

Academic Responsible

Name: Dorian Petrič

Background: Student of bachelors degree of mechanical engineering

Contacts:

Email: dorian.petric@BEST.eu.org

Course Description

Title: SLOWinea - wine is in the air

Fields of activity: Agronomics/Forestry , Chemical Engineering , Food Engineering

Examination type: Test

Number of ECTS credits issued: 0

Learning Goals and Objective: The main aim of this course is to show participants the basics of grapes, its production into wines and the final tasting of the product. Along side of that, they will get to know the culture of Maribor and how it inter wines with the wine culture.

The emphasis will be on the practical side of wine and wine making. They will be involved in the process of picking and crushing grapes, the fermentation process and final tasting of fermented wine. The practical part will be accompanied with theoretical part that is the chemistry of grapes, fermentation and the classification of different type of wines. The students will also learn with tasting and smelling of the elements that goes into wine through the process.

In the afternoons there will be terrain work where we will visit different wine cellars and vineyards. At the end of the course the participants will be presented with the test to show what they learned during the course.

Schedule

	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday			
7:30 - 8:00	Arrival day :)	Wake up and breakfast	Wake up and breakfast	Weekend trip	Wake up and breakfast	Wake up and breakfast	Wake up and breakfast	Departure day :)			
8:00 - 8:30											
8:30 - 9:00											
9:00 - 9:30		Official opening	Academical hours/ practical work			City rally	Academical hours		Practical work/Academical hours		
9:30 - 10:00											
10:00 - 10:30		Academical hours							Academical hours		
10:30 - 11:00											
11:00 - 11:30		Coffee break	Coffee break							Coffee break	Coffee break
11:30 - 12:00											
12:00 - 12:30		Practical work	Practical work						Practical work	Official closing	
12:30 - 13:00											
13:00 - 13:30		Lunch	Lunch						Lunch	Lunch	
13:30 - 14:00											
14:00 - 14:30		Practical work	Practical work						Practical work	Free time Social activities	
14:30 - 15:00											
15:00 - 15:30		Social activities	Social activities								
15:30 - 16:00											
16:00 - 16:30		Dinner	Dinner		Dinner		Dinner		Dinner	Dinner	Dinner
16:30 - 17:00											
17:00 - 17:30		Free time and party preparations	Free time and party preparations		Free time and party preparations		Free time and party preparations		Free time and party preparations	Free time and party preparations	Free time and party preparations
17:30 - 18:00											
18:00 - 18:30		Party	Party		Party		Party		Party	Party	Party
18:30 - 19:00											
19:00 - 19:30											
19:30 - 20:00											
20:00 - 20:30											
20:30 - 21:00											
21:00 - 00:00											

Syllabus

Work day 1 – 20.9.2018 (Thursday)

9:00 - 9:30	
9:30 - 10:00	Official opening
10:00 - 10:30	Academical hours
10:30 - 11:00	
11:00 - 11:30	
11:30 - 12:00	
12:00 - 12:30	Coffee
12:30 - 13:00	Practical work
13:00 - 13:30	
13:30 - 14:00	
14:00 - 14:30	Lunch
14:30 - 15:00	Practical work
15:00 - 15:30	
15:30 - 16:00	
16:00 - 16:30	
16:30 - 17:00	
17:00 - 17:30	
17:30 - 18:00	
18:00	

Name of activity	Introduction to grapes and wine making
Number of working hours	2
Scheduled	10:30 – 12:30
Type of activity	Lecture
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	/
Short summary of content	The lecturer will present the students the fundamental basic of grapes, where they grow, what is their composition and how do we recognize different type of grapes
Bibliography	/
Expected effect	Students will know where the wine comes from and began to realize what it takes to make a wine.

Name of activity	Field work
Number of working hours	1
Scheduled	12:30 – 13:30
Type of activity	Field work
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	/
Short summary of content	Dr. Andrej Podjavoršek will show the area of the school and its places where they make wine.
Bibliography	-
Expected effect	Students will learn and see the facilities of the school and get a sense of wine production.

Name of activity	Trip to wine cellar and vineyard
Number of working hours	3
Scheduled	14:30 – 17:30
Type of activity	Field work
Lecturer	mag. Janez Valhuber
Lecturer CV	/

Short summary of content	Students will be introduced to the oldest vine in the world – the Maribors vine and its museum where the vine caretaker will present the vine. Then we will go to Piramida and Kalvarija the hills of vineyard and try to examine the type of wines.
Bibliography	-
Expected effect	Students will get to know the oldest vine in the world and vineyards at the hill above Maribor.



