



Australian Government

AHCPHT506 Manage a wine making process

Release: 1

AHCPTH506 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	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 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

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

Assessment Requirements for AHCPT506 Manage a wine making process

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Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- acquire and process grapes for wine production
- calculate the cost and logistical requirements of components of the wine production
- identify and recommend improvements to viticultural practices that will contribute to enhanced wine quality in the next season
- identify, establish, supervise and monitor daily cellar work practices
- initiate and manage the fermentation process
- make additions and finings as required
- operate the filtration and bottling processes
- operate the range of equipment required to process grapes from winery receipt point to the fermentation tank
- organise and undertake routine cellar operations
- perform chemical analyses necessary for the winemaking process
- perform must handling processes
- plan processes that may be used to maximise production of grapes that meet winery quality requirements

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for managing a wine making process
 - 'balance' in relation to wine taste
 - changes to the chemical characteristics of grapes during ripening, including acid, sugar and flavour
 - changes to the physical characteristics of grapes during ripening, including size, hardness and colour

- climatic and physical features of wine grape growing areas and wine styles produced
- equipment and processes for wine filtration
- factors involved in the initiation and management of primary, secondary and malolactic fermentation processes
- ideal Australian cellaring conditions
- must and marc handling procedures
- processes involved in handling grapes from the vineyard to the winery in order to produce wine
- routine winemaking and cellar operation procedures including maintenance of a clean, safe working environment
- ranges of equipment and using this equipment to process grapes and must in a winery
- types and styles of wine produced in Australia
- varieties of wine grapes in Australia
- vineyard practices relevant to the production of grapes that meet the requirements of the winery

Assessment Conditions

Assessors must satisfy current standards for RTOs.

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