

# Standard Method for determining the matter other than grapes (MOG) at harvest

## **Version Control**

Version	Changes made in this version
1.0	First version of this method: 01/12/2020
1.1	Reviewed in line with feedback from AGW: 22 <sup>nd</sup> July 2021

## 1. Introduction/Foreword

The purpose of this method is to define a standardised approach for assessing matter other than grapes (MOG) in a load at the point of receival at the winery. This procedure represents the current industry best practice for the determination of MOG upon receival at the winery. It is expected that this method will be open to modification and improvement as experience within industry dictates, as technology improves or the understanding of the science behind representative sampling and grape chemistry assessment improves.

## 2. Scope

The aim of this protocol is to assess the percentage of MOG of a load upon receipt by the winery.

## 3. Terminology

Matter other than grapes (MOG) includes foreign objects contained in the harvested grapes upon delivery at the winery. MOG includes grapevine leaves, petioles and canes, stones, trellis or irrigation parts, harvest tools, buckets or any other object that may end up in the delivered load (Allan 1999).

## 4. Health and Safety Considerations

Appropriate personal protective equipment should be worn at all times when assessing deliveries at the winery, including closed toe shoes and hi-vis to ensure visibility for delivery drivers. Operators should be aware of moving vehicles and the area where the assessment is to be undertaken should be clean and tidy and free of obstructions. Good workplace health and safety practices should be employed to protect the wellbeing and safety of personnel involved in the assessment.

## 5. Materials/Apparatus

- Appropriate sampling platform (must meet safety regulations).
- Core sampler or similar for body of the load inspection.
- The Australian Winegrape Load Assessment: A Visual Guide See Appendix A for further information.

## 6. Environmental Conditions

The area where the assessment is to be undertaken should be clean and tidy and free of obstructions.



## 7. Measurement Procedure

- Read and familiarise yourself with the Australian Winegrape Load Assessment: A Visual Guide. This book describes the inspection principles and categorises the assessment protocols.
- Upon delivery of a load at the winery, inspect the surface of the load for visible defects including leaves, petioles, canes, wood and foreign objects including but not limited to trellis pieces, stones, snips, buckets, sprinkler heads etc.
- Follow the surface inspection with an inspection of the body of the load. Sometimes it will be necessary to dig into the load to determine if there are any defects present. Core samplers or a similar alternative may assist in detecting MOG that is not visible on the top of the load.
- Take note of any undesirable colour.
- Use the established Australian Winegrape Load Assessment Visual Guide to determine the rating of the load. A rating system of 0 to 5 utilising a series of photographs has been developed (see Appendix A) which factors in a thorough inspection of every bin, truck or trailer presented for assessment at the winery. If there exists more than one growers parcel of fruit on the load being inspected, each parcel requires an independent assessment.
- Ratings are established with reference to the photographs outlined in Appendix A. The rating system is characterized as follows:

#### o MOG 0

- Little or no MOG (less than 1%).
- No impact on quality or processing loss.

#### MOG 1

- Leaves, petioles and small pieces of canes or sticks may be present in low levels (1-2% total MOG).
- MOG will not cause quality and processing loss.

#### MOG 2

- Considerable amounts of leaves, petioles, canes and small wood (still less than 3% total MOG).
- MOG has the potential for quality and processing loss.

## MOG 3

- Excessive amounts of leaves, petioles, canes and small to medium sized wood (at or greater than 3% total MOG).
- MOG present at this level will cause quality and processing loss.

## MOG 4

- Large vine debris such as trunks, arms, excessive canes and potentially damaging foreign objects.
- MOG present will cause major quality and processing loss.

## MOG 5 (Red Wine Only)

- Damaging foreign objects and large objects that cannot be processed, including excessive amounts of large vine debris.
- Record any MOG or defects on a booking docket to take to the weighbridge, along with appropriate written comments. Digital images of the loads should in addition be retained as evidence.
- Any abnormalities must be reported to the supervisor or winemaker.

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Tolerances based on the Australian Winegrape Load Assessment Visual Guide are:

- Best practice—Deliver grapes at MOG 0 rating.
- Maximum tolerance—Deliver grapes less than MOG 2.
- Notification of results— A signatory must notify the grower of any decision to impose a price deduction
  or reject grapes as soon as practicable following assessment, using its best endeavours to do so within
  4 hours of any post-harvest assessment at the farmgate or winery.

#### 8. References

Krstic, M., Moulds, G. et al (2003), 'Growing Quality Grapes to Winery Specifications' (CRCV project 1.1.2 Compendium of Winegrape Specifications and Measurement). Winetitles, South Australia.

Allan, W. (1999) 'Australian Winegrape Load Assessment, A visual guide', GWRDC / Southcorp Wines / Simeon Wines.

Allan (2003) Winegrape Assessment in the Vineyard and at the Winery, Winegrape Growers' Council of Australia (WGCA) / Winemakers' Federation of Australia (WFA) / Winetitles.

