



2008 Wine Short Courses

Palate Training Short Course

This course will comprise 3.5 days of blind assessment of water and wine solutions.

These solutions will contain differing amounts and in some cases combinations of;

- Wine acids (tartaric, malic, succinic, citric, lactic)
- Sugars (glucose, fructose, sucrose)
- Alcohol
- Glycerol
- Sulphur dioxide
- Tannins
- Bitterness
- Terpenes (aroma compounds)
- Higher alcohols (fermentation by-products)
- Oak (American/French, toast level)
- Carbon dioxide
- Ascorbic acid
- Volatile acidity (acetic acid, ethyl acetate)
- Acetaldehyde
- TCA (2,4,6 tri-chloro anisole or cork taint)
- Brettanomyces taints (4EP, 4EG, guaiacol, iso-valeric acid, chlorophenol)
- Sulphide compounds (mercaptans, thiols)

The tasters thresholds will be tested, as well as their consistency.

Illustrative commercial wines will be used throughout the training to highlight taste sensations being explored.

Date 11th Feb 2008 – 14th Feb 2008

Commencing after lunch on the 11th

Cost \$800 + GST

Venue; Rm 145 Reid Building, Ref F4

<http://www.latrobe.edu.au/bg/assets/images/drawings/bun-core.pdf>

Application on the enclosed form. Please include payment with the application to secure your place, and forward to

Please make cheques payable to Department of Agricultural Sciences

Lindsay Corby

Department of Agricultural Sciences

La Trobe University

VIC 3086

Program

Day 1	Session 1	1.30 pm	Introduction and Basic Tastes
	Session 2	3.30 pm	Acid/water solutions Bracket of wines
Day 2	Session 1	9.00 am	Acid/Wine solutions
	Session 2	11.00 am	Sugar/water and wine solutions
	Session 3	1.30 pm	Sugar/acid/water and wine solutions
	Session 4	3.30 pm	Glycerol/alcohol/wine solutions. Bracket of wines
Day 3	Session 1	9.00 am	Bitterness and tannins in water and wine solutions
	Session 2	11.00 am	Oak in water and wine solutions
	Session 3	1.30 pm	Refresher session, acid/sugar in red and white wine solutions
	Session 4	3.30 pm	Wine faults. Bracket of wines
Day 4	Session 1	9.00 am	Exam
	Session 2	11.00 am	pH effects and grape aroma compounds
	Session 3	1.30 pm	Triangle testing
	Session 4	3.30 pm	Bracket of wines



PALATE BENCHMARKING

Due to generous donations from the Royal Melbourne Wine Show, and the Australian Alternate Varieties Wine Show, we are able to present wines that have been awarded no medals, bronze silver and gold medals, and some trophy's, across a range of wine styles. Over 46 show Classes of whites, reds and fortified wines will be represented. Each day will comprise 6-7 Brackets (a different Class per Bracket) of 6-8 wines, covering around 150 wines over the 3 days. You will be expected to score the wines, and some wines will be repeated to test your reliability. Your results will be collected to provide statistical feed-back to you.

COST; \$800 + GST

Dates; 18th – 20th February 2008, 9.00-4.30 each day

VENUE; Room 145, RL Reid Building, La Trobe University. Melways 573 D5/6 (27, or AGR)

PALATE TRAINING for COFFEE DRINKERS

A 2 day course giving serious coffee drinkers and practitioners insight into the whys and wherefores of the aromas and tastes of coffee.

DAY 1. 9.00-4.30 Palate training, tasting of individual coffee components in water, and in coffee, to show what we are tasting and how each component impacts on the whole. Lead by Lindsay Corby Lecturer in Wine Production, Co-ordinator Master of Wine and Wine Appreciation course, La Trobe University.

DAY 2. 9.00-4.30 Coffee tasting (cupping), looking at the impact of variety, source region, initial processing, and roasting on the final taste in the cup. Tastings will be conducted according to accepted 'cupping' protocols, using common terms and descriptors. Lead by Jill Adams, William Angliss Institute Coffee Academy.

