

Bachelor of Viticulture and Wine Science 2027



Information for international applicants



"Many of our lecturers have strong industry backgrounds, so they bring both academic knowledge and practical experience into the classroom. They help us understand what we are learning from different perspectives and often connect the theory to real situations in the wine industry."

Sherly Liu

New Zealand's wine industry continues to evolve and producing our exceptional wines relies on the expertise of skilled viticulturists, winemakers, and managers.

Study the science of viticulture and winemaking in the 'Great Wine Capital' region of Hawkes Bay.

You will discover everything about growing quality wine grapes and how wine is made. You will learn about grape varieties, the environments they are best suited to plus the science and art involved in turning wine grapes into one of New Zealand's most famous exports.

Located in the most diverse winemaking district in New Zealand, EIT offers the opportunity of world class study immersed in the local vibrant, diverse Hawke's Bay wine industry.

Campus	Napier, Hawke's Bay
Start	February and July 2027
Length	Three years full-time
Contact	international@eit.ac.nz

Applicants must be over 18 years of age when they apply for entry to this programme.

World-class viticulture and wine science

Bachelor of Viticulture and Wine Science

The degree covers specialist technical, scientific, and business skills necessary for working in the wine industry. The latest research, industry technology and relevant issues related to sustainability are key topics.

You will gain hands-on experience in our campus vineyard, purpose-built winery and science laboratory facilities, as well as complete vineyard work experience, a commercial vintage and a research project in tandem with the winegrowing industry.

EIT has been educating quality graduates to enter the wine and viticulture industry for over thirty years.

The Bachelor of Viticulture and Wine Science (BVWSci) is a three year degree which will give you comprehensive skills and knowledge in both Viticulture and Wine Science. You will learn about grape varieties, the soils, and environments they are best suited to, and the science and art of winemaking involved in turning them into one of New Zealand's most famous exports.

The degree provides a strong science foundation with practical application and industry interaction in all three years. There is an in-depth focus on growing grapes and making wine, as well as the essential business skills required once working in industry related to people management and wine marketing.

The latest research, industry technology and relevant issues related to sustainability are key topics. You will get an opportunity to make your own wine, work in a vineyard, complete a harvest internship, develop a wine palate and gain practical skills like tractor driving, first aid and forklift license within the degree structure.

Career and Study Opportunities

Graduating with a degree in Viticulture and Wine Science from EIT opens up many career pathways for a future in the grape growing (viticulture) and winemaking (wine science) industries at a technical, supervisory or management level. Careers such as:

- Vineyard manager, viticultural contractor, research and development, owner/operator of a winery/vineyard, wine/viticulture educator or a grower liaison position.
- Winemaker, assistant winemaker, manager in wine, brewing or food industries, research and development, or as a wine/viticulture educator.

This degree programme provides a foundation for on-going learning at postgraduate level which includes the Master of Wine Business and Innovation.



Bachelor of Viticulture and Wine Science Level 7 | 360 credits

Campus	Napier
Start	15 February , 19 July 2027 (on-campus)
Credits	360 credits (3 years)
Length	3 years full-time
Fees¹	NZ\$26,000 per year
IELTS	6.0 (academic) with no band lower than 5.5 OR accepted international equivalent qualification

Scholarship¹

There is a scholarship available for this programme. This scholarship provides a small contribution to assist students realise their goal of studying in New Zealand. All international students who accept an offer of place to study this programme on-campus in New Zealand will receive the scholarship. Please contact us for more information: international@eit.ac.nz

Career Outlook

Visit the following websites for the latest information about job opportunities in New Zealand for your chosen career path.

tahatu.govt.nz

mbie.govt.nz

immigration.govt.nz

Timetable

Your study time will be made up of contact time (class times, tutorials, industry-based learning) and non-contact time (your own individual study time, online learning).

Contact Time

On-campus classes are usually scheduled between 8.00am-5.00pm, Monday to Friday.

Non-contact Time

You should plan to spend 10 hours of individual study time per course per week including scheduled classroom time.

Additional Costs

Textbooks and/or equipment are required for several courses - these additional costs are not included in the course fees noted.

¹ All fees shown in this information are in New Zealand dollars and include Goods and Services Tax (GST) at current rates. If you need to study for more than one year to complete your qualification, your fees in the second year, and subsequent years, will not be known when you first enrol.

Degree Electives

The BVWSci has three electives within the third year.

Electives available are:

- SUST7.03 Sustainable Winegrowing
- VITI7.04 Vine Health
- BUSI7.05 Wine Business Establishment
- RESE7.12 Research Literature Review

Practicum

Courses in the programme that involve off-campus experiential learning are:

- WINE5.08 Wine Fundamentals
- WINE5.09 Fundamentals of Wine
- VITI5.07 Viticulture in the Field
- WINE6.03 Winegrowing Industry Experience
- RESE7.02 Research Project
- VITI7.04 Vine Health

Entry Criteria²

Academic Entry Requirements

Applicants must meet degree standard entry requirements. A good understanding of chemistry, physics, and mathematics is essential.

