



Orlando Wyndham  
Pernod Ricard

**INDEPENDENT EXPERT PRICE  
DETERMINATION SUBMISSION**

**VINTAGE 2002**

**ORLANDO WYNDHAM GROUP PTY LTD**



# Independent expert Price Determination Document index

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### **Scope of determination**

The Expert is asked to determine the following:

1. The Notional Market Price for the Chardonnay grapes from the 2002 vintage sold by Globe Wines Pty Ltd ("Globe Wines") to any third party; and
2. The Expert Price for Chardonnay grapes from the 2002 vintage sold by Globe Wines Pty Ltd to Orlando Wyndham Group Pty Ltd ("OWG").

The terms Expert Price and Notional Market Price are defined in the Grape Supply Agreement between OWG and Globe Wines which has been provided to the Expert previously. The process for this determination and the criteria to be applied in making the determination are set out in this Agreement.

### **2002 Vintage – Pricing History**

Under clause 4.1.1 of the Grape Supply Agreement, OWG are required to consult with Globe Wines to establish a price for each variety of grapes to be supplied to OWG under the Agreement.

In accordance with its usual practice, OWG provided a written offer to Globe Wines in a letter dated 28 December 2002 (see attachment 1). This letter offered prices for both Chardonnay and Sauvignon Blanc grapes. The offers were formulated on an individual block basis (i.e. the price for each block was assessed by OWG) but the operation of the minimum price provisions in the contract resulted in a single price being offered for each block as the OWG assessed prices were less than the minimum price that OWG is able to contractually offer. The price for Sauvignon Blanc grapes was accepted by Globe Wines but the price (for each block) for Chardonnay grapes was rejected by Globe Wines.

In an attempt to reach agreement with Globe Wines, OWG sought to negotiate an alternative supply arrangement for the Chardonnay grapes in the 2002



All attempts to negotiate a mutually acceptable price have failed and therefore the parties are invoking the Expert determination process under the Grape Supply Agreement. Globe's correspondence in relation to these offers has not been attached as we presume that Globe Wines will incorporate this into their submissions.

#### **Grapes delivered**

Globe Wines exercised its rights under the Grape Supply Agreement (clause 4.1.2.2) to sell the grapes grown on blocks P2, NE1 and NE2 to a third party. The Expert is asked to determine the Notional Market Price for these grapes.

All other Chardonnay grapes (i.e. blocks P1, P3, R1, R2, R3, NE3, Ken Marie, 93 Grafts and 88 Grafts) were delivered to OWG. The Expert is asked to determine the Expert's Price in relation to these grapes.

#### **Criteria to be applied – Expert's Price and Notional Market Price**

The Expert's Price is defined in the Grape Supply Agreement as the price determined in accordance with clause 4.1.3. The Notional Market Price is defined as the price established in accordance with clause 4.2.

OWG submits that the relevant criteria are set out in clauses 4.1.3.1 and 4.2.3 respectively, which state:

(Expert's Price):

*"the fair market price for each variety will be determined by the independent person with due regard to relative price movements for grapes of similar quality and quantity within the Reference Regions".*

(Notional Market Price):

*the fair market price for each variety will be established with due regard to relative price movements for grapes of similar quality and quantity within the Reference Regions".*

OWG submits that these two tests are in effect identical.

There is a disagreement between OWG and Globe Wines as to the interpretation of this test. OWG understands Globe's position to be that the price in 2002 should be established by simply adjusting the 2001 price by the average change in prices for Chardonnay grapes in the Reference Regions. Globe Wines has indicated to OWG that it, as the price for the grapes (which is set relative to a standard Baume) is to be adjusted in accordance with the vintage specific quality

standards set out in Appendix 2 to the Grape Supply Agreement, the price determined by the Expert should not take into account any quality issues.

Whilst OWG accepts that price movements in the Reference Regions are relevant in determining the price, OWG does not accept Globe Wines method for calculating the price. OWG submits that the expert should determine the fair market price for the actual grapes supplied by Globe and that the expert should consider (but not be limited to) the following criteria in setting this market price:

1. movements in Chardonnay prices in the Reference Regions in the 2002 vintage but only for grapes of a similar quality and quantity as the Globe Wines crop;
2. the quality of the grapes delivered to OWG and third parties by Globe Wines – in this context, OWG is not referring to vintage specific quality issues such as Baume, MOG or diseases/rot for which specific deductions apply. Rather, OWG is referring to the inherent quality of the vineyard and the grapes (which is to be assessed assuming the absence of all vintage specific quality issues outlined in the quality standards attached to the Grape Supply Agreement).

OWG supports its position with the following submissions:

1. if the calculation of the price was simply a mathematic process of adding an average price to the 2001 vintage price, then:
  - this would be stated in the Grape Supply Agreement – OWG submits that this is not stated anywhere and it would have been far simpler to include such a formula that the relevant pricing clauses; and
  - there would be no need to appoint an expert to determine the prices as there would be little or no subjective element which would require such expertise.
2. The relevant clauses clearly state that the pricing in the Reference Regions is only relevant for grapes of "a similar quality and quantity". The specific reference to quality makes it a relevant criteria for the Expert to apply. OWG does not consider the price for grapes of a superior (or inferior) quality from the Reference Regions to be relevant and therefore OWG does not consider the average price from the Reference Regions across all quality levels to be an appropriate measure.
3. In the past (prior to vintage 2002), the prices for the grapes have been set on a single vineyard basis (i.e. a single price for Chardonnay grapes irrespective of which block they were grown on). However, the parties have agreed, under the terms of the Grape Supply Agreement, to apply pricing on a block by block basis. This reflects the fact that quality varies between the blocks



and should result in differential pricing. Globe Wine's approach would not produce differential pricing as a single price only exists for the 2001 vintage.

### Pricing History

The history of pricing has changed significantly since the development of vineyards such as Globe Wines in the early 1990's. The trend for both the Australian Industry and Orlando Wyndham at that time was for significant growth in red wine sales particularly from Shiraz, Cabernet Sauvignon and Merlot.

It was for this reason that Chardonnay plantings of the scale of Globe Wines were particularly attractive at that time, and developments of this nature were also undertaken by other large grower's for Orlando Wyndham in New South Wales.

Prices for these developments were intentionally set above market price to encourage these plantings to occur. However, OWG never gave any commitment to maintain pricing at this level long term – the only protection offered to Globe Wines was the maximum reductions in pricing between successive vintages of 15%. There was also an element of uncertainty in the development stages of the new vineyards – the pricing offered reflected an expectation of high quality grapes but this was not guaranteed. In the case of Globe Wines, OWG over-estimated the inherent quality of grapes that the vineyard has since produced.

For these reasons, payments to Globe Wines prior to 1999 were above the weighted average prices of the Reference Regions. OWG has an expectation that the production from Globe wines would be consistently of a premium grade and made pricing offers in early years consistent with this to encourage and fund the vineyard development. The inclusion of the Reference Regions in the Globe Wines Grape Supply Agreement reflects this expectation.

However, the grading history for this vineyard demonstrates that this expectation has not been realised and subsequently OWG proposed to reduce the price within the limitations of the Agreement to align the grape production from Globe Wines with **similar quality** grape production from the vineyards supplying OWG from within the Reference Regions.

Considering the quality that has been delivered from 1999 to 2001, OWG believes that Globe Wines has been paid in excess of the fair market price for their grape production in relation to **similar quality** grapes sourced from within the Reference Regions. The market for Chardonnay had to compete with large scale red grape plantings and the market price for Chardonnay was certainly maintained higher competing with Shiraz, Cabernet Sauvignon and Merlot, to influence the market to sustain Chardonnay plantings.

The industry and OWG more recently has moved away from commodity based grape pricing, to a quality payment schedule, whereby payment is discriminated by quality levels of the grapes and hence the final wine. This is a payment system readily adopted by other Orlando Wyndham growers nationally, but is not accepted by Globe Wines and OWG does not wish to infer that this system should be adopted by the Expert in setting the fair market price. However, OWG submits that the grading system is relevant to determining relative quality

#### **Previous Pricing Determination**

An Expert determination was undertaken in 2001 by Mr Stuart McGrath-Kerr to determine the prices for Chardonnay grapes supplied to OWG by Globe Wines in 1999, 2000, and 2001. In these years, only a single price was paid for Chardonnay grapes (and pricing was not undertaken on a block by block basis)

The result of the determination was to pay \$1608, \$1657 and \$1556 at standard Baume, for the vintages 1999, 2000 and 2001 respectively.

The results of this determination was to apply OWG's incentive payments to Globe Wines in the initial vintages which was the price OWG paid above the published weighted district average for the Hunter Valley, and apply it to the 1999, 2000, and 2001 weighted district average.

The determination therefore discounted the inherent quality of The Grapes produced by Globe Wines, and applied a commodity based price to The Grapes that was valid in the early 1990's.

OWG does not consider the average price from the Reference Regions across all quality levels to be an appropriate measure. The industry and OWG more recently has moved away from commodity based grape pricing, to a grape quality payment schedule, whereby payment is discriminated by quality levels of the grapes and hence the final wine

Whilst OWG accepts this determination, we respectfully submit that the approach taken by Mr McGrath-Kerr was incorrect as it did not adequately consider the quality of the grapes. Mr McGrath-Kerr also accepted Globe's argument that the fact that OWG paid above average market price for Globe Wines' grapes in the early to mid-1990's meant that these grapes were of superior quality. In these submissions, we have provided the reasons for these overpayments and we submit that they did not reflect the true quality of the grapes delivered in those vintages. Rather, they reflected an expectation that has not been fulfilled.

We invite the Expert to disregard the approach taken by Mr McGrath-Kerr and to assess the quality of the Globe Wines grapes based on the parties' submissions

and to assess the fair market price for the grapes (on a block by block basis) taking this quality into account.

### Pricing submissions

Chardonnay grapes delivered from the Reference Regions consist of different quality grades as do the Chardonnay grapes from the Hunter Valley and consequently Globe Wines. In Orlando Wyndham's opinion the 2002 price initially offered to Globe Wines, is in excess of the market price for Chardonnay grapes of **similar quality** to grapes from within the Reference Regions.

To support its subjective view in relation to the quality Orlando Wyndham has sought an opinion from industry experts in relation to both the relative quality of the grapes in the vineyard and the final wine. The relevant reports are attached as attachment 4, 5 and 6.

Phillip John a winemaking consultant and industry expert with extensive experience particularly with Southcorp Wines has provided OWG with a written report setting out his assessment of both the grapes in the vineyard and the finished wine. In summary of Phillip John's vineyard assessment, Attachment 4 "The end result in wine quality will be medium bodied, soft flavoured wines lacking, varietal fruit flavour intensity by comparison with the same variety from other regions". "It would be my estimate the real value of the fruit would be more like \$800 - \$1000 per tonne".

The finished wine was also evaluated by Phillip John (see attachment 5) and Wine Broking Firm Ciatti Australia (see attachment 6) who have extensive experience in both the domestic and international markets. Phillip John's summary states that there appears a significant lack of discernible true varietal fruit aromas and flavours which suggest the grapes may not have been physiologically ripe or more to the point may not have been able to achieve any better ripeness or maturity due to various vineyard characteristics present at the time of assessment. By comparison with the same variety grown in similar warmer regions, it would be my estimation that the real value of the fruit by end product use would be more like \$600 - \$700 per tonne. This figure is significantly lower than that based on fruit quality in the initial earlier report.

The finished wine was evaluated and assessed by Orlando Wyndham in accordance with its standard classification procedures and the classification is attached in table 1.2 on page 8. Whilst assessments of the wine produced from Globe's grapes is not directly related to the market price for the grapes, Orlando Wyndham submits that it is relevant to determining the inherent quality of the grapes. However, Orlando Wyndham does acknowledge that the wine reflects both the inherent quality of the grapes (which is relevant) and the vintage specific

quality issues referred to in Appendix 2 to the Grape Supply Agreement (which is irrelevant).

Prior to harvest Orlando Wyndham undertakes in depth quality assessment in the vineyard for grape and vine quality. The assessment for Globe Wine's vineyard in 2002 is attached as attachment 6, 7 and 8. In summary of attachment 7, the assessment indicates that the majority of the blocks from Globe Wines have an assessed quality of 4 (commercial) and 5 (Bulk) which is effectively wine sold for less than \$8 a bottle, and will be allocated to Jacob's Creek Chardonnay or Morris 4 or 20 litre Cask.

This assessment is undertaken prior to pricing offers being made by OWG. This is a grading system used by OWG and a rating of "4" equates to commercial or for Industry relativity a product which sells at a recommended retail price of below \$10 and a rating of "5" is Bulk or Cask wine

In the table 1.1 below are the Chardonnay prices that OWG offered generally to grape suppliers in the Reference Regions for the 2002 Vintage. The prices are referenced at the standard Baume of 12.5, when compared to table 1.3 underneath OWG has made some minor regional adjustments to the prices of Chardonnay, but generally there are no pricing movements for Chardonnay from within the Reference Regions.

Table 1.1 below OWG 2002 reference regions offer price by quality grade. The column headed "Commercial" reflects the price offered for other Chardonnay grapes which were assessed by OWG as having a rating of "4":

Region	Commercial	Semi Premium	Premium	Super Premium
Barossa	850	1025	1225	1500
McLaren Vale	920	1200	1400	1750
Padthaway	920	1150	1400	1700
Coonawarra	850	1100	1350	1650
Hunter Valley	900	1200	1400	1750

Table 1.3 below OWG 2001 reference regions offer price by quality grade. The column headed "Commercial" reflects the price offered for other Chardonnay grapes which were assessed by OWG as having a rating of "4":

Region	Commercial	Semi Premium	Premium	Super Premium
Barossa	800	1025	1225	1500
McLaren Vale	920	1200	1400	1750
Padthaway	920	1150	1400	1750
Coonawarra	850	1100	1350	1650
Hunter Valley	900	1200	1400	1750

Table 1.2 below summarises the quality rating allocated by OWG to Globe Wines Chardonnay grapes from 1997 to 2002.

Block	Actual Grade						2002 product allocation
	1997	1998	1999	2000	2001	2002	
88GRAFTS	3	3	n/a	4	n/a	4	Jacob's Creek Chardonnay
93GRAFTS	2	3	4	4	n/a	5	Morris 4/20 litre Cask
KEN	3	1	4	4	5	4	Jacob's Creek Chardonnay
MARIE	2	1	4	4	n/a	4	Jacob's Creek Chardonnay
NE1	n/a	3	4	4	n/a	n/a	no delivery
NE2	2	1	4	4	n/a	n/a	no delivery
NE3	2	1	5	4	n/a	5	Morris 4/20 litre Cask
P1	2	1	2	4	n/a	4	Jacob's Creek Chardonnay
P2	2	1	4	4	n/a	n/a	no delivery
P3	1	1	4	4	n/a	4	Jacob's Creek Chardonnay
R1	1	3	4	4	n/a	5	Morris 4/20 litre Cask
R2	1	3	4	4	n/a	n/a	no delivery
R3	1	1	4	4	n/a	5	Morris 4/20 litre Cask
Classification system	1,2,3	1,2,3	1,2,3,4,5	1,2,3,4,5	1,2,3,4,5	1,2,3,4,5	
Note 1,2,3	1=Premium, 2=Semi Premium, 3=Commercial						
Note 1,2,3,4,5	1=Super Premium, 2=Premium, 3=Semi Premium, 4=Commercial, 5=bulk						
n/a	Block not delivered / accepted						

The table above indicates that there are indeed variations between the blocks located in the vineyard at Globe Wines.

OWG is currently in the process of verifying the classification grading from all other grapes received from its other suppliers within the reference regions. The weighted average prices paid in the reference districts has not currently been published and is therefore not able to be provided at this time. Orlando Wyndham could not provide actual weighted average data for its Chardonnay purchases from the reference regions relative to the quality obtained, because the data is currently in the process of being compiled for the determination of payments due on 30 September.



## Summary of pricing determination

In Orlando Wyndham's opinion the prices paid to Globe Wines for Chardonnay grapes prior to the 2002 Vintage, do not reflect the quality of those grapes. If OWG compares the prices paid to Globe to other growers paid similar amounts within the reference regions it would represent Chardonnay Grapes being allocated to higher valued products that would retail in excess of \$12 per bottle.

OWG has sought independent expert commentary on the assessment of the Globe Wines grape quality. The views of both Phillip John and J F Koerner of Ciatti Australia have indicated that the products supplied by Globe Wines have a value that is less than Orlando Wyndham's offer price of \$1322.60 per tonne at standard Baume. Ciatti Australia in attachment 6 has nominated a value of (\$1.60 – \$1.80 per/litre included is the Hunter Valley GI premium of 10 – 20c per litre) dependant on demand, and the extraction rate assumption @ 750 litres/tonne, the processing cost is estimated at \$250 per tonne, translates to a grape cost of between \$950 - \$1100 per tonne. Further deductions could be calculated for storage at approximately 5c/ litre per annum, and profit margin for the seller of the wine. Phillip John has indicated in attachments 4 and 5 that the estimated value of grapes from Globe Wines will range from \$600 to \$1000 dollars per tonne.

The finished wine was evaluated and assessed by Orlando Wyndham winemaking staff prior to and throughout vintage (see attachment 7, 8 and 9). The Winemaking report (attachment 7) highlights several important issues prior to harvest that impacted on the final wine quality. The assessment of Globe Wines Chardonnay grapes prior to harvest indicate that the inherent quality is low, and that aspects of general vineyard health were concerning to OWG, and that the grapes contained low varietal flavour and high Phenolics. The preceding attributes of the inherent quality of the grapes are not associated with "premium" grapes from the Hunter Valley or "Premium" grapes from within the reference regions.

OWG considers that it is not in its best interest to allocate grapes purchased in excess of \$1000 per tonne to the products listed above.

### Third Party Grape Sale

Orlando Wyndham understands that some of the Chardonnay grapes from Globe Wines were sold to a third party.

The sale of any products to a third party can indicate several factors, a strategic purchase by a third party which in Globes case is a spot purchase, and that one off strategic purchases of small tonnages of grapes may obtain a higher price.

There is no historical inherent grape and wine quality information available for the third party purchaser to base the quality assessment on and therefore determining a price that that reflects the inherent quality.

The sale of these products are certainly from a different block than those sourced from 2002 by OWG and the quality of those blocks may differ substantially from other blocks on the vineyard, hence the agreement of a block by block pricing mechanism recognising distinct quality differences. The blocks sold to a third party may be a higher inherent quality ultimately reflected in the pricing.

