ID NO _____ DATE STARTED _____ QUANTITY FRUIT VARIETY _____

FINAL YIELD _____ POTENTIAL % ALC/VOL _____ COST _____ VINTAGE _____

JUICE VOL _____ FINAL % ALC/VOL _____

DATE	TYPE OF OPERATION	INGREDIENT ADDED	QUANTITY ADDED	TEMP °C	SPECIFIC GRAVITY	pH	FREE SO_2 (mg/l)	REMARKS & OBSERVATIONS