



# Advanced Certificate of Viticulture and Winemaking (Oenology)

**ENROL & START TODAY**

\* Ts&Cs apply

- ✓ Unlimited Support
- ✓ 12 Months Access

TOTAL COST

**\$1,198.00**

The Certificate of Viticulture & Winemaking (Oenology) is a professional development course that combines knowledge on grape growing and vineyard management with the complexities of the winemaking process to produce wines and spirits. In this viticulture and winemaking course, you will explore the nature and scope of the viticulture industry, grape varieties, vineyard establishment, grapevine culture, harvesting, selling and winemaking.

## Course Description

Learn about viticulture – the study of growing grapes and tending to a vineyard – and pair it with winemaking! It's a combination that could see you managing your own winery or vineyard. This course is ideal for vineyard managers, winegrowers, hobby farmers, amateur winemakers, and anyone aspiring to work in this industry.

The Advanced Certificate of Viticulture & Winemaking (Oenology) is a professional development course that combines knowledge on grape growing and vineyard management with the complexities of the winemaking process to produce wines and spirits.

In this viticulture and winemaking course, you will explore the nature and scope of the viticulture industry, grape varieties, vineyard establishment, grapevine culture, harvesting, selling and winemaking.

You will also learn about appropriate sites for a vineyard, different types of wine, how to assess and analyse wine quality, chemistry and microorganisms involved in wine processing and how to oversee the winemaking process.

On completion of this course, you will have a comprehensive understanding of all aspects of viticulture and the winemaking process.

Printed learning materials may be available free to print for this course. Requests can be made by contacting us.

## Study Hours

Estimated duration **100 Hours**

## Course Delivery and Start

Start anytime, self-paced and 100% online

## Assessment

Assessment will be comprised of written exercises, including short-answer questions, reflective tasks, short reports and/or projects. There are no examinations or due dates for assessment. As a result, you can complete training in your own time and at your own pace with the assistance of unlimited tutor support.

## Career Outcomes

- Winemakers
- Horticulturists
- Hobby Farmers
- Vineyard Managers
- Amateur Wine Makers

# Course Structure - Viticulture

## Unit 1 – Introduction

- Nature and scope of the viticulture industry both locally and world wide
- Global viticulture
- Major winegrowing areas around the world
- The grape; genera and species
- Rootstocks
- Classification of grape varieties
- Table grapes
- Wine grapes
- Dried fruit
- Juice grapes
- Canned grapes

## Unit 2 – Climate and Soils

- Suitable climate and soil conditions for vineyard site establishment
- Temperature; temperature calculations; latitude-temperature index and degree days
- Sunlight
- Rainfall
- Soil; soil types and wine regions; understanding soils; texture; characteristics; soil structure; chemical characteristics of soils including pH and nutrient levels
- Understanding plant nutrition
- Soil water content
- Simple soil tests; naming the soil
- Problems with soil; erosion; salinity; structural decline; soil acidification; chemical residues

## Unit 3 – Selecting Grape Varieties

- Appropriate grape varieties for different situations.
- Grape types
- Selection considerations
- Matching the variety with the site
- Varietal characteristics
- Selecting wine grapes

# Course Structure - Viticulture

## **Unit 3 – Selecting Grape Varieties cont.**

- Yield
- Reviewing important varieties; chenin blanc; chardonnay; semillion; muscat ottonel; muscadelle; gewurztraminer; cabernet sauvignon; carignan
- Vitis rotundifolia
- Wine grapes; raisin grapes; juice grapes
- Importance of rootstocks
- Purchasing plants
- Phylloxera

## **Unit 4 – Vineyard Establishment**

- Procedure to establish a vineyard
- Vineyard planning
- Site planning
- Vineyard layout
- Site preparation
- Planting the vines
- Vine spacing
- Shelter belts
- Crop infrastructure
- Equipment

## **Unit 5 – Grapevine Culture Part A (Training & Pruning)**

- Techniques used in the culture of grape vines
- Pruning and training vines
- Shoot spacing
- Bud numbers
- Vine spacing
- How much to prune
- Machine pruning
- Summer pruning

