



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: Winemaking Practice 1

Subject	Cat-nbr	Class	Term	Mode	Units	Campus
WIN	2202	87429	1, 2009	ONC	1.00	Toowoomba

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

STAFFING

Examiner: Robert Learmonth
Moderator: Ursula Kennedy

REQUISITES

Pre-requisite: WIN2102

RATIONALE

This is the second of a series of practical courses for the Bachelor of Technology (Wine). It provides practical introduction to grape harvesting, grape processing (crushing, pressing, stabilisation, clarification, enzyme treatments, acidification), initiating and monitoring of primary fermentation of white and red wines. It is designed to impart industrially relevant skills in winemaking in a real winery setting, coupled with students gaining wine industry experience. Specific practical activities and skills development are targeted according seasonal winemaking activities when the residential school occurs, in this case the harvest and winemaking period (February to March). Emphasis is given to developing competence in practical winemaking skills.

SYNOPSIS

This course mainly comprises a compulsory, intensive 5 day residential school, based at the Queensland College of Wine Tourism, and provides a practical introduction to winemaking through activities in the Queensland College of Wine Tourism winery and laboratories, field trips to commercial vineyards and wineries. The winemaking activities to be undertaken include grape harvesting, grape processing (crushing, pressing, stabilisation, clarification, enzyme treatments, acidification), and initiation and monitoring of primary fermentation of white and red wines. In addition students will be guided through appropriate preparatory activities prior to the residential school and follow-up activities will include completion of a report on activities and outcomes. The practical experience in this course is set in context of relevant winemaking activities and relates to elements of the theoretical courses WIN1101 (Grape and Wine Production), WIN2102 (Wine composition, stability and analysis), WIN2204 (Wine Biochemistry), WIN2206 (Wine Microbiology), WIN3303 (Wine Production). It builds upon skills developed in WIN2201 (Wine Analysis Practice).

OBJECTIVES

On completion of this course students will be able to:

1. demonstrate an awareness of the rationale of grape harvesting, grape processing and winemaking procedures (Assignment 1, Residential School Report);
2. demonstrate an understanding of the equipment and methods of grape harvesting, grape processing and winemaking (Assignment 1, Practical Competence Test, Residential School Report)
3. demonstrate competence in the methods of grape harvesting, grape processing and winemaking (Practical Competence Test)

TOPICS

	Description	Weighting (%)
1.	The rationale behind grape harvesting, grape processing and winemaking procedures	10.00
2.	Methodology of grape harvesting, grape processing and winemaking (primary fermentation)	30.00
3.	Practical grape harvesting, grape processing and winemaking (primary fermentation)	60.00

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).

Hornsey, IS 2007, *Chemistry and biology of winemaking*, Royal Society of Chemistry Publishing, Cambridge, UK.

Learmonth, RP & Kennedy, UJ 2009, *WIN2202 Winemaking Practice 1 Course Manual*, USQ,

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.

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

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

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.

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	60.00
Private Study	60.00
Residential Schools	40.00

ASSESSMENT DETAILS

Description	Marks out of	Wtg (%)	Due date
PRACTICAL COMPETENCE TESTING	50.00	50.00	02 Mar 2009 (see note 1)
ASSIGNMENT 1	20.00	20.00	02 Mar 2009 (see note 2)
RESIDENTIAL SCHOOL REPORT	30.00	30.00	02 Mar 2009 (see note 3)

NOTES

1. Examiner will advise due dates of Assignments and Residential School.
2. Examiner will advise due dates of Assignments and Residential School.
3. Examiner will advise due dates of Assignments and Residential School.

IMPORTANT ASSESSMENT INFORMATION

- 1 Attendance requirements:
It is the students' responsibility to attend and participate appropriately in all activities (such as lectures, tutorials, laboratories and practical work) 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. To maximise their chances of satisfying the objectives of the compulsory Residential School which delivers the practical component of the course, students should attend and actively participate in the industry experience and laboratory sessions in the course and maintain a satisfactory record of practical work. The residential school will be held from 23 to 27 February 2009 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. (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:
There is no examination for this course.
 - 7 Examination period when Deferred/Supplementary examinations will be held:
As there is no examination for this course there will be no deferred or supplementary examinations.
 - 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. To attend classes and industry experience in vineyards and wineries, suitable attire will include comfortable, robust footwear, safety glasses, clothing appropriate to the season of activities, and for outdoor activities appropriate sun protection (clothing, sun block, hat etc.). Failure to provide and wear the appropriate safety equipment will result in students being excluded from classes and activities.
- 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.