### Subject Overview

This subject investigates a range of factors which influence the organoleptic characteristics of wine. Students use correct tasting techniques to evaluate wines and distinguish between varietal, production, cellaring and storage characteristics. Based on the knowledge developed through extensive tasting, students will design wine lists that represent an appropriate range of wine styles, origins and prices and provide expert advice.

### Learning Outcomes

- Outline the factors which influence how wines present in the glass.
- Compare wines which highlight variations in influences.
- Evaluate wines and utilise industry recognised terminology.
- Compare wine list designs for a range of tourism and hospitality settings.
- Offer guidance and appropriate advice to wine consumers.

### Assessments

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<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
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<tbody>
<tr>
<td>In class tests</td>
<td>20%</td>
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<tr>
<td>Research report</td>
<td>30%</td>
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<tr>
<td>Terminology development: tasting notes</td>
<td>10%</td>
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<tr>
<td>Presentation and recommendations</td>
<td>40%</td>
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### Graduate Attributes addressed in this subject

- Preparedness
  - Systematic and coherent body of knowledge
  - Cognitive skills to analyse and critique knowledge
  - Interpersonal skills
  - Communication skills
  - Personal attributes - Wine tasting skills, palate development