# ATTACHMENT 1

## OWG INITIAL PRICING OFFER

28 December 2002



Orlando Wyndham  
Groupe Pernod Ricard

Globe Wines Pty Ltd  
Trading as Kenmarie Vineyards  
3/3 Milson Road  
CREMORNE POINT NSW 2090

Attention: Diane Dewar  
By facsimile 02 9953-9081

ORLANDO WYNDHAM  
GROUP PTY LTD  
ABN 75 007 870 046

**Head Office:**  
33 Exeter Terrace  
Devon Park SA 5008  
GPO Box 2246  
Adelaide SA 5001  
Telephone: (08) 8208 244  
Facsimile: (08) 8208 240

**Customer Service:**  
Telephone: 1300 363 153  
Facsimile: 1300 363 103

Dear Diane

## 2002 Vintage – Prices

### 1. Price Offer

With reference to the Grape Supply Agreement between Orlando Wyndham Group Pty Ltd ("OWG") and Globe Wines Pty Ltd ("Globe Wines"), executed in June 2001 ("the Agreement"), we are required to consult with you to establish a price for each variety of grapes to be supplied to OWG under the Agreement ("The Grapes").

OWG offers to purchase each variety of the Grapes from Globe Wines for the price set out in the attached Accepted Estimate and Grape Prices Advice. The price is for Grapes delivered at the standard Baume set out in the Agreement (as shown in the enclosed Accepted Estimate and Grape Prices Advice). Variation to the standard Baume price will apply in accordance with the terms of the Agreement.

We are willing to meet with you prior to January 15 to further discuss this pricing offer and other relevant issues relating to the delivery of grapes for 2002 vintage.

To accept this offer, please sign the enclosed copy of this letter and return it to Jason Dunne, Poet's Corner Winery, PO Box 468, Mudgee, NSW, 2850 on or before 14 January 2002. As you are aware, if we have not reached agreement in relation to the price for each block by 15 January 2002, you will be required to make an election in accordance with clause 4.1.2 of the Agreement.

### 2. 2002 Vintage Prices Supporting information

#### 2.1 Chardonnay

OWG provides the information set out below to support this grape price offer for Globe Wines.

**Viticulture**  
PO Box 943  
Rowland Flat SA 5352  
Telephone: (08) 8521 3178  
Facsimile: (08) 8521 3226

In the table below are the Chardonnay prices by quality grade, at the Standard Baume of 12.5, that OWG will offer generally to its grape suppliers for Chardonnay grapes within the reference regions specified in the Agreement.

Region	Commercial	Semi Premium	Premium	Super Premium
Barossa	\$850	\$1,025	\$1,225	\$1,500
McLaren Vale	\$920	\$1,200	\$1,400	\$1,750
Padthaway	\$920	\$1,150	\$1,400	\$1,700
Coonawarra	\$850	\$1,100	\$1,350	\$1,650
Hunter	\$900	\$1,200	\$1,400	\$1,750

A review of the quality received from Globe Wines by OWG from 1997 to 2001 is attached in the table below. The expected grade of grapes for each block for the 2002 Vintage is presented in the far right hand column.

Variety	Actual Grade					Expected Grade
	1997	1998	1999	2000	2001	2002
<b>CHARDONNAY</b>						
88GRAFTS	3	3	N/A	4	N/A	4
93GRAFTS	2	3	4	4	N/A	4
KEN	3	1	4	4	5	4
MARIE	2	1	4	4	N/A	3
N. ENGA	N/A	3	4	4	N/A	4
N. ENGB	2	1	4	4	N/A	3
N. ENGC	2	1	5	4	N/A	3
PINESA	2	1	2	4	N/A	3
PINESB	2	1	4	4	N/A	3
PINESC	1	1	4	4	N/A	3
RAPHAELA	1	3	4	4	N/A	4
RAPHAELB	1	3	4	4	N/A	4
RAPHAELC	1	1	4	4	N/A	3
<b>SAUVIGNON BLANC</b>	2	2	4	5	4	4
<b>Classification System</b>	1,2,3	1,2,3	1,2,3,4,5	1,2,3,4,5	1,2,3,4,5	1,2,3,4,5
<b>Note 123</b>	1 = Premium, 2 = Semi Premium, 3 = Commercial					
<b>Note 12345</b>	1 = Super premium, 2 = Premium, 3 = Semi Premium, 4 = Commercial, 5 = Bulk					
<b>N/A</b>	No recorded Allocation / No delivery					

OWG expects six of the thirteen Globe Wines Chardonnay Blocks to achieve commercial grade and the remaining seven to achieve semi-premium grade. Our preliminary assessment of the grades has been based on Globe Wines history of deliveries to date and OWG assessment of the vineyard conditions by field visits, prior to Christmas 2001. Further assessments of the grade will be made during January and immediately prior to delivery.

The Chardonnay price being offered generally to OWG growers in the reference regions, for the blocks that have a semi-premium grade, is \$1200 per tonne at the standard Baume of 12.5. For blocks that have an expected commercial grade the price is \$900 per tonne at the standard Baume of 12.5.

We refer to the Grape Supply Agreement between OWG and Globe Wines Pty Ltd, executed in June 2001 ("the Agreement"). In accordance with clause 4.3 the maximum rise or fall in the prices for the grapes from each block (measured at 12.5 Baume and prior to taking into account any quality or Baume adjustments in accordance with Appendix 2 of the Agreement) in any one year shall not exceed fifteen percent (15%).

The Chardonnay price paid to Globe Wines in 2001, as determined by the independent expert was \$1556.00 per tonne at standard Baume (12.5). This price was paid for grapes supplied from the KEN block. All other Chardonnay blocks were not accepted by OWG.

The Chardonnay prices to be offered in the reference regions for grapes of similar quality to that assessed for the Globe Wines vineyard, are below the price of \$1322.60 which is the minimum price allowed under clause 4.3 of the Agreement. The Chardonnay prices offered to Globe Wines has therefore been adjusted so that the offer does not exceed a 15% reduction from the prices paid in 2001.

The Chardonnay price offered is higher than the average price to be offered in all of the reference regions for semi-premium grade (\$1135) and is almost the equivalent to the average price to be offered by OWG to growers in the reference regions for premium grade (\$1355) at the standard Baume of 12.5

## **2.2 Sauvignon Blanc**

A review of the quality received from Globe Wines by OWG from 1997 to 2001 is attached in the table above.

OWG expects the Sauvignon Blanc block to achieve commercial grade. Our preliminary assessment of the grade has been based on Globe Wines history of deliveries to date and OWG assessment of the vineyard conditions by field visits, prior to Christmas 2001. Further assessments of the grade will be made during January and immediately prior to delivery.

The Sauvignon Blanc price offered to Globe Wines has not changed from 2001. Therefore the Sauvignon Blanc Price of \$810 at the standard Baume of 11.5 Baume is offered.

3. **Grape Research Levy**

All deliveries will incur a Grape Research Levy of \$2.00 per tonne. These levies will be deducted from the June 2002 payment.

4. **Chemical Residues**

As set out in the Agreement, OWG will be monitoring chemical residues in Grapes delivered to it.

You are reminded to consider carefully the withholding periods of recommended chemicals. Grapes with unacceptable chemical residue levels may be rejected by OWG in accordance with the Agreement. This information was provided to you in the Orlando Wyndham Agrochemical Spray Guide 2001 - 2002.

**We do require you to return a completed 'Block Agrochemical Spray Declaration Form'. It is a strict requirement if you intend delivering your grapes to Orlando Wyndham that you must complete and sign a form for each block that you harvest, and return this form to me prior to the commencement of harvest from that block.**

These forms can also be faxed to my office on 02 6373 0795.

If you require assistance in completing these forms please contact me as soon as possible.

5. **Grape Samples**

I will contact you to advise the commencement dates for delivery of your Grape samples.

During the 2002 vintage, Grape samples will be requested twice a week Monday and Thursday. Please note all samples are to be delivered to Wyndham Estate, Dalwood by 10.00am on Monday and Thursday of each week.

**Please allow one day for your results to be available and telephone 02 6373 3853 between 8.00am and 5.00pm for your results.**

I will supply self-adhesive labels for use on your Grape sample bags to you. These incorporate your grower information including variety and block. Please ensure the correct labels are used with your samples. I have provided sixteen (16) labels per block. Please ensure that you use the labels provided to you this year, not last year.

Advice on the Grape sampling and delivery procedure is set out in Annexure 1.

As prices are related to Baume, it is of benefit to both parties to deliver samples as requested.

You must continue to sample on the designated day until the block has been harvested. This will provide us with the information necessary to determine the harvest period and to reschedule harvest if necessary.

Transportation for your Grapes will only be arranged, after OWG has received and processed a minimum of three (3) samples for each variety from each block, with a minimum of three (3) days between each sample.

6. **Block Information**

Because you have already received 'Block Agrochemical Spray Declaration Forms' and labels for your sample bags printed with your block names, we ask that you keep to these names. If you must alter a block name please contact me to discuss the situation.

7. **Load Bookings**

All load bookings and carrier arrangements will be carried out by Jason Dunne from our Mudgee office. You may contact Jason by telephone at the office on 02 6373 3853 or on the mobile number 0417 818 029. There is also an answering machine at the office if you wish to leave a message.

In order to assist you with load bookings Jason will be available at one or other of the above telephones during vintage between 8:00am and 6:00pm.

8. **Load Sampling**

We will endeavour to take a minimum of two samples per bin for every bin delivered at a receiving weighbridge, in order to determine Baume. In the event that it is necessary to clear a processing backlog of deliveries, in the interests of reducing skin contact and protecting wine quality, we may reduce load sampling to one sample per bin. Any decision will be based solely on the advantages of maximising wine quality by increasing the speed of sampling and processing.

9. **Final Delivery**

To assist us with the management of the vintage grape intake please ensure that you mark "final delivery" clearly on the delivery authorisation for the last load of each variety from each block. This will enable our computer records to be kept up to date and ensure the bookings and the winery intake are managed effectively.



**10. Additives**

Orlando Wyndham Wine Grape Additive will be supplied for you to add to the following grapes immediately after harvest:

- All grapes for Red Wine
- All grapes for White Wine
- Do not apply to grapes for Sparkling Wine
- All grapes for Fortified Wine

NB: Refer to wine style on enclosed Accepted Grape Estimates and Grape Prices Advice.

Refer to the Instruction sheet (Annexure 2) enclosed for directions on how the additive is to be applied.

Additives can be obtained by contacting Jason Dunne.

**11. Oils and Lubricants**

Attached as Annexure 4 is a sheet entitled "Hydraulic Oil and Grease for Harvesting". Please read this carefully and discuss the use of lubricants with your harvester operator. This is very important as you are responsible for the quality of the Grapes delivered to OWG.

**12. Communication**

Jason Dunne will be your point of contact for all vintage matters, and can be reached on mobile 0417/818 029, office 02 6373 3853, or by fax 02 6373 3795.

Yours sincerely  
**ORLANDO WYNDHAM**  
**GROUP PTY LTD**



**Andrew Holly**  
National Agribusiness Manager

I/We, Globe Wines Pty Ltd trading as Kenmarie Vineyards hereby accept the offer and the terms set out in this letter.

Signed: .....  
Globe Wines Pty Ltd trading as Kenmarie Vineyards – Director

Dated:...../...../2002

Signed: .....  
Globe Wines Pty Ltd trading as Kenmarie Vineyards –  
Director/Secretary

Dated:...../...../2002

Note: Please sign and return the entire duplicate letter



## Annexure 1

# 2002 VINTAGE GRAPE SAMPLING PROCEDURE

### Why?

The Orlando Wyndham Group is determined to make better wine from the grapes that we purchase from our grape growers. One way of making this happen is to make sure that the grapes we receive at the weighbridge are ripe with excellent flavours. This means picking the grapes on the right day. To help us achieve this we ask that you take good grape samples.

### When?

You will be notified when to start sampling. We ask that the sample be taken early in the morning prior to 9.00 am. This is to make sure that the grapes are cool when picked.

### What and how much?

Please ensure that you provide at least 20 bunches. In previous years we have had some difficulties obtaining sufficient juice to ensure accurate maturity results. If 20 bunches do not fill the bag, please continue sampling until the bag is at least three quarters filled.

In some varieties with large bunches, you may only need to sample 20 sprigs or part bunches to three quarters fill the bag.

### Where from?

To assist with future crop estimates, we are recording bunch weights from most of the grape maturity samples that you provide us. Since the top bunch on a shoot is smaller than the bottom bunch, samples may be biased up or down if only top or bottom bunches are harvested. In order to make maturity assessment and bunch weights more accurate we request that you sample from entire shoots at random, rather than individual bunches, as in the past.

To obtain a sample, pick the bunches off randomly selected shoots along several rows in the block. Choose these rows at random the first time you sample and from then on sample in these same rows.

Because it is important that you sample all the bunches on a shoot, from shoots on either side of the vine, it is easiest to zigzag along a row. As you move along the row, also remember to harvest all the bunches on a shoot from a representative mix of shaded, exposed, high and low shoots.

If your sample is made up of sprigs rather than entire bunches, please follow the same general sampling procedure, but indicate on the bag that the sample is 'sprigs only'. This should prevent the weighing of the sprigs and a light bunch weight appearing in your Grower Report

**Labelling?**

Self adhesive labels for use on your grape sample bags will be forwarded to you in the near future. These have your grower information including Variety and Block. Please ensure the correct labels are used with your samples. Please ensure that you use this years labels and not those provided to you last year.

## ANNEXURE 2

### Instructions for use of WINE GRAPE ADDITIVE (Potassium Metabisulphide & Potassium Carbonate)

#### CAUTION!

The additive is a powder. Always wear:

Dust Proof Goggles  
PVC or Rubber Gloves  
Class P1 Particle Respirator

Wash hands prior to smoking, drinking or eating.

Refer to "Chem Alert Report" (Annexure 3) for more detail.

#### When Required

Unless advised differently, the Wine Grape Additive is to be added to all grapes except those used for Sparkling Wine.

Refer to "Accepted Grape Estimates and Grape Prices Advice" for the wine style for your grapes.

#### Directions for Addition to Grapes (Only use Additive supplied by Orlando Wyndham)

For White-Grapes 1 Bag is required for each 2½ tonnes of grapes (1 Orlando Wyndham Bin)

For Red Grapes 2 Bags are required for each 2½ tonnes of grapes (1 Orlando Wyndham Bin)

Fill container with 1 Litre of water.

Add contents of bag to the water and mix thoroughly.

Distribute evenly over the top of the grapes immediately after harvest.

Clean mixing container. Retain for next mix.

#### Supply

The Carrier for your area will have supplies of the additive for you to use.

#### Storage

Store in a cool, dry and well ventilated location away from direct sunlight, Oxidising agents and foodstuffs.

#### Queries

If you have any queries please contact your Grower Liaison Officer.

# Chem Alert Report

Manufacturer's Material Safety Data Sheet

Product Name **WINE GRAPE ADDITIVE****Ingredient**POTASSIUM METABISULFITE  
POTASSIUM CARBONATE**Concentration CAS No.**94.59% 16731-55-8  
5.41% 584-08-7**NOT CLASSIFIED AS HAZARDOUS ACCORDING TO WORKSAFE AUSTRALIA CRITERIA.**

Synonyms ORLANDO WINE GRAPE ADDITIVE

Appearance FINE BEIGE POWDER

Odour SLIGHT ODOUR

Uses(s) WINE PRODUCTION

Supplier ORLANDO WYNDHAM Ph: (08) 8208 2444

Stock ID Not a stock item

Hazard Class None Allocated Hazchem None Allocated U.N. # None Allocated D.G Class None Allocated

Pkg Group None Allocated EPG None Allocated Sub/Tert Risk None Allocated

**HEALTH HAZARDS**

**Health Hazard Summary** Low Toxicity. Use safe work practices to avoid eye or skin contact and dust inhalation. Some individuals are hypersensitive to sulfites and may experience respiratory problems following exposure. Individuals known to be hypersensitive or with existing respiratory problems (eg asthma) are advised to avoid exposure.

**Eye** Low to moderate irritant. Direct contact may result in lacrimation, pain, redness and conjunctivitis.

**Inhalation** Low irritant. Over exposure may result in upper respiratory and mucous membrane irritation with coughing. Some individuals are hypersensitive to sulfites, and may experience asthma like symptoms (wheezing and shortness of breath) immediately following exposure.

**Skin** Low irritant. Prolonged and repeated contact may result in irritation, skin rash and dermatitis.

**Ingestion** Low toxicity. With large doses ingestion may result in nausea, vomiting and gastrointestinal irritation. May cause allergic reaction with asthma-like symptoms, although rare.

**PRECAUTIONS**

**Flammability** Non Flammable. May evolve toxic gases (sulfur oxides) when heated to decomposition.

**Reactivity** Incompatible with oxidising agents (eg. hypochlorites, peroxides) and acids (eg. sulfuric acid).

**Ventilation** Use in well ventilated areas.

# Chem Alert Report

Manufacturer's Material Safety Data Sheet

Product Name **WINE GRAPE ADDITIVE**

## PERSONAL PROTECTIVE EQUIPMENT

**PPE** Wear dust-proof goggles and PVC or rubber gloves. When using large quantities or where heavy contamination is likely, wear coveralls. Where an inhalation risk exists, wear a Class P1 (Particle) respirator. At high dust levels, wear a Full-face Class P3 (Particle) respirator.

Colour Rating

**GREEN****FIRST AID**

**Eye** Flush gently with running water, holding eyelids open for 20 minute period. Seek immediate medical attention.

**Inhalation** If over exposure occurs, leave area of exposure. If assisting victim avoid becoming a casualty, wear a Class P1 (Particle) respirator where an inhalation risk exists. If victim is not breathing apply artificial respiration and seek urgent medical attention.

**Skin** Gently flush affected areas with soap and water. Seek medical attention if irritation develops.

**Ingestion** If poisoning occurs, contact a Doctor or Poisons Information Centre on 13 11 26 (Australia Wide). Do not induce vomiting without first seeking medical advice.

## SAFE HANDLING

**Storage** Store in cool, dry, well ventilated area, removed from direct sunlight, oxidising agents (eg. Hypochlorites), acids and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for leaks and spills.

**Waste Disposal** For small amounts, cover with moist sand or similar, collect and dispose of to an approved land-fill site. Avoid generating dust. Contact Risk Management Technologies on (08) 9322 1711 for additional information.

**Transport** Not regulated for transport services.

## EMERGENCY

**Spillage** If spilt (bulk), contact emergency services if appropriate. Wear dust proof goggles, PVC./rubber gloves, a Class P1 (Particle) respirator (where inhalation risk exists), coveralls and rubber boots. Clear area of all unprotected personnel. Prevent spill entering waterways. Collect and place in sealable containers for disposal. Avoid generating dust.

**Fire and Explosion** Non Flammable. Evacuate area and call emergency services. Toxic gases (sulfur oxides) may be evolved when heated. Remain upwind and notify those downwind of hazard. Wear full protective equipment (see Spill above) including self contained breathing apparatus (SCBA) when combating fire. Use water fog to cool intact containers and nearby storage areas.

