



NAME:
YEAR: 5th
DATE:

KEY OPERATIONS IN THE WINERY

THE PASSIVE VOICE

a) Match the words and the definitions.

Bottling	The layer of skins, stems and seeds that forms at the surface of fermenting red wine is broken.
Cold soaking	The juice is squeezed out of the solid part of the grapes.
Clarification	The bottles are filled with the newly made wine.
Pressing	The juice is decanted from above its lees.
Aging	Suspended material created via chemical reactions is removed from the wine.
Racking	The best texture, taste and stability is achieved before bottling.
Filtration	Wine is stored under certain conditions in order to improve it.
Punch down	Color and flavors are extracted from red grape skins at a low temperature.

b) Put the steps in chronological order.

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2	
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8	

c) Complete these sentences. Use the correct form of the verb *to be* in the correct tense.

1. Grape sugars _____ converted by the action of yeasts to alcohol. (Simple Present)
2. This process is called alcoholic fermentation and will continue until either all the sugar in
the grapes _____ used up or the process _____ stopped. (Present Perfect)
3. It is important to start processing white grapes as soon as possible after they
_____ picked, otherwise they start oxidizing and their aromatic qualities are
lessened. (Present Perfect)

4. The grapes _____ normally separated from their stalks. (Simple Present)
5. If required, yeast _____ added now and then the grapes are pressed. (Future)
6. After pressing, the juice _____ usually allowed to settle and clarify. The juice, or must, _____ pumped into vats to ferment. (Modal should)
7. This is now usually stainless steel tanks, although top quality whites _____ put into new oak barrels. Most whites _____ fermented at 63-72°F. (Simple Past)

d) Turn into the passive voice.

1. They discovered a new way of storing wine.
2. Locusts have attacked our vines.
3. Yeasts change the sugars into alcohol.