

Program Code

MVO

Program Minimum Units

48

Standard Duration

2 Years

Program Faculty

Faculty of Sciences

AQF Level

09

Academic Year

2022

These Program Rules should be read in conjunction with the University's policies (<http://www.adelaide.edu.au/policies>).

Overview

This program incorporates courses in both viticulture and oenology and qualifies graduates to work as either a viticulturalist, oenologist (winemaker) or in related professions (e.g. hospitality and tourism, and the food and beverage industry). Viticulture is the study of grape vines and their cultivation and includes site selection, vineyard establishment, management of pests and diseases and the informed application of irrigation and fertilizer to optimise vineyard yield and grape quality. The viticulturist typically works closely with the winemaker to achieve the desired winemaking outcome. The winemaker utilises their training in the science of winemaking (oenology), to process grapes for the production of white, red, still and sparkling and fortified wines. The viticulturist / winemaker often contributes to in-house research, sales and promotion of the finished product. Throughout this program, there is an emphasis on the key technical methods and sensory (wine tasting) skills required for a career in viticulture and oenology.

The Master of Viticulture and Oenology is an AQF Level 9 Masters Conversion qualification with a standard full-time duration of 2.0 years.

Conditions

Interruption of program: Students must apply for permission from the Executive Dean or delegate before taking a Leave of Absence. Any extension of the leave without approval will result in the loss of place in the program but an application may be made to be re-admitted to the program subject to the admission procedures in place at the time.

Academic Program Rules for Master of Viticulture and Oenology (MVitOen)

There shall be a Master of Viticulture and Oenology (MVitOen).

**Qualification Requirements
Academic Program**

Master of Viticulture and Oenology (MVitOen)

To qualify for the degree of Master of Viticulture and Oenology, the student must complete satisfactorily a program of study consisting of the following requirements with a combined total of not less than 48 units, comprising:

1. Core courses to the value of 27 units
2. Elective courses to the value of 9 units
3. Research equivalent courses or professional experience placement to the value of 12 units

Core Courses

To satisfy the requirements for Core Courses students must complete courses to the value of 27 units.

All of the following courses must be completed:

- OENOLOGY 7010WT [Stabilisation and Clarification](#) (3 units)
- OENOLOGY 7019WT [Sensory Studies](#) (3 units)
- OENOLOGY 7022WT [Cellar and Winery Waste Management](#) (3 units)
- OENOLOGY 7028WT [Introductory Winemaking](#) (3 units)
- OENOLOGY 7047WT [Winemaking at Vintage](#) (3 units)
- VITICULT 7002WT [Viticultural Science A](#) (3 units)
- VITICULT 7021WT [Viticultural Science B](#) (3 units)
- VITICULT 7038WT [Viticultural Methods and Procedures](#) (3 units)
- OENOLOGY 7520WT [Advances in Wine Science](#) (3 units)

Research Project / Professional Experience Placement

To satisfy the requirements for Research Project / Professional Experience Placement students must complete courses to the value of 12 units.

Students must complete either:

a research dissertation of not longer than 10,000 words:

OENOLOGY 7550WT [Viticulture & Oenology Research Project](#) (12 units)

or

a professional experience placement of at least 10 weeks to the value of at least 400 hours:

OENOLOGY 7560WT [Experience & Perspectives in the Wine Industry](#) (12 units)

Elective Courses

To satisfy the requirements for Elective Courses students must complete courses to the value of 9 units.

Courses to the value of 9 units from the following:

- BIOMET 7000WT [Research Methodology and Experimentation](#) (3 units)
- OENOLOGY 7038WT [Distillation, Fortified and Sparkling Winemaking](#) (3 units)
- OENOLOGY 7046WT [Fermentation Technology](#) (3 units)
- OENOLOGY 7540WT [Engineering for Viticulture & Oenology](#) (3 units)
- PLANT SC 7240WT [Soil and Plant Nutrition](#) (3 units)
- PLANT SC 7245WT [Plant Health A](#) (3 units)
- SCIENCE 7020 [Communicating Science](#) (3 units)
- SOIL&WAT 7003WT [Topics in Soil and Land Systems](#) (3 units)
- OENOLOGY 7004WT [Wine Packaging and Quality Management](#) (3 units)
- SPATIAL 7030WT [GIS for Agriculture & Natural Resource Management](#) (3 units)
- SCIENCE 7550 [Science International Study Tour \(PG\)](#) (3 units)

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