



Australian Government

AHCPHT505 Evaluate wine

Release: 1

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Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to evaluate a variety of wine types and style and make recommendations for the improvement of wine making and viticultural practices to enhance the quality of wine produced.

It applies to individuals who analyse information and exercise judgement to complete a range of advanced skilled activities and demonstrate deep knowledge in a specific technical area. They have accountability for the work of others and analyse, design and communicate solutions to a range of complex problems. All work is carried out to comply with workplace procedures.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Production horticulture (PHT)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Analyse chemical components of wine	1.1 Determine chemical components for a particular wine style and identify testing laboratories 1.2 Take samples of grapes, juice or wine according to standard sampling procedures and laboratory requirements 1.3 Perform simple wine analysis procedures and record results 1.4 Evaluate and compare results of chemical analyses with desired

Element	Performance criteria
	values to identify potential chemical problems in the winemaking process and any required additions or fining agents
2. Resolve wine making problems	2.1 Evaluate wine or juice using standard laboratory and organoleptic procedures 2.2 Identify the protein stability of a wine using a buttes or heat technique 2.3 Identify the need for cold stabilisation of a wine 2.4 Use additives and/or fining agents to alleviate problems or improve quality 2.5 Evaluate the effectiveness of additives and/or fining agents used to alleviate problems or improve quality and adjust their use where indicated 2.6 Carry out wine-making and handling processes in a hygienic working environment 2.7 Describe, record and use cellar operations procedures and instructions during the winemaking process
3. Taste and evaluate a wine	3.1 Use accepted tasting procedures for tasting the wine 3.2 Identify the flavour and aroma components and characteristics of the wine using organoleptic evaluation techniques 3.3 Identify the relative contribution and interaction of wine components to the wine taste, aroma and appearance, using accepted wine description terminology
4. Analyse the effect of winemaking techniques on wine	4.1 Identify evidence of the winemaking technique in the wine to distinguish it from other influences on the wine 4.2 Identify faults in the wine attributable to the winemaking technique and distinguish from bottle age characteristics 4.3 Determine the effect of winemaking techniques on suitability of wine for cellaring
5. Analyse the effect of site characteristics, viticultural practices and grape varieties on wine quality	5.1 Identify effects of climate in the wine 5.2 Identify effects of the physical characteristics of vineyard sites in the wine 5.3 Identify and analyse effects of grape variety 5.4 Identify and evaluate effects of viticultural practices in the wine in terms of modifications and improvements to be made for the next season 5.5 Adjust, document and communicate viticultural production plan for next season to vineyard personnel
6. Analyse current packaging methods, bottle closure methods and wine labelling	6.1 Identify the range of wine packaging available and used in the Australian wine industry 6.2 Identify and compare the range of wine bottle closure methods

Element	Performance criteria
laws	used in the Australian wine industry 6.3 Identify and interpret current wine labelling regulations and their impact on the wine industry

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCPHT505A Evaluate wine.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>