**Extinguishing** Non flammable. Prevent contamination of drains or waterways, absorb runoff with sand or similar.



# Chem Alert Report

Manufacturer's Material Safety Data Sheet

Product Name **WINE GRAPE ADDITIVE**

## PHYSICAL AND CHEMICAL PROPERTIES

Flammability	NON FLAMMABLE
Boiling point	NOT AVAILABLE
Exposure Standard (TWA)	NOT AVAILABLE
pH	NOT AVAILABLE
Specific Gravity	NOT AVAILABLE
Vapour Pressure	NOT AVAILABLE
Lower Explosion Limit	NON FLAMMABLE

Flash Point	NOT RELEVANT
Melting Point	NOT AVAILABLE
Evaporation Rate	NOT AVAILABLE
% Volatiles	NOT AVAILABLE
Solubility	MISCIBLE
Flash Point	NOT RELEVANT

**GREEN**

## ANNEXURE 4

### HYDRAULIC OIL AND GREASE FOR HARVESTING

#### 2002 VINTAGE

In the past we have received grapes contaminated with lubricant, hydraulic or fuel oil. This contamination has meant we have had to discard batches of wine. A small quantity of oil or grease will make a batch of wine undrinkable.

To avoid future problems we take this opportunity to remind everyone of the need for vigilance in both the maintenance and operation of equipment.

The following table lists possible contamination sources and suggested preventative action.

Lubricant	Problems	Preventative Action
Harvester Chain Oil	Incorrect oil used on bucket chain.	Only use food grade oils.
Hydraulic Oil	Leaking pipes or hydraulic rams on harvesters, front-end loaders, gondolas and tote bins.	Daily inspections of hoses and hydraulic rams. Regular replacement of seals and hoses.
Diesel Fuel	Spillage during refuelling. Fuel from overflow pipes.	Clean spillage from harvester prior to operating. Allow for expansion of fuel in the tank during warm weather.
Engine Oil (SP harvesters)	Sump breather pipe. Engine leaks.	Don't overfill sump. Regular checks for leaks.
Bearing Grease	Incorrect grease used on bearings in and around the picking head, conveyors and fans.	Only use food grade greases in these areas.

When any of the above problems occur the following action is to be taken:

Contamination detected: Advise your Grower Liaison Officer immediately.

Contamination suspected: Advise your Grower Liaison Officer of the problem prior to delivery. The winery will isolate the grapes from other deliveries to minimise the risk of contamination of other batches of wine.

Grapes delivered to the winery that are found to be contaminated will be rejected.

Good insurance is available for contractors and growers to cover losses due to contamination by oils.

\*\*\*\*\*  
ACN 007 870 046 ABN 75 007 870 046

ENTER GRAPE ESTIMATES AND GRAPE PRICES ADVICE

2002 VINTAGE

31/12/2001 16:22:04

GLOBE WINES Pty. Ltd. trading as  
KENMARIE VINEYARDS  
3/3 MILSON Road  
CREMORNE POINT

2090

Grower Code: 502816

Vety	Block	Type/ Qty	Accepted Tonnes	\$ Price at Std Baume	Standard Baume	BONUSES per 0.1 Baume		Maximum % Bonus	DEDUCTIONS per 0.1 Baume		Reject % Baume		
						From	To		From	To			
RDONNAY	88GRAFTS	W 4	6.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	93GRAFTS	W 4	50.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	KEN	W 4	86.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	MARIE	W 3	54.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	NE1	W 4	70.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	NE2	W 3	71.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	NE3	W 3	65.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	P1	W 3	50.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	P2	W 3	60.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	P3	W 3	67.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	R1	W 4	79.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	R2	W 4	74.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	R3	W 3	80.00	1,322.60	12.5	12.6	14.0	1.50	22.50%	11.0	12.4	2.00	10.9
RDONNAY	W BLANC	W 4	13.00	810.00	11.5	11.6	13.0	1.00	15.00%	11.0	11.4	1.00	10.9

Note: Grapes delivered over 15.5 Baume will receive Standard Baume Price

Code: R - Red, W - White, S - Sparkling, F - Fortified  
Quality: 1 - Super Premium, 2 - Premium, 3 - Semi Premium, 4 - Commercial, 5 - Bulk

# ATTACHMENT 2

## OWG OFFER TO PURCHASE GRAPES AS SPARKLING BASE



Orlando Wyndham  
Groupe Pernod Ricard

WITHOUT PREJUDICE

10 January 2002

BY FACSIMILE: 02 8543 2456

ORLANDO WYNDHAM  
GROUP PTY LTD  
ABN 75 007 870 046

**Head Office:**  
33 Exeter Terrace  
Devon Park SA 5008  
GPO Box 2246  
Adelaide SA 5001  
Telephone: (08) 8208 244  
Facsimile: (08) 8208 240

**Customer Service:**  
Telephone: 1300 363 153  
Facsimile: 1300 363 103

Mr Andrew Dibley  
General Manager  
Globe Wines Pty Ltd (trading as Kenmarie Vineyards)  
PO Box 815  
MUSWELLBROOK NSW 2333

Dear Andrew

### 2002 Vintage - Prices

Thank you for your facsimile dated 4 January 2001.

First, I note that pricing for the Sauvignon Blanc grapes has been agreed between the parties. Thank you for your confirmation in relation to this issue.

Before dealing with the substantive pricing issues in relation to the Chardonnay grapes, I wish to address the points raised in your letter in relation to the interpretation of the contract as I believe that there may have been some misunderstandings that can be corrected:

1. Orlando Wyndham agrees that Globe's pricing is not set using the "quality bonus system" offered by Orlando Wyndham to other growers. I certainly did not intend to suggest this in my letter to Globe of 28 December 2001. However, the contract makes it clear that the quality of the grapes is an important criteria that needs to be considered when determining the price – specifically, clause 4.1.1 states that the price will be the "fair market price for each variety ... established with due regard to relative price movements for grapes of similar quality and quantity within the reference regions". The reason why quality gradings were mentioned in my letter was so that Globe could:

- see how we assessed the (expected) quality of the Globe crop; and
- make meaningful comparisons with the other pricing information offered by Orlando Wyndham in relation to the Reference Regions.

This was provided for the purpose of improving the communication and information flow between us and making our pricing offer "transparent".

2. Orlando Wyndham agrees that once the market price at 12.5 Baume has been established (taking into consideration the quality issues), then the price adjustments for the delivered grapes will be carried out in accordance with the Appendices to the contract.

3. You seem to be suggesting that the price for the grapes will be set by simply applying the percentage change in the average prices in the Reference Regions to the 2001 price. With respect, Orlando Wyndham does not agree with this interpretation and this is not what the contract states. Whilst we accept that the price movements in the Reference Regions are relevant to the setting of the market price, it is clear that the market price is to be set each year taking into account quality issues and is not simply a mathematical adjustment. It is for this reason that the independent expert determination procedure was included in the contract in such detail – this would not be necessary if a simple adjustment to the previous year's standard price was required. Also, as you are aware, the parties agreed to allow pricing to be done on a "block by block" basis. Again, this recognises that the quality and hence the market price can be different for each block – applying a percentage change to the 2001 prices does not achieve this result. The information provided with our initial pricing offer illustrates how we have considered the quality issues on a block by block basis.

I hope that the above clarifies the issues and demonstrates that Orlando Wyndham is acting in good faith and within both the legal interpretation and the commercial intent of the contract.

Having said this, it is clear that Orlando Wyndham and Globe disagree as to the fair market price of the Chardonnay grapes. As you can see from the information previously provided, the price offered by Orlando Wyndham is, in Orlando Wyndham's opinion, in excess of the market price for the grapes. In these circumstances, Orlando Wyndham is unable to increase its offer.

However, in the interests of trying to resolve this impasse (and to demonstrate its good faith towards Globe), Orlando Wyndham is prepared to offer to purchase all of the 2002 Globe Chardonnay grapes as sparkling wine base at the price previously offered (ie \$1322.60 per tonne) on the conditions set out below. As you are aware, this represents significant potential benefits to Globe as the grapes are harvested earlier and at a lower baume, reducing the risk of disease and baume deductions. Normally, Orlando Wyndham negotiates price relief with grower where grapes are taken for sparkling wine base in return for the lower risk offered to growers. In these circumstances, Orlando Wyndham is not seeking any such relief and Orlando Wyndham is also taking a commercial risk as Globe grapes have not been applied in this manner previously.

The conditions of this offer are as follows:

1. Orlando Wyndham would purchase all Chardonnay grapes to be sold to Orlando Wyndham pursuant to the contract for the 2002 vintage on the basis of those grapes being used as sparkling wine base (Orlando Wyndham does not guarantee that the wine produced from these grapes will necessarily be used in sparkling wine products as this will depend on the suitability of that wine but the sale of the grapes would be conducted on this basis);
2. Globe would retain its option under clause 4.1.2 of the contract to sell some or all of these grapes to a third party, in which case, those grapes would be excluded from the arrangements set out in this offer and would be dealt with in accordance with the terms of the contract;
3. The price for the Chardonnay grapes from each block would be \$1322.60 per tonne at 10.5 baume. Baume adjustments would be altered from those set out in the contract and would be applied as follows:
  - for grapes delivered with a baume less than 10.5 – deductions would be applied at the rate of 2% for each 0.1 baume point;
  - for grapes delivered with a baume between 10.6 and 11.5 – a bonus of 1% for each 0.1 baume point above 10.5 will apply (to a maximum of 10%); and

- grapes delivered with a baume in excess of 11.5 would receive the maximum bonus price of \$1,454.86 per tonne.
  - grapes delivered with a baume in excess of 15.5 would receive the standard price of \$1322.60 per tonne.
4. This offer is subject to the grapes on each block being assessed as being suitable for use as sparkling wine base during the vineyard inspection planned for 17 January 2002. Prior to this inspection (and as soon as possible), Globe would be required to provide to Orlando Wyndham a detailed maturity analysis for the grapes. I remind you that the grapes would need to meet the 2001 – 2002 Orlando Wyndham Agrochemical Spray recommendations as previously provided to you.

If the grapes from a block did not meet this criteria (and Orlando Wyndham would be required to notify Globe of this within 48 hours of the completion of the vineyard inspection), then the grapes from that block would not be subject to this offer and would be dealt with in accordance with the terms of the contract and the price for those grapes would be determined by the independent expert to be agreed between us.

5. The Contract Price for the Chardonnay grapes purchased in 2002 by Orlando Wyndham in accordance with this offer will be deemed to be \$1322.60 per tonne at 12.5 baume (eg for the purposes of clause 4.3 of the contract). This deeming provision would not apply to any grapes that did not meet the criteria set out in point 4 above – the price determined by the expert would continue to apply in those circumstances. This deeming provision is not to operate as an admission by either party in relation to the 2002 market prices for Chardonnay in the context of any future pricing disputes and Orlando Wyndham would agree to either party disclosing the terms of this arrangement to an independent expert to explain the pricing history should we become involved in such dispute in a later vintage.
6. Except as set out in this letter, the purchase of the Chardonnay grapes would be on the terms of our letter to you of 28 December 2001 and the terms of the contract.
7. This offer remains open for acceptance by Globe until close of business on Friday 11 January 2002 and if it is not accepted in writing by that time, it will automatically lapse. I apologise for allowing such a short period but I'm sure that you will agree that, if this proposal is to be implemented, agreement would need to be reached between the parties very quickly.

Orlando Wyndham believes that this offer is fair and presents mutual benefits for and compromises by both parties and I trust that it will be considered favourably by Globe. I look forward to receiving your response.

Yours sincerely  
ORLANDO WYNDHAM  
GROUP PTY LTD



ANDREW HOLLY  
National Agribusiness Manager

**ATTACHMENT 3**

**OWG NEGOTIATED SETTLEMENT OFFER**



**FAXED**  
11/4/02

11 April 2002

BY FACSIMILE: 02 6543 2456

Mr Andrew Dibley  
General Manager  
Globe Wines Pty Ltd (trading as Kenmaric Vineyards)  
PO Box 815  
MUSWELLBROOK NSW 2333

Dear Andrew

**2002 Vintage - Prices**

Thank you for your facsimile of 20 March 2002, addressed to Andrew Holly.

As you may be aware, I am assuming responsibility for the business aspects of the winemaking and viticulture departments and, as part of my new role, I will be ultimately responsible for all grower relationships. Andrew Holly and Jason Dunne will continue to deal with Globe Wines on a daily basis. However, given the pricing dispute between Orlando Wyndham and Globe and both parties' desire to build and improve the existing relationship, I thought that I would take this opportunity to become involved in the pricing negotiations.

We have considered the additional information provided with your facsimile, including the price paid for the Chardonnay grapes from blocks NE1, NE2, P2 and R2 by BRL Hardy Ltd. Whilst we acknowledge that this information may appear to support Globe's contention that the market price for Chardonnay grapes from the vineyard in 2002 is approximately \$1590 per tonne (at 12.5 baume), we still believe that the market price was accurately estimated in our 28 December 2002 pricing offer and our views in relation to the quality of these grapes have been confirmed by an external expert. We believe there are distinct quality differences between the various blocks on the vineyard and it would be inappropriate to set a single market price to apply for all blocks - in particular, the blocks from which the grapes that were sold to BRL were sourced were of a higher quality than many of the other blocks.

Having said this, I am conscious of a need for both Orlando Wyndham and Globe to work together for future vintages. Clearly, both Orlando Wyndham and Globe have very different views as to the market price for the Chardonnay grapes and ongoing pricing disputes do not assist in developing our relationship. To demonstrate that Orlando Wyndham is serious about rebuilding a solid and mutually beneficial relationship with Globe, we are prepared to make a new pricing offer to Globe which, we believe, represents a "mid-point" between our respective views.

In formulating this offer, we reviewed our quality assessment of each block and applied a higher price (at 12.5 baume and prior to any adjustments under Appendix 2 to the contract). This review resulted in the following prices (relative to quality) for each block:



Orlando Wyndham  
Groupe Pernod Ricard

ORLANDO WYNDHAM  
GROUP PTY LTD  
ABN 75 007 870 046

Head Office:  
33 Exeter Terrace  
Devon Park SA 5008  
GPO Box 2246  
Adelaide SA 5001  
Telephone: (08) 8208 2444  
Facsimile: (08) 8208 2403

Customer Service:  
Telephone: 1300 363 153  
Facsimile: 1300 363 103

Post's Corner Winery:  
Henry Lawson Drive  
PO Box 385  
Mudgee NSW 2850  
Telephone: (02) 6373 3853  
Facsimile: (02) 6373 3795

BLOCK	OWG CLASS.	QUAL.	\$ / TONNE
88 Grafts	4	3	\$1,322.20
93 Grafts	4	3	\$1,322.20
RI	4	3	\$1,322.20
LEN	4	2	\$1,389.15
MARIE	4	2	\$1,389.15
P3	4	2	\$1,389.15
R3	4	2	\$1,389.15
P1	4	1	\$1,456.10
NE3	3	3	\$1,523.05
NE1	3	2	\$1,590 BRL Hardy
NE2	3	2	\$1,590 BRL Hardy
P2	4	2	\$1,590 BRL Hardy
R2	4	3	\$1,590 BRL Hardy

Although we consider a block by block pricing methodology to be appropriate, to demonstrate our good faith we are prepared to offer a single price of \$1,456.10 per tonne for all Chardonnay grapes for 2002 at 12.5 baume. This offer is subject to the following conditions:

1. it is made without prejudice to Orlando Wyndham's position in relation to the market price of these grapes and, if the pricing dispute proceeds to an expert determination, Orlando Wyndham will submit that its previous offer represented the fair market price;
2. the price is subject to adjustment in accordance with Appendix 2 to the grape supply contract;
3. this offer does not operate to amend the grape supply contract eg in relation to pricing on a block by block basis;
4. if Globe and Orlando Wyndham become involved in any future pricing disputes which require an expert determination or other judicial consideration (which I am hopeful will not eventuate), both Globe and Orlando Wyndham agree not to use the prices set out in this offer as evidence in relation to the 2002 market price – both parties would be free to make submissions as to the 2002 market price and this price would be referred to only as a “negotiated settlement”; and
5. this offer remains open for acceptance by Globe in writing by close of business on Friday 19 April 2002.

As you would appreciate, this is a significant concession by Orlando Wyndham and I would urge Globe to reconsider its own position in an effort to move forward. As you are aware, Orlando Wyndham also wishes to explore other options with Globe which Orlando Wyndham believes will be of benefit to both parties eg the use of the Globe grapes for sparkling wine base. It is very important that Orlando Wyndham and Globe meet in a timely manner to discuss these issues and I intend to invite Globe representatives to attend our Rowland Flat facilities at a mutually convenient date in June 2002 to discuss all aspects of our relationship.

I look forward to receiving your response.

Yours sincerely  
ORLANDO WYNDHAM  
GROUP PTY LTD



BRETT McKINNON  
Business Manager, Winemaking and Viticulture

**ATTACHMENT 4**

**PHILLIP JOHN VINEYARD ASSESSMENT**

12/02/02

To: Brett McKinnon- Orlando/Wyndham Group

Please find to follow a summary of a visit to 'GLOBE' globe wine Pty. Limited Febuary 2002. Hunter Park Vineyard and Ken Marie Vineyard- Upper Hunter Valley.



Phillip John

'GLOBE' Globe wines Pty. Limited

12/02/02

Hunter Park Vineyards

Ken Marie Vineyards

Visit Monday 11th, February 2002

Brett McKinnon and Jason

• Ken Marie Vineyard. (Borders the Hunter River)

93 grafts	4.6	Hectares	CHR	SB	2.1 Hectares
Ken	8.1	Hectares	CHR		
Marie	6.2	Hectares	CHR		
88 grafts	0.5	Hectares	CHR		
93 grafts	<u>1.5</u>	Hectares	CHR		
	24.3	Hectares	CHR		

• Hunter River Park Vineyards.

Pines 3 (P3)	6.9	Hectares	CHR		
Pines 2 (P2)	6.9	Hectares	CHR		
Pines 1 (P1)	6.5	Hectares	CHR		
Raphael (R1)	6.1	Hectares	CHR		
Raphael (R1)	6.1	Hectares	CHR		
Raphael (R3)	6.5	Hectares	CHR		
New England (NE2)	5.3	Hectares	CHR		
New England (NE2)	5.3	Hectares	CHR		
New England (NE2)	<u>5.3</u>	Hectares	CHR		
	54.9				

- \* Total CHR 78.2 Hectares Estimation 820 Tonnes
- Contrast tonnes offer to Orlando/Wyndham 620 tonnes
- 200 tonnes on offer (to come out of P2)
- Fruit maturity tested 5 days earlier between 11- 11.5B.

- \* Vineyard inspection with Manager Andrew and the owner Diane with her two daughters.

