**TOPICS IN ENOLOGY**

**Course Aim**

This course aims to provide students with improved knowledge of current research and advanced practices in viticulture and enology.

**Learning Outcomes**

At the end of the course, students will be able to:

* Describe and evaluate recent innovations in grape and wine production
* Identify and explain new methods of chemical and sensory analysis, and their relevance to wine research
* Critically review papers in scientific and/or industry journals reporting viticulture and enology research
* Communicate their interpretation of experimental data in different forms (written/verbal)
* Apply knowledge developed in previous viticulture and enology courses

**Course Content**

Around the world, wine industries make significant contributions to local economies, through employment, domestic sales and exports, and wine tourism. However, making and selling wine, even in a ‘good’ year, has become increasingly challenging due to the effects of climate change (not just prolonged droughts and heatwaves, but intermittent frost, bushfire and flood events), new pests and diseases, unfavourable exchange rates or tariffs, increased production costs, and a continually evolving consumer base.

Topics in Enology will showcase current research and advanced practices in viticulture and enology through online lectures and tutorial-based discussions. Topics will include: ‘smoke taint’ (the impact of vineyard exposure to bushfire smoke); new methods of chemical and sensory analysis; applications of novel technology for improved winemaking (e.g., flash détente, membrane filtration); no, low and reduced alcohol wines; improved utility of oak for maturation; and alternate packaging.

**Reading List**

There is no set reading list, but papers from scientific and/or industry journals will be provided for lectures, tutorials and assessment tasks, as required.

**Teaching Method**

Current research and advanced practices in viticulture and enology will be showcased via online lectures and tutorials-based discussions.

**Assessment Method and Criteria**

The methods used to assess the knowledge and skills acquired during the course will be:

(i) ***a written exam*** (worth 50%), which will assess students’ knowledge and comprehension of the general-course content, comprising short-answer and open questions

(ii) **a weekly assignment** (worth 50%; students must submit 5 of 7 assignments, each worth 10%), which will assess students’ ability to apply their knowledge of viticulture and enology to communicate their interpretation of experimental data and/or grape and wine research.

**Notes and Prerequisites**

The course does not have any prerequisites, but students should understand the basic principles of grape and wine production.

**Office Hours**

Professor Kerry Wilkinson is based at the University of Adelaide in South Australia, as such, outside of online classes, students will need to contact her via email ([kerry.wilkinson@adelaide.edu.au](mailto:kerry.wilkinson@adelaide.edu.au)).