

fluid planning

**Land at Gold Street
Cobham
Kent**

**Agricultural Prior Approval
Planning Statement
0431**

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Winery Scoping Report

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1. Introduction

- 1.1 The application site is Gold Street, Cobham, Gravesend, Kent, DA12 3AA (*'the Site'*). The applicant and owner of the Site is The Cantina Group Ltd (*'the Applicant'*). The estate comprises two sections of land straddling Gold Street. The agricultural estate extends to approximately 11.51 hectares of land in agricultural use, and some of which is already a planted vineyard and used for the purposes of viticulture. The entire land holding is shown on the accompanying drawings ref. fp0431.1 Location Plan and fp0431.2 Block Plan.
- 1.2 There is no relevant planning history to the Site. The agricultural holding is newly formed as a separate unit. The Applicant purchased the holding specifically for the purpose of a new viticulture enterprise. To assist with this objective, Vinescapes who specialise in vineyard and winery consultancy are retained to manage the existing vines and plant on the western section of land new vines. A winery scoping report (*'WSR'*) written by Vinescapes accompanies this notification and is appended at Appendix A to this statement.
- 1.3 The WSR goes on to establish that the holding will produce 60,000 bottles of premium quality traditional method sparkling and still wines by 2027 per annum. Smaller yields are expected starting in 2024 and rising over the intervening period. With around 9 hectares of the land in viticulture use, 61 tonnes of fruit per annum is expected. This means the winery will generate a requirement for about 900m² of floorspace for the purposes of grape receipt, processing and storage. Section 5 to the WSR goes on to provide a breakdown of the floorspace required by function.
- 1.4 With expansion and improvement of agricultural activities on Site, comes the requirement for a new winery building. This Prior Notification under Part 6 of The Town and Country Planning (General Permitted Development) (England) Order 2015 (*'GPDO'*) is for the erection of a new winery building (*'the Proposal'*). The building extends to 752m² of floorspace, measured as a gross external figure. A small hardstanding takes the overall footprint to 972m². The proposed ridge height to the new building measures 7.3m and the eaves 6.0m. Officers will note that a cellar is also proposed with a gross external footprint of 224m². The cellar is located solely below the footprint to the winery building and will act as a temperate stable area for ageing. This is proposed by the Applicant to help control energy costs incurred through maintenance of the internal temperate environment and to minimise the overall external mass of the proposed winery building.

- 1.5 Of main consideration is the definition of ‘agriculture’ and ‘reasonably necessary for the purposes of’.

Millington (1999) and what this means for the definition of agriculture

- 1.6 In Millington v Secretary of State for the Environment, Transport and the Regions [1999] 6 WLUK 374, the Court of Appeal considered the issue of whether the use of land for the processing of a crop so as to produce an identifiably different product after it has been removed from the soil is or is not, as a matter of law, the use of land for the purposes of agriculture. The question was important because [the use of land for the purposes of agriculture did not require planning permission, as s55(2) of the TCPA 1990 states:

“The following operations or uses of land shall not be taken for the purposes of this Act to involve development of land—

[...]

(e) the use of any land for the purposes of agriculture ... and the use for any of those purposes of any building occupied together with land so used.”

- 1.7 The case did not deal directly with agricultural permitted development rights under Class A, rather whether wine making is an agricultural use or not. It provides assistance on the fact that grape growing and wine making is agriculture. As such, this notification is made under Part 6 Agricultural and forestry, Class A – agricultural development on units of 5 hectares or more of the General Permitted Development Order (2015 as amended).

2. Part 6, Class A Legislative Tests

- 2.1 Quoted at length in this section is the legislative tests at Part 6 Agricultural and forestry, Class A – agricultural development on units of 5 hectares or more. Commentary is added where relevant to confirm, this Proposal complies and therefore should be considered by the Council as ‘permitted development’ as described below:

“Permitted development

A. The carrying out on agricultural land comprised in an agricultural unit of 5 hectares or more in area of—

(a) works for the erection, extension or alteration of a building; or

(b) any excavation or engineering operations,

which are reasonably necessary for the purposes of agriculture within that unit.”

