

Open Wine – Production Process

Author: Christopher Gray

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Process

Data Collected

Notes

Delivery to Press/Crush

1

Grapes delivered to winery

Grower, Contract,
Production plan,
Date, Variety,
Vineyard, Weight

Contract type can be noted and press/crush type

2

Pressing decisions

De strig
Skin soak
Skin ferment

Decisions are dependant on the quantity, variety, space available in tanks, delivery sequence.

3

Grapes pressed:
Sulphur and Enzymes added if required

Treatment date,
Qty of Sulphur and Enzymes

This can be recorded through Additives and treatments button (I) on WPO record

4

1
Lab test

Analysis Date
Sugar
Acidity

This can be recorded through Analysis button (A) on WPO record

Draw from press

5

Grape juice moved to holding tank

Tank & quantity.
If press empty, actual yield calculated. Variety details updated

3 press by default. No limit on press capacity so pressing can be recorded independent to where it is moved to

6

2
Lab test

Analysis Date
Sugar addition
Acidity
Yeast

This can be recorded through Analysis button (A) on WPO record

Movement between Tanks

7

Tank movement decisions

Date
From/To tanks
Who completed
Desired Specific Gravity and Alcohol
Quantity

These decisions are based on capacity in each tank, contract requirements and juice condition

8

Grape juice moved to fermentation tank

From/To for tanks
WSB No.

Start WSB (Wine Standards Board) form, includes calculations for additives. The form represents a fermentation, including tank movements, treatments and additives used

9

Sulphur and Enzymes added if required

Qty of Sulphur and Enzymes

This can be recorded through Additives and treatments button (I) on WPO record

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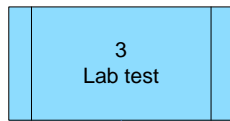
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Process

Data Collected

Notes

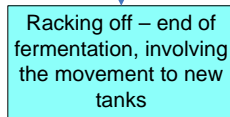
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Analysis Date
Specific gravity
Temperature
SO2

Lab tests could be done up to twice a day for 3 weeks, This can be recorded through Analysis button (A) on WPO record

11



Date
From/To tanks
Who completed
Quantity moved

End of fermentation is determined by Specific Gravity. Details added to WSB form

12

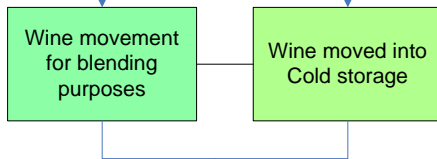


Date, Grower
Product,
Tank details,
Wine Colour,
Quantity,
Blended Alcohol

Blending

Blending is restricted to grower and colour.

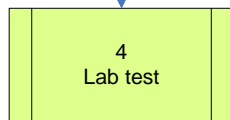
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Movement between Tanks

Wine can be moved into Cold storage first or blended first and then moved to Cold storage

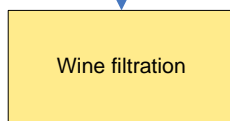
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Analysis date,
Tartrate,
Protein

This can be recorded through Analysis button (A)

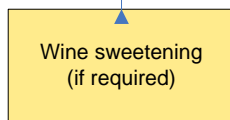
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Date
Method
Material used and grades

Filtration is done as part of a Movement between tanks. Two forms are offered, membrane and powder

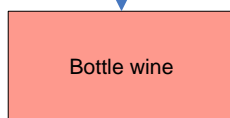
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Date
Quantity
Alcohol
Residual sugar
Final alcohol

This can be recorded through Additives and treatments button (I)

17



Client
Tank
Bottle type
Capsule
Packaging
Filter type
Volume of bottles produced

Bottling

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Key

From Press

Key to Production process stages

Juice

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

Fermentation

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!

Post
Fermentation

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

Racked but
unfiltered

Pre Cold store

In Cold store

Post Cold store

Filtering

Bottling