

# GRADUATE DIPLOMA IN OENOLOGY 2019

Information for International applicants



This programme offers students with an undergraduate degree an opportunity to fast-track into a wine science specialisation. Its aim is to provide students with an excellent technical understanding of viticulture or winemaking through provision of a relevant and coherent body of wine production and wine science knowledge, as well as industry-relevant skills.

## SCHOLARSHIP

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 for this programme will receive the scholarship. Please contact us for more information: [international@eit.ac.nz](mailto:international@eit.ac.nz)

## FACILITIES

Facilities include a purpose-built modern teaching and research winery, sensory laboratory, vineyard, and glasshouse. The world-class laboratory complex is fully equipped for all of the sciences and includes specialist wine analysis equipment and an instrument laboratory that contains 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 wine regions, which produces a wide variety of wine styles, is at our 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.

## CAREER OUTCOMES

Diverse and growing job opportunities exist in this dynamic, global industry in New Zealand and beyond.

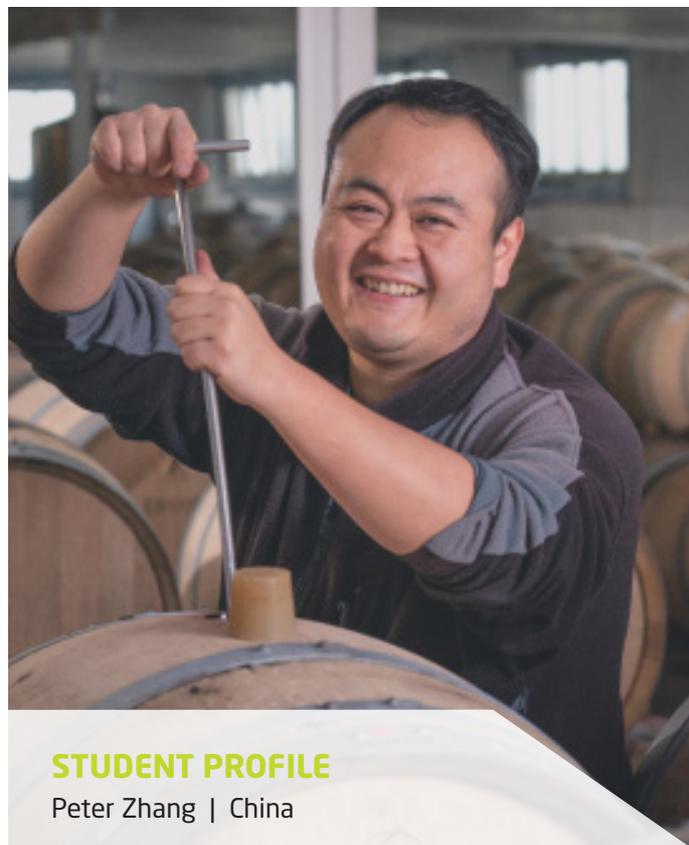
- Cellar Hand
- Winemaker
- Wine Marketer
- Research and Development
- Wine Consultant

