

YALUMBA

FAMILY VIGNERONS C. 1849

2017 Vintage Details

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CONTENTS

Maturity Sampling	3
When to start sampling.....	3
Central Regions	3
Riverland & Sunraysia	3
Sampling Method.....	4
Labelling	4
When to Harvest	4
Vineyard and Winery Grape Handling Conditions	5
Temperature	5
Time in bins prior to delivery	5
Bins, trucks, trailers and buckets	5
Spray Diaries.....	6
Load Volumes.....	6
Rain During Vintage.....	6
Communication with the weighbridge.....	6
Deliveries to Angaston Winery	7
Freight Route.....	7
Entrance Gates	7
Weighbridge.....	7
Grower Parking.....	7
Unloading at the crusher.....	7
Taring Off.....	7
Emergency evacuation	8
Deliveries to Oxford Landing Winery	10
Entry	10
Weighbridge.....	10
Grower parking	10
Unloading at the crusher.....	10
Taring off	10
Emergency Evacuation	10
Maturity Assessment	12
Quality control – MOG/ Defects	13
Sulphur additions	14

Maturity Sampling

When to start sampling

Use your hand refractometers as a means to establish general maturity before you bring your samples to the Yalumba Grape Laboratory. Please begin sampling when your block reaches the following baume:

- **Sparkling and Sauvignon Blanc** **6**
- **Table white & Rose** **8**
- **Table Red & Viognier** **10**

Regardless of baume, please ensure that you begin sampling the following varieties by the stated dates:

- **Riverland Sauvignon Blanc** **Tuesday 3 January 2017**
- **Riverland Chardonnay** **Tuesday 3 January 2017**
- **Adelaide Plains Sauvignon Blanc** **Thursday 12 January 2017**

Central Regions

- **All samples must be delivered to the slotted bin out of the front of the Angaston Cooperage by 10am.** Please do not deliver your samples to the weighbridge as we aim to reduce the traffic in the area.
- Results will be emailed by **9am the following day**. If you have changed your contact details, please notify Adam Hall or Linda McLeod.
- Samples must be submitted even if grapes are scheduled for harvest that week, failure to do so may result in booking cancellation.

Riverland & Sunraysia

- Samples are to be taken by growers Sunday night/ Monday morning and entered onto Baume online, additional samples to be taken on Thursday for blocks nearing harvest.
- Final sample must be at Oxford Landing Vineyard by Sunday evening or by 9am Monday morning
- Results of maturity tests will ideally be emailed by Tuesday evening or are available by calling Glynn Muster on 08 8541 9155.
- Please submit grape maturity samples on Thursday by 10am for blocks that are scheduled for harvest on the following Sunday and/ or Monday night if requested.
- Samples must be submitted on Sundays even if grapes are scheduled for harvest that week, failure to do so may result in booking cancellation.

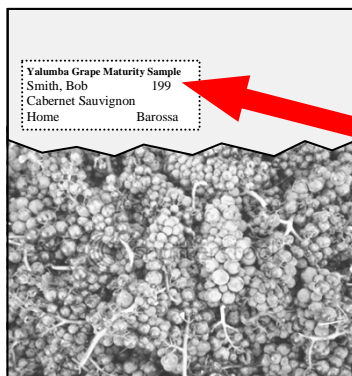
Sampling Method

- a) Early in the season, please take your samples prior to 10am in the morning. Later in the season, or when there is a heavy dew in the mornings, please take your sample the night before and store in a cool place (not in the refrigerator).
- b) Samples need to be random, but representative; the total sample size needs to be at least 400 berries or 20 bunches in size
- c) Pick bunches from randomly selected shoots along several rows in the block
- d) Zigzag along the rows to ensure that you are sampling from both sides of the canopy
- e) Avoid the end two rows and the first panel in each row.
- f) Remember to include a representative mix of shaded and exposed, high and low and top and bottom bunches from your block.
- g) If you notice significant maturity differences within a block, speak to your Grower Liaison Officer as you may need to take more than one sample

Labelling

Samples should be placed in the supplied plastic bags, sealed, with a Yalumba block identification label placed on the top left hand corner of the bag. The bags can then be stored in a cool place, but not in the refrigerator. Sample bags are available from the Grape Laboratory.