- \* All vineyard blocks were visited at both ends at each block and well into the centre of the rows.
- \* After 40mls of rain the previous week, there was little evidence of disease. Some blue berries in light bunches in (P2) in particular which could easily become a botrytis problem with more rain. We could say a potential time bomb. A spray was in progress to (P2) at the time of the visit.
- \* Rust Mite evident through all blocks.
- \* Kenmarie Vineyard with a major weed problem now thought to be resistant to herbicide spays following more than 20 years of low dose application.
- \* Overall the general impression of both the Hunter Park and Kenmarie Vineyards appeared to be one of absent ownership with minimum maintainance spent.
- \* All blocks particularly Pines 1-2 and New England blocks with East-West rows appeared to produce fruit of better flavour particularly NE1-3. Having said that it could also be said the differences were simply variations of a theme.
- \* To follow, I have attempted to rate grape value quality on the old scale of 1-30 most likely product end use.
- \* Dependent on physiological grape maturity harvesting decisions, it appeared that finished alcohol levels would be in the order of 12- 12.5 baume with total acidity levels around 5.0 g/l or less. It would be my view that this balance or lack of balance as it may be more correctly put, would ultimately have a large bearing on wine quality values after classification.
- \* Vineyard assessment Grid.

\* Summary

Having involvement with similar sized Upper Hunter Vineyard in recent years (Inglewood) the fundamental problem other than fruit spoilage risks, is the fact that the fruit will have problems reaching full physiological maturity before acid levels fall. The end result in wine quality will be medium bodied, soft flavoured wines lacking varietal fruit flavour intensity by comparison with the same variety from other regions. It would be my estimate the real value of the fruit would be more like \$800-\$1000 per tonne.



Vineyard	Hectars	Comments	EV 1-30 Asses
<u>KenMarie Vinyard</u>			
93 grafts	4.6	Less ripe shaded & exposed berries	9-11
Ken	8.5	Smaller berries fair flavour	9-11
Marie	6.2	Higher acid fresher 11.3B	9-11
88 grafts	0.5	Ripest block sweeter flavour	9-11
93 grafts	1.5	3.5-4T/acre smaller berries	9-11
<u>Hunter Park Vineyard</u>			
Pines 3 (P3)	6.9	Overall quite bland higher vigour	8-10
Pines 2 (P2)	6.9	Tight bunches same early botrytis	8-10
Pines 1 (P1)	6.5	Variable lacking varietal flavours	8-10
Raphael (R3)	6.5	Similar to (R2) & (R1) green flavours	8-10
Raphael (R2)	6.1	Lower vigour. Quite bland	8-10
Raphael (R1)	6.1	Less vigour riper	8-10
NewEnglandNE3	5.3	Better acid sugar balance	11-12
NewEnglandNE2	5.3	More vibrant flavours	11-12
NewEnglandNE1	5.3	Similar to NE3 and NE2	11-12

\* Southcorp Grape Value/Wine Value Examples

Lindemans	Bin 65	Chardonnay (\$A 7-9/ Bottle)	11-14
Rosemount	Diamond	Chardonnay (\$A 11-13/Bottle)	14-16
Queen Adelaide	N/A	Chardonnay (\$A 5-7/ Bottle)	8-10

# ATTACHMENT 5

## PHILLIP JOHN WINE ASSESSMENT

To: Orlando/ Wyndham Group, Limited

P.O. Box 730  
Gleneig SA 5045  
23<sup>rd</sup> August 2002Rowland Flat SA 5352  
Attention Brett MckinnonSubject: "Globe" globe wines Pty. Limited  
2002 Chardonnay Wine Quality Assessment

Dear Brett,

Please find to follow the summary of my tasting assessment of wines produced by Orlando/ Wyndham from the "Ken Marie" and Hunter Park vineyards. This report should be read as a follow up to the earlier assessment dated 12<sup>th</sup> February 2002.

The tasting was conducted at your Orlando Rowland Flat tasting rooms on Monday 8<sup>th</sup> July 2002. My earlier report gave potential grape value assessments on a 30 point scale also linking this to wine value and use products, as used by Southcorp Wines up to and inclusive of 2001 vintage. I did indicate to you verbally at the time of the vineyard assessment on the 11<sup>th</sup> of February 2002 that the grape value assessments may have tended to be slightly optimistic when matched up to the final wine quality assessment which in this case has proved correct.

Four tank samples were assessed. The major volume was produced from tank pressed, free run juice at an extraction rate ranging from 500- 530 litres per tonne. The balance was made up from pressings.

T282- 175,000 litres (free run juice)  
Grape Value Assessment (8-9)

Colour: Light medium pale yellow lacking green

Bouquet: Slight musty background suggesting some botrytis mould influence to the grapes. Main criticism a lack of varietal fruit characters, also mature and developed

Palate: Overall quite flat and stripped of varietal fruit flavours suggesting the base wines were quite acid and bitter before blending and fining.

T266- 105,000 litres (free run juice)  
Grape Value Assessment (9-10)

Colour: Light medium pale yellow lacking green

Bouquet: Plain simple dull aromas with less musty background as in T282. Once again the main criticism a lack of fruit and early development.

Palate: Similar to T282 quite dull and flat, but overall more acid with a tendency to bitterness lacking recognisable Chardonnay fruit flavours.

T191/ T193- 100,000 litres  
Grape Value Assessment (6-7)

Colour: Full medium pale yellow lacking green

Bouquet: Mature dull unattractive aromas lacking freshness

Palate: Soft broad fruit flavours quite stripped and dull not recognisable as Chardonnay also quite bitter.

V5522- 24,000 litres  
( overall comments very similar to T191/ T193 )

#### Summary

With regard to T282 and T266 there appears a significant lack of discernable true varietal fruit aromas and flavours which suggests the grapes may not have been physiologically ripe or more to the point may not have been able to achieve any better ripeness or maturity due to various vineyard diseases such as botrytis being present. By comparison with the same variety grown in similar warmer regions, it would be my

estimation the real value of the fruit by end product use would be more like \$600- \$700 per tonne. This figure is significantly lower than that based on fruit quality in the initial earlier report.

Yours faithfully,



Phillip John

Aug. 23 2002 03:37PM P3

FAX NO. :

FROM :

# ATTACHMENT 6

## CIATTI AUSTRALIA WINE VALUATION



22<sup>ND</sup> July 2002

Mr M Sykes  
Wine Supply/Wine Maker  
Orlando Wyndham Group  
33 Exeter Terrace  
DEVON PARK, SA 5008

Dear Mr Sykes

As per your request we have reviewed the sample of 2002 Hunter Valley Chardonnay and can offer you the following opinions:

Previous sales and current market listings of 2002 Hunter Valley Chardonnay would place a good example of 2002 Chardonnay with the same GI at an approximate market value of \$2.00 - \$2.25 per litre.

However, after careful assessment of the wine in question, we felt that this wine is lacking in varietal characters, has minimal fruit on both the nose and the palate along with very little structure.

Our overall opinion of the wine is that it is below average for this region and would therefore be comparative in quality with current listings of Riverland/Sunraysia 2002 within the price category of \$1.50 - \$1.60. Given the GI is from a premium region this could increase the wine price by 10 - 20c dependent upon demand.

Yours sincerely



J F Koerner  
Managing Director

#### Disclaimer

Market value as used in this report is defined as the most probable price the product would bring in a competitive market.

The opinions of market value expressed in this report are based upon the general experience and observations of Ciatti Australia in the brokerage of wines the date of the report and are valued for a reasonable time depending on market conditions. Ciatti Australia does not assume responsibility for the accuracy of information furnished by other parties and is not responsible for matters of a legal nature that affect either the goods being appraised or the title to them.

CIATTI AUSTRALIA PTY. LTD

A.B.N. 35 092 013 860

118 Greenhill Road, Unley, South Australia 5061

Telephone (08) 8272 5688 Facsimile (08) 8272 5944 Email [ciatti@acncr.com.au](mailto:ciatti@acncr.com.au)

# ATTACHMENT 7

## ORLANDO WYNDHAM VINEYARD ASSESSMENT SHEETS

Date: 17/1/2002 Grower name: Globe  
 Assessor: RM Variety: CMA c: 02323  
 Area: UH Block: NE 2 Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A. ≤ 8 mm  
 B. 8 - 10 mm  
 C. 10 - 12 mm  
 D. 12 - 14 mm  
 E. 14 - 16 mm  
 F. > 16 mm

**Fruit exposure**  
 A. ≤ 20 %  
 B. 21 - 40 %  
 C. 41 - 60 %  
 D. 61 - 80 %  
 E. > 80 %

**OFFICE USE ONLY**  
 Date entered: 17/1/2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Orch  
 (2) meat  
 (3) lemon

**Other descriptors (refer to chart)**  
 (1) green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A. < 75 % dark brown  
 B. 75 - 90 % dark brown  
 C. > 90 % dark brown

Comments: sl. more aromatic

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
09 2 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: \_\_\_\_\_ Pref. winery: \_\_\_\_\_ Revisit:

Date: 24/01/2002 Grower name: GLOBE  
 Assessor: J.M. Variety: GUARD c: 03317  
 Area: UH Block: NEW ENG 2 Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A. ≤ 8 mm  
 B. 8 - 10 mm  
 C. 10 - 12 mm  
 D. 12 - 14 mm  
 E. 14 - 16 mm  
 F. > 16 mm

**Fruit exposure**  
 A. ≤ 20 %  
 B. 21 - 40 %  
 C. 41 - 60 %  
 D. 61 - 80 %  
 E. > 80 %

**OFFICE USE ONLY**  
 Date entered: 24/1/2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Green  
 (2) Herbaceous  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) \_\_\_\_\_  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A. < 75 % dark brown  
 B. 75 - 90 % dark brown  
 C. > 90 % dark brown

Comments: sh. very acid more intensity

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
09 2 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: 13.0 Pref. winery: MO Revisit:



Date 17/11/2002 Grower name L. G. G.  
 Assessor B.M. Variety CHA 02324  
 Area UH Block NE 1 Potential grower / block

<p>Vine balance (leaf area*fruit ratio)</p> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<p>Berry size (diameter)</p> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<p>Fruit exposure</p> <input checked="" type="checkbox"/> A ≤ 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	
<p style="text-align: center;"><b>OFFICE USE ONLY</b></p> <p>Date entered <u>17/11/2002</u> Initial _____</p>			
<p>Fruit flavour intensity</p> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<p>Fruit flavour descriptors (refer to chart)</p> <p>(1) <u>citrus</u>          (2) <u>lemon</u>          (3) _____</p>	<p>Other descriptors (refer to chart)</p> <p>(1) <u>green</u>          (2) _____          (3) _____</p>	
<p>Acid intensity</p> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input type="checkbox"/> Medium <input checked="" type="checkbox"/> High	<p>Red colour intensity</p> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<p>Skin tannin (reds) / phenolic (whites) intensity</p> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	
<p>Seed colour (maturity)</p> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown			
<p>Comments <u>still quite green</u></p>			
<p>Assessed type</p> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<p>Assessed quality</p> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5	<p>Assessed product</p> <p style="text-align: center;"><u>0.9.2</u></p>	<p>Assessed product rating</p> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3
<p>If changes required to Viticulture System: _____</p> <p>Pref. harvest date _____ Pref. harvest Baume _____ Pref. winery _____ Revisit <input checked="" type="checkbox"/></p> <p style="text-align: center;">Copies - Green (Grower Liaison Officer) Blue (Assessor)</p>			

Date 24/10/2002 Grower name G. G. G.  
 Assessor B.M. Variety CHA 03318  
 Area VHG Block NEW ENG 1 Potential grower / block

<p>Vine balance (leaf area*fruit ratio)</p> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<p>Berry size (diameter)</p> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<p>Fruit exposure</p> <input checked="" type="checkbox"/> A ≤ 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	
<p style="text-align: center;"><b>OFFICE USE ONLY</b></p> <p>Date entered <u>17/11/2002</u> Initial _____</p>			
<p>Fruit flavour intensity</p> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<p>Fruit flavour descriptors (refer to chart)</p> <p>(1) <u>Green</u>          (2) <u>Citrus</u>          (3) <u>lemon/lime</u></p>	<p>Other descriptors (refer to chart)</p> <p>(1) _____          (2) _____          (3) _____</p>	
<p>Acid intensity</p> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<p>Red colour intensity</p> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<p>Skin tannin (reds) / phenolic (whites) intensity</p> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	
<p>Seed colour (maturity)</p> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown			
<p>Comments <u>Doc intensity</u></p>			
<p>Assessed type</p> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<p>Assessed quality</p> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5	<p>Assessed product</p> <p style="text-align: center;"><u>0.9.2</u></p>	<p>Assessed product rating</p> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3
<p>If changes required to Viticulture System: _____</p> <p>Pref. harvest date _____ Pref. harvest Baume <u>3.0</u> Pref. winery <u>MO</u> Revisit <input type="checkbox"/></p> <p style="text-align: center;">Copies - Green (Grower Liaison Officer) Blue (Assessor)</p>			

Date: 29.11.2002 Grower name: GLOBE  
 Assessor: BUTOWE/SAC Variety: CHAED 03720  
 Area: UA Block: MARIE Potential grower / block:

<b>Vine balance (leaf area: fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input checked="" type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A ≤ 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	<b>OFFICE USE ONLY</b> Date entered: <u>11/2/2002</u> Initial: _____
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Melon</u> (2) <u>Citrus</u> (3) _____	<b>Other descriptors (refer to chart)</b> (1) <u>Watery</u> (2) _____ (3) _____	
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown
<b>Comments</b> <u>Lacks rich flavour. Blackened leaves from wet wire &amp; heat. Odd black berries from hail damage. Some bitter lot (mostly stayed). Some light brown apple moth.</u>			
<b>Assessed type</b> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<b>Assessed quality</b> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5	<b>Assessed product</b> <u>029</u> T	<b>Assessed product rating</b> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3
If changes required to Viticulture System: Pref. harvest date: _____ Pref. harvest Baume: _____ Pref. winery: _____ Revisit: <input type="checkbox"/>			

Copies - Green (Grower Liaison Officer) Blue (Assessor)

Date: 11.2.2002 Grower name: GLOBE  
 Assessor: BW Variety: CHA 02394  
 Area: UA Block: MARIE Potential grower / block:

<b>Vine balance (leaf area: fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input checked="" type="checkbox"/> E 14 - 15 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A ≤ 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	<b>OFFICE USE ONLY</b> Date entered: <u>11/2/2002</u> Initial: _____
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>melon</u> (2) <u>citrus</u> (3) _____	<b>Other descriptors (refer to chart)</b> (1) <u>green (variable)</u> (2) _____ (3) _____	
<b>Acid intensity</b> <input checked="" type="checkbox"/> Very low <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Seed colour (maturity)</b> <input type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input checked="" type="checkbox"/> C > 90 % dark brown
<b>Comments</b> <u>not quite variable some green (dying)</u>			
<b>Assessed type</b> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<b>Assessed quality</b> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5	<b>Assessed product</b> <u>029</u> T	<b>Assessed product rating</b> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3
If changes required to Viticulture System: Pref. harvest date: _____ Pref. harvest Baume: <u>12.5</u> Pref. winery: _____ Revisit: <input type="checkbox"/>			

Copies - Green (Grower Liaison Officer) Blue (Assessor)

Please mark only ONE box per attribute

Please mark only ONE box per attribute

2002

Date 11/2/2002 Grower name GLOBE  
 Assessor BM Variety CHA 03374  
 Area NH Block MARIE Potential grower / block

**Vine balance (leaf area\* fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 11/2/2002  
 Initial BM

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) MECON  
 (2) CITRUS  
 (3)

**Other descriptors (refer to chart)**  
 (1) GREEN  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments

Assessed type  S  W  R  F  
 Assessed quality  1  2  3  4  5  
 Assessed product 029 T  
 Assessed product rating  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Copies - Green (Grower Liaison Officer) Blue (Assessor)

Please mark only ONE box per attribute

Please mark only ONE box per attribute

Date 11/1/2002 Grower name Chateau  
 Assessor BM Variety CHA 02332  
 Area OH Block MARQUE Potential grower / block

**Vine balance (leaf area\* fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 11/1/2002  
 Initial

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) apple  
 (2) melon  
 (3)

**Other descriptors (refer to chart)**  
 (1) green  
 (2) phenolic  
 (3) whitery

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments had damage - low acid, not some apples

Assessed type  S  W  R  F  
 Assessed quality  1  2  3  4  5  
 Assessed product 029 T  
 Assessed product rating  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Copies - Green (Grower Liaison Officer) Blue (Assessor)



Date 2<sup>a</sup> / 01 / 2002 Grower name GIORGIO  
 Assessor J.M Variety Chard 03326  
 Area VH Block MAIOE Potential grower / block

<b>Vine balance (leaf area : fruit ratio)</b> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A. ≤ 8 mm <input type="checkbox"/> B. 8 - 10 mm <input type="checkbox"/> C. 10 - 12 mm <input checked="" type="checkbox"/> D. 12 - 14 mm <input type="checkbox"/> E. 14 - 16 mm <input type="checkbox"/> F. > 16 mm	<b>Fruit exposure</b> <input checked="" type="checkbox"/> A. ≤ 20 % <input type="checkbox"/> B. 21 - 40 % <input type="checkbox"/> C. 41 - 60 % <input type="checkbox"/> D. 61 - 80 % <input type="checkbox"/> E. > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>  </u> / <u>  </u> / 2002		
Initial <u>  </u>		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Citrus</u> (2) <u>Melon</u> (3) <u>  </u>	<b>Other descriptors (refer to chart)</b> (1) <u>Green</u> (2) <u>  </u> (3) <u>  </u>
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A. < 75 % dark brown <input type="checkbox"/> B. 75 - 90 % dark brown <input type="checkbox"/> C. > 90 % dark brown		
Comments <u>  </u>		

Please mark only ONE box per attribute

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**Assessed type**      **Assessed quality**      **Assessed product**      **Assessed product rating**  
 S    W    R    F     
  1    2    3    4    5     
 O 2 9 T     
  1    2    3

If changes required to Viticulture System:      Pref. harvest date         Pref. harvest Baume 130      Pref. winery MO      Ravizat

Copies - Green (Grower Liaison Officer) Blue (Assessor)

Date 11 / 2 / 2002 Grower name KUEN  
 Assessor BM Variety CUVA 02392  
 Area VH Block KUEN Potential grower / block

<b>Vine balance (leaf area : fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A. ≤ 8 mm <input type="checkbox"/> B. 8 - 10 mm <input type="checkbox"/> C. 10 - 12 mm <input type="checkbox"/> D. 12 - 14 mm <input checked="" type="checkbox"/> E. 14 - 16 mm <input type="checkbox"/> F. > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A. ≤ 20 % <input type="checkbox"/> B. 21 - 40 % <input checked="" type="checkbox"/> C. 41 - 60 % <input type="checkbox"/> D. 61 - 80 % <input type="checkbox"/> E. > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>11</u> / <u>02</u> / 2002		
Initial <u>BM</u>		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Citrus</u> (2) <u>Melon</u> (3) <u>  </u>	<b>Other descriptors (refer to chart)</b> (1) <u>  </u> (2) <u>  </u> (3) <u>  </u>
<b>Acid intensity</b> <input checked="" type="checkbox"/> Very low <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input type="checkbox"/> A. < 75 % dark brown <input checked="" type="checkbox"/> B. 75 - 90 % dark brown <input type="checkbox"/> C. > 90 % dark brown		
Comments <u>some hail damage, variable maturity some LBAM</u> <u>grapes rotting</u>		