## CAREER OUTLOOK



**\$58,953**

Median earnings of people who have completed this qualification



## STUDENT PROFILE

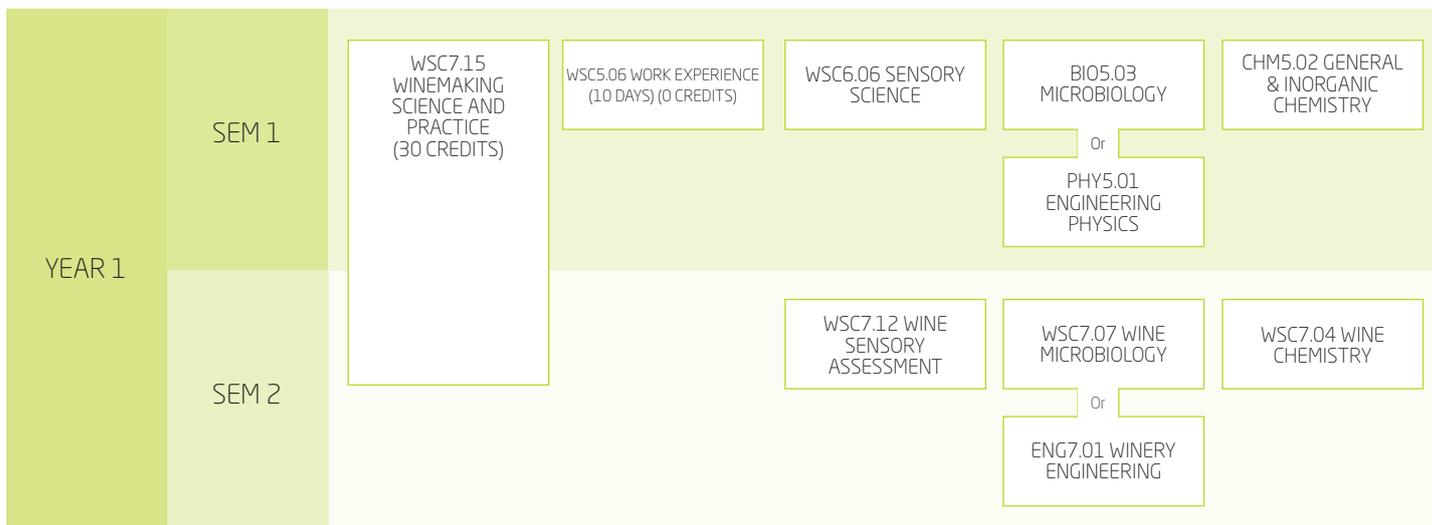
Peter Zhang | China

"EIT has its own vineyard and winery which offer students the opportunity to practise on their own. EIT is a very good place for study. It has a beautiful environment and an academic atmosphere."

<b>Qualification</b>	Graduate Diploma in Oenology
<b>Programme level</b>	Level 7
<b>Length</b>	One year
<b>Start dates</b>	18 February
<b>Fees</b>	NZ\$ 24,400 + \$350 excursion fee
<b>IELTS requirements</b>	6.0 (academic) with no band score lower than 5.5 or equivalent.
<b>Total credits</b>	120 credits
<b>Class times</b>	Classes are scheduled between 8.00am and 5.00pm Monday - Friday. Approximately four classroom hours per course per week
<b>Individual Study hours</b>	Students should plan to spend ten hours of study per course per week including scheduled classroom time.
<b>Location</b>	Napier Campus

## STUDY PLAN

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



## WORK EXPERIENCE

Students have several opportunities for work experience as part of the programme. The **WSC5.06 Work Experience** course provides an opportunity to gain practical experience over a 10 day period at a commercial winery.

## ENTRY CRITERIA

### ACADEMIC ENTRY REQUIREMENTS

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

### ENGLISH LANGUAGE ENTRY REQUIREMENTS

Approved scores on TOEFL or IELTS (6.0 Academic) with no band score lower than 5.5, or equivalent.

## EXCURSION

As part of the programme students will participate in a 5 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: \$350** (includes travel and accommodation).



## FIND OUT MORE:

✉ [international@eit.ac.nz](mailto:international@eit.ac.nz)  
 🌐 [www.international.eit.ac.nz](http://www.international.eit.ac.nz)



## SCIENCE PATHWAY

If a student has not completed an undergraduate degree in a science discipline they are encouraged to undertake the NZ Certificate in Study and Career Preparation [Level 4] - Science Pathway.

This pathway gives students a broad understanding of key concepts and principles as well as the skills necessary to progress and succeed in wine science or viticulture fields. On completion of this programme students can continue to study either the Graduate Diploma in Oenology or the Graduate Diploma in Viticulture.

<b>Qualification</b>	The NZ Certificate in Study and Career Preparation [Level 4] - Science Pathway
<b>Programme level</b>	Level 4
<b>Length</b>	6 Months
<b>Start dates</b>	July
<b>Fees</b>	\$11,400

## ENTRY REQUIREMENTS

Applicants must demonstrate successful completion of an undergraduate degree. The English language requirement for this programme is IELTS (5.5 Academic) with no band score lower than 5.0, or equivalent.

## COURSE DETAILS

Students will complete the four compulsory subjects listed below to achieve the qualification.

