

Introduction To Winemaking

Wine processing

First, harvest and keep them cool and intact and take them quickly to the winery and sorting is done by hand or machine and red wine cluster and fruit bunches are fermented together. For white wine, juice is separated from skins of seeds before fermentation and a pneumatic press is used to press white wine out of whole white grapes while for red wine, it is made by fermenting seed with skin present as all the colour and other components come from skin of grapes.

Similarly with red wine fermentation, you ferment first and you press later and pressing depends on grape variety, fruit quality and intended wine style. Once pressed, juice is transferred to fermentation vessels and fermentation is carried out by wine yeast.

Red wine fermentation reaches peak temperatures in 80-90 degrees Fahrenheit for white wines and during fermentation, wine tanks are mixed 1-3 times per day and after fermentation, wine is drawn off from skins and taken for malolactic fermentation which involves conversion of lactic acid with malolactic bacteria.

As a period of time after fermentation before wine is bottled, depending on wine style, élevage lasts from few months to several years and stir white wine to increase flavour and as topping replaces the wine lost in evaporation during ageing, it prevents oxygen from wine.

Furthermore, racking is the transfer of wine to tanks from barrels for cleaning and then pumped back to it after cleaning and blending can be done any time during élevage.

Add sulphur dioxide to wine to prevent excess oxidation and filtration is done to remove sediments from wine and bottling is last activity to increase wine quality.

Finally, micro biological spoilage affects wine quality hence keep wine topped.