

FOCUS: STORAGE AND CONTAINERS

Rennie Estate Winery purchases chamber for perfect Appassimento results

NATHALIE DREIFELDS
 Graham Rennie of Rennie Estate Winery in Beamsville, Ontario has purchased one of the

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first commercialized Appassimento chambers in North America. This method of drying grapes for the wine industry has been developed and delivered to market through a partnership between Ontario manufacturer MTX Postharvest and Vineland Research and Innovation Centre (Vineland).

"I am delighted to be the first winery to order MTX Postharvest's commercial grape drying chamber, as my collaboration with Vineland helped develop this proprietary Appassimento methodology," said Rennie. "The chamber will allow me to customize specific settings such as airflow speed, temperature and humidity to produce our ultra-premium Appassimento wines – Scarpata and "G" Assemblage. The ability to control these settings in an optimal fashion within a secure, airtight, portable chamber will ensure a perfect Appassimento result each harvest for years to come."

The Appassimento process allows for enhanced development of flavours, concentration of sugars and contributes to more complex aromas in wines made from high quality grapes harvested in cool climate areas with shorter growing seasons. Rennie's Appassimento-style wines have been recognized for years by the wine industry, winning several awards along the way.

"We are excited to have one of



MTX Postharvest booth at the Ontario Fruit and Vegetable Convention. Photo by Denis Cahill

Vineland's original partners in the Appassimento research program buying one of our first production units," said Ethan Strawbridge, Business Development/Engineering at MTX Postharvest. "Graham (Rennie Estates Winery) has had a great deal of success with his Appassimento offerings. We're confident this new technology will give him even further control over his process."

The 7.2-ton grape capacity Appassimento chamber is a modular, self-contained, controlled environment featuring a proprietary ventilation technology for slow uniform grape drying (80 to 120 days) and wireless controls for temperature, humidity and air flow. The

system offers a payback of two years or less based on a premium price charged per bottle of final product. It allows winemakers flexibility in their product offering, from 100 per cent Appassimento-style wines to back-blended wines with other varieties to create consistent vintages year-after-year. Visit mtxpostharvest.com/appassimento.html for additional information.

To learn more about this Appassimento technology, please contact Ethan Strawbridge, Business Development/Engineering, MTX Postharvest info@mtxpostharvest.com or call 519-787-2072.

Harvest totes and push-back racking – simple ideas that work in automated systems



Ryan Tregunno

KAREN DAVIDSON

In early July, the Canadian Horticultural Council board of directors met in Ontario's Niagara region and toured local farms. One of the stops was at Niagara-on-the-Lake where Phil Tregunno and sons Ryan and Jourdan explained their packing system.

"These harvest totes, sourced from California, enable us to harvest higher quality, tree-ripened fruit. There is reduced handling, increased food safety and they fit automated systems," says Ryan Tregunno.

The push-back racking was sourced locally from Dynrack Inc., Stoney Creek. The integration of Fruit Tracker software, along with the organization of the racking, helps the Tregunno family keep much tighter control over inventory. "This is critical with the constant turnover and handling of tree-ripened fruit," says Ryan Tregunno. "It also offers faster cooling times with the increased airflow around the pallets. They are not jammed tight together or stacked tight like bins."