



NAME:  
YEAR: 5<sup>th</sup>  
DATE:

KEY OPERATIONS IN THE WINERY  
THE PASSIVE VOICE

a) Match the words and the definitions.

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

b) Put the steps in chronological order.

1	
2	
3	
4	
5	
6	
7	
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.