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VINTAGE 2008 CONTRACT WINEMAKING

In 2003 Peter Stanlake was appointed as contract winemaker at Hotham Ridge. Peter was the winemaker at Hayshed Hill, Margaret River for 10 years and is now a contract winemaker for a number of clients in the Margaret River region. During the last 4 years Peter has trained Wouter Denig to be the Hotham Ridge Winemaker. For the 2008 vintage Peter will still be involved as consultant winemaker mainly involved in sensory evaluation and advising on fining and finishing the wines. The wines made at the Hotham Ridge Winery both for our own label and for our clients have received many medals and trophies at numerous wine-shows.

For 2008 we offer contract winemaking for grape producers at the Hotham Ridge Winery. Clients are required to provide their own storage tanks and barrels. The processing fees are for a finished wine ready for bottling. We have fruit-bin weighing scales and the processing fees are calculated according to fruit weight delivered. The rates are \$1200/Tonne plus small batch fees for batches of up to 3 Tonne. There is a minimum charge of \$2400 per wine (services, fees and payment schedule is attached). Generally, 1 tonne of fruit produces between 600 and 700 litres of juice. But during numerous winemaking processes wine is lost sometimes as a percentage (5-15%) but also as a fixed volume (35 ltr) which has a greater impact on small volumes (500 ltr) than on larger volumes (3000 ltr).

Barrel maturation is in our insulated barrel room and maintenance is charged per month. No responsibility for the quality of the wine will be taken by the Hotham Ridge Winery if the wine is not maintained through our monthly maintenance scheme.

The winemaking includes all processing of grapes delivered to our winery to a finished wine ready for bottling. Bottling can be done at the Winery and will be charged additionally. We also have a label printer and label applicator for your own personal wine label.

We also make fortified and sparkling wines. Sparkling wines are made from readymade still wines; white, pink or red using a second bottle fermentation. Sparkling winemaking is charged per bottle.

You are welcome to contact us with your requirements for the 2008 vintage.



THE WINEMAKING WE OFFER

Your wines are individual made and not blended with other batches

WHITE WINES

Crushing and destemming of grapes
Pressing
Cold (5°C) settling and juice racked off solids
Yeast inoculation
Cooling controlled fermentation (12°C)
Twice daily ferment checks
Gassed tanks to prevent oxidation of white and rosé wines
Wine racking off yeast
Fining of wine
Protein stability and bentonite fining
Tartrate stability and cold stabilisation (<2°C)
Filtration

RED WINES

Crushing and destemming of grapes
Yeast inoculation
Twice daily ferment checks and plunging or pumping over
Pressing
Oak barrel or tank maturation
Oak barrel storage and maintenance costs are extra
 This includes monthly topping up and preservative testing
 Topping wine, other than your own, is available at \$4.00 per litre.
Fining of wine
Filtration

FORTIFIED WINES

Processing of fortified wine starts the same as for red or white wine, but during fermentation a fortifying spirit is added to stop the fermentation and bring the alcohol level up to 18%.
 Fortifying spirit is charged at cost plus 15% (apx \$5.00/ltr)
 Generally 100ltr of wine requires between 15 and 25ltr of spirit

SPARKLING WINES

The sparkling wine is bottle fermented, left on lees for a minimum of nine months before disgorging and corking.

BOTTLING

Hotham Ridge is now equipped with a fully automatic GAI bottling line (up to 1500 bottles/hour).
Bottling with cork or screwcap
Bottles are gassed (CO₂ or N) before filling.