# Course Structure - Viticulture

## **Unit 5 – Grapevine Culture Part A (Training & Pruning) cont.**

- Combination pruning
- Pruning sultana vines
- Trellising
- Trellis construction
- Guyot system
- Geneva double curtain system
- Head training
- Cordoning
- Kniffen systems
- Umbrella kniffen system
- Pergola training system

## **Unit 6 – Grapevine Culture Part B (Weeds, Pests and Diseases)**

- Types of weeds
- Controlling weeds
- Safety procedures when using agricultural chemicals
- Laws and guidelines
- Types of chemicals
- Weed management before planting
- Weed management in new vineyards
- Weed management in established vineyards
- Integrated pest management
- Pest control in vineyards
- Grape berry moth
- Grape mealy bug
- Grape leaffolder
- Grapevine rust mite
- Grape blossom midge
- Flea beetles
- Birds and large animals

# Course Structure - Viticulture

## **Unit 6 – Grapevine Culture Part B (Weeds, Pests and Diseases) cont.**

- Disease control in vineyards
- Fungal diseases; rots; mildew; eutypa dieback etc
- Bacterial diseases
- Viruses
- Organic culture of grapes; organic pest and disease control
- Companion plants
- Managing environmental problems including air, water, damage, frost, hail, wind and shade
- Water management; runoff; water saving
- Grape clones and varieties

## **Unit 7 – Grapevine Culture Part C (Irrigation and Feeding)**

- Irrigating and feeding grapes
- Excessive irrigation
- Seasonal effects of irrigation
- Drip irrigation
- Monitoring and timing
- Feasibility of irrigation
- Design considerations
- Soil and water
- Measuring water available to plants
- Calculating permanent wilting point
- Calculating field capacity of a vineyard
- Available moisture range
- Measuring air filled porosity
- Tensiometer
- Estimating water
- Rate of growth
- Climate
- Drainage in vineyards; improving subsoil and surface drainage; subsurface drainage
- Soil fertility; choice of fertilizer; timing of application; fertigation

# Course Structure - Viticulture

## Unit 8 – Improving Grape Quality

- Ways to ensure or improve grape quality.
- Plant stock
- Crop management
- Post harvest impact on quality
- Improving flower and fruit set
- Second set
- Girdling
- Berry thinning

## Unit 9 – Harvesting and Selling

- Procedure for harvest and post-harvest treatment
- Harvesting
- Testing for ripeness
- Influence of weather
- Harvesting techniques
- Selling grapes
- Vineyard resume
- Selling grapes
- Marketing contracts
- Selling online
- Developing a marketing plan
- Advertising
- Market research
- Legal considerations with marketing

## Unit 10 – Wine

- Basic principles of wine making
- Overview of winemaking process
- Production principles
- Fermentation
- Making white wine
- Making red wine
- Methods

# Course Structure - Winemaking (Oenology)

## Unit 1 – Scope and Nature of Oenology

- Introduction
- Global Wine Production
- Global Wine Consumption
- What Is Involved in Winemaking
- Wine Making Terminology
- Testing, Tasting and Monitoring
- What Can Go Wrong In Winemaking
- Alcohol And Health

## Unit 2 – Fermentation Science

- Fermentation
- Carbohydrates
- Microbiology
- Enzymes
- Quality control
- Malolactic fermentation
- Secondary fermentation

## Unit 3 – The Winemaking Process

- Outline of the winemaking process
- Clarification and Stabilisation
- Preservation
- Methods to determine sugar and sulphur dioxide levels

## Unit 4 – Factors Affecting Grape Characteristics

- Fruit characteristics affecting wine
- Fermentation preparation
- Effects of yeasts in winemaking
- Managing yeasts
- Methods to determine alcohol content, chemical and microbial stability
- Determine pH
- Inoculum of yeast