We have supplied you with a number of sample identification labels for each of your blocks. Please ensure you use the correct label for each block and place it on the top left-hand corner of the bag OR clearly mark the same information in permanent pen:



Yalumba Grape Maturity Sample		
Smith, Bob		1109
Cabernet Sauvignon		
Home		
BV	1109	Smith, Bob
	ALN	Home
	CAS	BV

When to Harvest

- Yalumba will notify growers when the grapes are ready to be harvested.
- Harvest dates may be determined by Baume, acid, pH, winery logistics and block inspections by winemakers and/ or grape purchasing staff.
- It is critical that you monitor your vineyard to ensure the final maturity analysis falls within the Baume parameters indicated within this document.

Vineyard and Winery Grape Handling Conditions

Temperature

Temperature assessment occurs at the weighbridge. Excessive temperatures may result in downgrades.

White Grapes We ask you to keep your grapes as cool as possible. If the load cannot be delivered immediately, please park your vehicle in the shade. Machine picked white grapes must not be harvested after 9 am unless otherwise confirmed with your grape purchasing representative.

Red Grapes Warmer temperatures are required for red grapes to aid in fermentation. They should preferably be harvested between the temperatures of 20-30°C.

Time in bins prior to delivery

The maximum allowable times that loads can be held after picking before transport to the winery are as follows:

	Hand Picked	Machine Harvested
• Red grapes	12 hrs	6 hrs
• White grapes	3 hrs	2 hrs

Grapes that are known to be held over these above periods without consent will be downgraded or rejected.

Bins, trucks, trailers and buckets

- All metal containers that have direct contact with the grapes must be painted with food grade paint. Only plastic buckets can be used for hand picking.
- Use the following food grade paint: **Solver Chem Tough**
- Yalumba does not use a rotating head forklift. Growers must ensure that authorised grape bins can be safely unloaded at the Yalumba crushers.

Yalumba Angaston	Oxford Landing Winery
Truck and trailer 2 Tonne side Tipping Bins (no chains) 4 Tonne Side tipping bins Half tonne bins Quarter tonne slotted bins	Truck and trailer Semi Tippers 2 Tonne Side Tipping Bins (No Chains) 4 Tonne Side Tipping Bins

Spray Diaries

Agrochemical record sheets from the Growers Diaries for the 2016/17 growing season must be completed and returned by the nominated dates:

January 5 Riverland Sunraysia Adelaide Plains	January 20 Eden Valley Adelaide Hills Limestone Coast
January 11 Barossa Valley Langhorne Creek	February 10 Margaret River Tasmania Sparkling Blocks NE Victoria
February 24 Tasmania – Remaining Blocks	

In the event of a late spray, it is the grower's responsibility to contact the respective Grower Liaison Officer prior to any spray application and an agrochemical spray record sheet will be distributed. These forms need to be filled and returned immediately when spraying is completed.

Load Volumes

Please be aware of your responsibilities in ensuring that trucks leaving your property do not exceed their load capacities. **Fines of up to \$10,000 for individuals and \$50,000 for corporations apply.** More information can be found at <https://www.nhvr.gov.au/safety-accreditation-compliance/chain-of-responsibility>

Rain During Vintage

- Please resample blocks as soon as possible after rain to ensure you do not incur Baume deductions
- If rain falls a few days before your harvest, resample 24 hours before harvest to check maturity.
- If rain falls on the day of picking before you start, please contact your Grower Liaison Officer. Harvest may be delayed until the canopy dries out.
- If rain falls during harvest, stop and notify your Grower Liaison Officer to find out whether to proceed or whether to wait for the canopy to dry out before proceeding.

Communication with the weighbridge

If your load is likely to be delayed in meeting its scheduled delivery time at the winery, please contact the weighbridge to ensure efficient communication between the vineyard and the cellar.

Deliveries to Angaston Winery

Freight Route

Yalumba has a policy to reduce the number of heavy vehicles travelling through the main street of Angaston. If delivering to the Angaston Winery from the Barossa Valley Floor or Adelaide Plains Region, Yalumba requires you to use the freight route along Stockwell Rd, Crennis Mines Rd, Long Gully Rd and Eden Valley Rd.

Entrance Gates

The main entrance must be used for entering and exiting the winery premises (see Map). All drivers are reminded of the 20km/h speed limit within the winery premises. Under no circumstances is the first entrance, closest to Angaston, to be used either to enter or exit the winery during vintage. Please do not use exhaust brakes along Yalumba Terrace or the Eden Valley Road before turning into the winery.

