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
<table>
<thead>
<tr>
<th>Course code</th>
<th>Title</th>
<th>Semester</th>
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<tbody>
<tr>
<td>WINESCI701</td>
<td>Winemaking in a New Zealand Setting</td>
<td>S1</td>
</tr>
<tr>
<td>WINESCI702</td>
<td>The Science Behind Grape Production</td>
<td>S1</td>
</tr>
<tr>
<td>WINESCI703</td>
<td>The Science Behind Winemaking</td>
<td>S2</td>
</tr>
<tr>
<td>WINESCI704</td>
<td>Sensory Evaluation and Statistical Methods</td>
<td>S1</td>
</tr>
<tr>
<td>WINESCI705</td>
<td>Project in Wine Science</td>
<td>S1/S2</td>
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<tr>
<td>WINESCI706</td>
<td>The Business of Wine Production</td>
<td>S2</td>
</tr>
<tr>
<td>WINESCI707</td>
<td>Topics in Wine Science</td>
<td>S1/S2</td>
</tr>
<tr>
<td>WINESCI708</td>
<td>Post-fermentation Processes in Winemaking</td>
<td>S2</td>
</tr>
<tr>
<td>WINESCI796</td>
<td>MSc Thesis in Wine Science</td>
<td>S1/S2</td>
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For course descriptions and more information: [www.chemistry.auckland.ac.nz/pgcourses](http://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.

“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.”

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/rainbowscience

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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