Organic Focus Vineyard Project
Winemaker’s Report
Vintage 2014

Winery name: Mission

Grape variety described in this report: Syrah

Name of person completing report: Paul Mooney

Any problems during ferment:
Organic: a bit sluggish towards the end
Conventional: none

Additions post ferment:
Organic: no
Conventional: no

Time on gross lees before racking:
Organic: 24 days
Conventional: 28 days

Final additions:
Organic: SO2
Conventional: SO2

Date of bottling:
Organic: N/A
Conventional: N/A

2. Winemaker Observations
A) Grapes

Please answer yes/no for each of the below, and provide comments regarding any differences observed.

Did you notice any difference between the organic and conventional grapes in:
- berry size? no
- bunch size? no
- bunch architecture? no
- skin thickness? no
- berry colour? no

Comments on any “yes” answers above:
Any differences in this block of Syrah were attributed to soil variability

Could you see any difference in the disease status of the two treatments?
Comments? No

B) Processing

Did you notice any difference in the crushing and pressing of the two treatments?
No

Was there a difference in
- the browning off rate? No
- the need for SO2? No
- the yield? No
- the settling? No

C) Chemical / organoleptic
Did you notice any difference in the basic chemical parameters of the juice?

The brix of the organic was 23 Brix; the conventional was 22.6 Brix

Did you notice any difference in the flavour and aroma profile of the juices?

No

**D) Fermentation**

Did you notice any difference in

- the rate of fermentation? The organic was slower
- how quickly they started? No

Did either wine require additional nutrients?

The organic required supplementary yeast hulls to aid the fermentation

Did either wine produce sulphides? No

Was there a difference in the length of fermentation?

The organic became sluggish towards the end of fermentation

**E) Post fermentation**

Have you noticed if either treatment has required more fining agents or stabilising (i.e. bentonite) than the other? No
Is there a difference in the

- phenolics? The organic wine had slightly higher phenolics
- colour? The organic wine had slightly more colour
- chemistry?

If the wine is going through malolactic ferment, is there a difference between the two treatments? No

F) Overall assessment

Based solely on taste and aroma, which treatment do you consider to be the better or more complete wine? Comments?

The organic wine had riper aromas and better tannins

Taking into consideration the fruit and juice yield as well as any differences in the processing, fermentation behaviour and post ferment treatments, which wine do you think is the better wine? Comments?

The organic treatment