YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

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AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 06/12/2022

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Wine Testing Demonstration' conducted by Sula Vineyards Ltd Nashik held on 5th December, 2022 for the Academic Year 2022-23 at Training Banquet.

Respected Sir,

I undersigned, submit the report 'Wine Testing Demonstration' conducted by Sula Vineyards Ltd Nashik held on 5th December, 2022 for the Academic Year 2022-23 at Training Banquet.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

BHUPENDRA SHINDE

Assistant Professor
Shri Balasaheb Tirpude
College of Hotel Management
Catering Technology, Nagpur



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Title of Report-Wine Testing Demonstration by Sula Vineyards Ltd Nashik.

Wine Testing Demonstration by Sula Vineyards Ltd at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur, on 5th December 2022 for BHMCT- III Semester

Introduction: This report provides an overview of the wine testing demonstration conducted by Sula Vineyards Ltd at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur, on 5th December 2022. The event was specifically organized for the students of BHMCT- III Semester to enhance their understanding of wine tasting, sensory evaluation, and appreciation, with a focus on Sula Vineyards' wine portfolio.

Methodology:

Wine Selection:

Sula Vineyards Ltd selected a range of wines from their portfolio, including red, white, and rosé wines, representing different grape varietals and styles.

The wine selection aimed to showcase the diversity of Sula Vineyards' offerings and provide students with a comprehensive tasting experience.

Tasting Setup:

The wine tasting setup was arranged in a dedicated space at Shri Balasaheb Tirpude College, ensuring individual stations for each participant.

Each station was equipped with wine glasses, water for rinsing, and spittoons for participants who preferred not to consume the winc.

Tasting sheets were provided to the students to record their observations and evaluations.

Demonstration Structure:

The session began with an introduction to the wine tasting process, covering aspects such as visual examination, aroma identification, taste analysis, and overall wine appreciation.

Students were guided through the steps of wine tasting, emphasizing the importance of using all their senses to evaluate the wines accurately.

Tasting Process:

Visual Examination: Participants observed the wines' color intensity, clarity, and viscosity, noting any variations among the different Sula Vineyards' wine samples.

Aroma Evaluation: Students were encouraged to identify and describe the various aromas present in Sula Vineyards' wines, including fruit, floral, herbal, or oak-derived notes.

Taste Analysis: Participants tasted each wine, evaluating the flavor profiles, acidity, sweetness, tannins (for red wines), and overall balance of Sula Vineyards' wines.



OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur Overall Assessment: Students assessed and compared the wines based on their personal preferences and overall impressions, considering factors such as complexity, length, and potential food pairings.

Results and Observations:

Aroma Profiles:

Participants successfully identified a wide range of aromas in Sula Vineyards' wines, such as fruit-forward notes, floral hints, herbaceous elements, and subtle oak nuances.

Taste Profiles:

The tasting showcased the variations in taste profiles among Sula Vineyards' wines, including the levels of acidity, sweetness, and tannins, as well as the overall balance and structure of the wines.

Students expressed their preferences for specific wine characteristics based on their personal tastes and experiences.

Wine Appreciation:

The demonstration provided students with a deeper appreciation for the craftsmanship of Sula Vineyards' wines, emphasizing the influence of grape selection, terroir, and winemaking techniques on the final product.

Students gained insights into the wine industry and the importance of wine knowledge in the hospitality and catering sector.

Conclusion: The wine testing demonstration conducted by Sula Vineyards Ltd at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology on 5th December 2022 proved to be a valuable learning experience for the BHMCT- III Semester students. Through sensory analysis, aroma identification, taste profiling, and overall wine assessment, students enhanced their understanding of wine tasting.



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& Catering Technology, Nagpur

MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR. SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL

Certificate

This is to certify that

Mr./Miss. Navaunsh Madhovrap Sadar from BHMCT Messem

AN BOX

Has attended one day wine tasting session presented by the Tasting Manager from



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Sadar

"Sub Vineyands Ltd. Nashik"

On the 5th Day of December 2022.

We wish her / him all the success for future endeavors.

VINEYARD

Mr. Sameer Bagade / Mr. Nikhil Umale

Faculty In-charge

Mr. Vikas Pardhi

Tasting Manager, Sula Vineyards Ltd. Nashik.

Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



List for Sula Vinery Wine testing domanstation

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT &

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ROLL LIST BHMCT-III SESSION 2022 - 2023

05/12/2022

	Subject Name:	8 SESSION 2022 – 2023
S.NO.		
1.	Abhishek Ashok Rathor	
		A
2.	Abhishek Ashok Topre	P M AME
3.	Abuzar Jameel Khan	A
4.	Aditya Bhupendra Bisen	A
5.	Akksh Anil Jaiswal	A
6.	Akshada Arvind Rajurkar	A
7.	Archana Lalit Kumar Khobragade	P. relime relais
8.	Ashlesha Prakash Mandape	A
9.	Devashree Sameer Raole	A
10.	Durgaprasad Shankar Kawle	A
11.	Gaurav Chandrapal Meshram	P. June S.
12.	Harsh Manoj Verma	P Het 185
13.	Harsh Tikaram Mohadikar	P. Church Daugh
14.	Hemlata Ramu Kalamkar	A
15.	Jayant Nandkumar Lahamge	A
16.	Karthikey Raju Dhote	A
17.	Kewal Kailash Wankhade	P and
18,	Khushal Rajesh Narnaware	P Knusha Mushu
19.	Kunal Wamanrae Khandre	A
20-	Madhulika Manavendra	P Gradudi



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23.	Mayank Vikas Deshbhratar	P CERTIFICATION.	
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26.	Nidhi Rajesh Chore	P Widhi Nieli	
27.	Om Satish Charde	-A	
28.	Prajwal Sadashiv Dange	p p. T. Dange P.J. Dance	1
29.	Pranay Mahadeo Gadikar	A	
30.	Pratham Rajkumar Gaikwad	A	
31.	Prathamesh Bipinkumar Katare	P- Pdy:	
32.	Prathamesh Devanand Masram	lacktriangle	
33.	Preet Gopal Mishra	P Prins Phils	
(34)	Prince Anup Nayak	P Rince	
35.	Ritik Mohan Nimbalkar	A	1
36.	Rohit Pundlikrao Belkhode	P- Prohit	
37.	Sahil Pramod Madavi	P	
38.	Saket Avinash Bhujbalrao	A	
39.	Saloni Vilas Rathod	P - Lavon'	
40.	Samiksha Vinod Barapatre	p Granabic	
41.	Sanket Laxman Patle	p - spe	
42.	Sarika Deepak Gupta	p Court Double	
43.	Saurabh Ramesh Tambe	P silandoh selocabb	
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	Sayali Kamlesh Karade	P Sayali Egyali	
45.	Sharayu Gajanan Gawande	A	
46.	Shubham Shriram Bodile	A	
47.	Siddhant Shyam Gedam	A	
48.	Sudhanshu Ravindrarao Nirmal	P. Julianether Sand	
49.	Tushar Agrasen Bhagat	A	
<u>50</u> .	Vaibhav Anil Parmar	A	
51.	-Vaibhav Chandrabhan Borkar	P Be	
52.	Vaibhav Devidas Bhiogade	P Jaira Verisas	
53.	Vaishnavi Ashok Nanwatkar	P Paismant - Mairhneur	
54.	Womeshchandra Sanjay Bahekar	A	
55.	Yash Ajay Gaikwad	Pilano	
56.	Yash Manoj Galgat	N T	







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