- 2.2 This Proposal is for a building with a GEA measurement of 725m². With hardstanding, the total footprint of the building extends to 972m². The WSR at Appendix A is very clear on the floorspace needed for wine making. Part of the land is already used for viticulture. Vinescapes are retained to plant the west section of land. The land extends to over 11 hectares and around 9 hectares will be planted. These points in combination prove the Proposal is reasonably necessary for the purpose of agriculture in the unit.

Development not permitted

A.1 Development is not permitted by Class A if -

(a) the development would be carried out on a separate parcel of land forming part of the unit which is less than 1 hectare in area;

COMPLIANT: The agricultural unit extends to approximately 11.5 hectares and this parcel of land within the unit exceeds 1 hectare.

(b) it would consist of the erection or extension of any agricultural building on an established agricultural unit (as defined in paragraph X of Part 3 of this Schedule) where development under Class Q or S of Part 3 (changes of use) of this Schedule has been carried out within a period of 10 years ending with the date on which development under Class A(a) begins;

COMPLIANT: No Class Q or S development has taken place.

(c) it would consist of, or include, the erection, extension or alteration of a dwelling;

COMPLIANT: The proposal is for the storage and processing of the grape harvest within a purpose built agricultural building.

(d) it would involve the provision of a building, structure or works not designed for agricultural purposes;

COMPLIANT: The building is designed to provide for natural light. Wine making is a different form of agriculture and there is a requirement for consideration of the working conditions. Windows at ground floor and at higher levels are proposed to ensure the building is flooded with natural light. The basement will maintain a consistent 12 degree temperature year round. Overall, the form of the building is a standard agricultural typology and relatively utilitarian in form. But a form that clearly can be used for the agricultural purpose intended.

(e) the ground area which would be covered by—

(i) any works or structure (other than a fence) for accommodating livestock or any plant or machinery arising from engineering operations; or

(ii) any building erected or extended or altered by virtue of Class A, would exceed 1,000 square metres, calculated as described in paragraph D.1(2)(a) of this Part;

COMPLIANT: The maximum footprint of the proposed building extends to 972m². The requirement here is for the ground area to be measured. That is not the same as the overall floorspace offer. Interpretation of specific words is important to understand what the GPDO means. Case law indicates that the plain English meaning of words should apply unless there is a specific definition of the term within the GPDO, i.e., the 'ground area' is only the actual area of ground covered, because there is no definition of 'ground area' with the GDPO. This means, within Class A, up to 1,000m² of ground area can be provided. The measurement is of the building and hardstanding, not including the basement. In this regard, the Proposal complies.

(f) the height of any part of any building, structure or works within 3 kilometres of the perimeter of an aerodrome would exceed 3 metres;

COMPLIANT: There are no aerodromes within 3 kilometres.

(g) the height of any part of any building, structure or works not within 3 kilometres of the perimeter of an aerodrome would exceed 12 metres;

COMPLIANT: The ridge height measures 7.3m above ground level.

(h) any part of the development would be within 25 metres of a metalled part of a trunk road or classified road;

COMPLIANT: The building is sited at a distance exceeding 25 metres from a metalled trunk or classified road.

(i) it would consist of, or include, the erection or construction of, or the carrying out of any works to, a building, structure or an excavation used or to be used for the accommodation of livestock or for the storage of slurry or sewage sludge where the building, structure or excavation is, or would be, within 400 metres of the curtilage of a protected building;

COMPLIANT: The proposal would not be used for the accommodation of livestock nor storage of slurry.

(j) it would involve excavations or engineering operations on or over article 2(4) land which are connected with fish farming; or

COMPLIANT: Article 2(4) land encompasses National Parks and the Broads. This site falls within neither designation and is not connected with fish farming.

(k) any building for storing fuel for or waste from a biomass boiler or an anaerobic digestion system—

(i) would be used for storing waste not produced by that boiler or system or for storing fuel not produced on land within the unit; or

(ii) is or would be within 400 metres of the curtilage of a protected building.

