

Janta Vedic College, Baraut (BAGHPAT)

Dairy Science and Technology Department

M.Sc Ag (III) Semester (D.S.T.) J-3012

Elementary Food Science (2022-23)

TOPIC ALCOHOLIC FERMENTATION PRODUCTS

WINE MAKING

Harvesting -Fresh and fully ripened wine grapes are preferred as raw material for wine making. Beneficent mold, *Botrytis cinera*, may also be employed to hasten moisture loss . The grapes are used to produce sweet table wines. Special methods employed to produce these wines include the addition of sulfur dioxide, the use of small fermenting vessels during processing, or the use of cool temperature the objective being to stop the fermentation before all the sugar is fermented. Because of the effect upon grape composition, proper timing of the harvest is of great importance. Premature harvesting results in thin, low-alcohol wines; very late harvesting may yield high-alcohol, low-acid wines.

Harvesting may be completed in one picking or in several. The grape clusters are cut from the vine and placed in buckets or boxes and then transferred to larger containers . Mechanical harvesting systems, based on shaking the berries from the clusters or on breaking the stems, are widely used in California.

At the winery the grapes may be dumped directly into the crusher or may be unloaded into a sump and carried to the crusher by a continuous conveyor system.

