



Australian Government

Assessment Requirements for AHCPHT509 Evaluate wine

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 4.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has evaluated wine on at least one occasion and has:

- researched, evaluated and recorded information for a wine
- performed chemical analyses necessary for the winemaking process
- determined wine characteristics and faults using organoleptic evaluation techniques
- evaluated a wine, following tasting
- determined the effect of winemaking techniques on wine
- identified and recommended improvements to vineyard management practices that will contribute to enhanced wine quality in the next season
- analysed current packaging methods, bottle closure methods and wine labelling laws.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- principles and practices for evaluating wine, including:
 - balance in relation to wine taste
 - changes to the chemical characteristics of grapes during ripening, including acid, sugar and flavour
 - changes to the physical characteristics of grapes during ripening, including size, hardness and colour
 - climatic and physical features of wine grape growing areas and wine styles produced
 - factors involved in the initiation and management of primary, secondary and malolactic fermentation processes
 - food safety requirements
 - ideal Australian cellaring conditions
 - main export markets
 - packaging, regulations and relationship to product marketing and quality

- sensory evaluation of wines with potential for cellaring
- types and styles of wine produced in Australia
- varieties of wine grapes in Australia
- vintage ratings in Australia
- vineyard management practices and their impact on wine, including:
 - plant moisture status management
 - canopy management
 - pruning levels
 - nutrition regimes.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - grapes, juice or wine
 - sampling equipment
 - viticultural production plan
- specifications:
 - wine labelling regulations
 - standard laboratory and organoleptic procedures
 - cellar operations procedures and instructions
- timeframes:
 - according to the job requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>