

STAWELL SECONDARY COLLEGE

GRAPE AND WINE **PRODUCTION**

A YEAR 10 SCIENCE ELECTIVE UNIT

KEY ISSUES IN DEVELOPING

THIS UNIT:

- OPPORTUNITY
- AVAILABLE EXPERTISE ON OUR STAFF
- THE NEED FOR CHANGE
- LOCATION
- IMPROVED OUTCOMES FOR STUDENTS

The Teacher Leading the Grape and Wine Production, Chris Peters.



Checking the beaume prior to harvest (sugar levels)

A PICTORIAL STORY OF THE UNIT

Making a Red Wine - Shiraz

**We also make chardonnay*

The process is slightly different

- The course covers all aspects of the wine industry and production, e.g. from vine to wine. The students are involved in all aspects of the wine making with the finished product being able to be picked up by their parents at the end of the unit.



Harvesting the grapes

We use the traditional foot stomping/crushing.





Plunging the fermenting red grapes and juice

Specialized equipment is required for the pressing and separating juice from the marc.





Group discussion before pressing

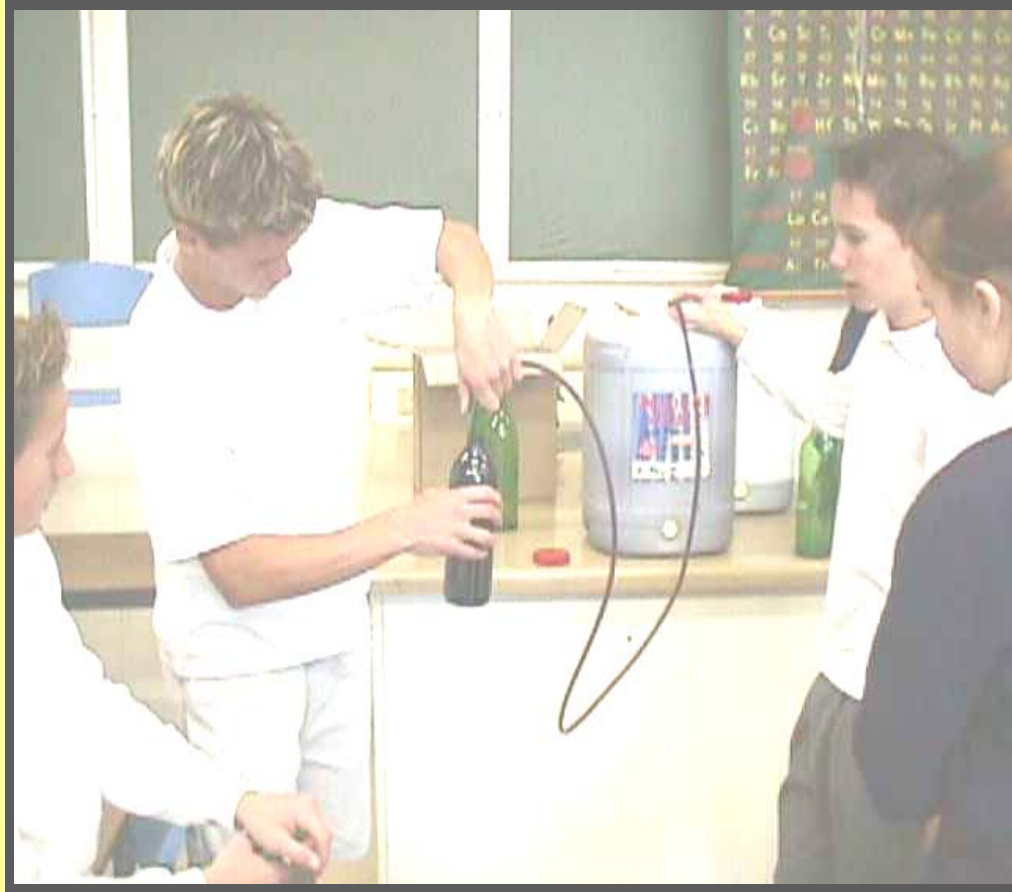
Juice collection





Gold medal from the Principal

- Place the juice from the first ferment into a 25 litre container. (plastic from Mitre 10!)
- Add bacteria for second ferment.
- Wait a while the “malo” takes place.
- Keep it warm. This can be a slow process. If there was more time put the finished product on wood (French or America oak) for a while.
- We just bottle our product. (No Wood)



Bottling

(we ended up with 40 bottles)