Please mark only ONE box per attribute

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**Assessed type**      **Assessed quality**      **Assessed product**      **Assessed product rating**  
 S    W    R    F     
  1    2    3    4    5     
 O 2 9 T     
  1    2    3

If changes required to Viticulture System:      Pref. harvest date         Pref. harvest Baume 120      Pref. winery         Ravizat

Copies - Green (Grower Liaison Officer) Blue (Assessor)

Date: 17/11/2002 Grower name: GLOBE  
 Assessor: Ron Variety: CUA ID: 02335  
 Area: UH Block: WEN Potential grower / block:

<b>Vine balance (leaf area*fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit * effective leaf area			<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm			<b>Fruit exposure</b> <input type="checkbox"/> A < 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> F > 80 %			<b>OFFICE USE ONLY</b> Date entered: <u>17/11/2002</u> Initial: _____		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Mel</u> (2) <u>Auto</u> (3) _____			<b>Other descriptors (refer to chart)</b> (1) <u>Green</u> (2) _____ (3) _____					
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High			<b>Seed colour (maturity)</b> <input type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown		
Comments: <u>opened on western side, highly variable, some sunken, some hail damage</u>											
<b>Assessed type</b> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> P			<b>Assessed quality</b> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5			<b>Assessed product</b> <u>029</u> T			<b>Assessed product rating</b> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3		
If changes required to Viticulture System: Pref. harvest date: _____ Pref. harvest Baume: _____ Pref. winery: _____ Revisit: <input checked="" type="checkbox"/>											

Date: 19/11/2002 Grower name: GLOBE  
 Assessor: Bill Ron SAK Variety: CHARD ID: 03723  
 Area: UH Block: WEN Potential grower / block:

<b>Vine balance (leaf area*fruit ratio)</b> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit * effective leaf area			<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input checked="" type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm			<b>Fruit exposure</b> <input type="checkbox"/> A < 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> F > 80 %			<b>OFFICE USE ONLY</b> Date entered: _____ Initial: _____		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Citrus</u> (2) <u>Melon</u> (3) _____			<b>Other descriptors (refer to chart)</b> (1) <u>Watery</u> (2) _____ (3) _____					
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown		
Comments: <u>Significant hail damage, variable throughout block, signs of bitter rot</u>											
<b>Assessed type</b> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> P			<b>Assessed quality</b> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5			<b>Assessed product</b> <u>029</u> T			<b>Assessed product rating</b> <input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3		
If changes required to Viticulture System: Pref. harvest date: _____ Pref. harvest Baume: _____ Pref. winery: _____ Revisit: <input type="checkbox"/>											

FRUIT PUG/2/ 1-706 F-8

Date 24/01/2002 Grower name GLOBE  
 Assessor J.M. Variety Chard  
 Area VW Block KEN 03327  
 Potential grower / block

<b>Vine balance (leaf area*fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input checked="" type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A ≤ 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>1/2/2002</u>		
Initial _____		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Green</u> (2) <u>Chard</u> (3) _____	<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown		
Comments _____		

Assessed type:  S  W  R  F

Assessed quality:  1  2  3  4  5

Assessed product: 029 T

Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 12.5 Pref. winery Mo Revisit

Date 29/1/2002 Grower name GLOBE  
 Assessor BH/BMC/SAC Variety Chard  
 Area OU Block PINES F (P) 03724  
 Potential grower / block

<b>Vine balance (leaf area*fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input checked="" type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input checked="" type="checkbox"/> A ≤ 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>1/2/2002</u>		
Initial _____		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Melon fruit</u> (2) _____ (3) _____	<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown		
Comments <u>possibility of a W3 canopy healthy</u>		

Assessed type:  S  W  R  F

Assessed quality:  1  2  3  4  5

Assessed product: 029 T

Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit



Date <u>11/21/2002</u>		Grower name <u>Globe</u>		Vineyard <u>DATA</u>		Block <u>PA</u>		Potential grower / block <input type="checkbox"/>			
Assessor <u>Bm</u>		Vineyard <u>DATA</u>		Block <u>PA</u>		Potential grower / block <input type="checkbox"/>		c <u>02395</u>			
Area <u>EH</u>		Block <u>PA</u>		Potential grower / block <input type="checkbox"/>		Potential grower / block <input type="checkbox"/>		Potential grower / block <input type="checkbox"/>			
<b>Vine balance (leaf area:fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit Effective leaf area			<b>Berry size (diameter)</b> <input type="checkbox"/> A 5-8 mm <input type="checkbox"/> B 9-10 mm <input type="checkbox"/> C 10-12 mm <input checked="" type="checkbox"/> D 12-14 mm <input type="checkbox"/> E 14-16 mm <input type="checkbox"/> F > 16 mm			<b>Fruit exposure</b> <input type="checkbox"/> A 20% <input checked="" type="checkbox"/> B 21-40% <input type="checkbox"/> C 41-60% <input type="checkbox"/> D 61-80% <input type="checkbox"/> F > 80%			<b>OFFICE USE ONLY</b> Date entered <u>12/02/2002</u> Initial <u>Bm</u>		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High			<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>citrus</u> (2) <u>mealy</u> (3)			<b>Other descriptors (refer to chart)</b> (1) (2) (3)					
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<b>Seed colour (maturity)</b> <input type="checkbox"/> A < 75% dark brown <input type="checkbox"/> B 75-90% dark brown <input checked="" type="checkbox"/> C > 90% dark brown		
Comments <u>highly variable</u>											
<b>Assessed type</b> <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> F <input type="checkbox"/> I		<b>Assessed quality</b> <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5		<b>Assessed product</b> <u>029</u>		<b>Assessed product rating</b> <input checked="" type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3					
If changes required to Viticulture System:											
Pref. harvest date		Pref. harvest Baume <u>128</u>		Pref. winery		Revisit <input type="checkbox"/>					

Passes mercury ONE box per attribute

Date 11/2/2002 Grower name Green  
 Assessor BR Variety CVA = 02399  
 Area UH Block R2 Potential grower / block

**Vine balance (leaf area\* fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A ≤ 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A ≤ 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 11/02/2002  
 Initial BR

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) crk  
 (2) mlg  
 (3)

**Other descriptors (refer to chart)**  
 (1)  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments Very low crop simple buds

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 029  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Date 11/2/2002 Grower name Green  
 Assessor BR Variety CVA = 02400  
 Area UH Block R3 Potential grower / block

**Vine balance (leaf area\* fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A ≤ 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A ≤ 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 11/02/2002  
 Initial BR

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) crk  
 (2)  
 (3)

**Other descriptors (refer to chart)**  
 (1) grn  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments variable time change

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** T  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume 12.5 Pref. winery Revisit



Date 11/2/2002 Grower name GLOBE  
 Assessor BM Variety CHA  
 Area VH Block 93 GRAYS c 02391

Vine balance (leaf area:fruit ratio)  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 effective leaf area

Berry size (diameter)  
 A. ≤ 8 mm  
 B. 8 - 10 mm  
 C. 10 - 12 mm  
 D. 12 - 14 mm  
 E. 14 - 16 mm  
 F. > 16 mm

Fruit exposure  
 A. ≤ 20 %  
 B. 21 - 40 %  
 C. 41 - 60 %  
 D. 61 - 80 %  
 E. > 80 %

OFFICE USE ONLY  
 Date entered 12/02/2002  
 Initial BM

Fruit flavour intensity  
 Very low  
 Low  
 Medium  
 High

Fruit flavour descriptors (refer to chart)  
 (1) melon  
 (2) pear  
 (3)

Other descriptors (refer to chart)  
 (1) peach  
 (2)  
 (3)

Acid intensity  
 Very low  
 Low  
 Medium  
 High

Red colour intensity  
 Low  
 Medium  
 High

Skin tannin (reds) / phenolic (whites) intensity  
 Very low  
 Low  
 Medium  
 High

Seed colour (maturity)  
 A. < 75 % dark brown  
 B. 75 - 90 % dark brown  
 C. > 90 % dark brown

Comments some aspects of texture not made, may be seed

Assessed type  
 S  W  R  F

Assessed quality  
 1  2  3  4  5

Assessed product  
029 T

Assessed product rating  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Please mark only ONE box per attribute

Date 24/02/2002 Grower name GLOBE  
 Assessor JM Variety Chard  
 Area VHU Block 93 GRAYS c 03328

Vine balance (leaf area:fruit ratio)  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 effective leaf area

Berry size (diameter)  
 A. ≤ 8 mm  
 B. 8 - 10 mm  
 C. 10 - 12 mm  
 D. 12 - 14 mm  
 E. 14 - 16 mm  
 F. > 16 mm

Fruit exposure  
 A. ≤ 20 %  
 B. 21 - 40 %  
 C. 41 - 60 %  
 D. 61 - 80 %  
 E. > 80 %

OFFICE USE ONLY  
 Date entered 2/3/2002  
 Initial JM

Fruit flavour intensity  
 Very low  
 Low  
 Medium  
 High

Fruit flavour descriptors (refer to chart)  
 (1) Honeydew  
 (2) Melon  
 (3) Green

Other descriptors (refer to chart)  
 (1)  
 (2)  
 (3)

Acid intensity  
 Very low  
 Low  
 Medium  
 High

Red colour intensity  
 Low  
 Medium  
 High

Skin tannin (reds) / phenolic (whites) intensity  
 Very low  
 Low  
 Medium  
 High

Seed colour (maturity)  
 A. < 75 % dark brown  
 B. 75 - 90 % dark brown  
 C. > 90 % dark brown

Comments

Assessed type  
 S  W  R  F

Assessed quality  
 1  2  3  4  5

Assessed product  
029 T

Assessed product rating  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume 12.0 Pref. winery M10 Revisit

Please mark only ONE box per attribute

Date 11/2/2002 Grower name GLOBE  
 Assessor SM Variety OMA c 02393  
 Area WA Block 88 GRATTIS Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 12/02/2002  
 Initial SM

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Mela  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) berry  
 (2) phenolic  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments low cap, simple, varietal, some damage, aspic

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit

Date 24/01/2002 Grower name GLOBE  
 Assessor J.M Variety Chard c 63329  
 Area UHN Block 88 Grattis Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered \_\_\_\_\_  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Green  
 (2) Citrus  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) Winey  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments little flavour, dusty character, sunburn, 15/02/02

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 12.0 Pref. winery MO Revisit

Date 29/1/2002 Grower name GLOBE  
 Assessor B. F. B. M. SAC Variety CHARD c 03721  
 Area GH Block 93 GRAFTS Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A ≤ 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A ≤ 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 29/1/2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Green Melon  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) Green  
 (2) Sour Acid  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments Green bunches. Green immature bunches

**Assessed type**  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
0.29 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit

Date 29/1/2002 Grower name GLOBE  
 Assessor B. F. B. M. SAC Variety CHARD c 03722  
 Area DN Block 85 GRAFTS Potential grower / block

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A ≤ 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A ≤ 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 29/1/2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Melon  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) Watery  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments low flavour intensity. some nail damage

**Assessed type**  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
0.29 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit



Date 17/11/2002 Grower name Coplos  
 Assessor Blm Variety Chardonnay 02333  
 Area UH Block 92 GARD Potential grower / block

**Vine balance (leaf area : fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 17/11/2002  
 Initial Blm

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) citrus  
 (2) lemon  
 (3)

**Other descriptors (refer to chart)**  
 (1) green  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments some high exposure - variable

**Assessed type**  
 A  B  C  D  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Date 17/11/2002 Grower name Coplos  
 Assessor Blm Variety Chardonnay 02334  
 Area UH Block 92 GARD Potential grower / block

**Vine balance (leaf area : fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 17/11/2002  
 Initial Blm

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) melo  
 (2) apical  
 (3)

**Other descriptors (refer to chart)**  
 (1) butte  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments some bitter at quite exposed highly variable  
some hail damage, pebbly

**Assessed type**  
 A  B  C  D  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
197 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date Pref. harvest Baume Pref. winery Revisit

Date: 29/11/2002 Grower name: GLOBE Assessor: B.W. BMC/SAC Variety: CRAB Block: RAQUEL 3 (R2) Potential grower / block:  03727

**Vine balance (leaf area : fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 29/11/2002  
 Initial:

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Melon  
 (2) Citrus  
 (3)

**Other descriptors (refer to chart)**  
 (1) Green  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments: lacks intensity

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
 029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System  
 Pref. harvest date Pref. harvest Baume Pref. winery Revist

Date: 29/11/2002 Grower name: GLOBE Assessor: B.W. BMC/SAC Variety: CRAB Block: RAQUEL 3 (R3) Potential grower / block:  03728

**Vine balance (leaf area : fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 29/11/2002  
 Initial:

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Melon  
 (2) Citrus  
 (3)

**Other descriptors (refer to chart)**  
 (1) Green  
 (2)  
 (3)

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments: lacks intensity

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
 029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System  
 Pref. harvest date Pref. harvest Baume Pref. winery Revist

Date 17/11/2002 Grower name Globe  
 Assessor km Variety CMA c 02325  
 Area VH Block R3 Potential grower / block

Please mark only ONE box per attribute	Vine balance (leaf area: fruit ratio)	Berry size (diameter)	Fruit exposure	<b>OFFICE USE ONLY</b>	
	<input type="checkbox"/> Leaf area > Fruit	<input type="checkbox"/> A < 8 mm	<input type="checkbox"/> A < 20 %		Date entered <u>17/11/2002</u>
	<input checked="" type="checkbox"/> Balanced	<input checked="" type="checkbox"/> B 8 - 10 mm	<input type="checkbox"/> B 21 - 40 %		Initial <u>km</u>
	<input type="checkbox"/> Leaf area < Fruit * effective leaf area	<input type="checkbox"/> C 10 - 12 mm	<input checked="" type="checkbox"/> C 41 - 60 %		
	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80 %			
	<input type="checkbox"/> E 14 - 16 mm	<input type="checkbox"/> E > 80 %			
	<input type="checkbox"/> F > 16 mm				
Fruit flavour intensity	Fruit flavour descriptors (refer to chart)	Other descriptors (refer to chart)			
<input type="checkbox"/> Very low	(1) <u>acids</u>	(1) <u>green</u>			
<input checked="" type="checkbox"/> Low	(2) <u>esters (apricot)</u>	(2) <u>green</u>			
<input type="checkbox"/> Medium	(3) _____	(3) _____			
<input type="checkbox"/> High					
Acid intensity	Red colour intensity	Skin tannin (reds) / phenolic (whites) intensity	Seed colour (maturity)		
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input type="checkbox"/> Very low	<input type="checkbox"/> A < 75 % dark brown		
<input type="checkbox"/> Low	<input type="checkbox"/> Medium	<input type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90 % dark brown		
<input checked="" type="checkbox"/> Medium	<input type="checkbox"/> High	<input checked="" type="checkbox"/> Medium	<input type="checkbox"/> C > 90 % dark brown		
<input type="checkbox"/> High		<input type="checkbox"/> High			
Comments <u>some damage (hail) quite exposed on western side</u> <u>small or open from harvest</u>					
Assessed type	Assessed quality	Assessed product	Assessed product rating		
<input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5	<u>029 T</u>	<input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3		
If changes required to Viticulture System:					
Pref. harvest date _____		Pref. harvest Baume _____		Pref. winery _____	
				Revisit <input type="checkbox"/>	

Date 17/11/2002 Grower name Globe  
 Assessor km Variety CMA c 02325  
 Area VH Block R2 Potential grower / block

Please mark only ONE box per attribute	Vine balance (leaf area: fruit ratio)	Berry size (diameter)	Fruit exposure	<b>OFFICE USE ONLY</b>	
	<input type="checkbox"/> Leaf area > Fruit	<input checked="" type="checkbox"/> A < 8 mm	<input type="checkbox"/> A < 20 %		Date entered <u>17/11/2002</u>
	<input checked="" type="checkbox"/> Balanced	<input type="checkbox"/> B 8 - 10 mm	<input type="checkbox"/> B 21 - 40 %		Initial <u>km</u>
	<input type="checkbox"/> Leaf area < Fruit * effective leaf area	<input type="checkbox"/> C 10 - 12 mm	<input checked="" type="checkbox"/> C 41 - 60 %		
	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80 %			
	<input type="checkbox"/> E 14 - 16 mm	<input type="checkbox"/> E > 80 %			
	<input type="checkbox"/> F > 16 mm				
Fruit flavour intensity	Fruit flavour descriptors (refer to chart)	Other descriptors (refer to chart)			
<input type="checkbox"/> Very low	(1) <u>esters</u>	(1) <u>green</u>			
<input checked="" type="checkbox"/> Low	(2) <u>acids</u>	(2) <u>green</u>			
<input type="checkbox"/> Medium	(3) _____	(3) _____			
<input type="checkbox"/> High					
Acid intensity	Red colour intensity	Skin tannin (reds) / phenolic (whites) intensity	Seed colour (maturity)		
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input type="checkbox"/> Very low	<input checked="" type="checkbox"/> A < 75 % dark brown		
<input type="checkbox"/> Low	<input type="checkbox"/> Medium	<input type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90 % dark brown		
<input type="checkbox"/> Medium	<input type="checkbox"/> High	<input checked="" type="checkbox"/> Medium	<input type="checkbox"/> C > 90 % dark brown		
<input checked="" type="checkbox"/> High		<input type="checkbox"/> High			
Comments <u>quite good, but damage &amp; small berries</u> <u>lacking acids</u>					
Assessed type	Assessed quality	Assessed product	Assessed product rating		
<input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5	<u>029 T</u>	<input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3		
If changes required to Viticulture System:					
Pref. harvest date _____		Pref. harvest Baume _____		Pref. winery _____	
				Revisit <input type="checkbox"/>	



Date 29/1/2002 Grower name GLOBE  
 Assessor BHBM/SAC Variety CHARD = 03725  
 Area UH Block PIVETS 2 (Pa) Potential grower / block

**Vine balance (leaf area: fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 1/1/2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Creamy  
 (2) Melon  
 (3) Citrus

**Other descriptors (refer to chart)**  
 (1) \_\_\_\_\_  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments Robert Paul's assessment - Bin 272 (Blickin)

Assessed type  S  W  R  F  
 Assessed quality  1  2  3  4  5  
 Assessed product 09 2 T  
 Assessed product rating  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Bauma \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit

Date 11/2/2002 Grower name GLOBE  
 Assessor BM Variety CHA = 02397  
 Area UH Block P3 Potential grower / block

**Vine balance (leaf area: fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 11/2/2002  
 Initial BM

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) oily  
 (2) topical  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments variable shaded, vigorous, s, Bot in area

Assessed type  S  W  R  F  
 Assessed quality  1  2  3  4  5  
 Assessed product 029 T  
 Assessed product rating  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Bauma 130 Pref. winery \_\_\_\_\_ Revisit

Date 23/01/2002 Grower name GLOPE  
 Assessor J.M. Variety CHARD 03319  
 Area V.H.U. Block RAPH 3 Potential grower / block

