

## Frequently Asked Questions on the WineCloud

### **Q. What is the WineCloud?**

**A.** The WineCloud is a web-based platform that can be used to upload, analyse and benchmark a range of grape and wine-related analytical data online. The WineCloud also allows users to generate their own tannin, phenolics and colour data for red grapes, ferments and wines, using a rapid spectral (UV-Vis) method developed by the AWRI. All data in the WineCloud are stored securely and confidentially on the AWRI's virtual private server.

### **Q. What is extractable tannin?**

**A.** Tannins are found in the pulp, skins and seeds of grapes, but the degree to which they are extracted during the winemaking process can vary significantly. Recently published research has identified that the use of a 'wine-like' 15% ethanol extraction method when analysing grapes provides a strong indication of the tannin concentration that is likely to result when those grapes are made into wine.

The WineCloud now includes the ability to determine extractable tannin in red grapes, using gentle crushing of grapes by hand and analysis of the extract using a UV-Vis method. The existing rapid measurement method, which employs homogenisation of the grapes, also allows the 'total tannin potential' of the grapes to be measured.

### **Q. How is extractable tannin reported?**

**A.** Extractable tannin is reported on a mg/g berry basis. The calculation for this assumes a juice factor of 40, i.e. it is assumed that 40 mL of juice is produced from the 50 g grapes employed in the preparation method. If users wish to incorporate a different juice factor, this must be done manually through the data export function and subsequent manipulation of the extractable tannin data.

### **Q. If I want to be able to analyse phenolics, colour and tannin, do I need specific equipment?**

**A.** Yes, to be able to analyse colour, tannin and phenolics, you will require a UV-Vis spectrophotometer and quartz cuvettes. To measure 'total tannin potential' in grapes, you will also need a homogeniser and a centrifuge. The homogeniser needs to be capable of breaking up grape seeds, so a household blender is not sufficient. For extractable tannin measurement of grapes, there are no additional equipment requirements.

### **Q. What calibration process is required?**

**A.** The calibration process involves running a supplied QC standard over five days and recording the data in the system. This gives the AWRI a baseline for your instrument performance. A daily QC check, using the supplied QC standard, is required to ensure accuracy of results generated.

### **Q. How do I get started?**

**A.** You can register directly online at <https://thewinecloud.com.au>. The site offers an option for secure online payment by credit card or you can select offline payment and have a tax invoice forwarded to you for payment. Once payment is received, you will be able to access the site straight away and you will be sent a QC standard to start the calibration process.

**Q. How will I know how to use the WineCloud?**

**A.** The site is intuitive, so users will find that it is easy to log-in and start processing data straight away. The site also contains tips and context information along the way. You can always contact the AWRI for support when you need it.

**Q. What if I don't want to use the site in the future?**

**A.** If, in the future, you no longer wish to use the WineCloud, then you do not need to re-subscribe. Your data can be exported from the site for your own use, if you wish, but you will not be able to enter any new data into the system.

**Q. Who should I contact if I need help?**

**A.** For help you can email the AWRI on [thewinecloud@awri.com.au](mailto:thewinecloud@awri.com.au) or phone the AWRI on +61 8 8313 6600.