Corking wine



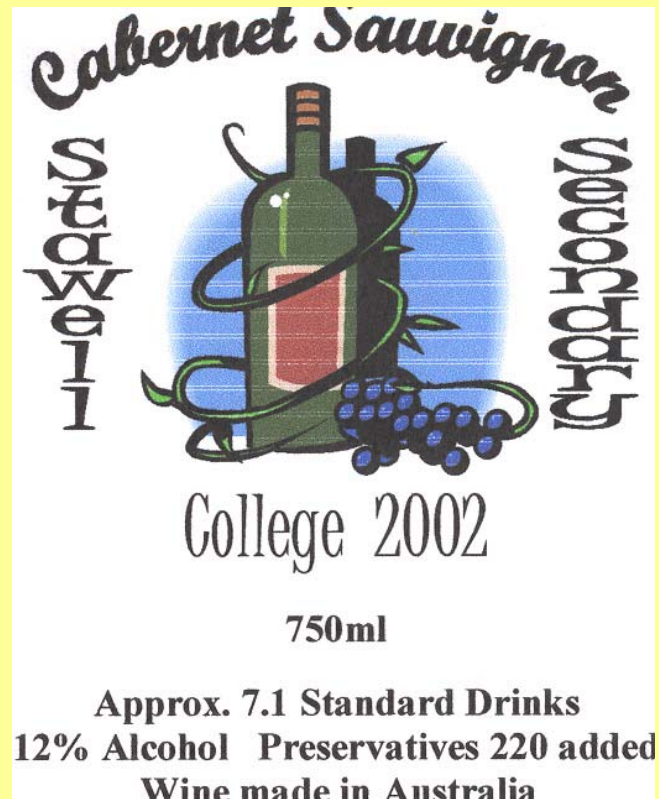
Putting capsules onto the bottles



Bottling day and the finished product.

Labels

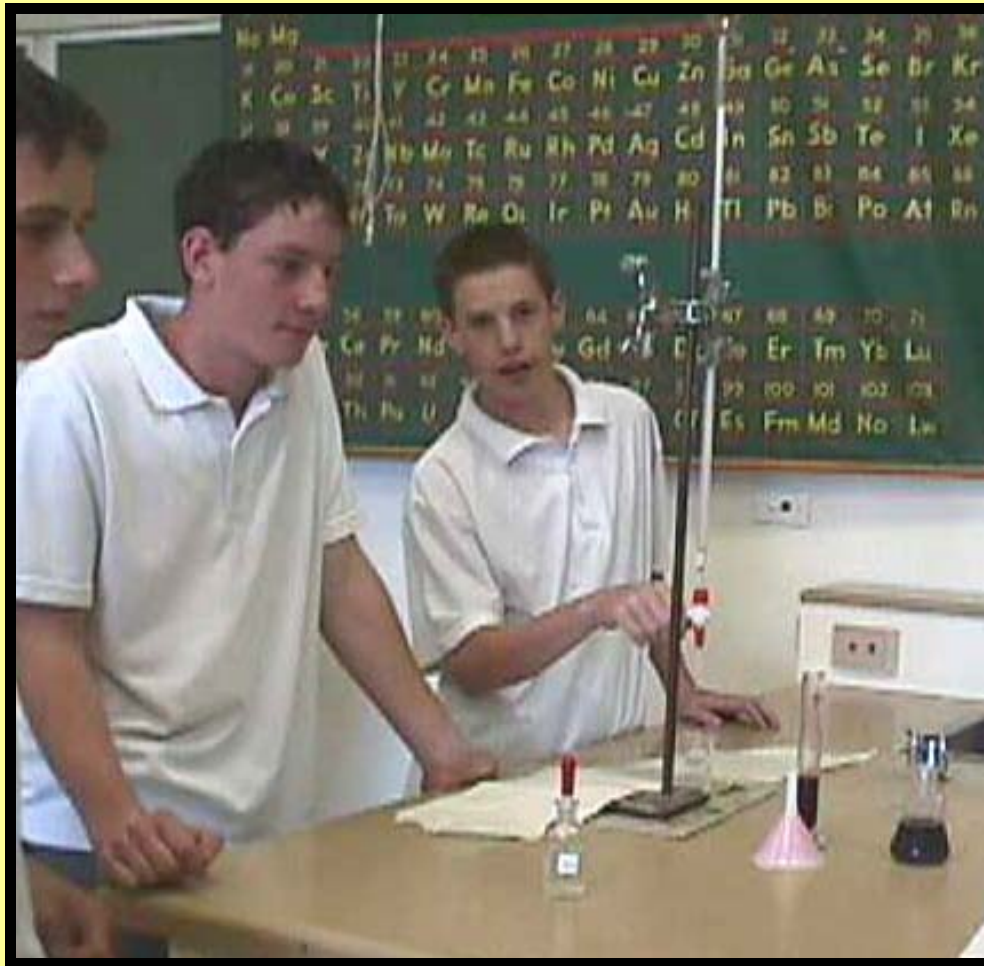
Students use Desk top publishing programs to create their own labels.





Planting new vines for the future in our new mini demonstration vineyard.





Testing

Course outline

- History of the local Grampians Wine area
- Grapes vines, growth and propagation.
- Fieldtrips to local vineyards and wine producers:
- LABORATORY WORK:
- Red and White production and Quality Control
- Other activities

2004

- Students make their own small batches (2 bottles) using their own method.
- The large class production of 50 litres is matured in an oak barrel for first time.
- No wood used in the first four semesters.

Key implications for future practice that arise from our experience

- This model can be adapted to any site or industry link.
- Its is not just about switching students on – this is also about giving teachers the chance to use their expertise in the classroom.
- It is about taking risks, being prepared to move outside your normal comfort zone.

Successes so far:

Awards /prizes

•2003 Victorian Wines Show Seymour Amateur Section

2002 Shiraz Bronze award

•2004 SA Schools Wine Show

2003 Shiraz - Silver medal

2004 Chardonnay - Bronze medal