Accommodation and catering available on campus. Single room accommodation, breakfast, lunch and dinner - approx \$450. Please email Jacinta Way to reserve your place in your selected session jway@unimelb.edu.au Further detailed information regarding the intensive delivery, accommodation, transport etc can be found at the following link: http://students.fvas.unimelb.edu.au/student-experience/breadth-studies/australia-in-the-wine-world#Breadth-Studies</p>
Time Commitment:	Contact Hours: One-week intensive block - including the Tuesday and Wednesday evening Total Time Commitment: 170 hours including the one-week intensive block
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	Students must attend and participate in all aspects of the week long teaching block. Note - wine tasting is compulsory. Participants must be 18 years or over. 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://services.unimelb.edu.au/disability or students can email disability-liaison@unimelb.edu.au
Coordinator:	Mr Chris Barnes
Contact:	Email: barnesc@unimelb.edu.au (mailto:barnesc@unimelb.edu.au)
Subject Overview:	<p>The content includes:</p> <ul style="list-style-type: none"> # Evolution of the grapevine # Viticulture and winemaking # Main grape varieties of the world and their distribution # Chemistry of winemaking # Wine tasting # World wine regions

	<ul style="list-style-type: none"> # Australian wine regions and production # The global wine trade and Australia's export markets
Learning Outcomes:	The objective of this subject is to introduce students to the Australian wine industry and its role in world wine production.
Assessment:	A two-hour theory examination held during the teaching block worth 50% A one-hour practical examination held during the teaching block worth 30% A two-hour online quiz held two weeks after the teaching block (or throughout Semester if you take the standard semester availability) worth 10% A two-hour online quiz held four weeks after the teaching block (or throughout Semester if you take the standard semester availability) worth 10%
Prescribed Texts:	Geddes, Robert (2011) "A good nose and great legs" Revised Edition. Murdoch Books, Millers Point, Australia
Recommended Texts:	<ul style="list-style-type: none"> # Clarke, O. (1996) <i>Oz Clarke's New Essential Wine Book: An Indispensable Guide to Wines of the World</i>. Mitchell Beasley, London UK. # Iland, P. and Gago, P. (1997). <i>Australian Wine: from the Vine to the Glass</i>. Patrick Iland Wine Promotions, Adelaide. # Johnson, H. and Robinson, J. (2001). <i>The World Atlas of Wine</i>. 5 th Edition. Mitchell Beasley, London UK # Peynaud, E. (1987) <i>The Taste of Wine</i>. Macdonald Orbis, London. # Rankine, B. (1993) <i>Making Good Wine</i>. Sun Books. Crows Nest, NSW. # Robinson, J. et al (2006) <i>Oxford Companion to Wine</i> Third Edition Oxford University Press, Oxford UK. <p>The texts can be borrowed from the University Library or purchased from Melbourne University Bookshop or The Rural Store. The Rural Store stocks a wide selection of viticulture and oenology books. The address is:</p> <p>The Rural Store 29 Lisbeth Avenue , Donvale, Victoria 3111 Phone 03 98737202 Facsimile 03 98730542 Web site http://www.theruralstore.com.au/ (http://www.theruralstore.com.au/)</p> <p>These texts will be valuable reference books for you to keep in your personal library after completing the course.</p> <p>Journals and Periodicals</p> <p>The following Journals and Periodicals are not compulsory, however they contain valuable information about viticulture, winemaking and wine marketing.</p> <p>The Australian and New Zealand Wine Industry Journal Published by Winetitles, 97 Carrington St. Adelaide 5000</p> <p>Decanter Published by IPC Magazines, London SW6 1AA UK.</p> <p>The Wine Magazine Published by ACP Park St. Sydney 2000</p> <p>The Australian Grapegrower and Winemaker Published by: Ryan Publications, 297 The Parade, Beulah Park, South Australia 5067.</p> <p>Australian Society for Viticulture and Oenology</p> <p>You are invited to consider joining the Australian Society for Viticulture and Oenology (ASVO). The ASVO is the only professional organisation for winemakers and grape growers.</p> <p>The ASVO was incorporated in 1981 as a non-political organisation to serve the interests of practising winemakers and viticulturists by encouraging exchange of technical information. Its main outreach is through regular Australia-wide seminars, symposia and conferences that provide a forum for the sharing of current research and technological developments. The ASVO publishes a regular newsletter; and conference and seminar proceedings. Membership also includes the annual subscription to the <i>Australian Journal of Grape and Wine Research</i>.</p> <p>Contact details are as follows:</p> <p>The Australian Society of Viticulture and Oenology</p>

	<p>PO Box 197, Glen Osmond, SA, 5064, Australia Telephone: +61 8 8303 6607 Fax: +61 8 8303 6803 E-mail: asvo@waite.adelaide.edu.au (mailto:asvo@waite.adelaide.edu.au)</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"> # <u>Bachelor of Arts</u> (https://handbook.unimelb.edu.au/view/2016/B-ARTS) # <u>Bachelor of Biomedicine</u> (https://handbook.unimelb.edu.au/view/2016/B-BMED) # <u>Bachelor of Commerce</u> (https://handbook.unimelb.edu.au/view/2016/B-COM) # <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2016/B-ENVS) # <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2016/B-MUS) # <u>Bachelor of Science</u> (https://handbook.unimelb.edu.au/view/2016/B-SCI) # <u>Bachelor of Engineering</u> (https://handbook.unimelb.edu.au/view/2016/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:	Information Not Available
Notes:	Tasting of wines is required in this course and can not be exempt.
Related Breadth Track(s):	Wine and Food