Yalumba holds an EPA licence to operate its winemaking facilities. You should be aware that you are required to exercise duty of care at all times to avoid causing significant environmental pollution. In the event of loss of product or any other significant environmental incident you must report this event to the staff at the weighbridge or the duty cellar supervisor.

Weighbridge

Drive onto the weighbridge platform from the north in a southerly direction heading away from the town of Angaston. This means turning into the lane on the southern side of Warehouse 10 (on the western side of the weighbridge) and following it around to the northern side of Warehouse 9 (see map).

Enclosed footwear and a Hi Visibility/ reflective jacket/ vest must be worn at all times.

Grower Parking

Your grape samples are to be delivered to the cooperage, however for other visits park in the car parks on the northern side of the grape lab. If trucks and trailers are to be parked for extended periods they should do so on the Southern side of Warehouse 10 (see map).

Unloading at the crusher

Do not proceed to the crushing area unless directed by an appropriate staff member from The Yalumba Wine Company.

When unloading your delivery, please stay within the immediate vicinity of your vehicle. Non Yalumba personnel are under no circumstances allowed to enter designated hard-hat areas. Vehicle drivers must comply with operations requests from Yalumba Vintage staff.

When rinsing out trucks, only enough water will be used to wash the grapes from the vessel.

Rinsing the outside of the vessel is not allowed.

Taring Off

Movement of vehicles back to the weighbridge is as follows (see map):

Crusher 1 (White Northern crusher)	Warehouse 2 laneway/ Loading bay
Crusher 2 (White middle crusher)	Main access through winery or warehouse 2 laneway/ Loading bay
Crusher 3 (Red southern crusher)	Main access through winery

If using crusher 1, trailers can be left next to Warehouse 2 in the laneway.

Emergency evacuation

In the event of an emergency, an alarm will sound over the PA system, please go to the closest evacuation point ensuring it is safe. Please state your name to the warden of the area and remain in the area until the all clear has been sounded and you have been advised that it is safe to re-enter the work area.

The assembly areas are:

- Front lawns
- White Crusher 2 – in between the lab & the main building
- Services area – near the engineers workshop
- Ramp area – near bottling hall & loading bay

Please see map below for emergency assembly areas.



Emergency Evacuation Locations

Deliveries to Oxford Landing Winery

Entry

Enter from Pipeline Road via the Sturt Highway. The main entrance must be used for entering and exiting the winery premises. All drivers are reminded of the 20 km/ hr speed limit that exists within the winery premises.

Weighbridge

Please leave enough room so trucks exiting can get off the weighbridge, drivers wait for signal (green light) before proceeding onto the bridge, drive onto the weighbridge platform off the main roadway. **Drivers must remain in the vehicle while on the weighbridge.**

Enclosed footwear and a Hi-Vis/ reflective jacket/ vest must be worn at all times.

Grower parking

Please park in the designated areas only. Trucks and trailers will be marshalled to specific locations if they are likely to be delayed for extended periods.

Unloading at the crusher

Do not proceed to the crushing area unless directed by an appropriate staff member from the Yalumba Wine Company.

