



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 Production

Subject	Cat-nbr	Class	Term	Mode	Units	Campus
WIN	1101	87427	1, 2009	EXT	1.00	Toowoomba

Academic group:	FOSCI
Academic org:	FOS002
Student contribution band:	6
ASCED code:	019905

STAFFING

Examiner: Robert Learmonth
Moderator: Ursula Kennedy

RATIONALE

Grape & Wine Production provides an introduction to viticulture, wine making, and sensory analysis of wine. This course introduces many topics which will be developed in more detail in other courses in first, second and third years of the Bachelor of Technology (Wine) Program. In addition it provides a foundation in wine production and analysis for students undertaking the Wine Business Management stream in the Bachelor of Business.

SYNOPSIS

This course provides an introduction to the history of grape growing and winemaking, trends in wine making and consumption, the structure and growth of the grapevine, grapevine propagation, diseases and pests, determination of grape ripeness and harvest, table wine production and fundamentals of wine analysis.

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; 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.	The world's winemaking regions	5.00
2.	Historical and current trends in winemaking and wine consumption	5.00
3.	Structure and growth of grapevines	10.00
4.	Growth, composition and ripening of grapes	10.00
5.	Diseases and pests of grapevines	10.00
6.	Grapevine propagation, breeding, hybrids and rootstocks	10.00
7.	Grape quality assessment and harvesting	10.00
8.	Wine production processes and equipment, including grape processing, fermentation, and post-fermentation processes	10.00
9.	Winemaking yeasts and primary fermentation, winemaking bacteria and secondary fermentation, microbial control aspects of wine making	5.00
10.	Processes in white and red table wine production	5.00
11.	Management of white and red wines after fermentation, filtration, bottling, bottle closures and their impact on wine characteristics	10.00
12.	Introduction to wine styles and sensory assessment	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))

Hornsey, IS 2007, *Chemistry and biology of winemaking*, Royal Society of Chemistry Publishing, Cambridge, UK.
(ISBN: 978-0-85404-266-1)

Iland, P & Gago, P 2002, *Australian Wine - Styles and Tastes*,
(ISBN: 0 9581 6050 3)

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 & Kumkee, RW 1999, *Principles and practices of winemaking*, Aspen Publishing, Gaithersburg.

Iland, P, Bruer, N, Edwards, G, Weeks, S, Wilkes, E 2004, *Chemical analysis grapes and wine: techniques and concepts*, Winetitles, Adelaide.

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

Peynaud, E 1985, *Knowing and making wine*, Wiley, New York.

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.

Zoecklein, BW, Fugelsand, KC, Gump, BH & Nury, FS 1995, *Wine analysis and production*, Aspen Publishing, Gaithersburg.

(ISBN: 0 412 98921 2)

STUDENT WORKLOAD REQUIREMENTS

ACTIVITY	HOURS
Directed Study	80.00
Examinations	2.00
Private Study	83.00

ASSESSMENT DETAILS

Description	Marks out of	Wtg (%)	Due date
ASSIGNMENT 1	20.00	20.00	30 Mar 2009
ASSIGNMENT 2	20.00	20.00	01 Jun 2009
2 HR CLOSED EXAMINATION	60.00	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 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.

- 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. (Depending upon the requirements in Statement 4 below, students may not have to satisfactorily complete each assessment item to receive a passing grade in this course).
- 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 up to ten working days at which time a mark of zero may be recorded. No assignments will be accepted after model answers have been posted.
- 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 next examination period.
- 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

- 1 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.