COURSE		CREDITS
SCP4.10	Skills for Successful Tertiary Study	15
SCP4.11	Building Communication Competence	15
SCP4.16	Introduction to Chemistry	15
SCP4.17	Introduction to Mathematics and Physics	15

**COURSE DESCRIPTIONS:**

Courses are offered subject to sufficient numbers applying. All courses are compulsory unless noted in the tables below. 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.**

COMPULSORY COURSE NO.	BRIEF DESCRIPTION	NO. OF CREDITS	NZQA LEVEL	SEMESTER OFFERED
<b>WSC5.06</b>	<b>Work Experience (Graduate Diploma)</b> This course provides an opportunity to gain practical experience at a commercial winery.	0	5	Full Year
<b>WSC6.06</b>	<b>Sensory Science</b> An introduction to the principles that underlie sensory assessment, particularly those relevant to taste, smell and mouthfeel. It includes the physiology and characteristics of the senses, the application of various sensory testing procedures, and the application of these principles to the sensory assessment of wine, grape juice and some wine faults. Varietal flavour profiles, regional wine styles and wine faults are also covered.	15	6	1 or 2
<b>WSC7.04</b>	<b>Wine Chemistry</b> P: CHM5.02 General and Inorganic Chemistry C: WSC7.15 Wine Making Science and Practice This subject will provide the student with the principles and details of the chemical and physical processes and interactions that influence and achieve wine stability. The subject also covers the chemistry of phenolic and flavour compounds found in wine, of added and natural exogenous enzymes of microbial origin, and the chemistry of distilled grape spirit.	15	7	2
<b>WSC7.12</b>	<b>Wine Sensory Assessment</b> P: WSC6.06 Sensory Science A study of wine assessment at an advanced level that assumes a significant knowledge of sensory science and some sensory descriptive skill. It considers both New Zealand and overseas wine, and all major wine types. Attributes of wine sensory quality are explored and are examined in terms of wine type, origin, grape variety and potential market. Scoring of wine is discussed principally from the perspective of the New Zealand wine show system. Student assessment skill is assessed, and the assessment includes objective tests of scoring reliability and scoring discrimination. Each student also presents orally, a sensory comparison of two wines.	15	7	2
<b>WSC7.15</b>	<b>Wine Making Science and Practice</b> To examine the principles of techniques used in table wine production, particularly in relation to effects on wine composition and quality. Emphasis will be placed on the importance and relevance of on-going quality control through the winemaking process. To provide an introduction to the principal chemical analyses that influence wine production, including interactions with microbiology at an elementary level, and the effects of these processes on wine production. Emphasis is also given to competency in wine chemical analysis and calculations required in wine quality control. Grape vine physiology, anatomy and annual growth are examined, particularly with regard to fruit development and ripening. Limiting factors in grape and wine production are integrated and emphasized in the treatment of these topics. This course includes an excursion to an alternative wine growing region to Hawke's Bay.	30	7	Full Year
<b>OPTIONAL COURSE NO.</b>	<b>STUDENTS MUST CHOOSE ONE PAIR OF COURSES</b>			
<b>PHY5.01</b>	<b>Engineering Physics</b> To provide a sufficiently broad-based, yet relevant physics foundation for students in applied sciences. The course covers topics in mechanics, elasticity, fluids, heat and kinetic theory, light, static and dynamic electricity and electromagnetism	15	5	1
<b>AND</b>				
<b>ENG7.01</b>	<b>Winery Engineering</b> P: PHY5.01 Engineering Physics C: WSC7.15 Wine Making Science and Practice Assumed prior knowledge: Physics at Level 5 To examine aspects relevant to winery planning and the establishment and expansion of facilities, such provision of utilities, equipment selection and winery safety.	15	7	2
<b>BIO5.03</b>	<b>Microbiology</b> To cover the importance of micro-organisms to human affairs and to give a foundation to biology, ecology, taxonomy, and applied aspects of microbiology, including agriculture, industrial, food and wine microbiology. Students are introduced to the different types of micro-organisms in the environment and industry, methods of cultivation and control of microbial growth. There is an emphasis on practical microbiological techniques, including microscopy and aseptic technique.	15	5	1
<b>AND</b>				
<b>WSC7.07</b>	<b>Wine Microbiology</b> P: BIO5.03 Microbiology C: WSC7.15 Wine Making Science and Practice To provide specialised knowledge and skills related to the physiology and biochemistry of yeast and bacterial growth during wine fermentation and conservation. Aspects of microbial control from grape harvest to bottling of wine will be considered. Genetic concepts, genetic techniques for yeast strain development and rapid yeast identification will be covered.	15	7	2