

## SCHOOL OF SCIENCE Industrial Visit Report

Academic Year	: 2023-24
School / Department	Name : School of Science/ Department of Biological Sciences
Event Title	: Industrial Visit to Sula Vineyards
Visit Date	: 21 <sup>st</sup> February 2024
Time	: 10:00 AM to 3:00 PM
Duration in Days	: One Day
Mode of Conduction	: Offline
Level of Visit	: Departmental Level
Course Coordinator	: Dr. Kiran Thakur Assistant Professor,
	Department of Biological Sciences
Participants	: Under Graduate and Post Graduate Students from Department of Biological Sciences

## **Objective:**

The industrial visit to Sula Vineyards, located in Nashik, was organized to undergraduate and Post Graduate Students of Biological Sciences Department, School of Science to provide students with practical exposure to the winemaking process. The visit aimed to enhance the understanding of the production, management, and marketing aspects of the wine industry

They were given a brief overview of the vineyard's history, achievements, and its contribution to the Indian wine industry.



## Introduction:

Upon arrival, the students were warmly greeted by the Sula Vineyards team. They were given a brief overview of the vineyard's history, achievements, and its contribution to the Indian wine industry.

**Vineyard Tour:** The tour started with a visit to the vineyards, where students witnessed the vast expanse of grape plantations. The guide explained the different varieties of grapes grown at Sula Vineyards. The students were enlightened about the significance of factors like soil quality, weather conditions, and the vineyard's geographical location in determining the quality of the grapes.



**Grape Harvesting:** Next, the students were taken to witness the grape harvesting process. They observed the skilled labourers selectively picking the ripest grapes while ensuring proper hygiene and handling. The guide explained the importance of timing and the factors considered when deciding the optimal harvesting period. Students also learned about the machinery used for mechanized harvesting, which increased efficiency and minimized damage to the grapes.



**Grape Processing:** The tour proceeded to the grape processing section, where the students observed the grapes being sorted, and crushed. They were shown the various stages of processing, including maceration, fermentation, and clarification. The guide elaborated on the role of yeast and temperature control in fermentation, as well as the use of barrels for aging and flavor enhancement.



**Wine Tasting:** One of the highlights of the visit was the wine tasting session, where the students were introduced to a variety of Sula Vineyards' wines. They were taught the art of wine appreciation, including observing the colour, aroma, and taste profiles of different wines. The students gained valuable insights into the factors that contribute to the unique characteristics of each wine.

**Marketing and Sales:** The visit concluded with a presentation on the marketing and sales strategies employed by Sula Vineyards. The students learned about brand positioning, distribution channels, and the challenges faced by the wine industry in India. They were also provided with an overview of Sula Vineyards' export activities and its presence in international markets.



## **Conclusion:**

The industrial visit to Sula Vineyards proved to be an enriching experience for the Under Graduate and Post Graduate Students of Department of Biological Sciences. They gained practical knowledge about the winemaking process, from grape cultivation to the marketing and sales aspects of the industry. This exposure will undoubtedly contribute to their academic and professional growth, enabling them to better understand the intricacies of the wine business.

This visit has strengthened the bond between academia and industry, fostering a deeper understanding of the wine industry among our students.

Head of the Department

Associate Dean (SoS)