

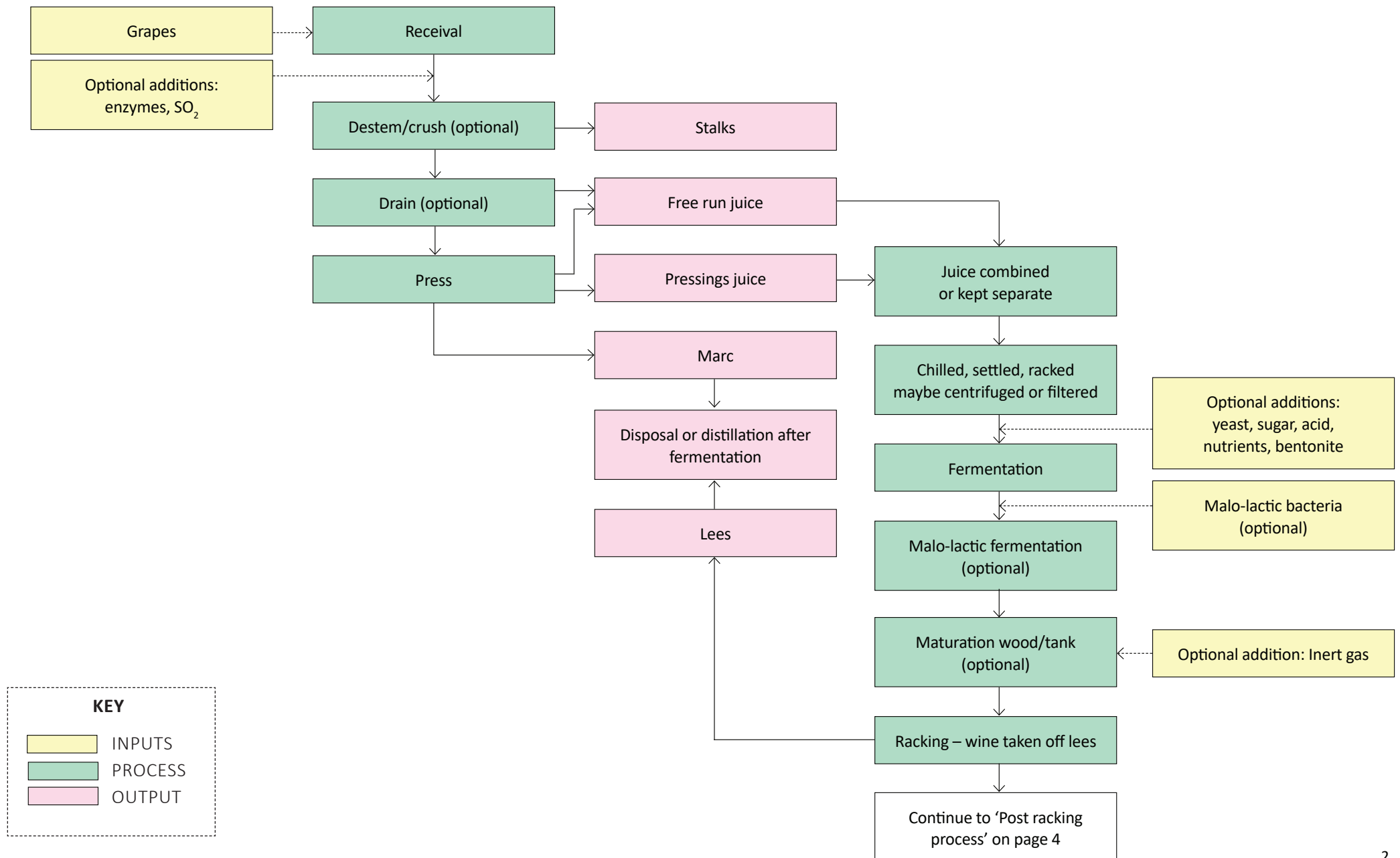
Process flow diagrams for the Integrated Wine Standards Management Plan (WSMP) Model

