

WINEMAKING COURSE TIMETABLE

Location: ANPROS Pty Ltd
Fact 16, 15 Macquarie Place, Boronia, Vic. 3155
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Email: info@anpros.com.au Website: www.anpros.com.au

Day: **Wednesday & Thursday Evening**
Time: **7.00 – 9.30pm**
Duration: **10 x 2 ½ hours = 25 Hours**
Commecncement: **Wednesday 17th May, 2017**

Session 1 - Introduction and Overview of Course

- (i) The importance of the vineyard & picking premium quality grapes
- (ii) Outline of Procedures for making Premium Quality White & Red Wine

Session 2 - The Winemaking Process

- (i) Yeast Strains and MLF cultures
- (ii) Juice Extraction
- (iii) Juice Treatment
- (iv) Testing Procedures
- (v) Use of Sugar Tables
- (vi) Fermentation Options
- (vii) Additives used in winemaking

Session 3 - Commercial Winemaking - Red Wine

(Lecture Session conducted by Guest Winemaker)

Session 4 - Commercial Winemaking - White Wine

(Lecture session conducted by Guest Winemaker)

Session 5 - The Winemaking Process (continued)

Racking, Fining and Maturation

Session 6 - The Winemaking Process (continued)

Filtration & Bottling

Session 7, 8, 9 - Wine Testing (Analysis) Sessions

Test for PH,TA, Sugar, Residual Sugar, Free & Bound SO₂
Malic acid, Alcohol and Unstable protein

Session 10 - Sensory Wine Evaluation, including Wine Faults

Students assess wines containing graded levels of additives at above and below threshold levels.

Plus : Practical Session at winery: 11.00am – 2.30pm (Sat 17th June)