# Course Structure - Winemaking (Oenology)

## **Unit 5 – Wine Classification**

- Types of wines
- Selecting wine grapes
- Varieties

## **Unit 6 – Sensory Science and Evaluation**

- Wine sensory science
- Determine consumer preference
- Types of senses
- Wine evaluation
- Wine food interaction

## **Unit 7 – Production of White Wine and Sparkling Wines**

- Harvesting Grapes
- Crushing the Grapes
- Managing the Must
- Sparkling Wines
- The Champenois Method

## **Unit 8 – Production of Red Wines and Rosé Wines**

- Harvesting and Crushing for Reds
- Fermentation
- Extracting Colour
- Thermovinification
- Getting a Wood Flavour

## **Unit 9 – Production of Spirits**

- Introduction to Distillation
- Classification of Spirits
- Spirit Groups
- Liqueurs and Liqueur Groups
- Aperitifs
- Sherry and Types of Sherry

# Course Structure - Winemaking (Oenology)

## Unit 9 – Production of Spirits cont.

- Vermouth
- Port and Types of Port

## Unit 10 – Storage and Ageing of Wines

- Wine sensory science
- Determine consumer preference
- Types of senses
- Wine evaluation
- Wine food interaction



# Testimonials

[View All Testimonials](#)

So easy to access from any computer, great content and overall learnt a lot

*G.L. - Mildura, VIC | Advanced Certificate of Viticulture and Winemaking Oenology*

The course content was thoroughly compelling and the assessments challenging and set up to foster broad thinking and learning.

*Gordon - Ellenbrook, WA | Advanced Certificate of Viticulture and Winemaking Oenology*

Informative, well organised, and support for students was readily available.

*Mary - Charlston, SA | Advanced Certificate of Viticulture and Winemaking Oenology*

This course gave me a good insight and understanding of the basics of Viticulture and Oenology. I now have a good understanding of each module and this will definitely help me with my studies further on. It is an easy website to work with and all assignments and sources are easy to access. Tutor support was always there and fast to reply.

*Karla - Port Elizabeth, WA | Advanced Certificate of Viticulture and Winemaking Oenology*

The data in the course itself was very useful and well explained. The assessments that come with the course ask the right questions. They make sure you have to understand the subject in order to give a correct answer.

*Tuur - Roeselare, Belgium | Advanced Certificate of Viticulture and Winemaking Oenology*

The overall experience was interesting, edifying and rewarding. I found the content and assignment to be of a very high standard – definitely not easy! The fact that you can't simply rely on the course notes but have to do a lot of your own research and compile your own information to complete the assignment is a great way of deepening the knowledge gained and making students think for themselves.

*Grant - Artarmon, NSW | Advanced Certificate of Viticulture and Winemaking Oenology*

My experience studying with Australian Online Courses has been both helpful and beneficial. The course content was clear, practical, and easy to follow, allowing me to build useful skills that I can apply in real-world situations. Overall, it was a worthwhile learning experience.

*Hugh - Scone, NSW | Certificate of Viticulture – Vineyard and Grape Production*

Was a great experience! The course information was excellent, I learnt so much from the information, more than I ever expected. It makes me feel more comfortable for next steps in the viticulture direction. With the way it was set up, you could learn and answer questions as you went which I think deepened my knowledge and understanding.

*Lucy - Rivervale, WA | Certificate of Viticulture – Vineyard and Grape Production*

## Graduation

A **Certificate of Attainment** and **Statement of Results** will be issued upon successful completion of this course.

## How to Enrol

All enrolments are completed through our course pages. Simply visit your chosen course page to get started. You will be guided through the enrolment process step by step.

If you have any questions or need help choosing the right course, our team is available during business hours to assist.

[Browse Courses](#)

## Enrolling Staff or a Team

Staff can be enrolled directly through your chosen course page, using the same process as any individual enrolment.

There's no limit to how many team members you can enrol, whether you're adding one person or training across your organisation.

For employer support, team training enquiries, or additional information, visit our website or [contact us](#) directly.

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## Payment Options

We offer flexible payment options, including credit card, Afterpay, bank transfer, BPAY, and payment plans. [Learn more about our payment options.](#)

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