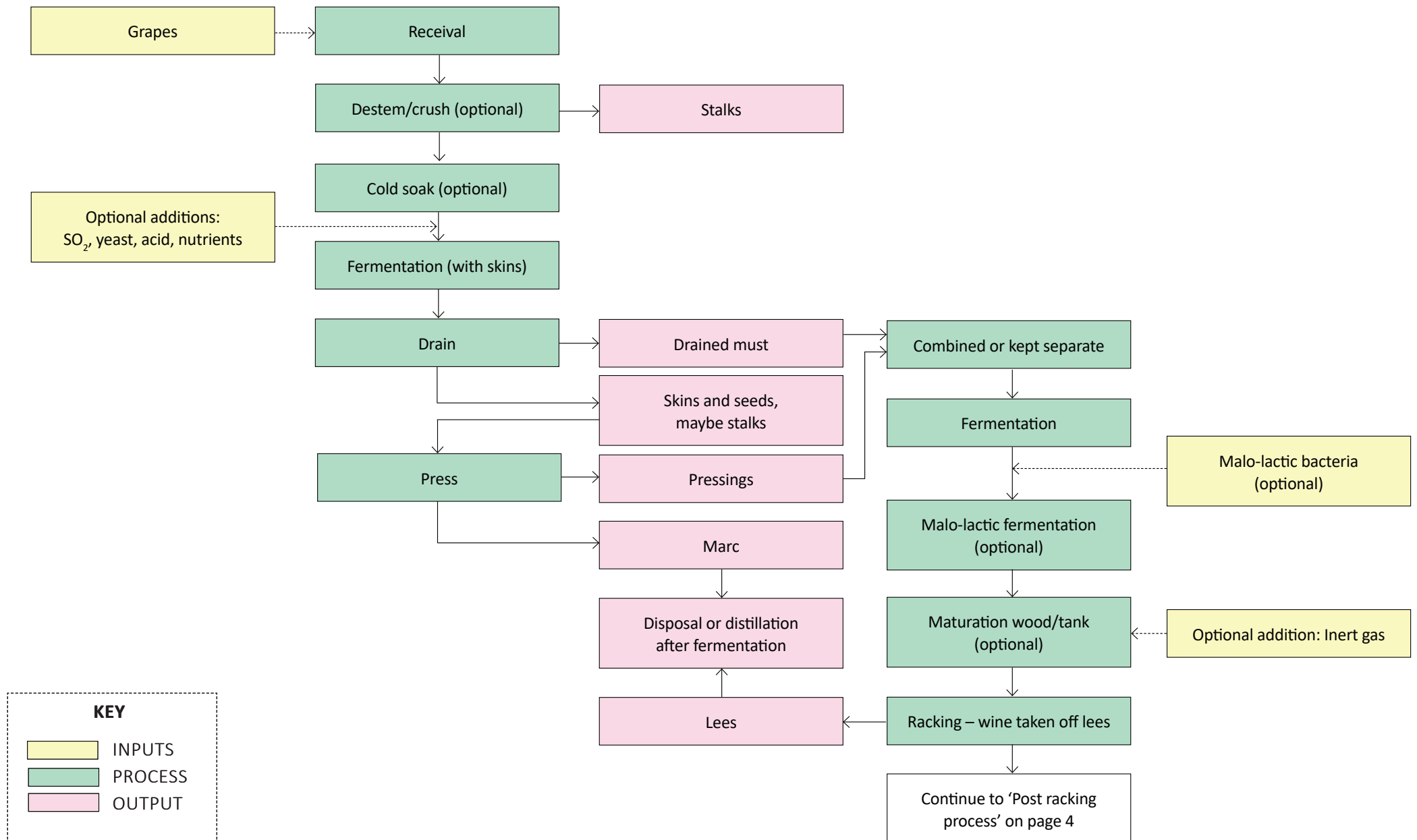
These process flow diagrams have been provided as a way to help you to document your winemaking process (as is required in the “Documenting your winemaking process” [yellow] card).

