



WIC WINEMAKING SERVICES

Capabilities & V17 Planning

JOHN GLEDHILL
WIC WINEMAKER

John Gledhill – Who I am



WIC
winemaking
services



My Industry Experience



- BAppSc (Viticulture) BAppSc (WineSc) CSU
- 2015 – Current – WIC Winemaker
- 2015-2010 – Winemaker – TWE Rosemount Estate
2015 – Penfolds N/S Wm
- 2010-2006 – Winemaker/Viticulturist
Hickinbotham (ARH) Clarendon, Finniss & Paringa
- 2006-2001 – Cellarhand/Trainee Wm – Mitchelton Wines
- 1977 – current – 5th generation grape grower

WIC Winemaking Services



- Offer a range of small scale winemaking options and variants to accommodate most trial parameters
- Professional and flexible winemaking from grapes through to bottle
- Sound viticulture and winemaking knowledge and advice for research protocols and benchtop ferment trials

Vintage 2016 Summary



- 411 ferments completed, 201xWhite, 210xRed (2010-2015 Ave ferments = 217)
 - + 31 x from offsite
- 20-40 more before xmas,
- 1st Crush – 12 January 2016
- Last Crush – 1 April 2016
- Largest day 11-3-16 – 195 active Baumé ferments
Over 200 if including G&F
- 4701 (each) Temp and Baume records
- 30 Clients

Vintage 2016 Summary



Optimum volumes

Why 50-60 kg red or white volumes?

- Ideal for vessel sizes and throughput efficiency
- Final yield is 24 x 750 mL bottles
 - Chemical analysis - 2 bottles
 - Sensory
 - Initial tasting – 2 bottles
 - Difference testing – 4 bottles
 - Descriptive analysis – 8 bottles



Minimising ullages

To provide enough fruit & maintain full vessels

- Vineyard trials – allow for enough vines
- Unclarified white juice – allow for juice lees
- White fruit – is free run only required?
- Donated/in-kind fruit – check vineyard yield
- Sampling required
- Provide maturity data



Existing vessels

- 80 x 50-60 kg red plastic fermenters
- 30 x 30 L white & 20 x 30L red SS fermenters
- 30 x 20 L white/red SS fermenters
- 250 x 18-20 L SS storage kegs
- 45 x 50L SS storage kegs
- 8 x 100 L SS white/red fermenters
- Several 200 L (SS & Plastic) drums



New Vessels



- 26 x 50 L 'Beer' type kegs
- 102 x 20 L 'Coke' type kegs
- 45 x 9.5 L 'Coke' type (Party) kegs

500L Tank Mods



WIC
winemaking
services

- 12 x 500L (450kg) tanks
- Access door – converting white tank to red fermenter. Still has white capability
- Clip on drainage chute for must extraction
- Additional racking valve with 50mm ball valve
- Quick release brine system and temperature probes for better mobility

