

UNIB30008 Wines of the World

Credit Points:	12.5									
Level:	3 (Undergraduate)									
Dates & Locations:	<p>2016, Dookie</p> <p>This subject commences in the following study period/s: July, Dookie - Taught on campus.</p> <p>DOOKIE AVAILABILITY: Additional charges apply for undertaking this subject. The cost for single room accommodation with shared bathroom facilities, breakfast, lunch and evening meal will be approximately \$450. This fee includes the cost of the wine/food matching dinner (\$50)</p> <p>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. Further details can be viewed at Dookie Intensives or contact: Jacinta Way, Academic Support Officer, Dookie Campus Phone: (03) 5833 9292 Email: jway@unimelb.edu.au</p>									
Time Commitment:	Contact Hours: 36 hours: residential intensive including lectures, practicals and field trips Total Time Commitment: Estimated total time commitment (including non-contact time): 170 hours									
Prerequisites:	<table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <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> </tbody> </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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AGRI20030 Australia in the Wine World	February, July, September	12.50								
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 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 website: http://www.services.unimelb.edu.au/disability/ or students can email disability-liaison@unimelb.edu.au</p>									
Coordinator:	Mr Chris Barnes									
Contact:	<p>Email: barnesc@unimelb.edu.au (mailto:barnesc@unimelb.edu.au)</p> <p>Prof Snow Barlow Email: sbarlow@unimelb.edu.au (mailto:sbarlow@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. It is a practice that raises conflicting issues relating to its social, economic and health impacts on society.</p> <p>This subject will focus on the great wines of France as well as other world producers to 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 and political 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 great wine regions of Bordeaux, Burgundy and Champagne will be prime examples of the part wine plays in history and culture. The importance of regional climate and terroir in the development of the world's great wine regions will be further examined.</p>									

	The sensory and philosophical perceptions of wine quality and style 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.
Learning Outcomes:	On completion of this subject, students should: <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:	One major assignment of 2000 words due approximately 6 weeks after the intensive worth 50% One short assignment of 1200 words based on practicals due approximately 4 weeks after the intensive worth 20% One forum assignment of 1200 words due approximately 4 weeks after the intensive worth 30%
Prescribed Texts:	Readings will be available on the LMS.
Recommended Texts:	Johnson, H. and Robinson, J. (2013) <i>The Concise World Atlas of Wine</i> . 7th Edition. Mitchell Beasley, London.
Breadth Options:	This subject potentially can be taken as a breadth subject component for the following courses: <ul style="list-style-type: none"> # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2016/B-ARTS) # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2016/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2016/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2016/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2016/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2016/B-SCI) # Bachelor of Engineering (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:	On completion of this subject students should have developed the following generic skills: <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 multidisciplinary team on a project # Oral communication skills through presentation and investigation
Notes:	A five day intensive course before the commencement of Semester 2, plus 12 weeks self-paced learning.
Related Course(s):	Graduate Certificate in Global Wine Studies
Related Breadth Track(s):	Wine and Food