COMPLIANT: The proposal is not for the storing of fuel or waste and K(i) and K(ii) are not relevant.

2.3 The Proposal has been shown to comply with paragraph A1.

2.4 Conditions detailed within paragraph A.2 (1) confirm the development is permitted by Class A subject to the following.

a) where development is carried out within 400 metres of the curtilage of a protected building, any building, structure, excavation or works resulting from the development are not used for the accommodation of livestock except in the circumstances described in paragraph D.1(3) of this Part or for the storage of slurry or sewage sludge, for housing a biomass boiler or an anaerobic digestion system, for storage of fuel or waste from that boiler or system, or for housing a hydro-turbine;

COMPLIANT: The proposal is not designed for the purposes of accommodating livestock.

(b) where the development involves—

(i) the extraction of any mineral from the land (including removal from any disused railway embankment); or

(ii) the removal of any mineral from a mineral-working deposit, the mineral is not moved off the unit;

COMPLIANT: The proposal does not require any mineral extractions or deposits. The soil profile comprises chalk. This arising from the basement will be used as the foundation for the hardstanding and no export is expected.

(c) waste materials are not brought on to the land from elsewhere for deposit except for use in works described in Class A(a) or in the provision of a hard surface and any materials so brought are incorporated forthwith into the building or works in question.

COMPLIANT: No waste deposits are to be brought on to the land.

(2) Subject to sub-paragraph (3), development consisting of—

(a) the erection, extension or alteration of a building;

(b) the formation or alteration of a private way;

(c) the carrying out of excavations or the deposit of waste material (where the relevant area, as defined in paragraph D.1(4) of this Part, exceeds 0.5 hectares); or

(d) the placing or assembly of a tank in any waters.

is permitted by Class A subject to conditions

COMPLIANT: The proposal and this application process complies fully with the conditions.

3. Summary

3.1 Subject to the requirements of A.2 (2) (d) (i) which requires the developer to apply to the local planning authority for a determination as to whether the prior approval of the authority will be required. The Council have 28 days following the date of receiving the application to confirm their position.

3.2 The Proposal is of a size and design that is commensurate with the agricultural activities taking place within the agricultural holding and is considered necessary to meet the minimum storage requirements for the grape harvest produced solely within the holding.

3.3 It is clear that the Proposal will be fully utilised for the purposes of agriculture on the

holding. The type and design of the agricultural building is one that is seen in the rural area. The building and processes within fall within the definition of agriculture as confirmed by case law. For these reasons, the Proposal does not require Prior Approval.

Appendix A

Winery Scoping Report



Saturday, 12 August 2023

Winery Scoping Report – Gold Street, Cobham, Kent.

Client: Mr. Pallab Sengupta

Project: **Winery scoping assessment and report.** This report sets out the core production equipment and building scale requirements for the manufacturing of up to 60,000 btl. of premium quality Traditional Method Sparkling and still wine at Gold Street, Kent.

This report should be read in conjunction with '*Gold Street Wine production strategy*' which set out the winemaking strategy and space calculations.

Quote reference: VS286

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1. Executive Summary

It is estimated that Gold street could produce 60,000 bottles of premium quality Traditional Method Sparkling and still wine by 2027 with smaller yields expected in earlier production years (2024, 2025 and 2026) depending on vine development rate. After discussion with the client, we have developed proposed production splits as set out in Tables 1 and 2 (pages 3 & 4) and the product specification shown in Table 3 (page 5) which set out the target blends and volumes of the following product categories:

1. **Blanc de Blanc** – Premium quality Traditional Method sparkling made from three clones of Chardonnay, with barrel ageing and extended lees ageing of up to 5-years.
2. **Classic Cuvée** – Premium quality Traditional Method sparkling made from multiple clones of Chardonnay, Pinot Noir and Meunier, with barrel ageing and extended lees ageing time of up to 3.5-years.
3. **Blanc de Noir** - Premium quality Traditional Method sparkling made from multiple clones of Pinot Noir and Meunier, with barrel ageing and extended lees ageing time of up to 3.5-years.
4. **Rosé de Noir** - Premium quality Traditional Method sparkling made from multiple clones of Pinot Noir and Meunier, with barrel ageing and extended lees ageing time of up to 3.5-years.
5. **Still Rosé** – Premium quality still Rosé wine made from Gamay. A unique offering that will be the house's style point of differentiation within the market.

