



Australian Government

AHCPHT509 Evaluate wine

Release: 1

AHCPHT509 Evaluate wine

Modification History

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

Application

This unit of competency describes the skills and knowledge required to analyse chemical components of wine, resolve winemaking problems, taste and evaluate wine, analyse the effect of winemaking techniques, site characteristics, viticultural practices and grape varieties on wine quality, and analyse current packaging and bottle closure methods and wine labelling laws.

The unit applies to individuals who apply specialised skills and knowledge to the evaluation of wine, take personal responsibility and exercise autonomy in undertaking complex work. They analyse and synthesise information, and analyse, design and communicate solutions to sometimes complex problems.

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

Pre-requisite Unit

Nil

Unit Sector

Production Horticulture (PHT)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Perform simple wine analysis procedures and record results 1.4 Evaluate and compare results of chemical analyses with desired values to identify potential chemical problems in the winemaking process and any required additions or fining agents
2. Resolve winemaking 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 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 winemaking and handling processes in a hygienic working environment 2.7 Identify, 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, vineyard management practices and grape	5.1 Identify effects of climate in the wine 5.2 Identify site effects on grape quality 5.3 Identify and evaluate effects of vineyard management practices in the wine in terms of modifications and improvements to be made for

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
varieties on wine quality	the next season 5.4 Identify and analyse effects of grape variety on wine flavour 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 laws	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 used in the Australian wine industry 6.3 Identify and interpret current wine labelling regulations and their impact on the wine industry

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Interprets standard sampling procedures, laboratory requirements and procedures, and organoleptic procedures - Interprets cellar operations procedures and instructions, and current wine labelling regulations
Oral communication	Initiates discussions with work colleagues, using clear language to plan and communicate next season viticultural production plan
Numeracy	- Accesses and analyses data for input into winemaking process - Calculates additives or fining agents to alleviate problems or improve quality
Navigate the world of work	Identifies and describes own workplace requirements associated with own role and area of responsibility
Interact with others	Uses appropriate language and communication skills to disseminate information within work team

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT509 Evaluate wine	AHCPHT505 Evaluate wine	Performance criteria clarified Foundation skills added Assessment requirements updated	Equivalent unit

Links

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

Assessment Requirements for AHCPTH509 Evaluate wine

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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.

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