

Subject Name	Viticulture and Oenology
Subject Code	HTM554
No. of Credits	3 Credits
Total Contact Hours	39 Hours
Prerequisite	None

Subject Description:

This subject will develop skills and technical understanding of how wine production shapes wine styles and quality which influence the financial and managerial implications for a successful wine production business. Through focusing on viticulture and oenology, both essential for the science and production of grape vines and the sequence of wine making from harvesting to bottling, students will gain scientific knowledge understanding relevant to wine style and business management of the wine industry

Intended Learning Outcomes:

Upon completion of the subject, students will be able to:

A. Knowledge and Intellectual Skills

- 1) Acquire knowledge and skills to address the theories and concepts related to vine management and wine making and wine styles
- 2) Evaluate the science and production of grape vines through to the wine making sequence from harvest to aging and bottling

B. Processes

- 1) Critically evaluate major aspects of vine management, wine styles and wine making.
- 2) Categorise and interrupt essential facts, concepts, principles and theories, relating to production issues which are relevant to wine styles and business management.

C. Application, Autonomy & Accountability

- 1) Develop a deeper foundation to solve problems related wine styles and business management.

2) Classify and categorise the correct use of equipment used in vine management and wine making, health and safety related issues, storage requirement

D. Communication, Information Technology & Numeracy

1) Discuss and classify through the use of provided technology systems suitable for vine anatomy, wine making methods dependent upon varietal, fermentation and aging process.

2) Critically review published material, other related literature and journal articles concerning vine management, wine styles and wine making

Assessment Weighting:

Continuous Assessment	60%
Examination	40%

Indicative Content:

1. Introduction to viticulture and the role of viticulturist, wine styles and wine making
2. Basic Botany, plant physiology, cycle of vine growth
3. Aspects and issues of harvest and physiological maturity
4. The wine making sequence
5. Additives, fermentation choices
6. Wine quality and wine faults including finishing wines, clarification and stabilisation,
7. Aging styles, including bottling and storage
8. Know your wine makers