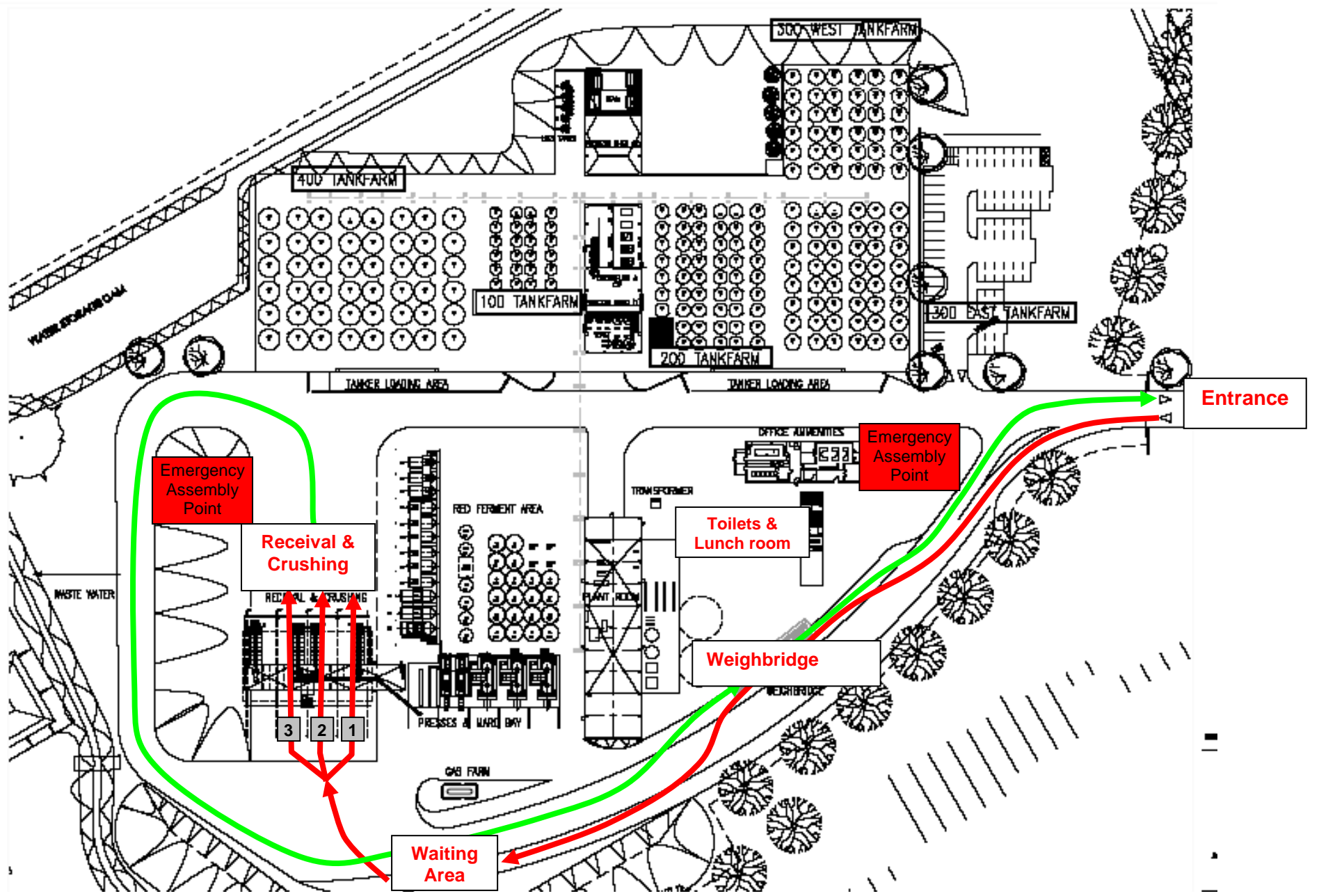
When unloading your delivery, please stay within the immediate vicinity of your vehicle. Non-Yalumba personnel are under no circumstances allowed to enter designated hard-hat areas. Vehicle drivers must comply with operational requests from Yalumba Vintage Staff.

Taring off

Movement of vehicles back to the weighbridge is as follows (see map):

Emergency Evacuation

In the event of an emergency, **THREE short, sharp bursts** from an air horn will be sounded and will continue every 30 seconds. Upon hearing the alarm, immediately evacuate the area and walk to the designated emergency assembly point. The Emergency Assembly Point is adjacent to the garden to the north of the Admin building. An alternative Emergency Assembly Point is the garden area to the West of the crusher area; use this if it is unsafe to assemble near the admin building. This area is in the line of sight to the primary assembly area. On arrival to the assembly point, please report to the warden of the area. Please stay in the area until the all clear has been sounded and you are advised it is safe to re-enter the work area.



Maturity Assessment

In a change from previous years, the standards below will not apply to A grade blocks. Essentially this will mean that all maturity and picking analysis will be required to be within 0.5° Baume, as per the usual procedure for a winemaker pick. If the difference between the load maturity and the final sample is greater than 0.5° Baume, then normal deductions will apply.

The varieties in the table below have the following Baume Standards (Baume Range and Cap).