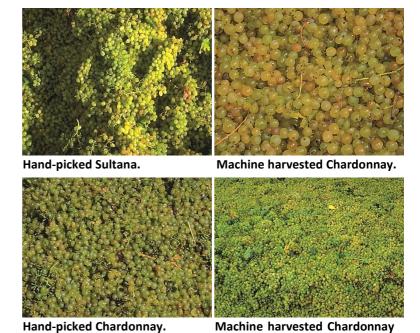
## Appendix A: Visual Assessment Guide as per Australian Winegrape Load Assessment

The authors acknowledge Wendy Allan (formerly Southcorp Wines) together with personnel from Southcorp (now Treasury Wine Estates) and Simeon Wines (now Australian Vintage) as the original compilers of the Australian Wine Grape Load Assessment. The authors further acknowledge the publishers of the original document (Australian Winegrape Load Assessment—A visual guide) Winetitles Media, for granting permissions to original documents. Finally, the authors acknowledge Charmaine Grieger Photography and Winetitles Media for provision of the following documents.



## **MOG 0 WHITE**

- These are loads with little or no
- They will not cause quality or processing loss.



## **MOG 0 RED**

- These are loads with little or no MOG.
- They will not cause quality or processing loss.



Machine harvested Shiraz.



**Machine harvested Chardonnay** 

- minimal leaf.

Hand-picked Shiraz.



Machine Harvested Ruby Cabernet. Hand Picked Cabernet Sauvignon.





Machine harvested Grenache.



#### **MOG 1 WHITE**

- Leaves, petioles and small pieces of canes or sticks may be present in low levels.
- MOG at this level does not cause quality and processing loss.



Machine Harvested Sultana.



Hand-picked Chardonnay – some leaf content.



Machine harvested Sultana – leaves, petioles and one or two sticks.



Machine harvested Sultana – very small pieces of canes and leaves.

## **MOG 1 RED**

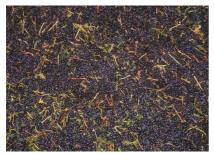
- Leaves, petioles and small pieces of canes or sticks may be present in low levels.
- MOG at this level does not cause quality and processing loss.



Machine harvested Shiraz – small amount of cane pieces.



Machine harvested Cabernet Sauvignon – leaves.



Machine harvested Shiraz – petioles.



Machine harvested Cabernet Sauvignon – leaves and petioles.



Machine harvested Shiraz – leaves and "mushy".



## **MOG 2 WHITE**

- Considerable amounts of leaves, petioles, canes, and small wood
- MOG at this level has the potential for quality and processing loss.



Excessive leaves in Sultana.



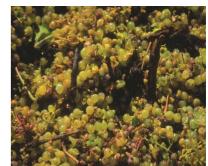
Small to medium wood in Sultana.



Leaves and small wood in White Frontignan.



Small wood in Riesling.



Small wood in Riesling - close up view.

#### **MOG 2 RED**

- Considerable amounts of leaves, petioles, canes, and small wood
- MOG at this level has the potential for quality and processing loss.



**Excessive leaves in Sultana.** 



Small to medium wood in Sultana.



Small wood in Riesling – close up view.



#### **MOG 3 WHITE**

- Excessive amounts of leaves, petioles, canes and small to medium sized wood
- MOG present at this level will cause quality and processing loss.



Excessive petioles, sticks and leaves in Colombard.



Close up of foreign plant material and canes in Colombard.



Excessive leaves and canes in Colombard



Medium sized wood in Sultana.

## **MOG 3 RED**

- Excessive amounts of leaves, petioles, canes and small to medium sized wood
- MOG present at this level will cause quality and processing loss.



Excessive canes, leaves and some medium sized wood in Cabernet Sauvignon.



Excessive canes, petioles and small wood in Shiraz.



Excessive canes and small wood in Shiraz.



#### **MOG 4 WHITE**

- Large vine debris such as trunks, arms, excessive canes, and potentially damaging foreign objects.
- MOG at this level will cause major quality and processing loss.



Large vine debris sampled from a load of Sultana.



Large vine debris in Chardonnay.

## **MOG 4 RED**

- Large vine debris such as trunks, arms, excessive canes, and potentially damaging foreign objects.
- MOG at this level will cause major quality and processing loss.



Excessive wood, petioles and leaves in minimally pruned Shiraz.



Very large vine debris from old Shiraz vines



Parts of vine posts (foreign matter) and large vine debris in Merlot.



## **MOG 5 RED**

 Foreign objects and large objects that cannot be processed, including excessive amounts of large vine debris.



Piece of metal dropper from a trellis. Excessive amounts of large wood



Excessive amounts of large wood like this in a load cannot be processed without causing loss or damage to equipment.



Piece of a fish plate from harvester.