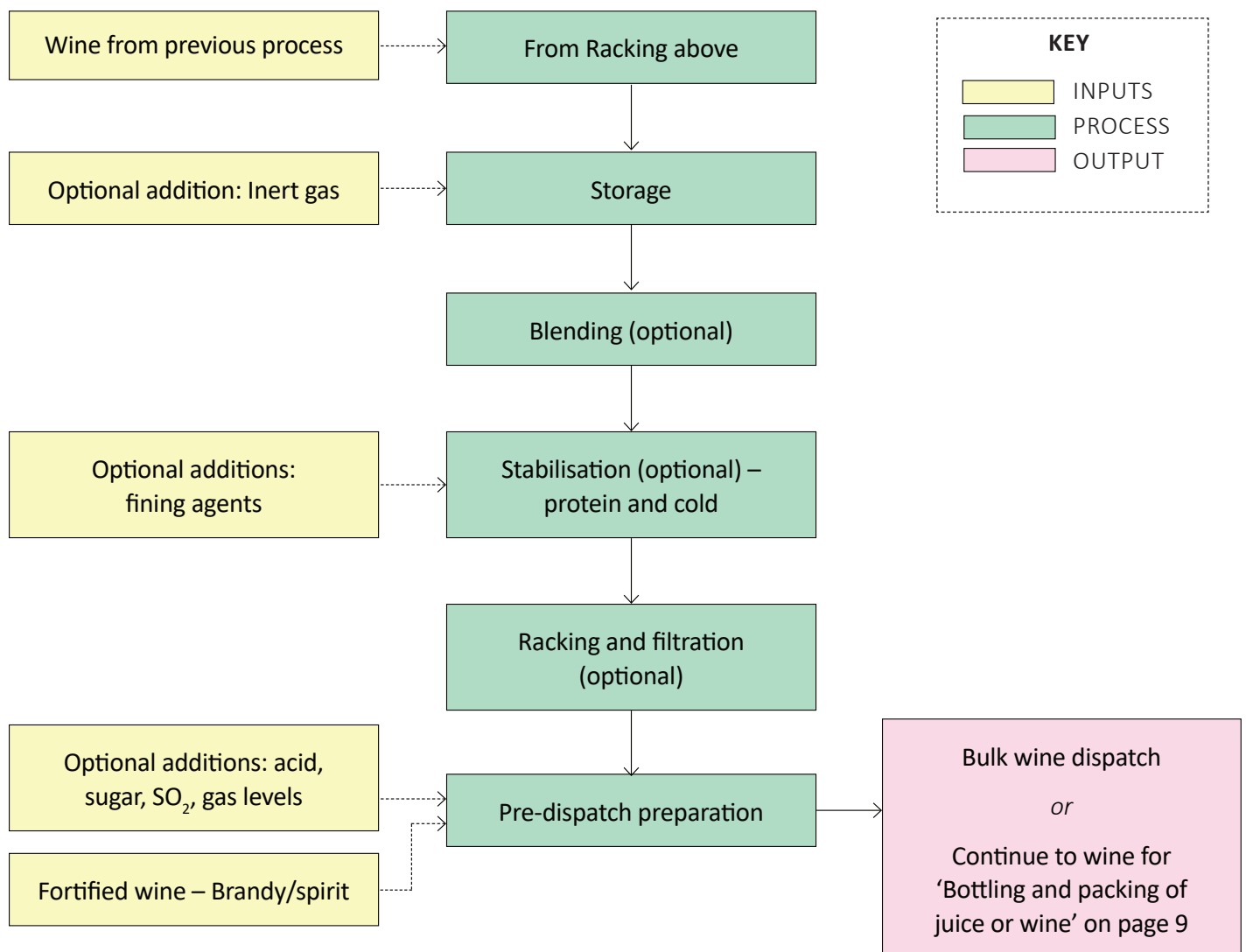
You are not required to use them and you can document your process any way you want, but they might help you.

