



## Boutique Metrics

Overall Metrics	breakdowns	Units
Litres of finished wine per tonne crushed	red and white	L/t
Energy Consumption per tonne crushed	vintage and non-vintage	MJ/t
Water used per litre of finished wine	vintage and non-vintage	L/L
Person hours per tonne crushed	vintage and non-vintage	hr/t
<b>Crushing Metrics</b>		
Grapes yield	red and white	%
Average crushing throughput		t/hr
<b>Fermentation Metrics</b>		
Average Ferment duration	red and white	day
Malolactic fermetation losses	red and white	%
<b>Pressing Metrics</b>		
Pressing overall capacity	red and white	t/t
Press yield	red and white	L/t
<b>Clarification Metrics</b>		
Juice Clarification process efficiencies	white	%
Wine clarification process efficiencies	red and white	%
<b>Stabilisation Metrics</b>		
Protein stabilisation recovery	white	% recovered
<b>Maturation Metrics</b>		
Person hours	red and white	hr/kL
Rackings	red and white	rackings/yr
Evaporation losses	red and white	%
<b>Bottling Metrics</b>		
Losses	contract and own	L/kL
<b>Warehousing Metrics</b>		
Months of stock held		mth
<b>Utilities Metrics</b>		
Refrigeration plant energy consumption	vintage and non-vintage	kWhr/t
<b>Misc. Metrics</b>		
All cleaning chemicals per tonne crushed		kg/t
Citric acid per tonne crushed		kg/t
Tartaric acid per tonne crushed		kg/t