<b>Vine balance (leaf area* fruit ratio)</b> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit effective leaf area		<b>Berry size (diameter)</b> <input type="checkbox"/> A < 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm		<b>Fruit exposure</b> <input checked="" type="checkbox"/> A < 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %		<b>OFFICE USE ONLY</b> Date entered <u>23/01/2002</u> Initial _____
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High		<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Citrus</u> (2) <u>Melon</u> (3) <u>Lemon</u>		<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____		
<b>Acid intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High		<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High		<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input checked="" type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High		<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown

Comments Fresh, clean, fibrous

Assessed type:  S  W  R  E  
 Assessed quality:  1  2  3  4  5  
 Assessed product: Q 2 T  
 Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 130 Pref. winery MO Revisit

Please mark only ONE box per attribute

Please mark only ONE box per attribute

Date 24/01/2002 Grower name GLOPE  
 Assessor J.M. Variety CHARD 03320  
 Area V.H.U. Block RAPH 3 Potential grower / block

<b>Vine balance (leaf area* fruit ratio)</b> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit effective leaf area		<b>Berry size (diameter)</b> <input type="checkbox"/> A < 8 mm <input checked="" type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm		<b>Fruit exposure</b> <input checked="" type="checkbox"/> A < 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %		<b>OFFICE USE ONLY</b> Date entered <u>24/01/2002</u> Initial _____
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High		<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Citrus</u> (2) <u>Lemon</u> (3) <u>Citrus</u>		<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____		
<b>Acid intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High		<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High		<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High		<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown

Comments Some bird damage

Assessed type:  S  W  R  E  
 Assessed quality:  1  2  3  4  5  
 Assessed product: Q 2 T  
 Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 125 Pref. winery MO Revisit



<b>Date</b>	24/01/2002	<b>Grower name</b>	Globe	
<b>Assessor</b>	J.M.	<b>Variety</b>	Chard	
<b>Area</b>	VHU	<b>Block</b>	PINES 2	<b>Potential grower / block</b> <input type="checkbox"/>
				<b>03323</b>

<b>Vine balance (leaf area*fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A < 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A < 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	<b>OFFICE USE ONLY</b> Date entered: 24/01/2002 Initial:
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) Green (2) Citrus (3)	<b>Other descriptors (refer to chart)</b> (1) (2) (3)	
<b>Acid intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown
<b>Comments</b> Light flavoured			

<b>Assessed type</b>	<b>Assessed quality</b>	<b>Assessed product</b>	<b>Assessed product rating</b>
<input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5	O 3 9 T	<input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3
If changes required to Viticulture System:			
Pref. harvest date:	Pref. harvest Baume: 120	Pref. winery: MO	Revisit: <input type="checkbox"/>

<b>Date</b>	24/01/2002	<b>Grower name</b>	Globe	
<b>Assessor</b>	J.M.	<b>Variety</b>	Chard	
<b>Area</b>	VHU	<b>Block</b>	PINES 3	<b>Potential grower / block</b> <input type="checkbox"/>
				<b>03324</b>

<b>Vine balance (leaf area*fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit <small>* effective leaf area</small>	<b>Berry size (diameter)</b> <input type="checkbox"/> A < 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input checked="" type="checkbox"/> A < 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %	<b>OFFICE USE ONLY</b> Date entered: 24/01/2002 Initial:
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) Lemon (2) Citrus (3)	<b>Other descriptors (refer to chart)</b> (1) (2) (3)	
<b>Acid intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Seed colour (maturity)</b> <input type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown
<b>Comments</b>			

<b>Assessed type</b>	<b>Assessed quality</b>	<b>Assessed product</b>	<b>Assessed product rating</b>
<input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> P	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5	O 9 2 T	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3
If changes required to Viticulture System:			
Pref. harvest date:	Pref. harvest Baume: 130	Pref. winery: MO	Revisit: <input type="checkbox"/>

Date: 17/1/2002 Grower name: Globe  
 Assessor: Bm Variety: CUA ID: 02329  
 Area: 04 Block: P2 Potential grower / block:

Please mark only ONE box per attribute.	<b>Vine balance (leaf area:fruit ratio)</b>	<b>Berry size (diameter)</b>	<b>Fruit exposure</b>	<b>OFFICE USE ONLY</b>
	<input type="checkbox"/> Leaf area > Fruit	<input type="checkbox"/> A < 8 mm	<input type="checkbox"/> A < 20%	
	<input checked="" type="checkbox"/> Balanced	<input checked="" type="checkbox"/> B 8 - 10 mm	<input checked="" type="checkbox"/> B 21 - 40%	
	<input type="checkbox"/> Leaf area < Fruit	<input type="checkbox"/> C 10 - 12 mm	<input type="checkbox"/> C 41 - 60%	
<input type="checkbox"/> effective leaf area	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80%		
	<input type="checkbox"/> E 14 - 16 mm	<input type="checkbox"/> E > 80%		
	<input type="checkbox"/> F > 16 mm			
<b>Fruit flavour intensity</b>	<b>Fruit flavour descriptors (refer to chart)</b>	<b>Other descriptors (refer to chart)</b>		
<input type="checkbox"/> Very low	(1) <u>acid</u>	(1) <u>green</u>		
<input type="checkbox"/> Low	(2) <u>phenol</u>	(2) <u>green</u>		
<input checked="" type="checkbox"/> Medium	(3) <u>esters</u>	(3) <u>green</u>		
<input type="checkbox"/> High				
<b>Acid intensity</b>	<b>Red colour intensity</b>	<b>Skin tannin (reds) / phenolic (whites) intensity</b>	<b>Seed colour (maturity)</b>	
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input type="checkbox"/> Very low	<input checked="" type="checkbox"/> A < 75% dark brown	
<input type="checkbox"/> Low	<input type="checkbox"/> Medium	<input checked="" type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90% dark brown	
<input checked="" type="checkbox"/> Medium	<input type="checkbox"/> High	<input type="checkbox"/> Medium	<input type="checkbox"/> C > 90% dark brown	
<input type="checkbox"/> High		<input type="checkbox"/> High		
<b>Comments</b>	<u>good flav. intensity, all a little green</u> <u>well balanced</u>			

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 092T  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: \_\_\_\_\_ Pref. winery: \_\_\_\_\_ Revisit:

Date: 17/1/2002 Grower name: Globe  
 Assessor: Bm Variety: CUA ID: 02330  
 Area: 04 Block: P3 Potential grower / block:

Please mark only ONE box per attribute.	<b>Vine balance (leaf area:fruit ratio)</b>	<b>Berry size (diameter)</b>	<b>Fruit exposure</b>	<b>OFFICE USE ONLY</b>
	<input type="checkbox"/> Leaf area > Fruit	<input type="checkbox"/> A < 8 mm	<input type="checkbox"/> A < 20%	
	<input checked="" type="checkbox"/> Balanced	<input type="checkbox"/> B 8 - 10 mm	<input type="checkbox"/> B 21 - 40%	
	<input type="checkbox"/> Leaf area < Fruit	<input type="checkbox"/> C 10 - 12 mm	<input type="checkbox"/> C 41 - 60%	
<input type="checkbox"/> effective leaf area	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80%		
	<input type="checkbox"/> E 14 - 15 mm	<input type="checkbox"/> E > 80%		
	<input type="checkbox"/> F > 16 mm			
<b>Fruit flavour intensity</b>	<b>Fruit flavour descriptors (refer to chart)</b>	<b>Other descriptors (refer to chart)</b>		
<input type="checkbox"/> Very low	(1) <u>esters</u>	(1) <u>green</u>		
<input type="checkbox"/> Low	(2) <u>acid</u>	(2) <u>green</u>		
<input checked="" type="checkbox"/> Medium	(3) _____	(3) _____		
<input type="checkbox"/> High				
<b>Acid intensity</b>	<b>Red colour intensity</b>	<b>Skin tannin (reds) / phenolic (whites) intensity</b>	<b>Seed colour (maturity)</b>	
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input type="checkbox"/> Very low	<input checked="" type="checkbox"/> A < 75% dark brown	
<input type="checkbox"/> Low	<input type="checkbox"/> Medium	<input checked="" type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90% dark brown	
<input checked="" type="checkbox"/> Medium	<input type="checkbox"/> High	<input type="checkbox"/> Medium	<input type="checkbox"/> C > 90% dark brown	
<input type="checkbox"/> High		<input type="checkbox"/> High		
<b>Comments</b>	<u>Variable, 1st</u>			

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 092T  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: \_\_\_\_\_ Pref. winery: \_\_\_\_\_ Revisit:

Date 20/10/2002 Grower name GLOVE Assessor J.M Variety SAB 03325  
 Area VH U Block \_\_\_\_\_ Potential grower / block

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 effective leaf area \_\_\_\_\_

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered \_\_\_\_\_ / \_\_\_\_\_ / 2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Herbaceous  
 (2) Citrus  
 (3) Peppery

**Other descriptors (refer to chart)**  
 (1) Green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments Shaded fruit

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 096 T  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 120 Pref. winery MO Revisit

Date 17/11/2002 Grower name GLOVE Assessor BM Variety GMA 02322  
 Area LH Block NE3 Potential grower / block

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 effective leaf area \_\_\_\_\_

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered \_\_\_\_\_ / \_\_\_\_\_ / 2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Citrus  
 (2) Vanilla  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) Green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments still quite green, clean

**Assessed type**  S  W  R  F  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 092 T  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit



Date: 17/11/2002 Grower name: GLOBE  
 Assessor: Rm Variety: CAB ID: 02331  
 Area: VH Block: \_\_\_\_\_ Potential grower / block:

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8-10 mm  
 C 10-12 mm  
 D 12-14 mm  
 E 14-16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21-40 %  
 C 41-60 %  
 D 61-80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 17/11/2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) green  
 (2) tropical  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (red) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75-90 % dark brown  
 C > 90 % dark brown

Comments: big canopy, green, acid, shaded

Assessed type:  S  W  R  F  
 Assessed quality:  1  2  3  4  5  
 Assessed product: 096 T  
 Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: \_\_\_\_\_ Pref. winery: \_\_\_\_\_ Revisit:

Date: 29/11/2002 Grower name: GLOBE  
 Assessor: B.M.B.M.C. Variety: SAUV BL ID: 03719  
 Area: VH Block: \_\_\_\_\_ Potential grower / block:

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8-10 mm  
 C 10-12 mm  
 D 12-14 mm  
 E 14-16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21-40 %  
 C 41-60 %  
 D 61-80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 17/11/2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Grassy  
 (2) herbaceous  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) \_\_\_\_\_  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (red) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75-90 % dark brown  
 C > 90 % dark brown

Comments: Acid < 10, win, p, y

Assessed type:  S  W  R  F  
 Assessed quality:  1  2  3  4  5  
 Assessed product: 096 T  
 Assessed product rating:  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: US Pref. winery: \_\_\_\_\_ Revisit:

Date 11/2/2002 Grower name Grebe  
 Assessor Bm Variety Chard 02101  
 Area VH Block NE3 Potential grower / block

<b>Vine balance (leaf area:fruit ratio)</b> <input type="checkbox"/> Leaf area > Fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit * effective leaf area	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input checked="" type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input type="checkbox"/> A ≤ 20 % <input checked="" type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>12/1/2002</u>		
Initial <u>Bm</u>		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>melon</u> (2) <u>peach</u> (3) <u>peach</u>	<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____
<b>Acid intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input checked="" type="checkbox"/> C > 90 % dark brown		
<b>Comments</b> <u>first mile, variable time ripene</u>		

**Assessed type**  S  W  R  P  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 092  1  2  3  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 12.8 Pref. winery \_\_\_\_\_ Revisit

Date 24/01/2002 Grower name Globe  
 Assessor JM Variety Chard 03316  
 Area VHU Block NEW ENG 3 Potential grower / block

<b>Vine balance (leaf area:fruit ratio)</b> <input checked="" type="checkbox"/> Leaf area > Fruit <input type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < Fruit * effective leaf area	<b>Berry size (diameter)</b> <input type="checkbox"/> A ≤ 8 mm <input type="checkbox"/> B 8 - 10 mm <input checked="" type="checkbox"/> C 10 - 12 mm <input type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm	<b>Fruit exposure</b> <input checked="" type="checkbox"/> A ≤ 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %
<b>OFFICE USE ONLY</b>		
Date entered <u>1/1/2002</u>		
Initial _____		
<b>Fruit flavour intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Fruit flavour descriptors (refer to chart)</b> (1) <u>Chard</u> (2) _____ (3) _____	<b>Other descriptors (refer to chart)</b> (1) _____ (2) _____ (3) _____
<b>Acid intensity</b> <input type="checkbox"/> Very low <input type="checkbox"/> Low <input checked="" type="checkbox"/> Medium <input type="checkbox"/> High	<b>Red colour intensity</b> <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High	<b>Skin tannin (reds) / phenolic (whites) intensity</b> <input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High
<b>Seed colour (maturity)</b> <input checked="" type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input type="checkbox"/> C > 90 % dark brown		
<b>Comments</b> _____		

**Assessed type**  S  W  R  P  
**Assessed quality**  1  2  3  4  5  
**Assessed product** 029  1  2  3  
**Assessed product rating**  1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume 12.5 Pref. winery MO Revisit

Date: 29/1/2002 Grower name: GLOBE  
 Assessor: BH/BMF/SAC Variety: CHARD c 03729  
 Area: UA Block: NE-3 Potential grower/block:

Please mark only ONE box per attribute.	<b>Vine balance (leaf area:fruit ratio)</b>	<b>Berry size (diameter)</b>	<b>Fruit exposure</b>	<b>OFFICE USE ONLY</b> Date entered: 1/1/2002 Initial: _____
	<input checked="" type="checkbox"/> Leaf area > Fruit	<input type="checkbox"/> A ≤ 8 mm	<input checked="" type="checkbox"/> A ≤ 20%	
	<input checked="" type="checkbox"/> Balanced	<input type="checkbox"/> B 9 - 10 mm	<input type="checkbox"/> B 21 - 40%	
	<input type="checkbox"/> Leaf area < Fruit	<input type="checkbox"/> C 10 - 12 mm	<input type="checkbox"/> C 41 - 60%	
<input type="checkbox"/> * effective leaf area	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80%	<input type="checkbox"/> E > 80%	
<input type="checkbox"/> F > 16 mm				
<b>Fruit flavour intensity</b>	<b>Fruit flavour descriptors (refer to chart)</b>	<b>Other descriptors (refer to chart)</b>		
<input type="checkbox"/> Very low	(1) <u>CRUS</u>	(1) _____		
<input type="checkbox"/> Low	(2) <u>Creamy</u>	(2) _____		
<input checked="" type="checkbox"/> Medium	(3) <u>Melon</u>	(3) _____		
<input type="checkbox"/> High				
<b>Acid intensity</b>	<b>Red colour intensity</b>	<b>Skin tannin (reds) / phenolic (whites) intensity</b>	<b>Seed colour (maturity)</b>	
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input type="checkbox"/> Very low	<input checked="" type="checkbox"/> A < 75% dark brown	
<input checked="" type="checkbox"/> Low	<input type="checkbox"/> Medium	<input checked="" type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90% dark brown	
<input type="checkbox"/> Medium	<input type="checkbox"/> High	<input type="checkbox"/> Medium	<input type="checkbox"/> C > 90% dark brown	
<input type="checkbox"/> High		<input type="checkbox"/> High		
<b>Comments</b>				
Assessed type: <input type="checkbox"/> S <input type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F				
Assessed quality: <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5				
Assessed product: <u>0 9 2 T</u>				
Assessed product rating: <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3				
If changes required to Viticulture System: _____				
Pref. harvest date: _____ Pref. harvest Baume: _____ Pref. winery: _____ Revisit: <input type="checkbox"/>				

Date: 29/1/2002 Grower name: GLOBE  
 Assessor: BH/BMF/SAC Variety: CHARD c 03726  
 Area: UA Block: RAPHAEL I (R1) Potential grower/block:

Please mark only ONE box per attribute.	<b>Vine balance (leaf area:fruit ratio)</b>	<b>Berry size (diameter)</b>	<b>Fruit exposure</b>	<b>OFFICE USE ONLY</b> Date entered: 1/1/2002 Initial: _____
	<input type="checkbox"/> Leaf area > Fruit	<input type="checkbox"/> A ≤ 8 mm	<input checked="" type="checkbox"/> A ≤ 20%	
	<input checked="" type="checkbox"/> Balanced	<input type="checkbox"/> B 9 - 10 mm	<input type="checkbox"/> B 21 - 40%	
	<input type="checkbox"/> Leaf area < Fruit	<input type="checkbox"/> C 10 - 12 mm	<input type="checkbox"/> C 41 - 60%	
<input type="checkbox"/> * effective leaf area	<input type="checkbox"/> D 12 - 14 mm	<input type="checkbox"/> D 61 - 80%	<input type="checkbox"/> E > 80%	
<input type="checkbox"/> F > 16 mm				
<b>Fruit flavour intensity</b>	<b>Fruit flavour descriptors (refer to chart)</b>	<b>Other descriptors (refer to chart)</b>		
<input checked="" type="checkbox"/> Very low	(1) <u>CRUS</u>	(1) <u>Blind/Watery</u>		
<input type="checkbox"/> Low	(2) <u>Melony</u>	(2) _____		
<input type="checkbox"/> Medium	(3) _____	(3) _____		
<input type="checkbox"/> High				
<b>Acid intensity</b>	<b>Red colour intensity</b>	<b>Skin tannin (reds) / phenolic (whites) intensity</b>	<b>Seed colour (maturity)</b>	
<input type="checkbox"/> Very low	<input type="checkbox"/> Low	<input checked="" type="checkbox"/> Very low	<input checked="" type="checkbox"/> A < 75% dark brown	
<input checked="" type="checkbox"/> Low	<input type="checkbox"/> Medium	<input type="checkbox"/> Low	<input type="checkbox"/> B 75 - 90% dark brown	
<input type="checkbox"/> Medium	<input type="checkbox"/> High	<input type="checkbox"/> Medium	<input type="checkbox"/> C > 90% dark brown	
<input type="checkbox"/> High		<input type="checkbox"/> High		
<b>Comments</b> <u>Very low varietal flavour</u>				
Assessed type: <input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F				
Assessed quality: <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5				
Assessed product: <u>0 2 9 T</u>				
Assessed product rating: <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3				
If changes required to Viticulture System: _____				
Pref. harvest date: _____ Pref. harvest Baume: _____ Pref. winery: _____ Revisit: <input type="checkbox"/>				

