

Title	Evaluate wine in a commercial wine cellar operation		
Level	5	Credits	25

Purpose	<p>This unit standard is intended for people who are required to identify characteristics of wine during the wine production process.</p> <p>People credited with this unit standard are able to: carry out tasting analysis, participate in cellar wine trials, and evaluate New Zealand wines 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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Entry information	
Recommended skills and knowledge	Unit Standard 29254 <i>Carry out basic wine evaluation in a commercial wine cellar operation</i> , or demonstrate equivalent knowledge and skills.

Explanatory notes

- 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; 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/>.
- Definitions**

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.
- Assessment information**

Fining and tasting trials are to be carried out in a commercial wine cellar operation and be documented to demonstrate the competencies defined in this unit standard. Wine evaluation must be carried out as blind tasting. The purpose of this assessment is for the candidate to demonstrate advanced wine evaluation

techniques, identifying faults and determining of wine styles and varieties from the sensory evaluation process only.

4 Range

Key wine styles – include white, rosé, red, sparkling, still, light-bodied, medium-bodied and full-bodied, dessert, dry, medium.

Sensory evaluation techniques – include glass handling and swirling, visual appraisal using white background, nosing, 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 varieties or a blend of two or more.

Wine faults include – Hydrogen sulphide (H₂S), oxidation, films, volatile acid (VA), Brettanomyces, sulphur dioxide (SO₂), cork taint 2,4,6-Trichloroanisole (TCA).

Outcomes and evidence requirements

Outcome 1

Carry out tasting analysis in a commercial wine cellar operation.

Evidence requirements

1.1 Wine- water interfaces are identified in the processing of wine to meet workplace requirements.

Range evidence of ten wine-water interfaces.

1.2 Press cuts are completed to meet workplace requirements.

Range evidence of ten press cuts.

1.3 Residual sugar levels in wine in the range of 1 to 50 grams per litre are identified.

1.4 Added tartaric acid levels in wine in the range of 1 to 10 grams per litre are identified.

1.5 Results of tasting analyses are recorded in accordance with workplace procedures.

Outcome 2

Participate in cellar wine trials in a commercial wine cellar operation.

Evidence requirements

2.1 Candidate's notes from fining trials show they have determined the level of fining required to maintain workplace standards.

Range evidence of participation in 5 white wine fining trials.

2.2 Candidate's notes from blend tastings show they have determined the quality requirements for resultant blended wines to maintain workplace standards.

Range evidence of participation in five red and five white blending tastings.

Outcome 3

Evaluate a range of New Zealand wine varieties in a commercial wine cellar operation.

Range a minimum of 100 evaluations.

Evidence requirements

3.1 Varietal wines are evaluated, and outcomes and conclusions are reported using a recognised industry reporting format.

3.2 Wine sensory evaluation techniques are correctly used.

3.3 Faults in wines are identified in accordance with oenology principles.

Planned review date	31 December 2020
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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.