CASE STUDY

TRANSFERS

Pernod Ricard Rowland Flat Winery

Rowland Flat, Barossa Valley, SA

Pernod Ricard began implementing water-savings measures at its Rowland Flat (Barossa Valley) site in 2005. At the start, the winery was using about 175 ML of metered water per year, projected to rise by 23% to 215 ML by 2008. However, as a result of water-savings initiatives its water use fell 17% to 145 ML, a one-third reduction on the projected use.

The initiatives developed by Pernod Ricard had a significant focus on improving transfers, one of the most wasteful elements of wine production, particularly in larger wineries where push through runs can be more than 1 km in some facilities.

They also focused on site awareness, minimising wine losses generally, water minimisation initiatives and increased cleaning efficiency.

The winery hard-lined and automated its transfer system, which allowed it to implement a series of initiatives that minimised water use, reduced wine wastage and the ingress of oxygen into wine during transfers. Following hard-lining, Pernod Ricard was able to implement:

- pigging to minimise water use during transfers;
- cleaning in place with recycling to reduce water used during line cleaning; and
- the development of a direct-to-fill blending system.

Reference

Policki, P. (2009) *Wine Delivery Automation*. Presented at: 'Sustainability through Technology' Winery Engineering Australia Annual Conference and Exhibition.

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