Date <u>11/12/2002</u>		Grower name <u>CARRE</u>		Assessor <u>GM</u>		Variety <u>CHA</u>		02398		
Area <u>OH</u>		Block <u>R1</u>		Potential grower / block <input type="checkbox"/>						
Vine balance (leaf area:fruit ratio)			Berry size (diameter)			Fruit exposure			OFFICE USE ONLY	
<input type="checkbox"/> Leaf area > fruit <input checked="" type="checkbox"/> Balanced <input type="checkbox"/> Leaf area < fruit effective leaf area			<input type="checkbox"/> A < 8 mm <input type="checkbox"/> B 8 - 10 mm <input type="checkbox"/> C 10 - 12 mm <input checked="" type="checkbox"/> D 12 - 14 mm <input type="checkbox"/> E 14 - 16 mm <input type="checkbox"/> F > 16 mm			<input checked="" type="checkbox"/> A < 20 % <input type="checkbox"/> B 21 - 40 % <input type="checkbox"/> C 41 - 60 % <input type="checkbox"/> D 61 - 80 % <input type="checkbox"/> E > 80 %			Date entered <u>11/12/2002</u> Initial <u>GM</u>	
Fruit flavour intensity			Fruit flavour descriptors (refer to chart)			Other descriptors (refer to chart)				
<input checked="" type="checkbox"/> Very low <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			(1) <u>oily</u> (2) <u>melon</u> (3)			(1) <u>watery</u> (2) (3)				
Acid intensity			Red colour intensity			Skin (annin (red) / phenolic (whites) intensity			Seed colour (maturity)	
<input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<input type="checkbox"/> Very low <input checked="" type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High			<input type="checkbox"/> A < 75 % dark brown <input type="checkbox"/> B 75 - 90 % dark brown <input checked="" type="checkbox"/> C > 90 % dark brown	
Comments <u>very bland + simple</u>										
Assessed type			Assessed quality			Assessed product			Assessed product rating	
<input type="checkbox"/> S <input checked="" type="checkbox"/> W <input type="checkbox"/> R <input type="checkbox"/> F			<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5			<u>029</u>			<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3	
If changes required to Viticulture System:										
Prof. harvest date			Prof. harvest Baume <u>128</u>			Prof. winery			Revisé <input type="checkbox"/>	

Please mark only ONE box per attribute

Copies - Green (Grower Liaison Officer) Blue (Assessor)



Date: 24 Oct 2002 Grower name: GLOPE  
 Assessor: J.M. Variety: CHARIS c 03321  
 Area: V/U Block: RAPHA 1 Potential grower / block:

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 24 / 10 / 2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Herbaceous  
 (2) Citrus  
 (3) Green

**Other descriptors (refer to chart)**  
 (1) \_\_\_\_\_  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments: Shotted

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
0 2 9 1

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: 13.0 Pref. winery: \_\_\_\_\_ Revisit:

Date: 24 Oct 2002 Grower name: GLOPE  
 Assessor: J.M. Variety: CHARIS c 03322  
 Area: V/U Block: PINES 1 Potential grower / block:

**Vine balance (leaf area:fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered: 24 / 10 / 2002  
 Initial: \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) Green  
 (2) Citrus  
 (3) Low

**Other descriptors (refer to chart)**  
 (1) Phenolic  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments: Thicker skins

**Assessed type**  
 S  W  R  F

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
0 2 9 1

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date: \_\_\_\_\_ Pref. harvest Baume: 13.0 Pref. winery: M0 Revisit:



Date 17.1.2002 Grower name Croft  
 Assessor Bm Variety CWA c 02327  
 Area VH Block P1 Potential grower / block

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 17.1.2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) cit  
 (2) lemon  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments small beam good canopy

**Assessed type**  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit

Date 17.1.2002 Grower name Croft  
 Assessor Bm Variety CWA c 02328  
 Area VH Block P1 Potential grower / block

**Vine balance (leaf area\*fruit ratio)**  
 Leaf area > Fruit  
 Balanced  
 Leaf area < Fruit  
 \* effective leaf area

**Berry size (diameter)**  
 A < 8 mm  
 B 8 - 10 mm  
 C 10 - 12 mm  
 D 12 - 14 mm  
 E 14 - 16 mm  
 F > 16 mm

**Fruit exposure**  
 A < 20 %  
 B 21 - 40 %  
 C 41 - 60 %  
 D 61 - 80 %  
 E > 80 %

**OFFICE USE ONLY**  
 Date entered 17.1.2002  
 Initial \_\_\_\_\_

**Fruit flavour intensity**  
 Very low  
 Low  
 Medium  
 High

**Fruit flavour descriptors (refer to chart)**  
 (1) cit  
 (2) lemon  
 (3) \_\_\_\_\_

**Other descriptors (refer to chart)**  
 (1) green  
 (2) \_\_\_\_\_  
 (3) \_\_\_\_\_

**Acid intensity**  
 Very low  
 Low  
 Medium  
 High

**Red colour intensity**  
 Low  
 Medium  
 High

**Skin tannin (reds) / phenolic (whites) intensity**  
 Very low  
 Low  
 Medium  
 High

**Seed colour (maturity)**  
 A < 75 % dark brown  
 B 75 - 90 % dark brown  
 C > 90 % dark brown

Comments unhealthy canopy (leaves) deformed growth  
V. Sarr

**Assessed type**  
 S  W  R  P

**Assessed quality**  
 1  2  3  4  5

**Assessed product**  
029 T

**Assessed product rating**  
 1  2  3

If changes required to Viticulture System:  
 Pref. harvest date \_\_\_\_\_ Pref. harvest Baume \_\_\_\_\_ Pref. winery \_\_\_\_\_ Revisit

# ATTACHMENT 8

## OWG WINEMAKING REPORT ON THE GLOBE WINES CHARDONNAY GRAPES

# Winemaking Report

## (Globe Wines Chardonnay)

### Vineyard Assessments:

Vineyard assessment forms highlighted many quality issues within the vineyard in the weeks prior to harvest.

Fruit quality ranged from W5 to W3 in the field during initial assessments with downgrades occurring with subsequent visits.

General comments include:

Melon, citrus, green, flat, bitter rot, exposure, hail damage, light brown apple moth, rust mite, variable, low varietal flavour, botrytis, phenolic.

### Harvest:

Fruit ripening issues made harvest difficult at times with rain dilution adding to the problems associated with low Baume deductions. A Fruit Receiving Officer alerted the winemakers on site to the high incidence of disease in the first load to arrive at the winery. Further inspections highlighted a 'potential' flare up of disease since the last winemaker assessment. From this field monitoring was set in place to confirm disease and percentage infection.

### Processing:

All white fruit (irrespective of quality rating) is initially processed the same way at the Poet's Corner Winery— crushed as quickly as possible into a tank press via a must chiller to 12°C.

Free run and pressings parcels are separated based on phenolics by a winemaker tasting at the press tray. Press tubs are covered with an inert gas at all times as are the receiving tanks. Once a tank has finished being filled analysis is done as well as further sensory evaluation to determine pre-centrifugal additions. These may include tartaric acid, skim milk powder and gelatine. Rates of the fining agents depend on phenolic levels, which are in turn dependant on fruit quality, processing time, type of harvesting and level of pressing.

Chardonnay	Skim milk powder (g/L)
Average free run juice	0.0 – 0.3
Globe free run juice	0.6 – 1.2

From the table it is apparent that there were high levels of phenolics in the Globe juice. Given that there were no issues with processing delays during the 2002 Vintage intake and that we are dealing with the free run fractions it

can be determined that the elevated phenolic levels are a result of poor fruit quality due to disease pressures and exposure.

Once additions were made to tanks they were booked into the centrifuge program to be floated. At the completion of this process the juice is ready for inoculation with a known yeast culture. The time between pressing and inoculation is usually about 6 hours.

All Globe Chardonnay was inoculated with EC-1118, a vigorous yeast known for its ability to produce clean and complete fermentations. Fermenting juice is then analysed twice daily for Baume drop and temperature. This information is logged on an individual fermentation sheet for each tank.

All fermenting juices are stored in insulated and refrigerated vessels with automatic temperature control. Records indicate that the Globe Chardonnay tanks fermented between 14.0-20.0°C to dryness without any problems due to 'sticking' or 'sluggish' yeast.

A nitrogen supplement (DAP) was added at 200ppm at 5 Be to aid in the completion of fermentation and to reduce the incidence of Hydrogen Sulphide production associated with stressed yeast.

Fermenting juices are also evaluated twice daily and like juices can be pack-up into a larger tank to aid in processing demands and logistics. The Globe parcels were determined to be of similar quality and pack-ups occurred. Tastings of the wines highlighted disease characters such as botrytis, and bitter rots. An earthy, dirty river flats character was also identified. Subsequent fining trials failed to remove these characters and it was decided to remove the wines off their gross solids as quickly as possible to retain freshness. The wines were then sulphured to yield 30-35ppm of free SO<sub>2</sub>.

All wines are then put onto a monthly analysis roster and checked for pH, T/A and free and total SO<sub>2</sub>.

### **Classification Tasting:**

All white wines were tasted in the White Wine Classification tasting held at Rowland Flat, South Australia between the 18<sup>th</sup> and 21<sup>st</sup> June.

The tasting is conducted by a panel of 28 winemakers, assistant winemakers and selected personnel from viticulture. The wines are judged blind with only the region being made known.

All wine were classified to one of the following:

W5: Bulk wine product, 4L / 20L cask

W4: Commercial product.

Comments included: Bitter wines, cabbage like aromas, rotten vegetation. Light washed out. Simple citrus fruit, mandarin botrytis characters.

**Conclusion:**

The results of Globe Chardonnay for vintage 2002 unfortunately reflect the results for the past 4 years that I have been processing the fruit. Whilst the start of this season promised reasonable quality fruit, disease pressure accelerated as the berries ripened.

It is disappointing as much time and resources go into the growing and processing of the wines and the results are unsatisfactory for all parties concerned.

James Manners  
Winemaker / Winery Manager  
Poet's Corner Wines, Mudgee.

# ATTACHMENT 9

## OWG TECHNICAL VITICULTURIST REPORT FOR THE HUNTER VALLEY AND GLOBE WINES

# GLOBE WINES Pty Ltd

## 2002 VINTAGE – PEST AND DISEASE REPORT

In the lead up to harvest there was an apparently lower than normal yield, reduced bunch size and extent of two-spotted mite populations present in the Globe Wines vineyards compared with previous seasons. There was also a drop in the incidence of the rust mite, mealybug and scale. However, there was a significant snail population in the Ken, Marie and Pines blocks.

### WEATHER:

The weather conditions from bud burst to veraison were around the average of those experienced over the last ninety-two (92) years at Jerry's Plains (Appendix A).

In contrast, the weather conditions at Globe Wines vineyard during vintage were almost the worst recorded during the last 92 years. The weather data in Appendix A demonstrates that in February the mean monthly relative humidity at 3.00 PM approached the highest recorded in the last 92 years. In addition, the total monthly rainfall and number of rain days during February were well above the average for the 92-year period. Consequently, the weather conditions experienced during vintage (Figure 1) were conducive to the development and expression of fruit rotting pathogens such as *Botrytis* and Bitter Rot (*Greeneria uvicola*).

The weather data illustrated in Figure 1 was obtained from the Bureau of Meteorology's Jerry's Plains station. The data in Figure 1 illustrates the rainfall, 3 PM relative humidity and mean daily temperature for the duration of vintage at the Globe Wines Vineyard.

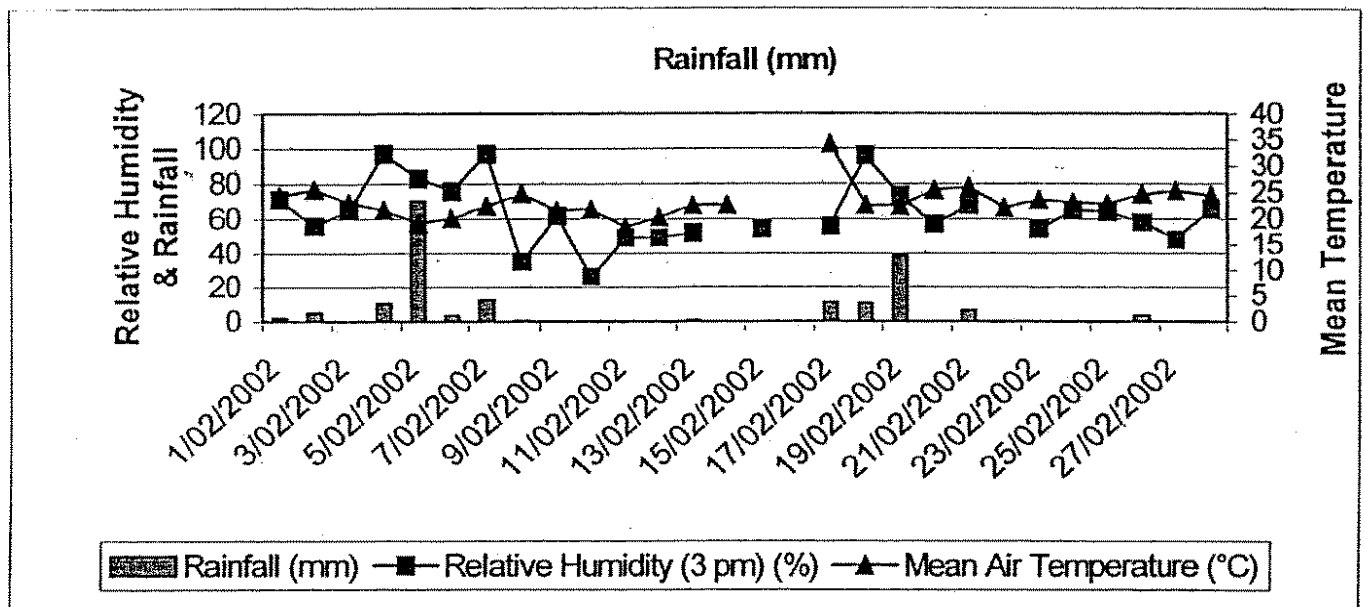


Figure 1. Bureau of Meteorology (Jerry's Plains) relative humidity, rainfall and mean temperature for February 2002.

### BLOCK ASSESSMENTS - TECHNICAL (BAT) RESULTS:

The initial block inspection at Globe Wines determined that the vineyard was relatively free of disease. Comments reflecting the low pest and disease incidence levels were relayed to Andrew Dibley, Vineyard Manager. However, given: the weather conditions experienced during February; the recurrence of disease over the last several vintages leading to a high carry-over of disease; and, the health of the canopy, the development of rotting fungi in the grapes was not prevented.

## GLOBE WINES Pty Ltd 2002 VINTAGE – PEST AND DISEASE REPORT

Table 1 is a chronological summary of the Block Assessment – Technical (BAT) inspections conducted at the Globe Wines vineyard by: Mark Grosser, Vintage Field Officer – Mudgee; Louise Deed, Viticulturist NSW/Vic; and, Stephen Guilbaud-Oulton, Senior Viticulturist, NSW/Vic. The Block Assessment - Technical (BAT) form is based on the Product Quality Standards provided to grower via their agreements. Each block or harvest unit was inspected immediately prior to harvest to determine if the grapes met these product quality standards. The outcomes of these inspections were reported to Jason Dunne and Stephen Guilbaud-Oulton.

**Table 1. Summary of the 2002 Globe Wines BAT form results.**

Block	Inspection Date	All Bunch Rots	Botrytis	Bitter Rot
		Inc. (Sev.) %	Inc. (Sev.) %	Inc. (Sev.) %
Ken	6/2/02			24.0 (0.24)
Marie	16/2/02	65.0 (6.24)		
Pines 1	16/2/02	62.5 (3.39)		
Pines 1	17/2/02		23.0 (1.51)	46.5 (2.52)
Ken	17/2/02	70.50 (7.28)		
Ken	17/2/02		15.5 (1.22)	54.0 (6.12)
Marie	17/2/02	75.0 (8.35)		
Marie	17/2/02		8.5 (0.48)	66.5 (7.87)
Marie (Rows 26 - 92)	17/2/02			62.31 (5.48)
Marie (Rows 62 - 92)	18/2/02		27.5 (3.03)	47.5 (4.94)
Ken	20/2/02		27.5 (3.07)	35.0 (3.85)
Marie	20/2/02		29.5 (2.23)	40.0 (4.02)
New England 3	20/2/02		62.0 (10.3)	11.0 (0.76)
Ken	21/2/02		34.0 (6.66)	33.0 (3.56)
Pines 3	21/2/02		42.0 (7.92)	29.5 (3.29)
Raphael 1	22/2/02		32.5 (10.9)	33.5 (2.49)
Raphael 3	22/2/02		62.5 (12.02)	23.5 (1.55)
New England 3 (13 rows office end)	23/2/02		91.0 (33.80)	
93 Grafts	23/2/02		67.5 (12.77)	

NOTE: Inc. = Incidence % Sev. = Severity %

Table Two outlines the results of the BAT form inspections undertaken at the Globe Wines vineyard during the 2002 vintage. The Comments 1 and 2 columns of this table highlight the incidence of mealybug and snails. Both of these pests are known to cause damage to the berries, which may result in an increase in *Botrytis* and secondary rots.



## GLOBE WINES Pty Ltd 2002 VINTAGE – PEST AND DISEASE REPORT

The incidence of snails in both the vine canopy and vineyard floor was extremely high in the Ken, Marie and Pines 1 blocks. However, their major impact on fruit quality was their feeding on berries, which often resulted in the decapitation of the berries, leaving the seed exposed and a slimy deposit on the berry itself. The presence of *Botrytis* in these blocks was commonly observed to be on berries or bunches that were damaged by snails.

The *Botrytis* observed in New England 3 appeared to be the result of thin-skinned berries that were prone to splitting. It must be noted that the *Botrytis* level increased dramatically after the rainfall event on the 19<sup>th</sup> February.

The *Botrytis* evident in the Ken, Marie, Pines 1 and 93 Grafts blocks was mostly recognised as “slipskin”, rather than sporulating *Botrytis*. The unprecedented level of slipskin *Botrytis* observed at Globe Wines vineyard may be attributed to the elevated 3.00 PM relative humidity levels illustrated in Figure 1.

The blocks displaying the stunted or restricted growth tend to be the blocks that had the poorer canopy health at vintage. These blocks also tended to be slower ripening blocks with apparently higher level of *Botrytis*.

**Table 2.** Globe Wines vineyard 2002 Block Assessment – Technical (BAT) results attached over leaf.



**GLOBE WINES Pty Ltd**  
**2002 VINTAGE – PEST AND DISEASE REPORT**

**Appendixes**

- A    2002/2002 Season comments – Hunter Valley**
  
- B    Stephen Guilbaud-Oulton - 2002 Globe Wines  
vineyard Vintage comments**

**GLOBE WINES Pty Ltd**  
**2002 VINTAGE – PEST AND DISEASE REPORT**

**APPENDIX A. 2001/2002 SEASON COMMENTS - Hunter Valley**

The Hunter Valley was one of few regions to enjoy temperatures that were close to average throughout most of the 2001/2002 growing season. Rainfall was also average. Fungal diseases were easily managed in the lead up to vintage. The environmental challenges faced by Hunter growers this season took the form of violent hailstorms, roaring hot westerly winds, and finally one of the most humid vintages on record.