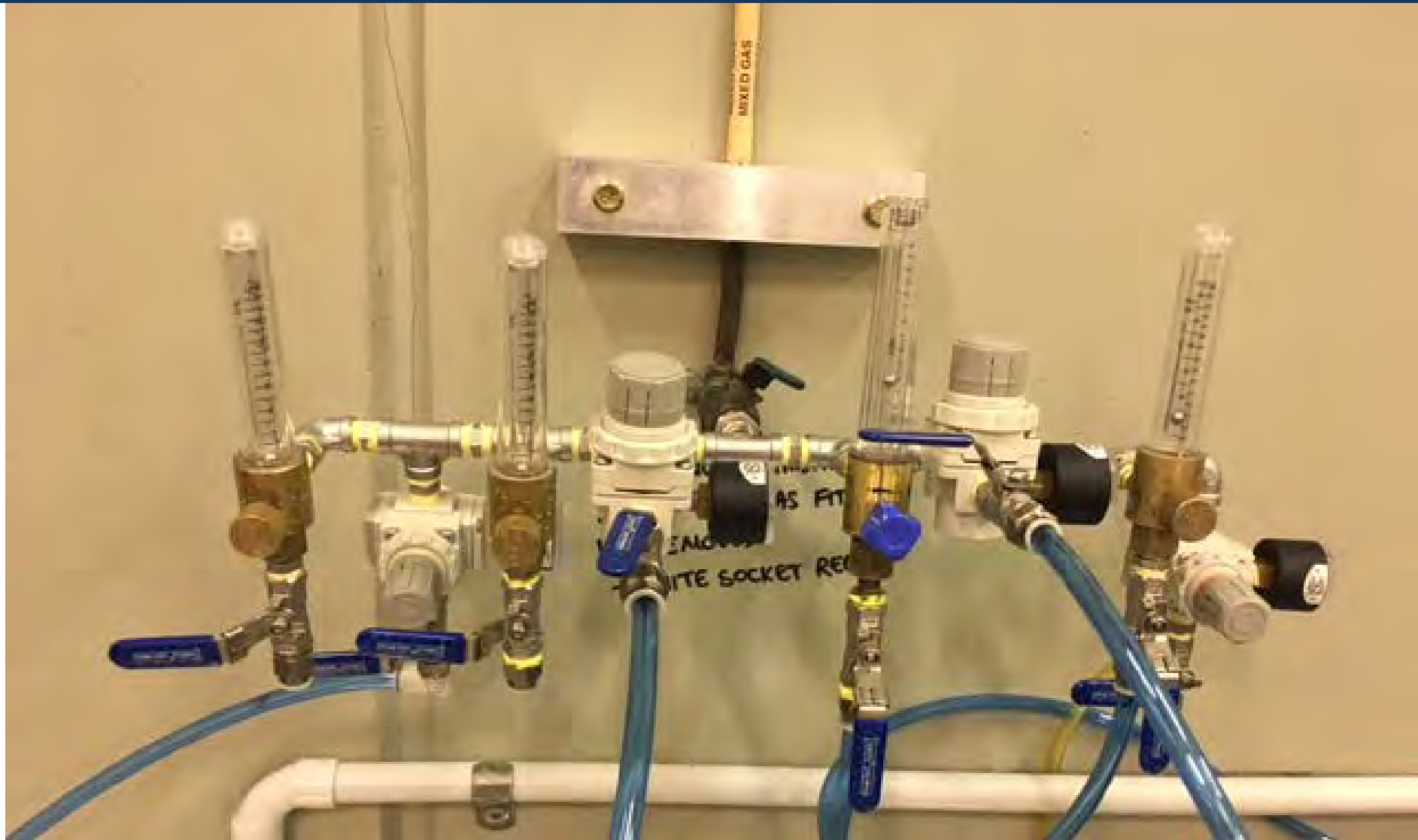


Cross Flow



- So far has performed very well – still learning
- A trial in 2015 that fouled 5 sets of cartridge filters, passed entirely through 1 set post xfl
- Pore size $\sim 0.4\mu\text{m}$ nominal
- Not fast, but reported to filter lees, bento, KHT
- Titanium membrane – no contamination
- Volumes 5L to 100L/hr
- Losses down to 500mL

N2 Gas Plumbed



Crush Pad Reconfiguration



Further Improvements



- Screw capper – AROL unit – Industry standard
- ?? Bottle filler
- Pressure washer – WIC dedicated
- PLC's on Vinimatics, 1000L & 760L tanks

Reporting



- New and improved document templates
 - Crush, press & ferment data, crush, press, EOF & pre-bottling analysis and bottling report to be provided in excel formats as opposed to previously used word template
 - Allows greater flexibility for clients to use and manipulate raw data as they need
- More timely return of reports to clients

Changes to V17 Protocol



- Yeast propagation to be from a single culture taken from a control batch where possible
- MLF inoculation (if required) to be made on day 2 after yeast inoculation (day 0)
- Cap management begins on the day following yeast inoculation (day 1)
- Additions to must based on 600L/t
- 80ppm SO₂ added post fermentation
- Cold Stability with lower KHT rates
- Cross Flow asap post ferment

Please Remember...



- Hi-Viz and Steel Cap shoes are required upon entry into the winery driveway.
 - Includes
 - Freezer containers and Dry Ice cage access
 - Picking up fruit crates and delivering fruit
- Only pre-arranged occasions and sanctioned events are there exceptions.
- Signage soon to be erected
- Failure to comply is now considered a H&S policy breach

Thank you.



WIC PARTNERS

