

Wine Science

Postgraduate Handbook 2018



THE UNIVERSITY OF
AUCKLAND
Te Whare Wānanga o Tāmaki Makaurau
NEW ZEALAND

SCIENCE

SCHOOL OF CHEMICAL SCIENCES

Welcome to Wine Science

We are very pleased and excited to invite you to come and study Wine Science at the University of Auckland.



Our Wine Science programme is based at the Goldwater Wine Science Centre located on Waiheke Island, and combines learning in the classroom with hands-on experience in our vineyard and winery. This unique opportunity prepares students for career opportunities both in New Zealand and internationally.

So come and join us to live, study and work on beautiful Waiheke Island and either begin your career or upgrade your skills in this vibrant industry.

NEILL CULLEY

Director, Wine Science programme



Why study with us?



The Wine Science programme teaches the science and processes of wine production. Students learn viticulture, winemaking, analytical techniques, sensory evaluation and wine business, and gain an understanding of the wine industry as a whole.

Courses are taught by Wine Science lecturers and researchers from chemistry, biology and business backgrounds. In addition, visiting lecturers and New Zealand winemakers lend their expertise.

The teaching programme is based at the beautiful Goldwater Wine Science Centre on Waiheke Island, a 35-minute ferry ride from Auckland. It is the oldest winery on Waiheke Island. Theory and science are coupled with the opportunity to gain experience, working with the professional winemakers on site.

www.winescience.auckland.ac.nz

Residence learning

In 2011, the University of Auckland was given the beautiful and historic Goldwater Vineyard for use as a teaching facility for its Wine Science programme.

This 14 hectare vineyard and winery provides a unique venue for students to live, study and work in an important winegrowing region of New Zealand.

Students are able to live either in a villa on the property or in nearby residences, while lectures are held in the winery building itself. There is the opportunity for our students to take up paid work positions with other Waiheke Island vineyards and wineries and participate in internships.

The vineyard is planted in classical varieties: Cabernet Sauvignon, Merlot, Syrah, Chardonnay and Viognier. Viticulture and winemaking assignments are coordinated with the commercial operation so students can make full use of the facility.





Postgraduate study options in Wine Science

Postgraduate Diploma in Science (PGDipSci) in Wine Science

The PGDipSci provides the opportunity to acquire a postgraduate qualification in a specific subject without undertaking a research-based degree. Students who meet academic criteria may be able to apply for admission into a one-year MSc in Wine Science at the completion of the PGDipSci.

Prerequisite: BSc, BTech, BE(Hons), or other degrees approved by the Wine Science director.

Structure: 75 points from WINESCI701-708, with up to 45 points from approved 600 and 700 level courses in Biological Sciences, Chemical and Materials Engineering, Chemical Sciences, Food Science or Geography.

Length: One year of full-time study (or two or more years of part-time study)



Master of Science (MSc) in Wine Science

The one-year research MSc is available to students who complete the PGDipSci in Wine Science with an average of B- or better, with the approval of the Director of the Programme.

Prerequisite: A PGDipSci in Wine Science

Structure: Independent research with a supervisor

Research Masters 120 points: WINESCI 796 MSc Thesis in Wine Science

Length: One year of full-time study

Students are advised to consult the University Calendar for detailed regulations for this degree.

Doctor of Philosophy (PhD) in Wine Science

Quick facts

Points per degree: 360 points

Full-time study: 3-4 years

Part-time study: 6-8 years

Degree structure: Research

Taught at: All Campuses or off-campus registration (subject to approval)

Application closing dates: Apply at anytime

Start date: Start at anytime

Candidates with overseas qualifications should consult the School of Chemical Sciences for advice and assessment of their qualifications.

www.international.auckland.ac.nz





Postgraduate Wine Science courses		
Course code	Title	Semester
WINESCI701	Winemaking in a New Zealand Setting	S1
WINESCI702	The Science Behind Grape Production	S1
WINESCI703	The Science Behind Winemaking	S2
WINESCI704	Sensory Evaluation and Statistical Methods	S1
WINESCI705	Project in Wine Science	S1/S2
WINESCI706	The Business of Wine Production	S2
WINESCI707	Topics in Wine Science	S1/S2
WINESCI708	Post-fermentation Processes in Winemaking	S2
WINESCI796	MSc Thesis in Wine Science	S1/S2

For course descriptions and more information: www.chemistry.auckland.ac.nz/pgcourses

Careers in Wine Science

Postgraduate study in Wine Science prepares students to become winemakers and to hold other positions within the wine industry, both in New Zealand and overseas. It is also a preparatory programme for other jobs in the food and beverage industry.

Our students often find employment by taking seasonal vintage jobs, in New Zealand and also overseas. It's common for them to experience two vintages in one year by working in both the Northern and Southern hemispheres.

Longer term, most of our graduates find permanent positions in winemaking, viticulture, laboratories or quality assurance positions. A few also choose sales and marketing positions in the wine industry.

... in their own words:

**[www.winescience.auckland.ac.nz/
meet-our-alumni](http://www.winescience.auckland.ac.nz/meet-our-alumni)**

"I loved learning about how the different regions produce such unique wines and the hands on approach that the industry has.

"The academic side is very important, but the practical work is what we will potentially be doing for our career and is crucial to know. I also loved the thought of being able to travel and work so easily – how can you beat combining wine and travel?"

"The vineyard environment on Waiheke Island is amazing! Be prepared to fall in love with your workplace. This course allowed me to meet so many people who share a love for wine - drinking and making it. I cannot recommend living in the homestead at Goldie Vineyard more highly.

"There are so many different avenues you can take from this course – business, sales, winemaking, viticulture - I have loved experiencing them all. I can't wait to do many vintages over the next few years, in New Zealand and overseas, and find out which part of the industry I love the most and what wine I want to make."

Greta Codyre graduated with a Postgraduate Diploma in Science (PGDipSci) in Wine Science in 2016.



Helpful information

Academic dates

www.auckland.ac.nz/dates

Accommodation

www.accommodation.auckland.ac.nz

Apply for postgraduate study

www.auckland.ac.nz/applynow

Career Development and Employment Services

www.cdes.auckland.ac.nz

Childcare

www.auckland.ac.nz/childcare

Course advice and degree planning in Science

www.science.auckland.ac.nz/student-centre

Disability Services

www.disability.auckland.ac.nz

How to enrol

www.auckland.ac.nz/enrolment

Information for postgraduate students

www.postgraduate.ac.nz

International students

www.international.auckland.ac.nz

Libraries and Learning Services

www.library.auckland.ac.nz

Māori and Pacific students

www.science.auckland.ac.nz/tuakana

Need help?

www.askauckland.ac.nz

Postgraduate Students' Association

www.pgsa.org.nz

Rainbow Science Network for LGBTI students

www.science.auckland.ac.nz/rainbowsience

Scholarships and awards

www.scholarships.auckland.ac.nz

www.auckland.ac.nz/fees

Support for students

www.science.auckland.ac.nz/support

Questions about Wine Science?
pgscience@auckland.ac.nz

Disclaimer

Although every reasonable effort is made to ensure accuracy, the information in this document is provided as a general guide only for students and is subject to alteration. All students enrolling at the University of Auckland must consult its official document, the University of Auckland Calendar, to ensure that they are aware of and comply with all regulations, requirements and policies.



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