

Title	Carry out basic wine evaluation in a commercial wine cellar operation		
Level	4	Credits	10

Purpose	<p>This unit standard is for people who carry out and control wine production processes in the winemaking industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: wine sensory evaluation techniques, faults found in wine; and apply sensory evaluation techniques in a commercial wine cellar operation.</p>
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Classification	Food and Related Products Processing > Wine Production - Cellar Operations
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Available grade	Achieved
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Explanatory notes

- 1 **References**
 Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981 and Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.
- 2 **Definition**
Wine evaluation refers to the systematic analysis of wine using the senses and resulting in a description of the wine's appearance, aroma and taste. Evaluations for this unit standard will be completed using an accepted wine industry evaluation system such as – a 20 point scale, the WSET Level 2 Systematic Approach to Tasting Wine.
 WSET – Wine and Spirit Education Trust.
- 3 **Assessment information**
 Wine evaluations are to be completed with a wine varietal and style known to the candidate. The purpose of the assessment is for the candidate to demonstrate wine sensory evaluation and scoring techniques, to detect faults in wines, and to make correct conclusions about wine quality and trueness to style, rather than to identify varietals blind.
- 4 **Range**
 Key wine styles include – white, rosé, red, sparkling, still, light-bodied, medium-bodied and full-bodied, dessert, dry and medium.

Sensory evaluation techniques include – glass handling and swirling, visual appraisal using white background, smelling, tasting, spitting, techniques to release wine flavours in the mouth.

Varietals include – Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Syrah, Chardonnay, Pinot Gris, Riesling, Sauvignon Blanc wines may be single varietal or a blend.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of wine sensory evaluation techniques used in a commercial cellar operation.

Evidence requirements

- 1.1 Conditions required for the evaluation of wine are explained in accordance with oenology principles.

Range conditions – wine temperature, shape and cleanliness of glasses, shape and cleanliness of decanters, wine aired.
- 1.2 Precautions that need to be taken by the taster are described in accordance with oenology principles.
- 1.3 Sensory evaluation techniques are described in accordance with oenology principles.
- 1.4 Four taste sensations of the tongue are described and related to the evaluation of wines.
- 1.5 Characteristics of the key wine styles and varietals are described in terms of sight, smell and taste.

Outcome 2

Demonstrate knowledge of faults found in wines.

Range Faults relating to: hydrogen sulfide; oxidation; films, volatile acid; Brettanomyces; sulphur dioxide; cork taint 2, 4, 6 - trichloroanisole (TCA); tannin levels; haze.

Evidence requirements

- 2.1 Indicators of wine faults are described in accordance with oenology principles.
- 2.2 Causes of wine faults and methods of prevention are described in accordance with oenology principles.
- 2.3 Consequences of wine faults are described in terms of short and long term wine quality, storage potential, customer requirements.

Outcome 3

Apply wine sensory evaluation techniques in commercial wine cellar operations.

Evidence requirements

- 3.1 Wines are evaluated, and outcomes and conclusions are recorded using an accepted wine industry evaluation system.
- Range a minimum of fifty evaluations are required.
- 3.2 Accepted industry evaluation techniques are used during the tasting and evaluation process.
- 3.3 Faults in wines are identified and reported in accordance with oenology principles.

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 CMRs. 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.

Comments on this unit standard

Please contact Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.