These blends and figures remain indicative for the purpose of scoping winery equipment and area requirements and may be subject to change depending on vintage variation, a winemakers production decisions and market preferences, but they are a realistic and desired indication of potential.

At 9ha in scale, fruit tonnage for sparkling and still wines from Gold street alone could be circa **61T**. This could increase or decrease by circa 50% on a year-to-year basis depending on seasonal weather and disease conditions. Therefore, we have allocated floor, tank space and cellar space to account for such eventualities.

In total, we have calculated that the wine production facilities require an estimated **900m²** of internal space. This will allow for grape receipt, processing, élevage and bottling, post bottle maturation storage and all the way through to dispatch.

Please note that the area requirement calculations herein do not include any public/commercial areas as these will be determined by the business proposition with regards to potential 'visitor' numbers and commercial offering. However, as previously discussed there is a great potential to integrate tasting facilities into the winery.

2. Methodology

Vinescapes have had various discussions with the client to determine an outline of the production goals, including vineyard hectareage per variety, production volumes, blends, ageing length and product ranges. This information was then used to calculate the space requirements of fully 'in-house' wine processing and cellaring capability for wine at Gold Street wines.



Firstly, we used the Estate hectareage (target 9ha for sparkling and still production), target blends and desired production percentage of each wine to determine the required vineyard area (ha) per variety. We also factored in expected yield per hectare (6T/ha for Gamay, for still production and 7.5T/ha for sparkling clones) and extraction rate (5hL/T for the Cuvée and 1.25hL/T for Taille, in sparkling wines, and 7hL/T for still) to give an indication of the hectareage per variety needed to achieve the overall production goal.

Once this was determined we used the expected yield (both total grape weight (T) and juice liquid volume (hL)) to determine press requirements (based on the desired quality and efficient press loads) as well as allocate tank space to each variety and the Cuvée from the Taille. This drives the requirements for the floor space in the pressing and fermentation sections within the Winery. We based the tank sizes on the production criteria in which we agreed to keep press fractions isolated for each variety as well as allow the separation of clones, where possible, or grapes with similar quality.

Additionally, we have also considered the phasing of production and have ensured the tanks (quantity and size) recommended for a large (61T) meet the end needs of the winery. This means that the space requirements can remain consistent from year to year until the winery is at full production. Because we have based the tank requirements on a +20% of production (for higher yielding years), the storage of reserve wine is also included in the space requirements, as this is not expected annually.

We have based our wine storage requirements on 75cl standard Champagne bottles plus.

3. Estate production outline

Hectareage (ha) currently under vine for wine production is **3.47ha** (to come into production in October 2025) however, this will increase to a total of **9ha** in the first phase of planting in May 2024 (to come into production in October 2026). The eventual winery production capacity requirement has been scoped for **61T** of grapes (440hl) equating to **58,533** bottles in an 'average' year.

Based on the target yields (6T/ha for Gamay, for still production and 7.5T/ha for sparkling clones), extraction rates and specified product ranges, **Table 1**, below, outlines the estimated hectareage required per variety to achieve this goal. Please note that this is subject to change if any alterations are made to expected yields (T/ha and hl/T), blends or product ranges.

Table 1. Estimated hectareage per variety for 12 ha planting.

