

Faculty of Higher Education

Subject Code	HOS703
Subject Name	Wine and the Vineyard
Credit points	6
Study Level	Year 1-4
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
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Subject Overview	This subject aims to further develop within students the fundamental knowledge of food and beverage pairings, provision of correct and timely advice on quality aspects of beverages and their application in industry. The subject will provide a link between the character of a wine derived from the vineyard and the quality of a wine derived from human intervention. Not a scientific winemaking course, but one to provide development of the student's appreciation of wine, ability to apply correct terminology and interpretation of wine complexity for a commercial setting. Topics will include the impact of terroir and climate, wine making technique and the manipulation of wine. Students will engage with the wine production industry via visits to wine regions, guest speakers, demonstrations, tastings and research
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Learning Outcomes	Outline the impact of terroir and climate on the development of wine as a product
	Illustrate the influence on wine by the vigneron and nature.
	Evaluate the influence of economic forces on wine production
	Compare winemaking techniques to evaluate relevance to production region, wine style and grape variety.
	Select and compare correct terminology to accurately identify and describe organoleptic qualities of a variety of wine styles

Assessments	Details	Weighting
	Reflection	20%
	Report	40%
	Evaluation notes	20%
	Tasting examination	20%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to consolidate knowledge
	Communication (written, oral, numerical)