



# PORT STEPHENS WINERY *Winemaking* PROCESS

After the grapes have been harvested off the vine, the grapes must be checked for quality and any sign of *Bunch-Rot*. This process alone can save entire wine batches from contamination.



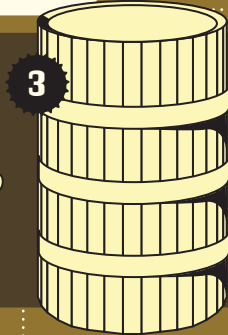
The smell of young wine is called an 'aroma' while a more mature wine offers a more subtle 'bouquet'.

**BOTH GREEN AND RED VARIETALS HAVE WHITE FLESH, IT'S THE INCLUSION OF THE SKIN OF RED GRAPES THAT GIVES RED WINE ITS COLOUR. WHICH MEANS WHITE CAN IN THEORY BE MADE FROM RED GRAPES. ROSE IS MADE BY A SHORT CONTACT TIME WITH RED SKINS.**



The Grapes can then be crushed (2) and de-stemmed in a crushing machine which has an in built auger. Stems exit the end of the crusher and the grape pips, debris and skin exit the bottom. The still lumpy juice (called 'Must') in winemaking terms of-course, is collected for the fermentation stage.

The 'must' is now *Pressed* to separate the remaining pulp (called Lees) from the wine. The 'must' is exposed to incredible - yet gentle - pressures during this process, in a purpose built press (4).



Now Yeast is added to the 'must', which begins the fermentation (3) process. Like in beer brewing the bi-product of the fermentation stage is the creation of *alcohol*. This stage generally takes a number of weeks.



**PIGEAGE IS A FRENCH WINE-MAKING TERM FOR THE TRADITIONAL GRAPE STOMPING - BY HUMANS WALKING ON THEM, IN OPEN FERMENTATION TANKS, [PROBABLY HERALDING THE ADVENT OF THE WINE-PRESS].**

During this secondary fermentation/*ageing* (5) stage, which can take between three and six months, the wine is kept air-locked [in either Oak Barrels or metal vats] to prevent it from oxidising.



During this process Proteins from the grape are broken down and the remaining yeast cells and other fine particles from the grapes are allowed to settle. During this process, the originally cloudy wine, becomes clearer.

*Filtration* (6) in winemaking is used to accomplish two objectives, further clarification and stabilization. In clarification, large particles that affect the visual appearance of the wine are removed. In microbial stabilization, organisms that affect the *stability* of the wine are removed therefore reducing the likelihood of *re-fermentation* or *spoilage*.



A dose of *sulfite* is added to help *preserve* the wine and prevent unwanted fermentation in the bottle. The wine bottles are then sealed with a *cork* [or screwcap which are less subject to cork taint, and are becoming increasingly popular]. The bottles are then labelled and boxed and shipped out of the *Winery* for distribution to the marketplace, preferabl for further *cellaring*.



**NOT ALL WINES IMPROVE WITH TIME. IN FACT, A VAST MAJORITY OF WINES PRODUCED ARE READY TO DRINK AND DO NOT HAVE MUCH POTENTIAL FOR AGING. ONLY A RARE FEW WILL LAST LONGER THAN A DECADE.**

The '*Vintage*' year isn't necessarily the year wine is bottled, because some wines may not be bottled the same year the grapes are picked. Typically, a *vintage wine* is a product of a single year's harvest. A *non-vintage wine* is a blend of wines from two or more years.