Variety	Estimated Hectares	Clones
Gamay	1.5	787
Chardonnay	1.21	76
Chardonnay	0.76	96
Chardonnay	0.3	95
Pinot Meunier	0.75	865
Pinot Meunier	0.75	977



<i>Pinot Noir</i>	0.50	777
<i>Pinot Noir</i>	0.50	115
<i>Pinot Noir</i>	1.375	386
<i>Pinot Noir</i>	1.375	521
Grand Total	9.02	

Production volumes are based on several unknowns and assumptions:

- The vineyards' performance (yields and quality) over time. If well managed, an average tonnage of 6T/ha for Gamay and 7.5T/ha for Sparkling clones, this is slightly higher than similar UK vineyards and would require appropriate investment and viticulture expertise of those involved to establish and manage the vines to achieve this yield consistently.
- We have forecasted for an average tonnage of 6T/ha for Gamay, with the intended style of production for the wine being a still Rosé. However, fluctuations in yields will be unknown due to the unique style of viticulture adopted for this process.
- The grape juice extraction rates are kept at 7hL/T for still Rosé production and 5hL/T for the Cuvee and 1.25hL/T for Taille. These may increase or decrease depending on the season, winemaking, and wine styles. We have also included storage tank space for Taille and Cuvee. The Taille fraction press in Traditional Method sparkling wine production typically contains unwanted particles and can contribute bitter and unpalatable flavours and aromas which are not suitable for producing high quality wines. The Taille can be sold for distillation. Storage tanks could be in the form of seasonally hired ISO tanks, in which case only extra floor space is required, or fixed tanks in which case both floor and capital investment is needed.
- Climate data for the vineyard locations shows good cool-climate viticulture suitability, however, seasonal variability and frost risks remain. We can expect the area to warm further over the next few decades facilitating a likely increase in average yields.
- There are significant (~30% but can be greater) inter-annual yield variations in UK vineyards due to weather variability. Wineries require the capacity to process extra [than 'normal'] fruit in higher yielding years, 2018 was a prime example of this, and 2019 another example.

4. Wine production volumes

The flagship product categories of the Estate will premium quality Traditional Method sparkling, made in three or four styles (Blanc de Blanc, Classic cuvée, Blanc de Noir and Rosé de Noir). We expect either the Blanc de Blanc or the Blanc de Noir to be the highest quality in the portfolio (TBC depending on the grapes), using the best quality grapes and juice. This is also reflected in the longer lees ageing and oak influence. Finishing (disgorging and labelling) of these wines can therefore be determined according to sales of other wine categories, consumer demand and how the wine is progressing in the cellar.



Table 2, below, outlines the production volumes and varieties used of each product range. This includes estimated annual production.

Table 2. Extended planting production scoping

<i>Wine Style</i>	<i>Variety</i>	<i>Clones</i>	<i>Hectares (ha)</i>	<i>Tonnes/ha (T/ha)</i>	<i>Total Tonnes (T)</i>	<i>Cuvee (hL)</i>	<i>Taille (hL)</i>	<i>Total hL</i>	<i>Bottles</i>
Blanc de Blanc	Chardonnay	76	1.21	8.0	9.7	48	12	61	
	Chardonnay	95, 96	0.53	8.0	4.2	21	5	27	
	Totals		1.74		13.9	70	17	87	11,600
Classic Cuvée	Chardonnay	96, 95	0.53	8.0	4.2	21	5	27	
	Pinot Noir	777, 115	1.00	8.0	8.0	40	10	50	
	Meunier	865, 977	0.5	8.0	4.0	20	5	25	
	Totals		2.0		16.2	81	20	102	13,533
Blanc De Noir	Pinot Noir	386,521	1.38	8.0	11.0	55	14	69	
	Meunier	865, 977	0.5	8.0	4.0	20	5	25	
	Totals		1.9		11.0	75	19	94	12,500
Rosé De Noir	Pinot Noir	386,521	1.38	8.0	11.0	55	14	69	
	Meunier	865, 977	0.5	8.0	4.0	20	5	25	
	Totals		1.9		11.0	75	19	94	12,500
Still Rosé	Gamay	787	1.50	6.0	9.0	63	0	63	
	Totals		1.50		9.0	63	0	63	8,400
	Grand totals				61	364		439	58,533

Wines made for Traditional Method sparkling can hold and even improve their quality when kept on lees in oak barrels, when correct storage conditions are maintained. We recommend the cellar be temperature and humidity controlled as well as being as dark an environment as possible (windowless, non-UV lighting).

