

Title	Demonstrate knowledge of viticulture and wine making		
Level	3	Credits	4

Purpose	<p>This entry-level theory-based unit standard is for people who provide a wine service in the hospitality industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: viticulture in New Zealand; and wine making.</p>
----------------	--

Classification	Hospitality > Food and Beverage Service
-----------------------	---

Available grade	Achieved
------------------------	----------

Explanatory notes

- 1 Legislation to be complied with includes but is not limited to – Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013, Wine Act 2003.
- 2 References
Standard industry texts referred to in this unit standard include but are not limited to the following texts and references:
S Robinson J., Johnson H. *World Atlas of Wine* (7th edition) (London: Mitchell Beasley 2013);
Hay, C., *New Zealand Wine Guide* (Auckland: Hay Publishing, 2014);
<http://www.nzwinebook.com/>.

This unit standard is

Outcomes and evidence requirements

expiring

Outcome 1

Demonstrate knowledge of viticulture in New Zealand.

Evidence requirements

- 1.1 The predominant wine grape varieties grown in New Zealand are identified.

Range	evidence of a minimum of three predominant white wine grape varieties and three predominant red wine grape varieties is required.
-------	---
- 1.2 Environmental factors are described in terms of their effect on grape growing.

Range	environmental factors include but are not limited to – climate, seasonal variations, soil types, aspect.
-------	--

1.3 The growth cycle and ripening process of grapes are described in accordance with the standard industry text.

Range process includes but is not limited to – the effects of vine age and irrigation.

1.4 *Phylloxera* and *Botrytis* are described in terms of their effect on the growth of grapes for wine.

Outcome 2

Demonstrate knowledge of wine making.

Evidence requirements

2.1 Key steps in the wine making process are described in accordance with the standard industry text.

Range key steps include but are not limited to – harvesting, crushing and pressing, fermentation, stop fermentation, clarification, blending, malolactic fermentation.

2.2 Wine making techniques in handling and finishing wine are described in accordance with the standard industry text.

Range techniques include but are not limited to – oak ageing, bottle ageing, lees stirring, back blending, storage, maturation.

2.3 Methods used to produce sparkling wine are described in accordance with the standard industry text.

Range methods include but are not limited to – traditional method, carbonation.

2.4 Methods used to produce dessert wines are described in accordance with the standard industry text.

Range methods include but are not limited to – *Botrytis cinerea*, late harvest, ice wine.

2.5 Types of wine seals are described in terms of cork and screw cap closure.

**This unit standard is
expiring**

Replacement information	This unit standard was replaced unit standard 29926, unit standard 29927, and unit standard 29928.
--------------------------------	--

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 July 2006	31 December 2014
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2017
Revision	4	24 October 2014	31 December 2019
Review	5	19 January 2017	31 December 2019

Consent and Moderation Requirements (CMR) reference	0112
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

This unit standard is expiring