SLOwinea-wine is in the air

Work day 2 – 21.9.2018 (Friday)

BEST Maribor
Gospodsvetska cesta
83
2000 Maribor

Tel/Fax: +386 2 228 56 25
E-mail: maribor@BEST.eu.org
www.BEST.eu.org/maribor

9:00 - 9:30		
9:30 - 10:00	Academical hours/ practical work	
10:00 - 10:30		
10:30 - 11:00		
11:00 - 11:30		
11:30 - 12:00		
12:00 - 12:30		
12:30 - 13:00		Coffee
13:00 - 13:30		Practical work
13:30 - 14:00		
14:00 - 14:30		
14:30 - 15:00	Lunch	
15:00 - 15:30	Practical work	
15:30 - 16:00		
16:00 - 16:30		
16:30 - 17:00		
17:00 - 17:30		
17:30 - 18:00		
18:00		

Name of activity	Sparkling wine introduction
Number of working hours	2
Scheduled	09:00 – 11:00
Type of activity	Lecture
Lecturer	mag. Janez Valdhuber
Lecturer CV	/
Short summary of content	The lecturer will talk about the sparkling wine and how it came to be and how its made.
Bibliography	-
Expected effect	Students will understand the basics of sparkling wine

Name of activity	Learn about fermentation and pick grapes crush it and then filter the liquid and add the yeast
Number of working hours	2,5
Scheduled	11:00 – 13:30

Type of activity	Project work / laboratory work
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	/
Short summary of content	Lecture will cover the basic of wine fermentation, than we will go out pick the grapes, squeeze them and filter the juice out then we will add yeast to the mixture.
Bibliography	/
Expected effect	Students will get to know theoretical part of fermentation as well as practical part of picking and crushing the grapes

Name of activity	Dveri pax wine cellar
Number of working hours	2
Scheduled	15:00 – 17:00
Type of activity	Lecture
Lecturer	Tadeja Vodovnik - Plevnik
Lecturer CV	/
Short summary of content	We will visit Dveri pax wine cellar, where we will be introduced to wine storing and the whole process behind it.

Bibliography	-
Expected effect	Students learn about the wine making in one of the best wine cellars in Slovenia.

Work day 3 – 9.9.2016 (Saturday)

Name of activity	Wine cellar seeing
Number of working hours	2
Scheduled	09:00 – 11:00
Type of activity	Company visit
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	/
Short summary of content	During the weekend trip we will take 2 hours to see one of the best wine cellars of Slovenia.
Bibliography	/
Expected effect	Students will see the diversity of wines in Slovenia.

Work day 4 – 24.9.2018 (Monday)

9:00 - 9:30	
9:30 - 10:00	
10:00 - 10:30	Academica I hours
10:30 - 11:00	
11:00 - 11:30	
11:30 - 12:00	
12:00 - 12:30	
12:30 - 13:00	
13:00 - 13:30	
13:30 - 14:00	Practical work
14:00 - 14:30	
14:30 - 15:00	
15:00 - 15:30	Lunch
15:30 - 16:00	Practical work
16:00 - 16:30	
16:30 - 17:00	
17:00 - 17:30	
17:30 - 18:00	
18:00 - 18:30	
18:30 - 19:00	
19:00 - 19:30	

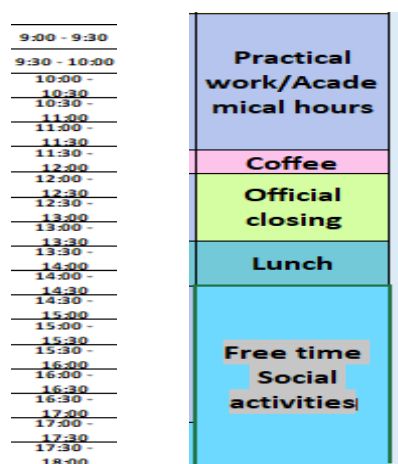
Name of activity	Basics of wine tasting
Number of working hours	1,5
Scheduled	9:00 – 11:00
Type of activity	Lecture
Lecturer	Tadeja Vodovnik - Plevnik
Lecturer CV	/
Short summary of content	Introduction to critical wine tasting. We will go the schools neighbouring building that specialize in wine tasting.
Bibliography	-
Expected effect	Students will taste and learn the difference between typical wine types.

Name of activity	Examination of the fermented wine
Number of working hours	2
Scheduled	11:00 – 13:00
Type of activity	Field work
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	-
Short summary of content	Students will examine the partially fermented wine they crushed previous week and get to taste it
Bibliography	-
Expected effect	Students experience first hand how they own product was fermented.

Name of activity	Trip to Vinago
Number of working hours	2
Scheduled	15:00 – 17:00
Type of activity	Company visit
Lecturer	Tour guide

Lecturer CV	/
Short summary of content	The tour guide will present the wine cellar under Maribors castle, then they will degustate the wine.
Bibliography	-
Expected effect	Students will learn more about wine tasting.

Work day 5 – 25.9.2018 (Tuesday)



Name of activity	Final lecture and exam
Number of working hours	4
Scheduled	9:00-13:00
Type of activity	Lecture
Lecturer	Dr. Andrej Podjavoršek
Lecturer CV	/
Short summary of content	The professor will conclude all that they have learn and the we will have the final exam
Bibliography	-
Expected effect	Participant will take the final exam.



SLOWine-a-wine is in the air

Pre-materials are not needed for participants because lecturers will go with lectures from basics and then proceed on how the process of making wine is going. Knowledge that they get on this lectures will be used in field work where we will see theoretical part in work. All of participants will work on process of making wine so we can see what they learned, and to teach them how to make a good wine.

BEST Maribor
Gospodsvetska cesta
83
2000 Maribor

Tel/Fax: +386 2 228 56 25
E-mail: maribor@BEST.eu.org
www.BEST.eu.org/maribor