

Tohu Paerunga Pūtaiao Wāina Postgraduate Wine Science



New Zealand has an excellent reputation for winemaking. If you want to be a part of this exciting industry, postgraduate study in Wine Science will give you an understanding of the science of winemaking and help prepare you for a career in this field.

You'll be based at the beautiful Goldwater Wine Science Centre on Waiheke Island, a 40-minute ferry trip from Auckland city, where you'll get hands-on experience in our winemaking facilities and in the vineyard, alongside opportunities to work with professional winemakers.

Courses available in this subject include:

- > Winemaking in a New Zealand Setting
- > The Science Behind Grape Production
- > The Science Behind Winemaking
- > Sensory Evaluation and Statistical Methods
- > The Business of Wine Production
- > Post-fermentation Processes in Winemaking

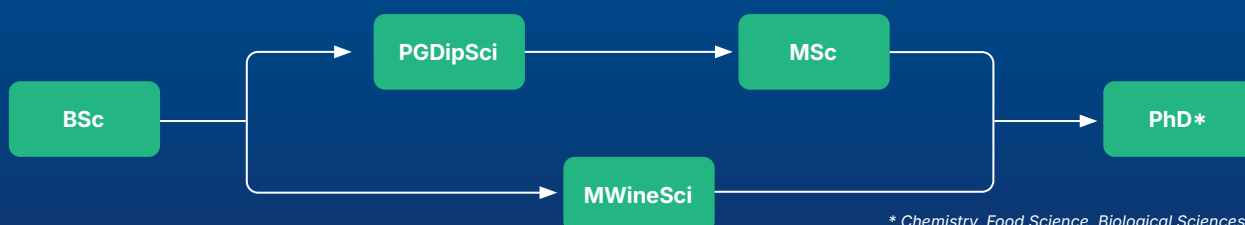
Choosing your supervisor

During the first year of taught papers, those wanting to proceed to the MWineSci (one additional semester) or the MSc (two additional semesters) will be able to discuss research options with potential supervisors. We guide you through this process during your year on Waiheke Island, and you will prepare a research proposal in your second semester.

Scholarships

You can apply for a range of scholarships when you apply for postgraduate study in Science.

auckland.ac.nz/science-scholarships



Career opportunities

Wine Science prepares students to work within the wine industry – either as a winemaker or in another role – in New Zealand and overseas.

It's also a great preparatory programme for other jobs, as our graduates learn the essential theory and practical skills to find employment in the wider hospitality industry.

With a postgraduate qualification in Wine Science, you may decide to take seasonal vintage jobs, and experience two vintages in one year by working in both the Northern and Southern hemispheres.

Longer term, most of our graduates find permanent positions in winemaking, viticulture, research, laboratories or quality assurance positions. A few also choose sales and marketing positions in the wine industry.

Our graduates have been employed in the following jobs:

- › Assistant Winemaker, Ata Rangi Wines
- › Managing director, Wine Home Pty Ltd
- › Vineyard specialist, Felton Road Wines
- › Director, Wintek NZ Co Ltd
- › Laboratory manager, Craggy Range Winery Ltd
- › Bottling manager, Treasury Wine Estates

This subject is available in:

- › Postgraduate Diploma in Science
- › Master of Science
- › Master of Wine Science
- › Doctor of Philosophy in Chemistry, Food Science, Biological Sciences

You may also be interested in our programmes in Chemistry, Geography, Biomedical Science and Forensic Science.



Find out more about how your degree will be structured and what courses you need to take at

auckland.ac.nz/science/pg-wine-sci

Applications close on 8 December.



Kuhua ki tō mātou hāpori, ā, Kimihia tōu Pūtaiao.
Join our community and find your Science.



Disclaimer: The information in this document is a general guide only for students and subject to alteration. All students enrolling at the University of Auckland must consult its official Calendar, to ensure that they are aware of and comply with all regulations, requirements and policies. [2026]

Have any questions?
Contact the Student Hub

auckland.ac.nz/student-hubs