They are intended as a ‘starting point’. They show the common steps involved in making grape wine, fruit and vegetable wines and mead – you may change or add to them as you need to so they reflect your process.

The process steps and the sequence of the steps you follow may differ from the ones shown (e.g. the addition of sulphur dioxide, or the blending and adjustment of the wine might be done at a different stage in your process). Where your process differs from these flow diagrams, you can change them to ensure all your processes are accurately reflected in your WSMP.

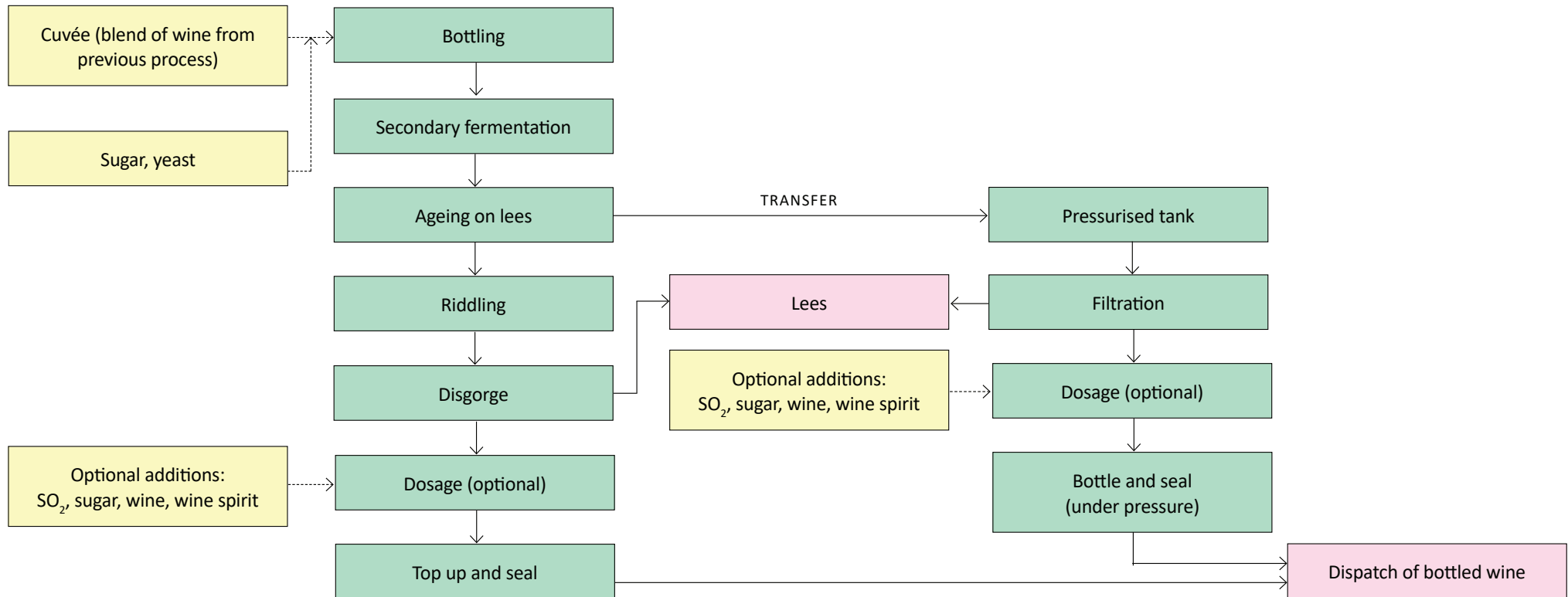




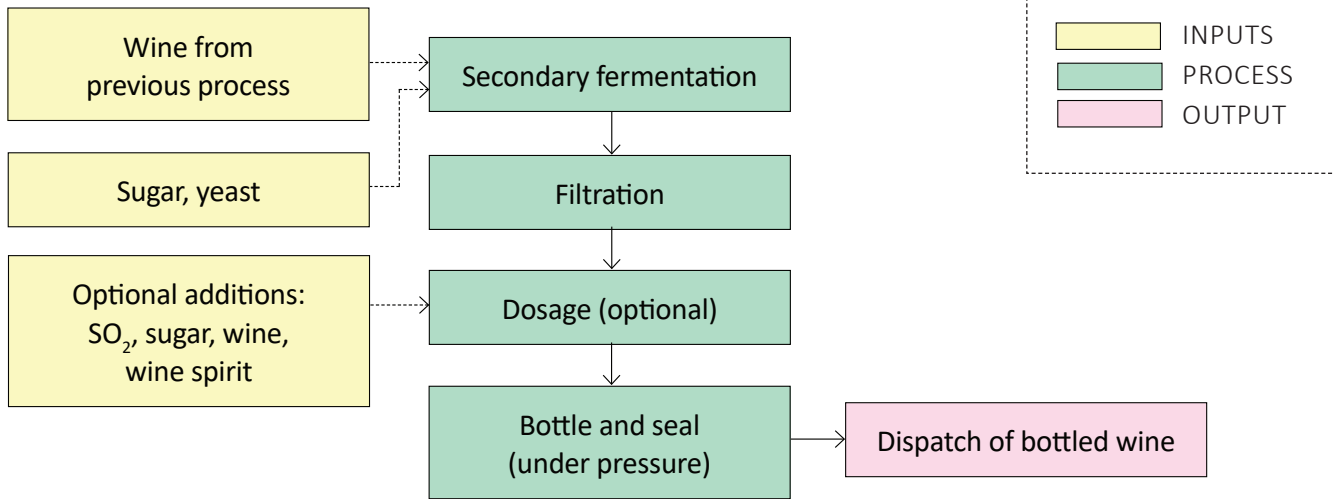


Sparkling wine (three methods)

