

Student Wine – Production Process

Author: Christopher Gray

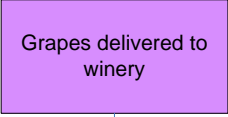
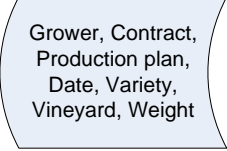
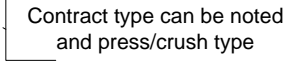
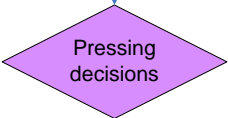
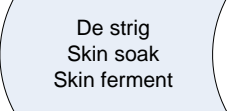
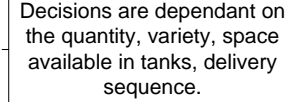
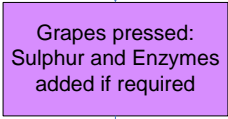
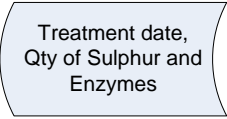
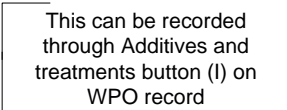
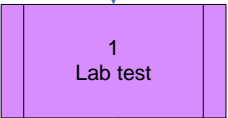
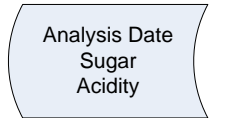
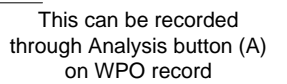
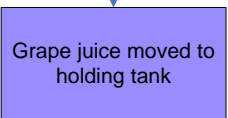
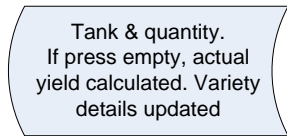
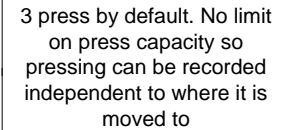
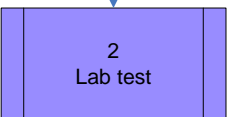
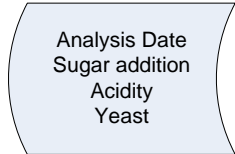
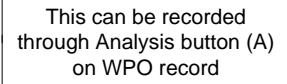
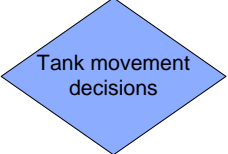
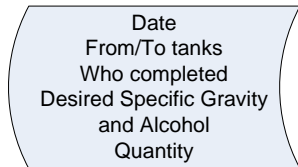
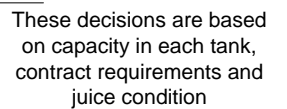
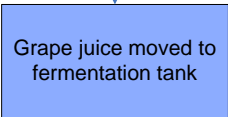
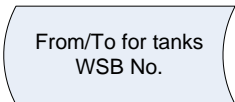
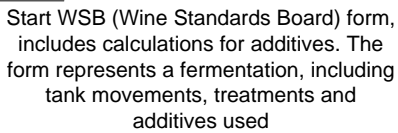
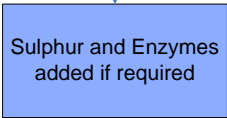
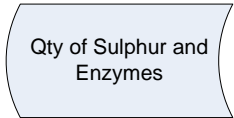
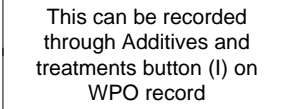
Page 1

