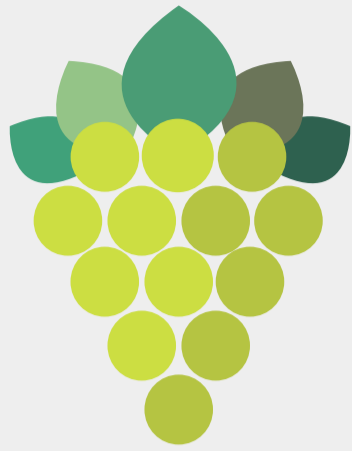


# THE WHITE WINEMAKING PROCESS



## Harvest

A farmer determines the harvest time according to the desired ripeness of the grapes. This will usually be measured by sugar, acid and tannin levels. He can either harvest by hand or use mechanical harvesters. Once the grapes are collected they are sorted to ensure the best quality grapes are used.



## Crushing

The selected grapes are then gently squeezed to break the skins in order to expose the flesh of the grapes.



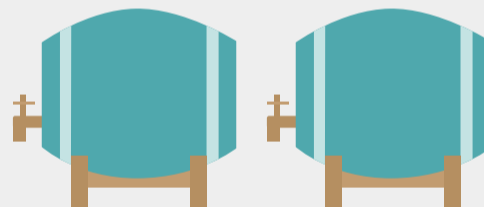
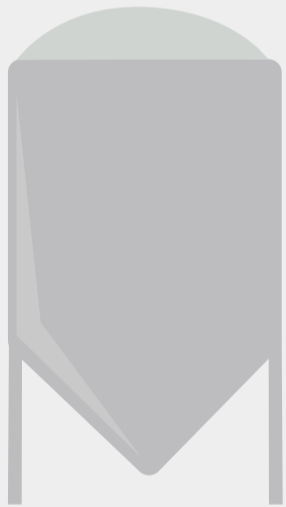
## Pressing

A press is a device used to force out all the grapes' juice by forcing them against a hard surface.



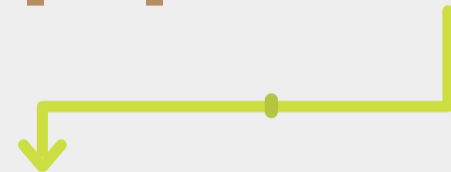
## Fermentation

Yeasts are added and they eat the sugars in the grape juice, converting the sugar into alcohol and carbon dioxide.



## Maturation

Some wines will be aged in oak barrels to soften the tannins, stabilise colour and impart flavours into the wine.



## Fining and Filtration

The winemaker can remove any unwanted, leftover particles by either fining or filtration.



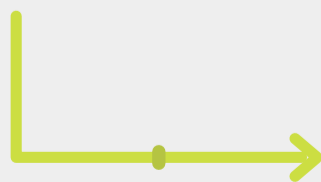
## Blended wines

Different batches of wine can be mixed before bottling to achieve the winemaker's desired taste.



## Varietal wines

These wines are made using only one variety of grape.

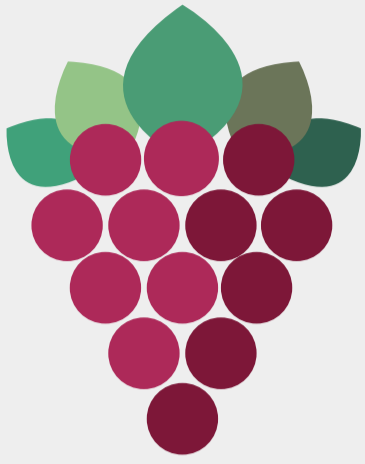


## Bottling

After filling, a bottle travels to a corking machine which, while inserting the cork, also removes any oxygen from the bottle to prevent oxidation. Screw caps are sometimes used as an alternative to cork.

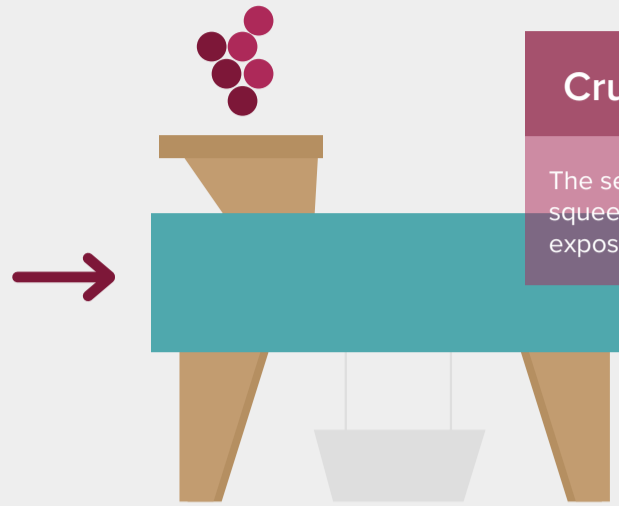


# THE RED WINEMAKING PROCESS



## Harvest

A farmer determines the harvest time according to the desired ripeness of the grapes. This will usually be measured by sugar, acid and tannin levels. He can either harvest by hand or use mechanical harvesters. Once the grapes are collected they are sorted to ensure the best quality grapes are used.

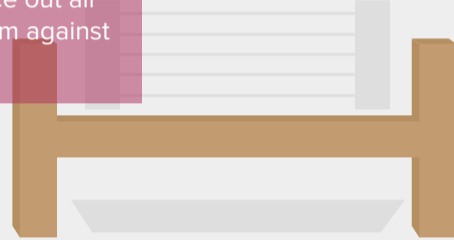


## Crushing

The selected grapes are then gently squeezed to break the skins in order to expose the flesh of the grapes.

## Pressing

A press is a device used to force out all the grapes' juice by forcing them against a hard surface.



## Fermentation

Yeasts are added and they eat the sugars in the grape juice, converting the sugar into alcohol and carbon dioxide.



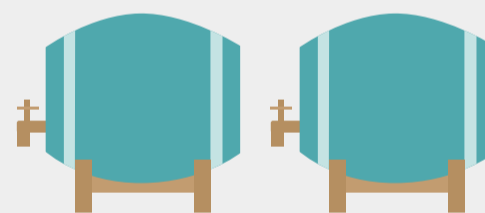
## Malolactic Fermentation

Some red wines are really acidic at this stage so the strong malic acid gets converted into weaker and softer lactic acid by undergoing this second fermentation.



## Maturation

Some wines will be aged in oak barrels to soften the tannins, stabilise colour and impart flavours into the wine.



## Fining and Filtration

The winemaker can remove any unwanted, leftover particles by either fining or filtration.



## Blended wines

Different batches of wine can be mixed before bottling to achieve the winemaker's desired taste.



## Varietal wines

These wines are made using only one variety of grape.



## Bottling

After filling, a bottle travels to a corking machine which, while inserting the cork, also removes any oxygen from the bottle to prevent oxidation. Screw caps are sometimes used as an alternative to cork.

