SUBJECT DETAILS

SUBJECT CODE   GAS703
SUBJECT NAME   Wine and the Vineyard
STUDY LEVEL    Year 4
LOCATION       Melbourne
CREDIT POINTS  6
PREREQUISITES Nil (although previous wine knowledge is an advantage)

SUBJECT DESCRIPTION

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, winemaking technique and the manipulation of wine. Students will engage with the wine industry via visits to wine regions, guest speakers, demonstrations, tastings and research.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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<tbody>
<tr>
<td>Wine Research Report</td>
<td>Written Assessment Report showing your understanding of how inputs influence wine price points. Plan and Reference List 10% Final 30%</td>
<td>40%</td>
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<tr>
<td>Terminology development</td>
<td>Wine sensory evaluation notes</td>
<td>20%</td>
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<tr>
<td>Blind tasting/Evaluation</td>
<td>Practical assessment</td>
<td>40%</td>
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SUBJECT COORDINATOR

Ian Frost ianf@angliss.edu.au