



Australian Government

AHCPHT506 Manage a wine making process

Release: 1

AHCPT506 Manage a wine making process

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to acquire grapes for processing and prepare for and produce a variety of wine types and styles.

It applies to individuals who analyse information and exercise judgement to complete a range of advanced skilled activities and demonstrate deep knowledge in a specific technical area. They have accountability for the work of others and analyse, design and communicate solutions to a range of complex problems. All work is carried out to comply with workplace procedures.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Production horticulture (PHT)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Determine type and style of wine to be produced and winemaking process to be followed	<p>1.1 Determine the type and style of wine to be produced according to variety and characteristics of the grapes, winemaking factors, consumer preferences, client requirements and industry trends</p> <p>1.2 Determine the winemaking process to be followed according to type and style of wine to be produced, quality and quantity of grapes available, and availability of required equipment and personnel</p>

Element	Performance criteria
2. Acquire, deliver and prepare grapes for fermentation	2.1 Harvest and handle grapes in accordance with standard vineyard practices and quality criteria 2.2 Acquire and deliver to the winery grapes that meet the desired variety and quality parameters 2.3 Prepare grapes for fermentation, and deliver must or juice to fermentation vessels to meet the desired wine type and style requirements
3. Initiate a ferment	3.1 Select yeasts types/strains to produce a given wine type and style 3.2 Prepare fermentation vessels and transfer must or juice according to wine type and style requirements 3.3 Prepare yeast culture according to specifications and add to fermentation vessels
4. Manage primary fermentation	4.1 Monitor and adjust physical characteristics of ferment 4.2 Monitor and adjust chemical characteristics of ferment 4.3 Predict potential fermentation problems 4.4 Detect the presence of undesirable fermentation characteristics 4.5 Outline steps to rectify fermentation problems 4.6 Rack off gross lees or pressings into appropriate vessels at a determined time 4.7 Maintain records of additions and adjustments
5. Manage secondary fermentation	5.1 Obtain and check oak barrels for serviceability for use if required 5.2 Inoculate wine with selected malolactic fermentation bacteria 5.3 Manage malolactic fermentation to the predetermined end point
6. Mature wine in storage vessels	6.1 Select suitable maturation storage vessels to produce a given wine style and check for serviceability and use 6.2 Transfer wine into the selected vessels according to determined wine style characteristics 6.3 Monitor condition of wine in storage 6.4 Bottle and seal wine 6.5 Make and maintain records

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCPHT506A Manage a wine making process.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>