



# **ENOLOGICAL WINERY REVIEW**

HELPING ENHANCE NOVA SCOTIA WINERIES

# A NEW SERVICE FOR NOVA SCOTIA'S WINE SECTOR

Your winery is unique. It's a complex organization consisting of many different operations. Taking a big picture view of your winemaking processes will help you see your strengths and areas for improvement. Our experts can provide you with a full evaluation from grape harvest to bottling. This in-depth examination of your winemaking is useful if you want to make changes in wine style, increase quality or meet new market demands.

Each process after grape harvest until bottling is considered winemaking.

Winemaking procedures applied in a winery can come from various sources, including formal education and experience, ancestors, previous owners,

An enological review of your winery is strictly confidential and specific to each winery. We are pleased to sign a nondisclosure agreement if desired.

employees, or personal information gathering. You may need to change your winemaking processes and procedures from time to time to keep up with changes in wine styles or market preferences.

For this reason, a third-party review of your winery from an enological perspective is a useful tool, involving an overall examination of your winery's applied practices. This helps you examine production as a whole, pinpoint strengths and weaknesses, and decide on short and long-term strategies to understand how you can improve for satisfying or fulfilling consumer preferences.

An enological review of your winery includes all the winemaking procedures from grape reception until bottling, and touches on the marketing part as needed.

This review is approached in three phases: overview, analysis, and recommendations.

### **OVERVIEW**

This step involves an overview of your winery's current situation to outline ongoing operations. Here, we examine any document about the winemaking process (such as standard operation procedures) and any information collected (such as harvest logbooks). Observations of your general production site (including equipment) are noted. Interviews with key people working in your winery are also conducted.

## **ANALYSIS**

This section consists of two parts: production organoleptic analysis of your wines and analysis of the collected data. If the wine has any faults, it's described in this stage.

#### **RECOMMENDATIONS**

Next we'll provide recommendations for improvement. These may include modifications of your applied practices, data collection on specific topics and strategy changes for specific wines.

During the review and analysis, our Wine Quality Specialist might note areas where changes or improvements could benefit your winery. We'll discuss these topics when presenting our results. If you decide to adopt the recommendations and require help with implementation, further work can be undertaken as a separate work engagement.

#### **DELIVERABLES**

At the end of the enological winery review, you'll receive:

- A detailed document including all collected data, analyses and recommendations.
- A presentation of highlights on recommendations (with an explanation of the rationale).
- Possible ideas for follow-up work as needed.

# FOR MORE INFORMATION, CONTACT:

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