Fluctuating temperatures and windy conditions in early spring slowed shoot growth, particularly of Semillon vines. Hailstorms were a feature of the weather in November, causing considerable damage to some vineyards in the Lower Hunter Valley. Mid Season Bunch Rot was found in these vineyards later in the year.

December was a mild, dry month punctuated by occasional short hot periods. The most notable was around Christmas when strong, dry westerly winds fanned bushfires through many parts of NSW. Fires and hot periods continued into early January. There was no apparent affect on vineyards.

Maturity testing of winegrapes early in January showed that white varieties were at a lower Baume than would normally be expected and that harvest might coincide with that of red varieties. Ripening proceeded very rapidly until the onset of the unsettled, humid and showery weather that accompanied the start of the new month.

This weather continued intermittently in NSW and Victoria throughout February, being particularly severe in the Hunter. Eighteen raindays were recorded for the month at Nulkaba, the most since 1976. The mean 3.00 PM relative humidity for both the Lower and Upper Hunter was a little over sixty percent, one of the highest on record. Although varying around the valley, the total rainfall was around 200mm.

Grapes ripened slowly and were harvested over an extended period. Bunch Rots developed in Chardonnay and Semillon but Shiraz grapes remained relatively clean.

**STEPHEN GUILBAUD-OULTON**  
Senior Viticulturist – NSW/Vic

GLOBE WINES Pty Ltd  
 2002 VINTAGE – PEST AND DISEASE REPORT

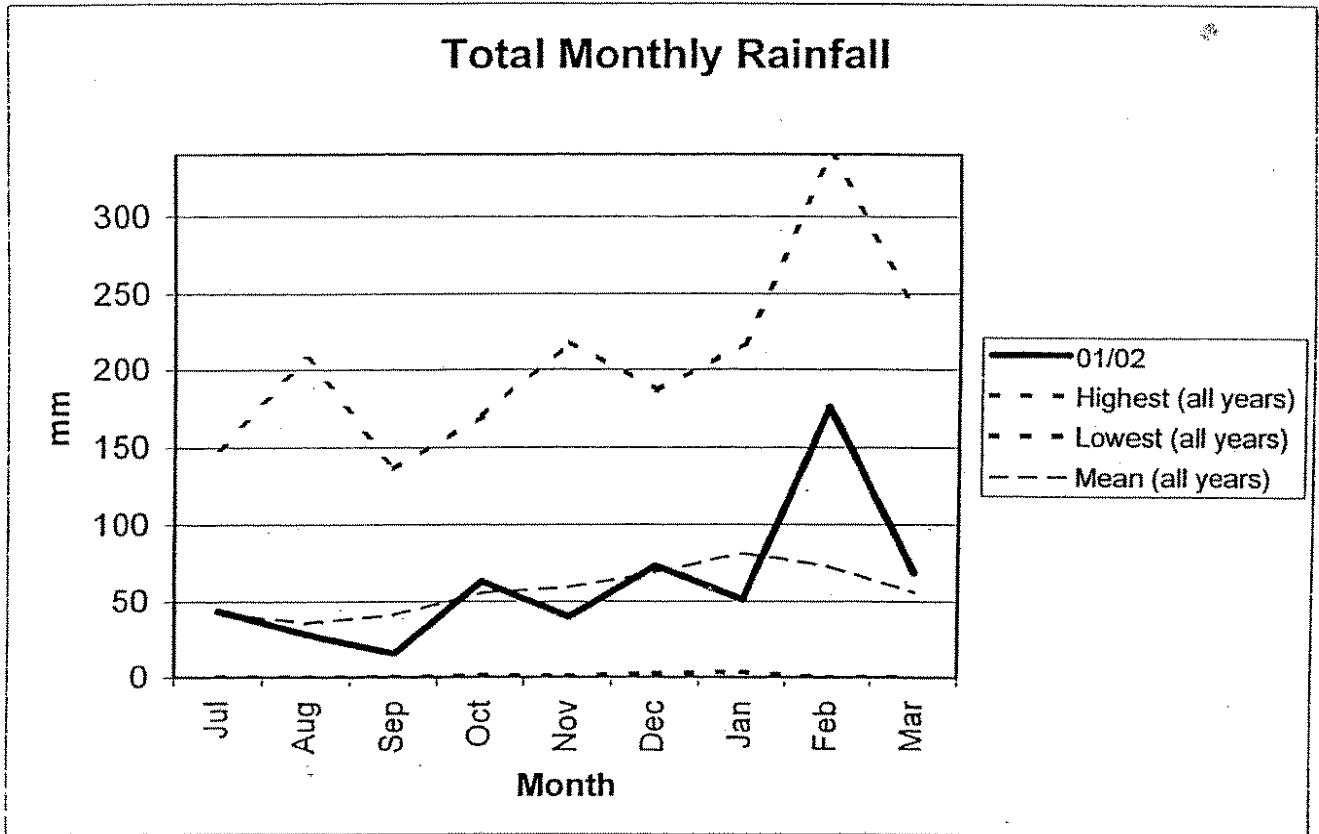


Figure A.1 The total monthly rainfall at Jerry's Plains from July to March

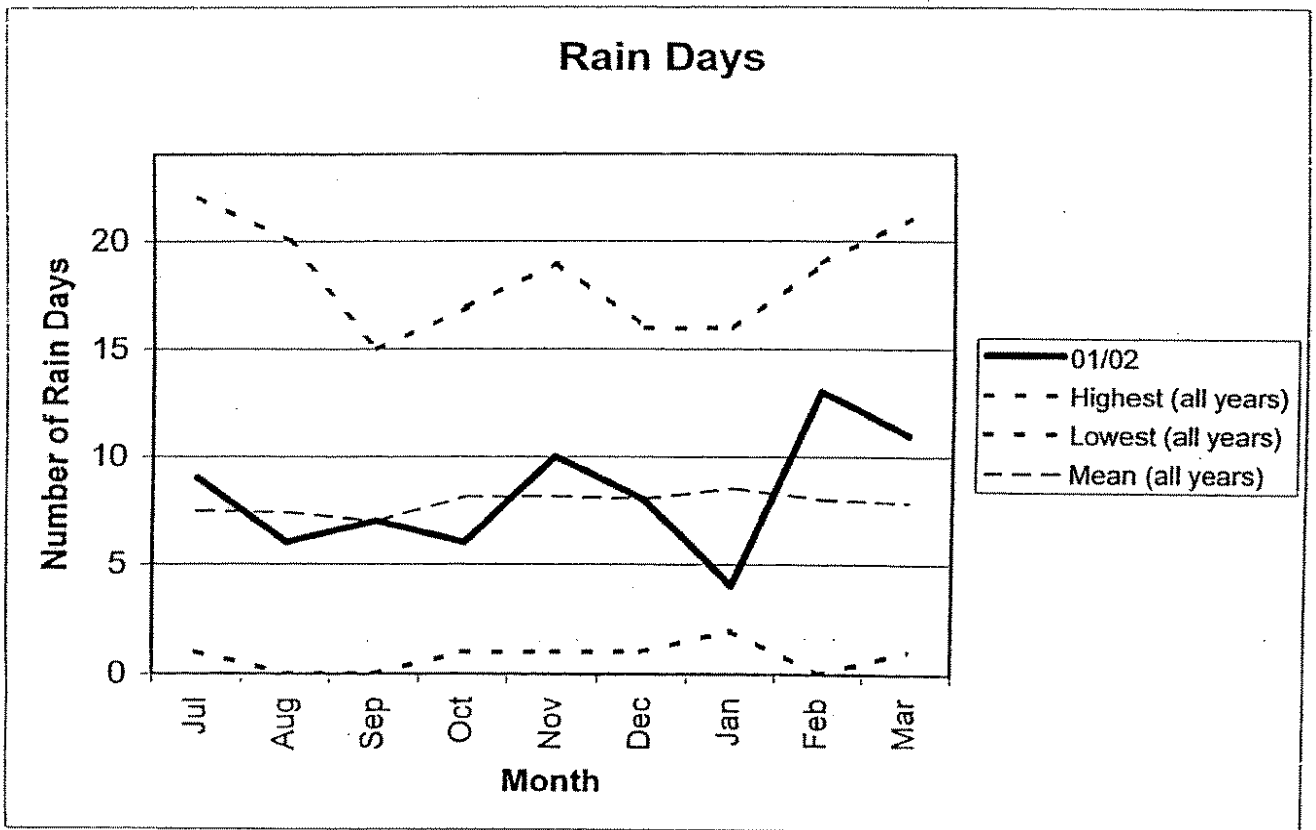


Figure A.2 Number of rain days per month experience at Jerry's Plains from July to March

GLOBE WINES Pty Ltd  
2002 VINTAGE – PEST AND DISEASE REPORT

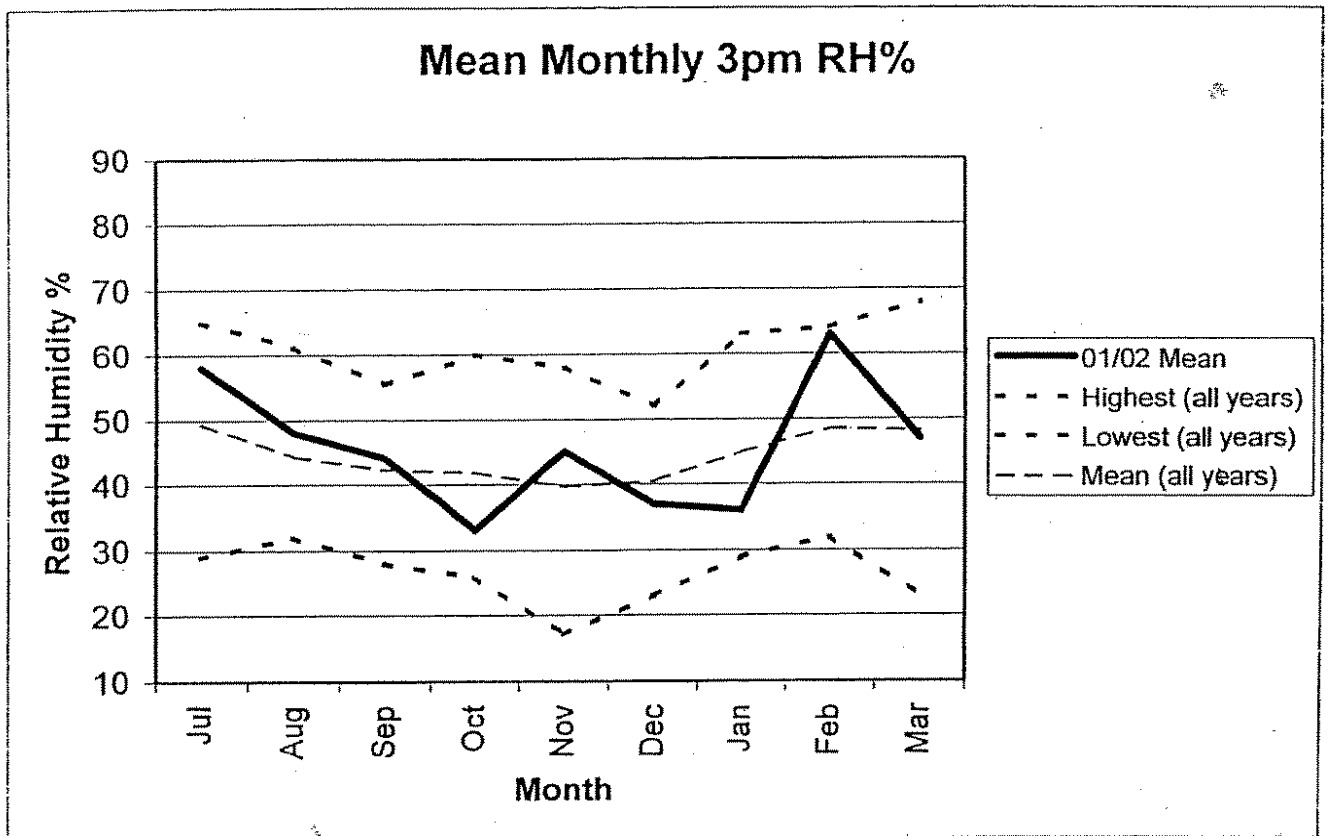


Figure A.3 The mean monthly 3pm relative humidity at Jerry's Plains from July to March

Figure A.4 Number of rain days per month at Jerry's Plains from July to March

**GLOBE WINES Pty Ltd**  
**2002 VINTAGE – PEST AND DISEASE REPORT**

**APPENDIX B:**

Date	Area	Vineyard	Source	
25/10/01	UH	Globe Wines vineyard	phone	<p>Budburst and subsequent growth is 2 weeks behind usual timing. A meeting with Andrew Dibley has been arranged. This is in response to some apparent difficulties he is having in controlling two-spotted mite. He requested permission to apply Kelthane, which was of course denied. He has applied low rates of sulphur (approx. 1kg/ha) on the advice of the manufacturer but has not slowed two spotted mite activity. SGO advised to significantly increase sulphur rate. The mite outbreak was associated with Lorsban spray.</p> <p>General: Growth is variable and stunted. Average shoot length around 40cm. Flowering has started. Neighbour's CHA is also slightly stunted but is in much better condition than Kenmarie. Andrew explained that Keith had applied foliar N that seems to have picked them up. Andrew considered fertlising but chose not to. Undervine weed control is woeful in all blocks- apparently volunteer growth in winter to be used as mulch now. Couch is rampant in Grafts and Ken. Phomopsis symptoms are evident on leaves and shoots in Ken, Marie and SAB. Dieback is significant in old vines. Two-spotted mite is a problem in Pines- despite heavy sulphur application last Friday. In NEA, scale, small and large, were being tended by ants (Summer oil was sprayed pre budburst). Cryptoleamus larvae were seen feeding on scale crawlers under larger scales. Evidence of wasp parasitism was noted. Tan's trial with Chlorodox and oil is in Pines. A headland has been constructed through the middle of Raphael to separate the area where spraying</p>
29/10/01	UH	Globe Wines vineyard	visit	<p>Also present RSJ and JPD. General: A flush of growth has occurred over whole vineyard. Andrew explained that this happened after flowering was finished and coincided with a storm that dropped 12mm. He suspects that it has something to do with the roots being present between vine rows and enjoying the storm's water. I suspect that it may be due to the 'N' deposited by the storm. Whole vineyard has been sprayed with Lorsban. I couldn't find many live scale or crawlers. Marie: There is still a high proportion of stunted shoots (approx. 40cm long). Pines 1: Two spotted mite damage is very evident although live mites are now much fewer in number than last visit. Andrew has applied a second high dose of sulphur that he thinks was responsible. Live scale present. Raphael- south: Shoot growth is variable but much less so than Marie. Generally OK. LBAM webbing and feeding damage in bunches is very easy to find but Lorsban seems to have killed most grubs.</p>
11/1/02	UH	Globe Wines vineyard	visit	<p>1/2. Jason and I had a good look through the vineyard today with Andrew Dibley. I would expect that if the weather stays dry, block quality ratings would range through W4 and W3. Except for block Raphael 2, crop levels are reasonably light. The weather has been unusually dry and disease pressure correspondingly low. All blocks in the young vineyard are free of disease. Phomopsis is present in the old vineyard but is not affecting the fruit. Irrigation management appears to have been appropriate and as a consequence, canopies are healthy. Fruit is not excessively exposed or shaded. There has been minor hail damage to berries that is most noticeable in Ken and Marie blocks. All blocks contain a proportion of shoots that are stunted. These shoots have bunches that are less ripe and smaller than bunches on fully developed shoots. I noted this as potentially detrimental to wine quality in blocks Marie, Grafts (93&amp;88), Ken, Raphael 1, and Raphael 2. This problem is of only minor significance in the remaining blocks. The</p>

# 2000 VINTAGE - PES. AND DISEASE REPORT

## VINTAGE NOTES 2001/2002

Date	Area	Vineyard	Source
11/1/02	UH	Globe Wines vineyard	visit
<p>2/2: Marie and Ken: W4 (variability) mealybug noted. Moderate rust mite damage. Small to Mod. bunch size. '93 Grafts: W4 (short shoots-variability). P1: W4 (leaf health) Light crop, small to mod bunches. Leaves damaged by 2sm and Sprayseed. Not a lot of variability. P2: W3 reasonably uniform bunches. P3: W3 Scale with ants noted. One downy oilspot. R1: W4 (bunch variability) small loose bunches, light crop. Significant stunted shoots. Ants noted. R2: W4 (bunch variability- stunted shoots, and largish crop). R3: W3- mod crop, low shoot/bunch variability. NE1 and 2: W3 mod crop. mod berry size. Reasonably uniform crop. NE3: W3-. Not as uniform crop as NE2.</p>			
17/1/02	UH	Globe Wines vineyard	visit
<p>Brett rated blocks similar to what I did. This time however I found many small green scale under leaves near ants.</p>			
22/1/02	UH	Globe Wines vineyard	AD
<p>40+ for last two days. Humid and stormy but no significant rain.</p>			
29/1/02	UH	Globe Wines vineyard	visit
<p>SAB flavour ripe but too acid to pick. Bitter rot on one or 2 berries every 5 bunches in Marie, Ken and Grafts. Drying out for now. Rust mite severe on leaves in same blocks. Exposed berries are cooked. A small amount of Bitter rot found in NE 3.</p>			
16/2/02	UH	Globe Wines vineyard	JD
<p>Delivery this morning from P1 contained noticeable Bitter Rot. Sent Mark up to count Marie. Level around 6%.</p>			
18/2/02	UH	Globe Wines vineyard	
<p>Muswellbrook had 25mm to 9am this morning.</p>			
22/2/02	UH	Globe Wines vineyard	visit
<p>1/2: Andrew Dibley and Myself. Walked through Pines 1. There were noticeable amounts of ripe and bitter rot. Predominant rot appeared to be Botrytis. Most Botrytis infections were in the very early stage i.e. "slipskin". Berries had started to brown and spores were difficult to find. Andrew asked what I estimated the level to be and I replied that I thought it was somewhere in the order of 20%. He agreed. He went on to say that he would pick it for Globe's own winemaking purposes as it was over OW's reject level. We walked briefly into NE3. I told Andrew that it looked worse than P1. He discussed how quickly the rot had developed and how surprised he was to see the current condition of the fruit. I judged Raphael 3 and 1 to have a lower bunch rot severity than NE3 and P1 although rot spectrum was similar. (Bunches more loose). I went on to count about 12% botrytis in R1. Before leaving the vineyard I asked Andrew to confirm what we had agreed in the vineyard i.e. that he would take both NE3 and P1 for Globe because they were so clearly over the OW reject botrytis level. He agreed.</p>			
22/2/02	UH	Globe Wines vineyard	visit
<p>2/2: Counts were not conducted in NE3 and P1. Louise was asked to count botrytis in NE3 after we were notified that we had to take it. Lou told me that she counted the fruit that remained in 10-16 unpicked rows next to NE2 on the following day.</p>			