Process

Data Collected

Notes

Delivery to Press/Crush

1	 <p>1 Grapes delivered to winery</p>	 <p>Grower, Contract, Production plan, Date, Variety, Vineyard, Weight</p>	 <p>Contract type can be noted and press/crush type</p>
2	 <p>2 Pressing decisions</p>	 <p>De stigr Skin soak Skin ferment</p>	 <p>Decisions are dependant on the quantity, variety, space available in tanks, delivery sequence.</p>
3	 <p>3 Grapes pressed: Sulphur and Enzymes added if required</p>	 <p>Treatment date, Qty of Sulphur and Enzymes</p>	 <p>This can be recorded through Additives and treatments button (I) on WPO record</p>
4	 <p>4 1 Lab test</p>	 <p>Analysis Date Sugar Acidity</p>	 <p>This can be recorded through Analysis button (A) on WPO record</p>
Draw from press			
5	 <p>5 Grape juice moved to holding tank</p>	 <p>Tank & quantity. If press empty, actual yield calculated. Variety details updated</p>	 <p>3 press by default. No limit on press capacity so pressing can be recorded independent to where it is moved to</p>
6	 <p>6 2 Lab test</p>	 <p>Analysis Date Sugar addition Acidity Yeast</p>	 <p>This can be recorded through Analysis button (A) on WPO record</p>
Movement between Tanks			
7	 <p>7 Tank movement decisions</p>	 <p>Date From/To tanks Who completed Desired Specific Gravity and Alcohol Quantity</p>	 <p>These decisions are based on capacity in each tank, contract requirements and juice condition</p>
8	 <p>8 Grape juice moved to fermentation tank</p>	 <p>From/To for tanks WSB No.</p>	 <p>Start WSB (Wine Standards Board) form, includes calculations for additives. The form represents a fermentation, including tank movements, treatments and additives used</p>
9	 <p>9 Sulphur and Enzymes added if required</p>	 <p>Qty of Sulphur and Enzymes</p>	 <p>This can be recorded through Additives and treatments button (I) on WPO record</p>

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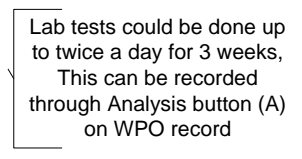
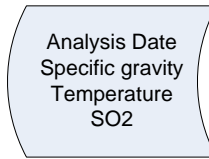
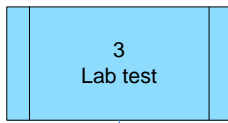
Page 2

Process

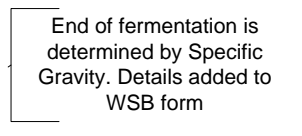
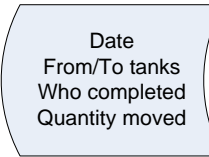
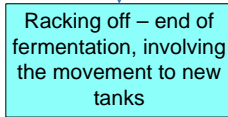
Data Collected

Notes

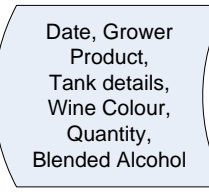
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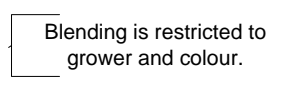
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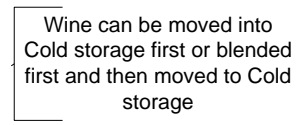
Blending



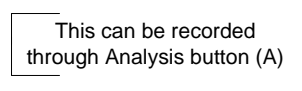
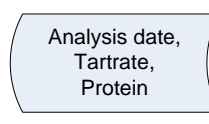
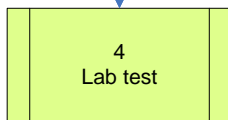
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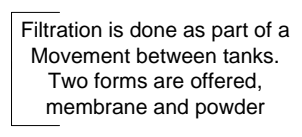
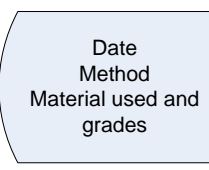
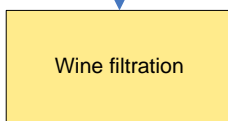
Movement between Tanks



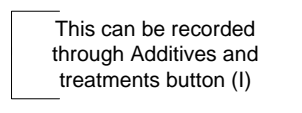
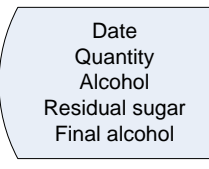
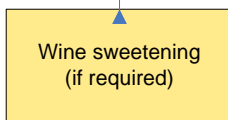
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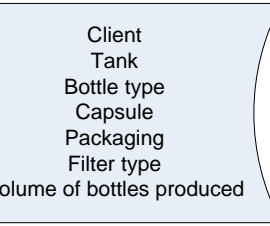
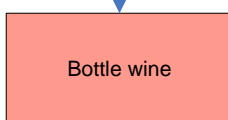
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Bottling

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Key

From Press

Juice

Fermentation

Post
Fermentation

Racked but
unfiltered

Pre Cold store

In Cold store

Post Cold store

Filtering

Bottling

Key to Production process stages

Through out the program there are WPO (Wine Process Order) stages that can be used to define the stage the production process is at.

The definitions can carry different descriptors however certain basic functions can only be performed when the wine has reached a particular stage. For example you cannot bottle juice!

The original process was created around production of wine in England and will require refinement for different parts of the world