



The University of Southern Queensland

Course specification

The current and official versions of the course specifications are available on the web at <http://www.usq.edu.au/coursespecification/current>.
Please consult the web for updates that may occur during the year.

Description: Grape and Wine Science

Subject	Cat-nbr	Class	Term	Mode	Units	Campus
BIO	1401	74983	1, 2008	EXT	1.00	Toowoomba

Academic group:	FOSCI
Academic org:	FOS002
Student contribution band:	2
ASCED code:	019905

STAFFING

Examiner: Robert Learmonth
Moderator: Ursula Kennedy

RATIONALE

Grape and Wine Science provides a theoretical and practical introduction to Viticulture, Wine Science and Grape Growing courses. This course, therefore, introduces many of the topics which will be developed in more detail in other courses in first, second and third years of the Bachelor of Wine Science Program.

SYNOPSIS

This course is an introduction to factors that have influenced world-wide viticulture and wine distribution and in particular the evolution of the Australian Wine Industry from European settlement to the present day. Basic winemaking processes and the major wine types are discussed. The subject examines the biology and anatomy of the grapevine, the life cycle and grapevine propagation techniques used in vine improvement and factors limiting grape production. Ampelography (identification and characteristics of grapevine cultivars) and the use of hybrids and rootstocks in viticulture are covered. A field trip to local wine grape vineyards and wineries is designed to increase students' understanding of grapevine propagation, viticultural production and wine processing. The residential school (2 days) is a compulsory component of both the external and internal offerings of this course for students of the Bachelor of Wine Science (BWSC) program.

OBJECTIVES

On completion of this course students will be able to:

1. demonstrate an awareness of the Australian and International Wine Industries including historical and geographical factors (Exam);
2. identify phenological stages of the grapevine and identify the vegetative and reproductive structures of a grapevine (Assignment 1; Exam);
3. describe some of the limiting factors in grape and wine production (Assignments 1,2,3; Exam);

4. state the essential differences and basic production steps of the winemaking process to produce the major wine types (Assignment 2; Exam);
5. demonstrate knowledge of some basic interrelationships between grape berry composition, viticultural conditions and wine produced (Assignment 1,2; Exam).

TOPICS

	Description	Weighting (%)
1.	History of the vine and the Australian Wine Industry	10.00
2.	Grapevine structure and the annual growth cycle of vine	10.00
3.	Fruit development and ripening	10.00
4.	Grapevine pests and diseases	10.00
5.	A botanical classification of Vitis	10.00
6.	Hybrids and rootstocks and vine of the future	10.00
7.	Propagation of grapevines	10.00
8.	Grape quality and harvesting	10.00
9.	Introduction to wine production	10.00
10.	The wine production processes	10.00

TEXT and MATERIALS required to be PURCHASED or ACCESSED

ALL textbooks and materials are available for purchase from USQ BOOKSHOP (unless otherwise stated). Orders may be placed via secure internet, free fax 1800642453, phone 07 46312742 (within Australia), or mail. Overseas students should fax +61 7 46311743, or phone +61 7 46312742. For costs, further details, and internet ordering, use the 'Textbook Search' facility at <http://bookshop.usq.edu.au> click 'Semester', then enter your 'Course Code' (no spaces).

Coombe, BG & Dry, PR 2005, *Viticulture*, 2nd edn, Winetitles, Adelaide, Vol 2.
(Volume 2: Practices ISBN 1 875130 01 2 (v2) - reprinted 2004)

Dry, PR & Coombe, BG 2005, *Viticulture*, 2nd edn, Winetitles, Adelaide, Vol 1.
(Volume 1: Resources ISBN 09756850 07(vi))

REFERENCE MATERIALS

Reference materials are materials that, if accessed by students, may improve their knowledge and understanding of the material in the course and enrich their learning experience.

Boulton, RB, Singleton, VL, Bisson LF & Kunkee, RE 1999, *Principles and practice of winemaking*, Springer, New York.

Mullins, MG, Bouquet, A & Williams, LE 1992, *Biology of the grapevine*, Cambridge University Press, London.

Rankine, BC 2004, *Making good wine: A manual of winemaking practice for Australia and New Zealand*, MacMillan, Sydney.

Robinson, J 1999, *The Oxford companion to wine*, 2nd edn, Oxford University Press, Oxford, England.

STUDENT WORKLOAD REQUIREMENTS

ACTIVITY	HOURS
Directed Study	70.00
Examinations	2.00
Private Study	61.00
Residential Schools	32.00

ASSESSMENT DETAILS

Description	Marks out of	Wtg (%)	Due date
ASSIGNMENT 1 (BERRY ANATOMY)	15.00	15.00	28 Mar 2008
ASSIGNMENT 2 (RES SCH REPORT)	10.00	10.00	09 May 2008
ASSIGNMENT 3 (WINEMAKING)	15.00	15.00	30 May 2008
2 HR CLOSED EXAMINATION	100.00	60.00	END S1 (see note 1)

NOTES

1. Examination dates will be available during the Semester. Please refer to the examination timetable when published.

IMPORTANT ASSESSMENT INFORMATION

- 1 Attendance requirements:
It is the students' responsibility to attend and participate appropriately in the residential school scheduled for them, and to study all material provided to them or required to be accessed by them to maximise their chance of meeting the objectives of the course and to be informed of course-related activities and administration. The residential school will be held from 17-18 April 2008 at the Queensland College of Wine Tourism, Stanthorpe.
- 2 Requirements for students to complete each assessment item satisfactorily:
To complete each of the assessment items satisfactorily, students must obtain at least 50% of the marks available for each assessment item.
- 3 Penalties for late submission of required work:
If students submit assignments after the due date without prior approval then a penalty of 5% of the total marks gained by the student for the assignment will apply for each working day late.
- 4 Requirements for student to be awarded a passing grade in the course:
To be assured of receiving a passing grade a student must achieve at least 50% of the total weighted marks available for the course.
- 5 Method used to combine assessment results to attain final grade:

The final grades for students will be assigned on the basis of the aggregate of the weighted marks obtained for each of the summative assessment items in the course.

- 6 Examination information:
In a Closed Examination, candidates are allowed to bring only writing and drawing instruments into the examination.
- 7 Examination period when Deferred/Supplementary examinations will be held:
Any Deferred or Supplementary examinations for this course will be held during the examination period at the end of the semester three (3) following this course.
- 8 University Regulations:
Students should read USQ Regulations 5.1 Definitions, 5.6. Assessment, and 5.10 Academic Misconduct for further information and to avoid actions which might contravene University Regulations. These regulations can be found at the URL <http://www.usq.edu.au/corporateservices/calendar/part5.htm> or in the current USQ Handbook.

ASSESSMENT NOTES

- 9 In order to attend laboratory classes, students must provide and wear appropriate personal protective equipment. This shall include a laboratory coat, closed in shoes, and safety glasses. Such equipment must be approved by supervising staff. Failure to provide and wear the appropriate safety equipment will result in students being excluded from classes.
- 10 The due date for an assignment is the date by which a student must despatch the assignment to the USQ. The onus is on the student to provide proof of the despatch date, if requested by the Examiner. Students must retain a copy of each item submitted for assessment. If requested by the Examiner, students will be required to provide a copy of the assignments submitted for assessment purposes. Such copies should be despatched to USQ within 24 hours of receipt of a request being received. The examiner of a course may grant an extension of the due date of an assignment in extenuating circumstances.