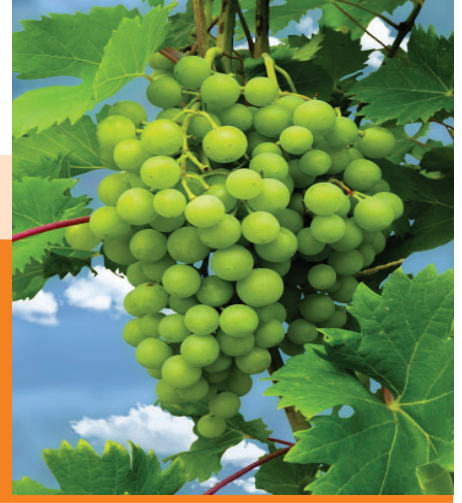


Passing Clouds The Grape Year



Want to learn the art of manufacturing grapes to make wine? Learn the intricate details behind picking the correct grapes, understanding the farm machinery used, the science behind soil types, cultivation and grape development, and how the bottling process works. Come away with a broader understanding of manufacturing in the horticultural industry.

YEAR LEVEL

Years: 10, 11 &/or 12

DURATION / DAYS

60 - 120 minutes

COST

FOC for Pilot Schools

STUDENT NUMBERS

Min. 10

Max. 10

LOCATION

Passing Clouds, 30 Roddas Lane, Musk

TRANSPORT OPTIONS

School to arrange

REQUIREMENTS

Warm Clothing, wet weather clothing & boots (gum boots preferred)

FURTHER INFORMATION

Contact Polly or Jenny at events@highlandslenn.org

IN PARTNERSHIP WITH



Note: Program commencement is subject to minimum numbers. Programs are subject to change. All details are accurate at the time of publication (Month 2023).



Grapes on a Vine



Pruning the vineyard



Wine Barrels

Dates:

Wednesday 18th June - Bottling, science of manufacturing, owner presentation and tour of vinyard.

Duration: 1 Hour

Wednesday in June - August - Prune row 1 vines, learn how to use equipment, learn about farm machinery (alternate small groups)

Duration: 1.5 hours plus lunch

Wednesday in April - Pick row 1 fruit, help/watch processing fruit

Duration: 1.5 hours plus lunch

Students provided sausage sizzle, and pick their own salad (after pruning or picking session)