Applicants must be over 18 years of age when they apply for entry to this programme.

English Language Entry Requirements

PTE (Academic) score of 50 with no band score lower than 42 or IELTS (Academic) score of 6.0 with no band score lower than 5.5 (or equivalent) achieved within the last two years.

Assessments

Assessment consists of tests, assignments, projects and attendance at compulsory classes (e.g. practical work, field trips, residential schools for distance students). Assessment is continuous through the semester.

Facilities

Facilities include a purpose-built modern teaching and research winery, sensory laboratory, vineyard, and glasshouses.

The world-class laboratory complex is fully equipped for all of the sciences and includes specialist wine analysis equipment and an instrument laboratory that houses advanced chemical analytical instruments including spectrophotometers, High Performance Liquid Chromatograph (HPLC), Gas Chromatograph (GC) and an Atomic Absorption Spectrophotometer (AAS).

One of New Zealand's largest and most diverse wine regions is at the doorstep. The Hawke's Bay wine industry is extremely supportive of EIT and provides many opportunities for field trips and practical experience in vineyards and wineries.

Industry Visits

As part of the programme students participate in industry visits providing a fantastic opportunity for students to broaden their understanding of the diverse range of wine produced in New Zealand.

Students visit different vineyards and wineries and have the chance to network with vineyard and winery staff, whilst enjoying the company of their fellow students and lecturers.

Cost of the industry visits is included in course fees.

The experience you need & the support to succeed

When you study at EIT you'll get the kind of experiences that will help you gain the knowledge and skills to get ahead.

You'll also be supported by Lecturers, Learning Support Services and your International Student Support Officer who are here for you, within a learning environment where you are treated as an individual. They'll know your name and you'll receive one-on-one attention to make sure you get the support to succeed.

Bachelor of Viticulture and Wine Science Degree Structure

Year 1				
Sem 1	VITI5.01 Plant Science	SCIE5.02 Science Preparation	SCIE5.03 Chemistry in Wine Science	WINE5.08 Wine Fundamentals
Sem 2	BUSI5.05 Introduction to Wine Business	MICR5.06 Microbiology	VITI5.07 Viticulture in the Field	VITI5.09 Wine Finishing
Year 2				
Sem 1	WINE6.01 Winery Engineering	WINS6.04 Wine Sensory Science	WINE6.03 Winegrowing Industry Experience	
Sem 2	BUSI6.02 Wine Business Management	RESE6.06 Statistics & Research Preparation	VITI6.07 Viticulture Science	WINE6.05 Wine Quality
Year 3				
Sem 1	VITI6.08 Viticultural Practice	RESE7.02 Research Project	VITI7.04 Vine Health (elective)	
Sem 2	VITI7.06 Flavour Farming	WINS7.01 Wine Sensory Assessment	BUSI7.05 Wine Business Establishment (elective)	SUST7.03 Sustainable Winegrowing (elective)

NOTE: To complete graduation requirements all students must attend the required industry visits.

² To study onshore in New Zealand, students must meet current Immigration New Zealand requirements for a student visa. For more information please see the [Immigration New Zealand website](#).

Experienced Lecturers

At EIT, you can be confident in the quality of our teaching and your learning experience.

EIT is highly regarded in New Zealand for research excellence due to the quality of our community centred research, our publications and our external grant income provided by funding institutions who have confidence in our research capability. You can be confident your lecturers use the latest knowledge and research in their field of expertise to inform their teaching, and many are at the forefront of knowledge creation within their discipline area.

Course Descriptions

NB: These courses are subject to change. EIT reserves the right to change timetables and the Residential School Schedule. Courses may be offered in different timeslots or cancelled if there is insufficient enrolment received.

In the following descriptions:

P= Pre-requisite – courses which must be studied before C= Co-requisite – courses which can be studied before or at the same time

Level 5 Courses

Course No.	Brief Description	NZQA Level	No. of Credits
VITI5.01	Plant Science In this course the student will develop introductory knowledge and skills about the structure and function of plants with particular emphasis on the grapevine.	5	15
SCIE5.02	Science Preparation To provide students with an overview of fundamental chemical and biochemical structures.	5	15
SCIE5.03	Chemistry in Wine Science This course will allow students to develop knowledge of the principal chemical analyses related to wine production decision making.	5	15
WINE5.08	Wine Fundamentals This course provides an introduction to the theory of wine production and establishes skills and knowledge necessary to work in a winery.	5	15
BUSI5.05	Introduction to Wine Business To provide students with foundational knowledge of the wine industry and wine business concepts.	5	15
MICR5.06	Microbiology To provide students with introductory knowledge and skills of microbiology as it is applied in the winemaking industry.	5	15
WINE5.09	Wine Finishing This course provides an overview of wine finishing as part of the production process and introduces sensory evaluation.	5	15
VITI5.07	Viticulture in the Field To provide students with introductory knowledge and skills for working in the viticulture field. This includes Vineyard management operation and timing, pest and disease control and introduction to soil science.	5	15