When: 23rd-24th Feb 2008 as part of the Melbourne Food and Wine Festival

Cost: \$500 + GST for both days, or \$280 for either day

Where: William Angliss TAFE



Wine Essentials (Block 1) \$1200 + GST

Unit description

This Unit serves as an orientation for students undertaking vintage, and introduces the wine industry. Topics covered will include, Wine Industry bodies (AWBC, AWRI, GWRDC, WFA), occupational health and safety, quality assurance, introductory wine chemistry, basic analyses, grape and wine quality, wine production (red, white, sparkling, fortified, sweet dessert), and marketing issues.

January 21st – February 1st 2008

This block will be taught from Bundoora in the Agriculture lab 233 and room Agr145. There will be a tour to the North East VIC wine region leaving Monday 28th and returning Wednesday 30th. This will include dinner on the Monday evening with the Rutherglen Senior Vignerons group, and will include a fortified wine session, and durif tasting. Accommodation will be in a motel in Rutherglen on the Monday night and at the La Trobe Beechworth campus on the Tuesday night. Details and costs to be advised.

Wine Technology (Block 2) \$1200 + GST

Unit description

Students will focus on the processes of wine production, and will cover materials handling topics and logistical issues including winery water and waste management, materials handling (grapes, must, wine, cleaning products, waste), filtration, heat systems and loads, wine storage (barrels, vats, tanks, sheds), bottling procedures, packaging, winery design, and cost of production.

May 19th – 30th 2008

This block will be based at our Mildura campus and will involve visits to a number of the large wineries and wine related businesses in the region (and the boutique Mildura brewery). I usually organize self-catered apartment style accommodation which costs in the region of \$40/night plus food.

Oenology (Block 3) \$1200 + GST

Unit description

Greater depth will be covered in the areas of fermentation chemistry, oxidation, faults, additions, fining, wine chemistry and analysis, leading to an understanding of why and how production activities impact on the finished product and how we impose controls to minimise risk and spoilage. Fining and blending of wines will be undertaken to show the positive and negative effects on palate structure and flavour.

June 30th – July 11th 2008

Again based at the Bundoora campus using the Ag lab 233 and Rm 145. Generally structured as half day lectures/half day prac session, and includes 2 half day tours to wineries, previous tours have been to Yarra Valley, Mornington Peninsula, Sunbury, Geelong.

Continuing Education (Short Courses)

The following units and components of units may be taken as Short Courses.

Short Courses available*

	First Offered	Cost per day	Total Cost
Palate Training	February 11 th 2008 3.5 days duration, (see above)		\$800
Wine Appraisal	Part of VIN4WAA VIN4WAB	\$250 Up to 60 wines	
Wine Appraisal	Part of VIN51WAC (2008) VIN52WAD (2008)	\$350	
Introductory Wine Chemistry	Semester 1		\$1500
Introduction to Winemaking	Semester 2		\$1000
Introduction to Viticulture	Semester 1		\$1000
Wine Knowledge	Semester 2		\$1500
Legal and Market Issues	Semester 1, 2008		\$1000
Wine History and Culture	Semester 2, 2008		\$1000

* Availability will be subject to enrolments, as these courses are part of a full-time program. Timetabling is not yet finalised

Registration for the Short Courses should be done on the Registration form below, and forwarded with payment to;

Lindsay Corby
Lecturer in Wine Production
Department of Agricultural Sciences
La Trobe University 3086
VICTORIA

Ph 03 94792191, 0408519461
E l.corby@latrobe.edu.au



DIRECT APPLICATION FOR ADMISSION
SHORT COURSES



Applications must be posted to; **L. Corby**
Lecturer in Wine Production
Department of Agricultural Sciences
La Trobe University
VIC 3086

A. PERSONAL DETAILS (please use BLOCK letters)

Surname/Family Name: _____ Title: _____

Given Names (in full):

Postal Address (for correspondence)

Street Number and Name: _____ Suburb/Town: _____

State: _____ Country: _____ Postcode: _____

Telephone: (Home) () _____ (Business) () _____ Date of Birth: _____

B. COURSE SELECTION

Please indicate which Short Course you are applying for:

COURSE	CAMPUS	COURSE	CAMPUS
1.		4.	
2.		5.	
3.		6.	

Students will receive a Certificate of Completion at the successful completion of each program.