

## AGRI90032 Winegrowing Operations

<b>Credit Points:</b>	12.5									
<b>Level:</b>	9 (Graduate/Postgraduate)									
<b>Dates &amp; Locations:</b>	This subject is not offered in 2016. Not offered in 2016 Flexible delivery involving online learning through the Learning Management System (LMS) and attendance at one 5 x day residential school. (Monday - Friday) Attendance at the school is required for successful completion of this subject.									
<b>Time Commitment:</b>	Contact Hours: 40 hours during the one-week intensive school. Total Time Commitment: 170 hours, including intensive 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>February</td> <td>12.50</td> </tr> <tr> <td>AGRI90031 Winegrowing</td> <td>March</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	February	12.50	AGRI90031 Winegrowing	March	12.50
Subject	Study Period Commencement:	Credit Points:								
AGRI90030 Concepts in Viticulture and Wine Science	February	12.50								
AGRI90031 Winegrowing	March	12.50								
<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>Contact:</b>	<b><a href="mailto:sfuentes@unimelb.edu.au">sfuentes@unimelb.edu.au</a> (mailto:sfuentes@unimelb.edu.au)</b>									
<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>Learning Outcomes:</b>	<p>Students completing this subject should be able to:</p> <ul style="list-style-type: none"> <li># facilitate the post-fermentation activities in a winery under supervision in a safe and hygienic manner;</li> <li># understand the physiology of smell and taste;</li> <li># evaluate wines using developed sensory processes;</li> <li># assess individual wine styles;</li> <li># 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># 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># demonstrate effective crop management through winter and spring vineyard operations; and</li> </ul>									

	# suggest and implement techniques for improving grape quality through pruning, pest and disease management and soil management.
<b>Assessment:</b>	1500 word literature review due approximately Week 4 worth 30% 3500 word research assignment, first draft due approximately Week 4 and final research assignment due approximately Week 10 worth 70%
<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 Master of Wine Technology and Viticulture