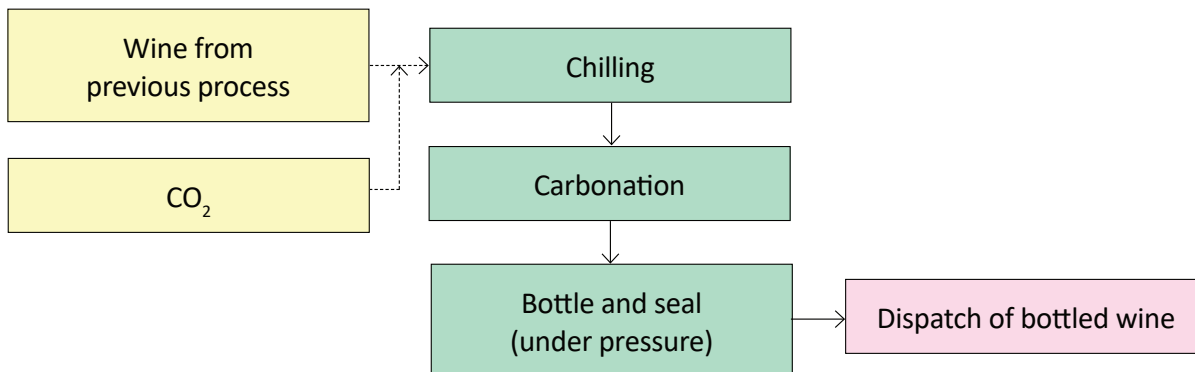
1 Traditional method



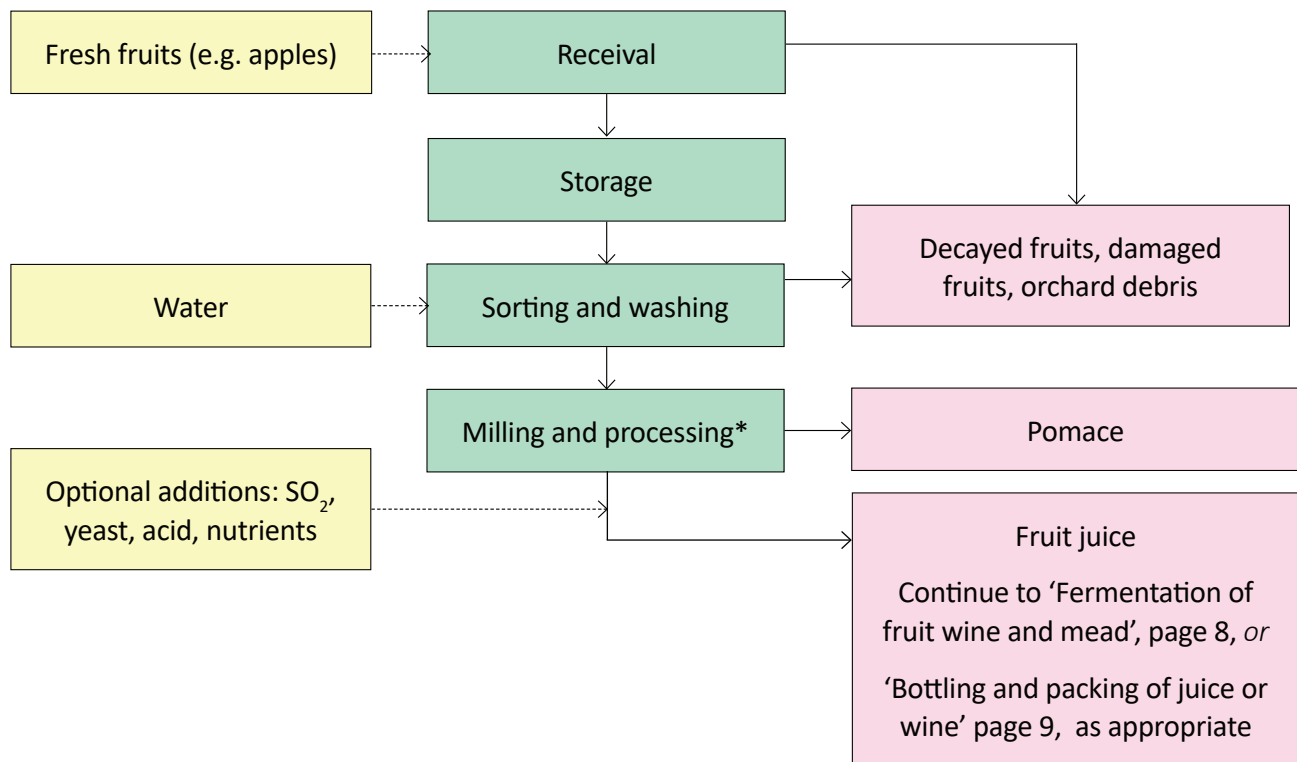
2 Charmat process



3 Gas injection



Extraction of fruit juice



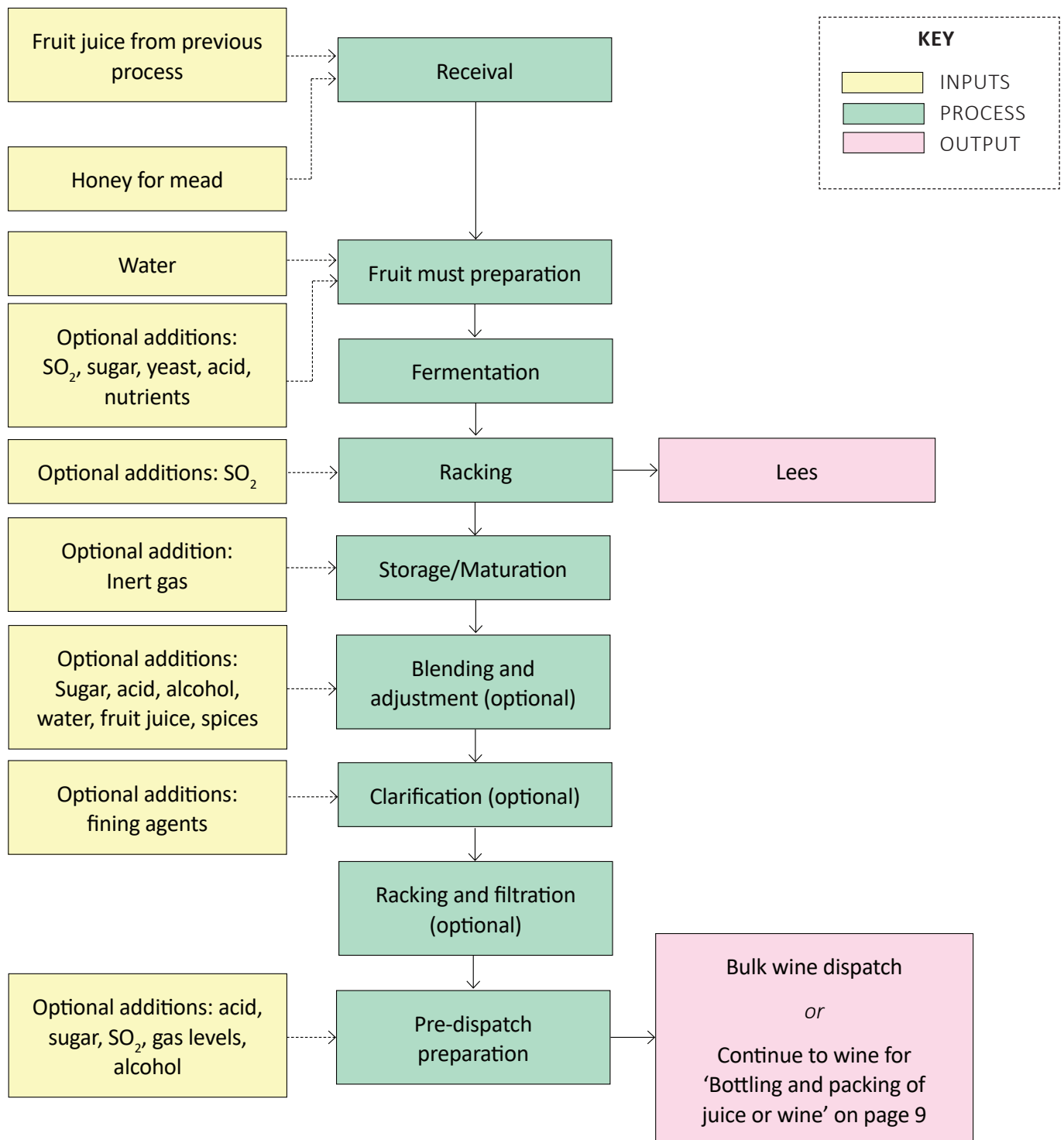
KEY

INPUTS	PROCESS	OUTPUT
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*The preparation of the raw material for fermentation will differ depending on the type of material used. For example, apples are crushed and pressed to extract juice; stone fruits such as plums are de-stoned and then crushed or macerated; soft fruits are crushed to a pulp; and frozen fruit are thawed before fermentation.

Note: A business that is involved in the extraction of fruit juice, but is not involved in any other process of fruit wine making, is covered by the Food Act and is not required to have a WSMP.

Fermentation of fruit wine and mead



Bottling and packing of juice or wine