Level 6 courses that may be offered include

Course No.	Brief Description	NZQA Level	No. of Credits
WINE6.01	Winery Engineering To The aim of this course is to allow students to develop the knowledge and skills of applied engineering and the safe application thereof in the wine industry. <i>P: WINE5.08 Wine Fundamentals and WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	15
BUSI6.02	Wine Business Management To To provide students with knowledge and skills to manage a wine business. <i>P: BUSI5.05 Introduction to Wine Business or equivalent knowledge and skills</i>	6	15
WINE6.03	Winegrowing Industry Experience This course aims to allow students to develop and apply their theoretical and practical knowledge and skills while working in the winemaking and viticultural industries. This course practical work in vineyards and a vintage in a winery. <i>P: VITI5.07 Viticulture in the Field, WINE5.08 Wine Fundamentals and WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	30
WINE6.04	Sensory Science In this course the students will develop the introductory knowledge and skills of scientifically based sensory evaluation and its relationship to the winemaking process to promote the development of technically accurate wine assessment.	6	15

Course No.	Brief Description	NZQA Level	No. of Credits
WINE6.05	Wine Quality The aim of this course is to allow students to develop the knowledge of aspects that influence wine style and quality. <i>P: WINE5.08 Wine Fundamentals and WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	15
RESE6.06	Statistics and Research Preparation This course aims to develop students' introductory knowledge and skills of applied research. Includes scientific method and an introduction to scientific writing and statistical methods.	6	15
VIT6.07	Viticultural Science In this course students will develop core Viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. <i>P: VIT5.07 Viticulture in the Field and VIT5.01 Plant Science or equivalent knowledge and skills</i>	6	15
VIT6.08	Viticultural Practice To provide students with viticultural knowledge and skills in the practical aspects of grape growing. This includes canopy management, pruning operations, harvest assessment and management. <i>P: VIT5.07 Viticulture in the Field and VIT5.01 Plant Science or equivalent knowledge and skills</i>	6	15

Level 7 courses that may be offered include

Course No.	Brief Description	NZQA Level	No. of Credits
WINS7.01	Wine Sensory Assessment The aim of this course is for students to develop the knowledge and skills to carry out the advanced assessment of wine. A range of wine assessment methods are practiced and wine quality definitions reviewed with extensive tastings of global wine styles. <i>P: WINS6.03 Sensory Science or equivalent knowledge and skills</i>	7	15
RESE7.02	Research Project The aim of this course is to further students' knowledge and skills of applied research to enable them to undertake a focused investigation of an industry-relevant winegrowing topic. The research project would be done in conjunction with industry and EIT supervisors. <i>P: RESE6.06 Statistics and Research Preparation or equivalent knowledge and skills</i>	7	30
VIT7.06	Flavour Farming The aim of this course is for students to develop further knowledge and skills to evaluate and apply viticultural strategies to attain specific wine outcomes e.g. Evaluating and applying current viticultural knowledge to wine flavours and growing grapes within quality parameters. <i>P: VIT6.07 Viticulture Science and VIT5.01 Plant Science or equivalent knowledge and skills</i>	7	15
SUST7.03	Sustainable Winegrowing In this course students will develop knowledge and skills to investigate issues of sustainability throughout the winegrowing process. <i>P: At least one Level 6 Viticulture/ Wine course or equivalent knowledge and skills</i>	7	15
VIT7.04	Vine Health The aim of this course is to provide students with knowledge and skills to control pests and diseases as part of vineyard management.. <i>P: VIT6.07 Viticulture Science and VIT6.08 Viticultural Practice or equivalent knowledge and skills</i>	7	15
BUSI7.05	Wine Business Establishment Investigate an existing wine business to identify a change in philosophy or practice that could result in a new market opportunity. Prepare and present a wine business plan to communicate business opportunities to potential interested parties. <i>P: BUSI6.02 Wine Business Management or equivalent knowledge and skills</i>	7	15
RESE7.12	Research Literature Review To develop skills in independent study and critical literature review within a specialised knowledge of winegrowing topics. <i>P: WINE6.05 Wine Quality or equivalent knowledge and skills.</i>	7	15
WINE7.15	Industry Visits The industry visits provide a fantastic opportunity for students to broaden their understanding of the diverse range of wine produced in New Zealand. During the trip students will visit different vineyards and wineries and have the opportunity to network with vineyard and winery staff. <i>P: This is a requirement for graduation.</i>	0	0

Disclaimer: All information in this document pertains to international students, and is correct at the time of publication but is subject to change without notice. The programme fees, other costs, entry requirements, duration and programme start dates are for 2027 and are listed as a guide only. Conditions apply. Eastern Institute of Technology (EIT) reserves the right to cancel or postpone any programme or course for any reason and shall not be liable for any claim other than that proportion of the programme fee which the cancelled or postponed portion bears. Programmes are dependent upon Tertiary Education Commission funding allocation.