

## ***GRAPE AND WINE SHORT COURSES***

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### **Wine Analysis**

This short course has been scheduled twice and involves a three day residential school at Dookie. The residential school will be held 11 – 13 February and the 4 - 6 October, 2004.

The course covers the following topics:

Laboratory equipment, consumables and procedures; preparation and storage of reagents and solutions; calculations, concentration units and recording; standardising solutions and calibrating equipment; use of pH electrodes and meters; measurement of pH; titration with sodium hydroxide solutions; measurement of titratable acidity; use of hydrometers and refractometers; measurement of sulphur dioxide concentration; analysis of sulphur dioxide by the aspiration-oxidation method; measurement of reducing sugars; titration of reducing sugars; measurement of volatile acidity; detection of wine acids by paper chromatography; protein stability testing; fining trials; microscopic analysis of must and wine; enzymatic methods for the detection of malic and lactic acid, citric acid, aldehyde, and sugars (glucose/fructose); rapid methods of wine analysis; quality assurance.

#### ***Cost***

Course fees \$ 184.80 for Victorian residents

\$324.80 for interstate students

Accommodation is \$200.00 (GST included)

This includes bed and breakfast, evening meals, morning and afternoon tea and supper.

A separate price is available if only morning tea, afternoon tea and meals are required, ie without accommodation. Contact Dookie for details.

### **Grape Handling and Fermentation**

The program involves a three day residential school at Dookie. The residential school will be held 24 – 26 March, 2004.

The course covers the following topics:

Structure and composition of the grape; defining grape quality; assessment of grape quality in the field prior to harvest; measurement of sugars by refractometry and hydrometry; measurement of pH and titratable acidity, sensory appraisal of grapes; yield estimation; small scale picking (non-mechanical); demonstration of vintaging principles; crushing, pressing and draining; pre-treatment of juice (including acidity adjustments and juice conditioning)); additives and fining agents; oxidation; enzyme treatment of must; antioxidants; refrigeration; cold settling; principles of fermentation; yeast handling and preparation; malolactic fermentation; nutrients for microbes; performance of fermentation; the end of fermentation.

#### ***Cost***

Course fees \$ 184.80 for Victorian residents

\$324.80 for interstate students

Accommodation is \$200.00 (GST included)

This includes bed and breakfast, evening meals, morning and afternoon tea and supper.

***PLEASE NOTE: COURSES WILL ONLY BE CONDUCTED IF SUFFICIENT NUMBERS ARE ENROLLED***

**Please apply to Student Administration,  
Dookie College Campus on (03 58339292)  
for interstate course fees**

### **Post-fermentation treatment**

The program involves a three day residential school at Dookie. The residential school is held 2 – 4 August, 2003.

The course covers the following topics:

Storage of wine; wine stabilisation; inert gas usage; other gas usage in the cellar; blending operations; mixing operations; racking operations; aseptic and non-aseptic sampling; sparging operations; transfer operations; topping up; cellar equipment functions; oak handling; tank waxing; wine handling principles; heat and ion exchange; filtration processes; additives and fining treatment; pad and DE filters; membrane filters; pumps and fittings; refrigeration; microbial inhibition; wine ageing; phenolic compounds.

#### ***Cost***

Course fees \$ 184.80 for Victorian residents

\$324.80 for interstate students

Accommodation is \$200.00 (GST included)

This includes bed and breakfast, evening meals, morning and afternoon tea and supper.

### **Wine Appreciation and Evaluation**

This short course has been scheduled twice and will be held 18 – 20 June and 19 – 21 November, 2003.

Experienced and qualified winemakers conduct both courses, with sessional input by leaders in their field

The course covers the following topics:

Palate calibration; wine types and wine styles (Australian and International wines); grape and wine production techniques; quality assurance; small winery establishment; marketing.

#### ***Cost***

Course fees \$324.80

Accommodation is \$215.00 (GST included) This includes bed and breakfast, evening meals, morning and afternoon tea and supper.

## **Dookie**

Dookie is located between the cities of Shepparton and Benalla in central Victoria, approximately 200 kilometres north of Melbourne.

The farm, of 2,240 hectares, includes broadacre cropping, lamb and beef enterprises, a dairy, an intensive piggery, orchards, vineyards and winery. The vineyard is 22 ha with further planned development to 40 ha. Varieties include Shiraz, Cabernet Sauvignon, Tarrango, Semillon and Sauvignon Blanc. The grapes are machine harvested and the vines irrigated using drip and underground irrigation techniques. There are range of commercial trellis, pruning and canopy management systems used including Scott Henry, Smart Dyson, Hedging, as well as demonstration rows showing various production techniques. The winery was built in 1896 and crushes about 20 tonnes of grapes annually. The winery has been set up to give students hand-on experience in winemaking.

Accommodation is available mostly in single rooms, but also in self-contained houses. Students can enjoy the sporting and recreational facilities and have access to a post office/store, bank laundry and petrol station.

## **The Institute of Land and Food Resources**

The Institute of Land and Food Resources is Australia's largest institution devoted to the study of agriculture, forestry, resource management, horticulture, dairy technology, equine management and related fields. Close association with industry and government ensure that courses provide training and skills valued by both graduates and employers. Practical and relevant work experience components, which develop students' skills and provide an insight into career options, are an essential element of all courses. Graduates of Land & Food are well equipped to work in the viticultural and wine industries and career opportunities continue to grow.

Land & Food comprises eight campuses: Burnley, Creswick, Dookie, Gilbert Chandler, Glenormiston, Longerenong, McMillan and Parkville.

## **Other viticultural programs at Dookie**

Dookie offers programs at professional and technical levels in addition to general interest and industry short courses in viticulture.

- Certificates I, II and II in Food Processing (Wine)
- Diploma of Horticulture (Production) - Viticulture
- Diploma of Wine Technology
- Graduate Certificate and Graduate Diploma in Wine Technology and Viticulture

Contact Dookie for more detailed information regarding these courses.

## **Other programs available**

The Institute also offers programs in agriculture, agribusiness, farming and farm management, forestry, food production horticulture (fruits, vines and vegetables), horse management, horticulture (arboriculture, landscape, nursery and parks and gardens management), food science and natural resource management.

## **Further information**

Please contact the Mr David Hodgson  
The University of Melbourne,  
Dookie College 3647  
Telephone: 5833 9291  
Facsimile: 5833 9201

General enquiries may be made by telephoning (03) 8344 0276 or 1800 815 803 or by contacting [www.landfood.unimelb.edu.au](http://www.landfood.unimelb.edu.au)

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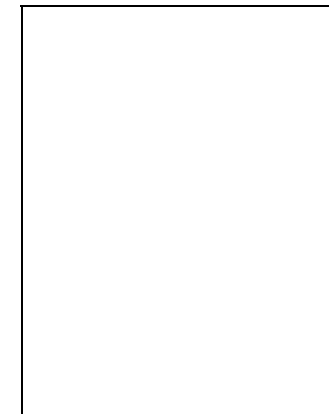
This information in this brochure is correct at the time of printing.

The University reserves the right to make changes as appropriate.

Authorised by the General Manager, Institute of Land and Food Resources,

The University of Melbourne, Victoria 3010. December 2002.

PU/in/09.4 - TAFE/37/3



## **Grape and Wine Short Courses**

## **150 Years of Achievement**