

## Investigating food and fibres

### Technologies

1. How many wine regions are there in Australia?
2. What have the boundaries of the wine regions defined by?
3. What 'base' is the winery on?
4. How does this base help the winery?
5. What is the soil type?
6. What are the two predominant types of wines grown at this vineyard?
7. What are biodynamic production techniques?
8. How do they describe a biodynamic farm?
9. What is the preparation they make on the farm? How is it applied?
10. What makes growing grapes unique from growing other crops?
11. What makes a red wine 'red'?

### Answers

1. 63
2. Climate, geography, soil types
3. Limestone
4. When it rains, the water can drain away. Drainage is good for viticulture
5. Red sandy loam
6. Sauvignon blanc (white) Shiraz (red)
7. Avoid use of chemicals, pesticides, or herbicides. Ducks and Geese to eat snail problems on the vines. Chickens to control pests like earwigs and weevils.
8. Biodynamics is treating the farm as a closed system, trying to use as much on the farm as possible, and develop a natural system
9. Cow manure in a cow horn that has been buried over winter. Applied by mixing with water.
10. This vineyard aims for growing quality, not quantity which is often important to commodity crops.
11. White wine you remove the skin, red wine the skins are crushed and wines fermented with the skins on.