Some winemakers may also hold wines on cork for future release, letting the wines settle after post bottling to let the wine components develop. The minimum recommended time is 6-months.

5. Building area requirements

The total winery area (m²) requirement is calculated based on the equipment specifications and operating space requirements detailed fully in the 'Gold Street Wine Production strategy' excel document. In Table 3, below, we have split the building area requirements into functional sections, each with its own set of activities and equipment needs. Further details including tank sizes and



quantities can be found in Appendix -1 & 2.

Table 3. Building area overview.

Building/Section	Activity	Estimated area including workable space (m²).
Receival	Grape picking bin storage Bin washdown area Grape receival Coquard press (8T) (I/E - design dependant) 4T Pneumatic press Conveyor/hopper Crusher/Destemmer	~200
Winery (Tanks)	Tanks	~180
Workable area	Alleyways, areas for movement and winemaking production	~100
Ageing / cellar	Stillages	~110
Barrel cellar	Barrels	~125
Bottling	Bottling	~10
Production (Post bottling)	Disgorging Labelling/Packaging Stillages and bottles	~20
Riddling	Gyro-pallets TSR cages	~25
Distribution	Pallets ready for distribution on pallet racking	~100
Store & dry goods	Picking bins Winery equipment (pumps/hoses/tools) Filters Sundries Chemical storage	~100
Lab/office	Chemical analysis and staff office for 3-4 people	~20
TOTAL:		890m²

Receival requires circa **200 m²** of internal and external footprint. Allowing for pressing areas (~30m²) a wash down area for grape picking bins (~13m²). Possible outdoor press for periods of busy times (~25m²). An additional external hard-standing area (100m²) is necessary which encompasses grape receival, wine despatch, as well as external machinery and plant storage. The hard standing area should be covered or partially covered for use in case of inclement weather.

The Winery requires circa **180m²** of tank footprint area. Circulation and workspace can be determined according to the floor plan, but at least 2.5m alleyway will be required in between tanks as well as circulation and loading space for the presses. This section includes the fermentation and pressing areas, and winery storage.



The exact quantities of wine to be fermented or aged in wood (barrels etc) has not been specified so we have allocated nominal percentages of wine to go to barrel, which requires a barrel room of circa 125m² if barrels are in a stack of 4.

The Production section requires **circa 160m²** of working floor space. This includes the pre-/post-disgorging and labelling (~20m²), a bottling line (20m²), riddling (25m²) disgorging. We have also included dry good storage for both tirage and disgorging/labelling (~100²).

The Ageing Cellar section requires **circa 110m²** of temperature and humidity controlled, bonded storage. For sparkling wine, ageing length is an important consideration as this will affect the character, wine style and ultimately the value/price. Taking the different product ranges into account, the bottles will be stored for up to 5-years which requires significant floor space.

Additionally, we recommend a smaller area dedicated for one weeks' worth of labelled wine bottles (105,000 bottles on 83 Euro Pallets) on pallet racking (~100m²) as this is stored before despatch. Both areas will need to include a 5m alleyway for forklift manoeuvring which can increase or decrease depending on the model and type of forklift chosen by the management/winemaking team.

The final area will be determined once the equipment is laid out on a floor plan so that workable space and flow can be fully accounted for.

6. Summary

In modern and sustainable wine production, we expect to have efficiency and flexibility in space usage, adequate winery capacity, and adaptive production scheduling. Therefore, we have scoped the Winery, Processing and Cellar requirements with these three aspects in mind.

We have scoped the wine production process with a recommendation that all elements of wine production are maintained on-site and 'in-house' as opposed to outsourcing. In-house winemaking, bottling, processing and cellaring at this scale provides greater control over wine quality and the final product whilst reducing wine movements (and therefore cost). Having the facilities for processing and cellaring on-site also provides the winemaker with greater autonomy with regards to production scheduling as they are not reliant on contractors.

