

GRADUATE DIPLOMA IN WINE SCIENCE 2025

Information for international applicants

If you already have a degree, this graduate diploma will allow you to fast track into a viticulture specialisation.

The programme is designed for future winemakers and assistant winemakers, winery technical staff, senior cellar staff, winery enterprise managers and other specialised staff such as a technical supplier.

This qualification provides a comprehensive coverage of winemaking, wine science, chemistry and wine palate development plus an intensive introduction to viticulture to round out your knowledge.

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.

CAREER OPPORTUNITIES

Graduating with a Graduate Diploma in Wine Science from EIT opens up many career pathways for a future in the winemaking (wine science) industry at a technical, supervisory or management level. Careers include:

- Winemaker, assistant winemaker, manager in wine, brewing or food industries, research and development or wine educator.

Future study options include the Postgraduate Certificate, Diploma or Master of Wine Business and Innovation.

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 like the in depth research in wine analysis, practical experience and the fact that the programme is linked to a real wine industry environment."

Ashok Dangol | Nepal

GRADUATE DIPLOMA IN WINE SCIENCE

Start	3 February
Length	1 year full-time
Level	7
Credits	120 credits
Fees ¹	NZ\$26,000
IELTS	6.0 (academic) with no band lower than 5.5 or equivalent OR accepted international equivalent qualification
Class times	Classes are scheduled between 8.00am and 5.00pm Monday - Friday. Approximately four classroom hours per course per week
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.



STUDY PLAN

DELIVERY SCHEDULE FOR 1 YEAR (PRE-REQUISITES AND CO-REQUISITES ARE NOT SHOWN) (120 CREDITS)

Year One	Semester 1	WINS6.04 Wine Sensory Science*	SCIE5.03 Chemistry in Wine Science*	WINE6.01 Winery Engineering*	WINE7.11 Applied Winemaking or BUSI7.10 Wine Marketing and Sales or RESE7.12 Research Literature Review (for those with industry experience)
	Semester 2	WINS7.01 Wine Sensory Assessment*	WINE7.15 Graduation Requirement - Excursion* Plus three Level 7 options from below: SCIE7.08 Wine Chemistry SUST7.03 Sustainable Winegrowing BUSI7.05 Wine Business Establishment MICR7.07 Wine Microbiology VITI7.06 Flavour Farming		

* Compulsory courses.

ENTRY CRITERIA¹

ACADEMIC ENTRY REQUIREMENTS

- Applicants must demonstrate successful completion of an undergraduate degree, preferably in science.

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.

Requirement for graduating. Cost of the excursion 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 and tutors who are here for you, within a learning environment where you are treated as an individual, not just a number. They'll know your name and you'll receive one-on-one attention to make sure you get the support to succeed.

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.

COURSE NO.	BRIEF DESCRIPTION	LEVEL	CREDITS	SEMESTER
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
WINS6.04	Sensory Science In this course 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
WINE6.01	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>C: WINE7.11 Applied Winemaking</i>	6	15	1
BUSI7.10	Wine Marketing and Sales To provide students with advanced knowledge and skills in concepts of wine marketing and sales, e.g. advanced concepts in wine sales including direct to consumer sales, domestic distributor sales and international distributor sales. Professional skills including developing strategic marketing and sales plans, building distributor relationships and developing a global vision for wine businesses. <i>P: BUSI6.02 Wine Business Management or equivalent knowledge and skills</i>	7	15	1
VITI6.07	Viticultural Science In this course students will develop core Viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. <i>P: VITI5.01 Plant Science or equivalent knowledge and skills</i>	6	15	2
WINE7.11	Applied Winemaking To provide students with knowledge and skills in wine production and vineyard practice. <i>Required course for students with no prior industry experience</i>	7	15	1
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: Prior microbiology study at Level 5 and one Level 6 Viticulture/Wine course</i>	7	15	2
VITI7.06	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: WINE7.11 Applied Winemaking or equivalent knowledge and skills</i>	7	15	2
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: WINS6.04 Sensory Science or equivalent knowledge and skills</i>	7	15	2
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



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
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



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.