

BACHELOR OF VITICULTURE AND WINE SCIENCE 2025



Information for international applicants

Napier

This is an exciting growth period for the vibrant New Zealand wine industry and great wines cannot be produced without the skills and knowledge of top viticulturalists, winemakers and managers. EIT has been educating quality graduates to enter the wine and viticulture industry for over twenty 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.

Located in one of the 'Great Wine Capital' districts in New Zealand, EIT offers the opportunity of world class study immersed in the local vibrant, diverse Hawke's Bay wine industry.

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.

You must be 18 years of age or over on the 1st February of the year you begin this programme.

CAREER 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 also provides a foundation for on-going learning at postgraduate level.

CAREER OUTLOOK

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

careers.govt.nz

mbie.govt.nz

immigration.govt.nz



"I love that we are able to make our own wine at the start of the programme. It's a really fun way to gain knowledge about winemaking."

Kevin Wang | China

BACHELOR OF VITICULTURE AND WINE SCIENCE

Start	3 February, 21 July
Length	3 years full-time
Level	7
Credits	360 credits (3 years)
Fees¹	NZ\$26,000 per year
IELTS	6.0 (academic) with no band lower than 5.5 or equivalent OR accepted international equivalent qualification
Class times	On-campus classes are scheduled between 8.00am and 5.00pm, Monday to Friday.
Self-directed study	Students should plan for ten hours of self-directed study per course, per week including scheduled classroom time.

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
- MICR7.07 Wine Microbiology
- SCIE7.08 Wine Chemistry
- BUSI7.05 Wine Business Establishment
- BUSI7.10 Wine Marketing and Sales

PRACTICUM

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

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

ENTRY CRITERIA¹

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 on 1 February of the year 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.

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.

EXCURSION

As part of the programme students will participate in a four day excursion to the world renowned wine producing regions of Nelson and Marlborough.

This trip provides a fantastic opportunity for students to broaden their understanding of the diverse range of wine produced in New Zealand and an insight into wine produced outside Hawke's Bay.

During the trip students will visit approximately 12 different vineyards and wineries. Students will have the chance to network with vineyard and winery staff, whilst enjoying the company of their fellow students and lecturers.

Cost of the excursion is included in course fees.

COURSE LIST

LEVEL 5	CREDITS
VITI5.01 Plant Science	15
SCIE5.02 Science Preparation	15
SCIE5.03 Chemistry in Wine Science	15
WINE5.04 Fundamentals of Wine	30
BUSI5.05 Introduction to Wine Business	15
MICR5.06 Microbiology	15
VITI5.07 Viticulture in the Field	15

LEVEL 6	CREDITS
WINE6.01 Winery Engineering	15
BUSI6.02 Wine Business Management	15
WINE6.03 Winegrowing Industry Experience	30
WINS6.04 Wine Sensory Science	15
WINE6.05 Wine Quality	15
RESE6.06 Statistics and Research Preparation	15
VITI6.07 Viticultural Science	15
VITI6.08 Viticultural Practice	15

LEVEL 7	CREDITS
WINS7.01 Wine Sensory Assessment	15
RESE7.02 Research Project	30
VITI7.06 Flavour Farming	15

ELECTIVES	CREDITS
SUST7.03 Sustainable Winegrowing	15
VITI7.04 Vine Health	15
BUSI7.05 Wine Business Establishment	15
MICR7.07 Wine Microbiology	15
SCIE7.08 Wine Chemistry	15
BUSI7.10 Wine Marketing and Sales	15

¹ 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](https://www.immigration.govt.nz/).



COURSE DESCRIPTIONS

NB: Courses are offered subject to sufficient enrolments being received. Courses may differ depending on selected campus.

In the following descriptions:

P = Pre-requisite = a course that must be passed before enrolment in the present course.

C = Co-requisite = a course that either must be passed or is enrolled in at the same time as the present course.

Level 5 Courses

COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
VIT15.01	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	1
SCIE5.02	Science Preparation To provide students with an overview of fundamental chemical and biochemical structures.	5	15	1
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	1
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	1
BUSI5.05	Introduction to Wine Business To provide students with foundational knowledge of the wine industry and wine business concepts.	5	15	2
MICR5.06	Microbiology To provide students with introductory knowledge and skills of microbiology as it is applied in the winemaking industry.	5	15	2
WINE5.09	Wine Finishing This course provides an overview of wine finishing as part of the production process and introduces sensory evaluation.	5	15	2
VIT15.07	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	2

Level 6 Courses

COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
WINE6.01	Winery Engineering 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	1
BUSI6.02	Wine Business Management 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	2
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: VIT15.07 Viticulture in the Field, WINE5.08 Wine Fundamentals and WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	30	1



COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
WINS6.04	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	1
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	2
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	2
VIT16.07	Viticultural Science In this course students will develop core Viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. <i>P: VIT15.07 Viticulture in the Field and VIT15.01 Plant Science or equivalent knowledge and skills</i>	6	15	2
VIT16.08	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: VIT15.07 Viticulture in the Field and VIT15.01 Plant Science or equivalent knowledge and skills</i>	6	15	1

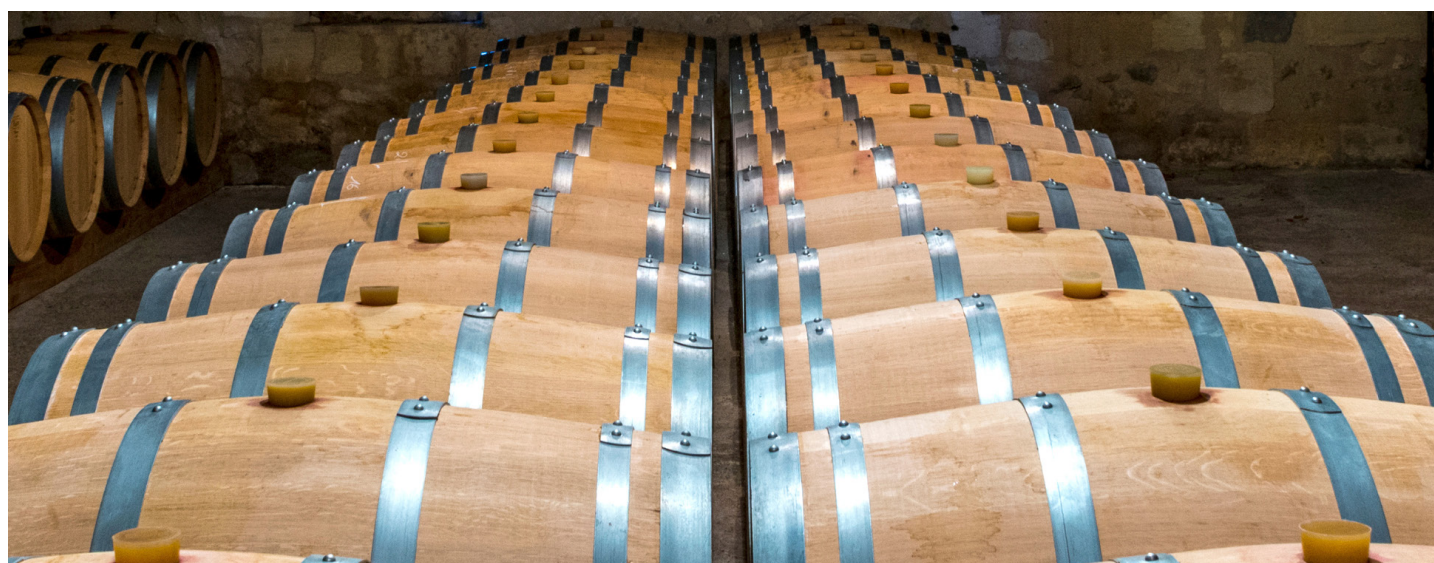
Level 7 Courses

COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
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	2
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	1
VIT17.06	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: VIT16.07 Viticulture Science and VIT15.01 Plant Science or equivalent knowledge and skills</i>	7	15	2
WINE7.15	Excursion As part of the programme students will participate in a four day excursion to the world renowned wine producing regions of Nelson and Marlborough. This trip provides a fantastic opportunity for students to broaden their understanding of the diverse range of wine produced in New Zealand and an insight into wine produced outside Hawke's Bay. During the trip students will visit approximately 12 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	2



Level 7 Elective Courses

COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
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	2
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	1
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	2
MICR7.07	Wine Microbiology The aim of this course is to provide students with the opportunity to develop knowledge and skills of microbiology related to the physiology and biochemistry of wine yeast and wine bacteria involved in wine fermentation and conservation. <i>P: MICR5.06 Microbiology or equivalent knowledge and skills and WINE6.05 Wine Quality or equivalent knowledge and skills</i>	7	15	2
SCIE7.08	Wine Chemistry To allow the student to develop the knowledge and skills related to the chemical and physical processes that influence and achieve wine stability, quality and development. <i>P: WINE6.05 Wine Quality or equivalent knowledge and skills</i>	7	15	2



Disclaimer: All information 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 2025 and are listed as a guide only. Conditions apply. EIT (a Business Division of Te Pūkenga – New Zealand Institute of Skills and Technology) 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.