A range of tank sizes means that varieties, clones, and wine styles can be kept separate whilst allowing for maximum use of the space and funds available (larger tanks provide more storage and economies of scale).

Exact specifications and sundries will likely be determined by the winemaker/winemaking team subject to their own preferences and desired wine styles however, the equipment outlined in the '*Gold Street Production Strategy*' excel worksheet and in this document provides a comprehensive assessment of the space required for an appropriately equipped wine production facility.

The wine production and storage/ageing space requirements for Gold Street are significant, comprised of the Winery **180m²**; Production **160m²** and the barrel and ageing **225m²**, but not unlike facilities with similar production volumes. They will provide the necessary operating and processing space for high quality and efficient wine production along the various product lines specified.



Appendix 1

Full details of indicative area requirements by building and section

AREA	M ²	COMMENT
RECEIVAL (EXTERNAL & INTERNAL)	200	- Grape receival (can be moved throughout external and internal areas, weather dependant) - Scales (1m²) - Conveyor, Hopper (13m²) - Bin dumper (4m²) - Crusher (4.5m²) - Destemmer (2m²) - Grape bins drop off, storage, and washing (10m²) - Crate washer (3m²) 45 Dolav bins stored 4x high (55m²) - Includes workspace and manoeuvring - Pressing 4T Pneumatic press (9m²) 8T Coquard press (15m²) Covered receival area would mean presses could be placed outside - Turning space for tractors and lorries, despatch and overflow storage. - Compressor, gas bottles or N generator (10m²) - Plant – cooling units (20m²)
SUBTOTAL	200	
TANK SPACE	180	Stainless steel vessels for post alcoholic fermentation maturation and blending.
BARREL CELLAR	125	- Temperature & humidity controlled zone - Allows for circa 70x 228L barrels, stacked up to 4 high, with potential for vertical expansion. (100m²) - Includes workspace and manoeuvring
SUBTOTAL	305	
AGEING CELLAR	110	- Stillages 500bt/stillage Champagne bottle 600bt/stillage Burgundy bottle - Winemaking equipment store - Pumps - Wine hoses - Tools - Filters - Barrel washing equipment
STORE & DRY GOODS	100	- Cleaning store - Cleaning equipment - Sundries - Chemical store - Chemicals



	20	• Lab ○ Chemical analysis and testing • Office ○ Space for 3x person
SUBTOTAL	230	
PRODUCTION	50	• Packaging ○ Labels ○ Boxes ○ Corks ○ Screwcaps
	40	• Storage ○ Stillages & bottles ○ Overflow
DISTRIBUTION	50	• Finished wine ○ Wine cases ○ One week's worth of labelled wine bottles ○ 24 x 12 pallet racks
SUBTOTAL	160	
GRAND TOTAL: INTERNAL: & EXTERNAL:	~890m²	

Appendix 2

Indicative tank requirements by variety and press fraction for 9ha

HL	CHARDONNAY 76	CHARDONNAY 95 & 96	PINOT NOIR 777 & 115	PINOT NOIR 386 & 521	PINOT MEUNIER 865 & 977	GAMAY 787
CUVEE	48	42	40	110	60	63
Taille	12	10	10	28	15	0
Blends	60	52	50	138	75	63

Tank requirements per blend (hl)					
WINE STYLE	Total hL	Tank (hL)	Blend breakdown	Blend qty (hL)	Total blend
BDB	87	100	30%	26.1	11.4
CC	102	200	20%	20.4	8.9
BDN	94	100	50%	47	20.6
RDN	94	100	50%	47	20.6



ROSÉ	63	100	30%	18.9	8.3
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TANKS TOTALS (HL)				
<u>VESSEL</u>	<u>Material</u>	<u>Style</u>	<u>Vol (hL)</u>	<u>Qty</u>
STACKED - BASE TANK	Stainless steel	Closed top	15	4
TANK	Stainless steel	Variable capacity	50	5
TANK	Stainless steel	Closed top	100	8
TANK	Stainless steel	Closed top	200	3
BARREL	Oak	Oak barrel	2.28	70