Region	Grape	Variety	Baume Range	Baume Cap
All Other	Red	Cabernet Sauvignon	13.5 - 15.0	15.5
		Grenache	14.0 – 15.5	16.0
		Malbec	13.5 – 15.0	15.5
		Mataro	14.0 – 15.5	16.0
		Merlot	13.5 – 15.0	15.5
		Shiraz	13.5 – 15.0	15.5
		Tempranillo	13.5 – 15.0	15.5
	White	Chardonnay	12.0 – 14.0	14.5
		Semillon	11.5 – 14.5	14.5
		Sauvignon Blanc	10.0 – 12.5	13.0
Riverland & Murray Darling	Red	All red varieties*	12.5 – 14.5	15.0
		*Please note a minimum colour standard of 0.85 mg/ g anthocyanin applies		
	White	Chardonnay	12.0 – 14.5	15.0
		Sauvignon Blanc	10.0 – 12.0	12.5
		Viognier	13.0 – 15.0	15.5

For all varieties, there is a maximum allowable tolerance of 0.5° Baume between the load maturity and the final maturity sample. If this difference is greater than 0.5° Baume above or below and outside the Baume range, deductions will apply. Except where the winery has given permission in writing to harvest when raining or in other circumstances where the grapes cannot be scheduled into the winery for logistical reasons. If grapes fail to reach target Baume (for example due to high crop loads), Yalumba has the right to reject these parcels.

A rough guide to the expected harvest maturities is summarised below:

	Baume Range	TA	pH	Baume Cap
Sparkling	9.5 – 11.5	8.5 – 13.5	2.90 – 3.20	-
Dry White *	11.0 – 14.0	6.0 – 10.0	3.00 – 3.35	15.0
Dry Red *	13.0 – 15.0	6.0 – 10.0	3.30 – 3.60	16.0
Fortified	14+	5.0 – 10.0	3.00 – 3.80	-

Sometimes Winemakers Picks are necessary. This occurs when grapes destined for a particular product have desired specifications outside these ranges. In these cases, Baume deductions will only occur if the load sample is greater than 0.5° Baume below the final maturity sample and the load Baume is below the Baume Range.

Quality control – MOG/ Defects/ Spoilage

These guidelines relate to MOG, Defects & Spoilage for all grapes delivered to the Yalumba Wine Company. They define a process that determines the soundness of the grapes and details penalties for grapes that fall outside of the acceptable ranges. Each grape load delivered to the Yalumba Wine Company will be evaluated by a trained assessor for MOG, Defects & Spoilage.

Vineyards will be assessed for Defects, Spoilage and contamination leading up to harvest by Company representatives and each Grape load delivered to the processing winery will be evaluated for MOG Defects, Spoilage and contamination.

MOG is defined as Material Other than Grapes, which would include items such as leaves, sticks, dirt, stones, water, pests and foreign objects, etc.

Defects are defined as any impairment to the physical condition of the grapes, which would include: foreign grape varieties, uneven ripening, and excessive load temperature, spoilage from moulds and rots, acetification, fermentation, oxidation, sunburn and insect or bird damage.

MOG and Defects at high levels will result in a quality downgrade. The severity of the downgrade will be relative to the severity of the MOG and Defects and will be in line with the MOG and Defects standards as set out in the Australia Winegrape Load Assessment Visual Guide:

Typical MOG Ratings

MOG Rating	Amount of MOG	MOG Outcome	Payment Penalty
0	None/ Very little	Benchmark	No Deduction
1	Low Level	Acceptable	No Deduction
2	Moderate	Warning	No Deduction
3	Considerable	Penalty	5% Deduction
4	Excessive	Penalty	10% Deduction
5	Enough to be damaging	Penalty or May Reject Load	20% Deduction

Typical Defect Ratings

Defect Rating	Quantity of Defect	Defect Outcome	Payment Penalty
0	None	Benchmark	No Deduction
1	Low Level	Warning	No Deduction
2	Considerable	Penalty	5% Deduction
3 & 4	Excessive	Penalty	10% Deduction
5	Extreme	Penalty or May Reject Load	20% Deduction

Spoilage that could render the grapes or resultant wine unsaleable, such as contamination with fuel, hydraulic oil, smoke taint* or other taint or unauthorised chemicals, will result in rejection of grapes or load.

*Smoke taint is assessed by sensory evaluation of the Grapes, or by sensory evaluation in any wine derived from microferments made from the Grapes.

Please ensure that your harvester contractor has insurance in the event of oil contamination.

Sulphur additions

Not all grapes require the addition of sulphur (PMS) at harvest. Rates will be forwarded to you prior to vintage and are indicated on your booking docket.

For both machine and hand harvested grapes, apply sulphur evenly throughout the grapes as they are being picked into each bin/ gondola. The best method of application is to dissolve sulphur in a small amount of water and pour into the bin/ gondola at the commencement, during and after the bin/ gondola is filled with grapes.