

NEW ZEALAND WINE DISCOVERY LEARNING OUTCOMES

Successful students will gain an understanding of New Zealand wine through studying:

- An overview of New Zealand's wine industry
- The climate and soil types of New Zealand's wine regions
- How these impact the style and quality of wine produced
- The major grape varieties and styles produced

The course has been designed so that students can gain knowledge of New Zealand's wine regions and wines. Students are required to study

1. Overview
2. Regional Modules – Marlborough, Hawke's Bay, Central Otago
3. Varietal Modules – Sauvignon Blanc, Pinot Noir, Pinot Gris, Chardonnay, Rosé

There are two additional modules, Smaller Regions and Smaller Plantings. Interested students may wish to study these to gain a greater understanding. However subjects covered in these two modules will not form part of the examination.

	ASSESSED	NOT ASSESSED
Overview	Fast Facts	
	Top Three Regions – Plantings	
	Top Three Varieties – Exports	
	Sustainability	
Regional Modules	Marlborough	Northland
	Hawke's Bay	Auckland
	Central Otago	Gisborne
		Wairarapa
		Nelson
		North Canterbury
		Waitaki Valley
Varietal Modules	Sauvignon Blanc	Sparkling Wine
	Pinot Noir	Riesling
	Pinot Gris	Gewurztraminer
	Chardonnay	Syrah
	Rosé	Merlot & Cabernet Sauvignon Blends

Assessment Method

- Students are assessed by an open-book examination that consists of 15 multiple-choice questions
- All examination questions are based on Column 1 (Assessed) of the Learning Outcomes table
- A candidate is required to pass with a minimum mark of 10 out of 15. Each correctly answered multiple-choice question is worth one mark, and marks are NOT deducted for incorrect answers
- Candidates will receive their grade within two weeks of submission
- Passing candidates will be awarded a Certificate of Completion from New Zealand Winegrowers