

Canadian wine-maker to create different varieties of wine.

Quebec also produces wine although, because of its climate, the province's 11 wine producers must largely depend on either imported freshly crushed grape juice from Europe or Ontario or fresh grapes grown in Ontario and California. Grape growing has been attempted without much success, although the province is hopeful a hearty grape variety will eventually be bred to survive the cold winter climate of Quebec.

In Canada, grapes are transformed into wine by techniques similar to those used in the other major wine-making regions of the world. The grapes are harvested and shipped as soon as possible to the winery. After weighing and testing, they are crushed and the juice is fermented on the skins (if red) or alone (if white). Once the fermentation is complete, the wine is removed from the sediment (and, if red, from the skins) and is then permitted to age before being bottled.

While the above applies to all still table wines, special wines have additional steps. These include champagne-type, sparkling wines, sherry and other fortified wines.

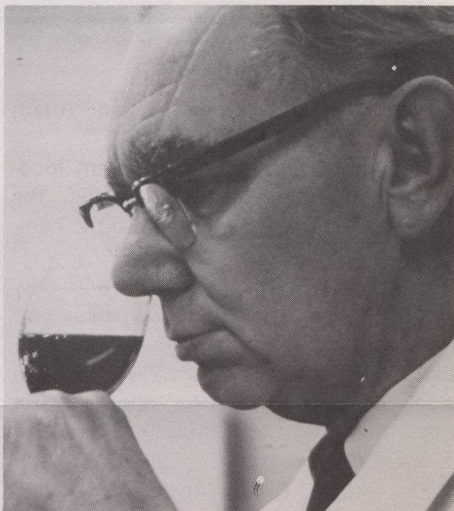
Techniques and equipment for these basic operations can vary from region to region, and from vintner to vintner. Some apply the latest technological advances and use sophisticated equipment; others cling to time-honoured procedures and equipment. But both methods produce excellent wine.

### Harvesting

Picking the grapes is still very much a hand operation in most of the world's



*Grape-picking is still a hard operation and requires speed and a strong back. Here grapes are ready for shipment to the winery to be weighed, tested and crushed into juice — the first step in the wine-making process.*



*All-important wine sampling. Today there are more than 2 000 Canadian wines registered with provincial liquor boards.*

vineyards. The fine-viniferas are usually thin-skinned and must not be bruised or broken before they arrive at the crushers. Grape-picking requires speed and a strong back. Large numbers of pickers are necessary to do the job quickly, but the work lasts for only a relatively short period. The labour problem in Canada has become increasingly difficult to solve, and mechanical harvesters are coming into operation in Canada as they are in many parts of the world.

Bottling the wine is an almost completely automated process in Canada, as in all wine-growing regions of the world. These machines have made the large winery possible since filling, labelling and packaging the millions of bottles by hand would be an expensive, time-consuming task.

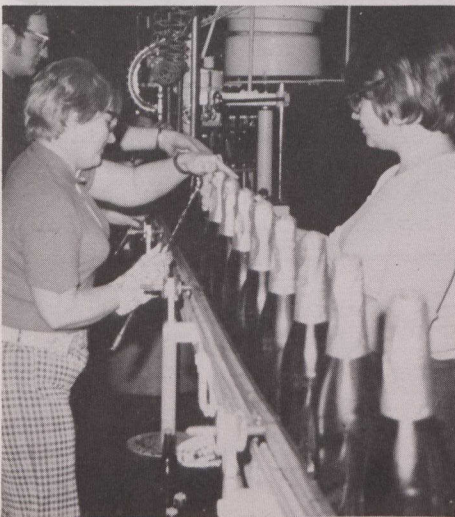
The aging of red wines begins at the winery and continues until the cork is pulled. Depending on the type and quality, the wine remains in aging casks for a period ranging from weeks to years.

### Sales at home and abroad

Canada exported 92 165 litres of wine in 1981 compared to 63 984 litres in 1976. The largest recipient of Canadian wines is the United States, which imported 84 522 litres in 1981.

The sales of Canadian wines in Canada reached 102 million litres in 1981, compared to 34 million litres in 1964. Ontario led Canadian wine sales with 36 million litres; British Columbia followed with 24 million litres and Quebec with approximately 18 million litres. Canadian consumers prefer wine not exceeding 14 per cent alcohol by volume.

There are now more than 2 000 Canadian wines registered with provincial liquor control boards. There were 586 such listings in 1960.



*Adding the finishing touches to prepare wine bottles for shipment.*