



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.

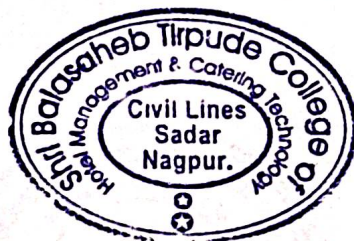
Kindly acknowledge the receipt & oblige.

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 wine.

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.

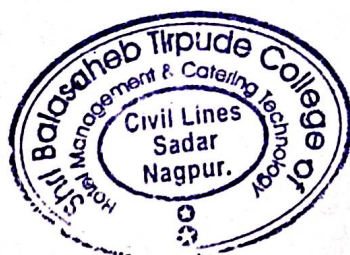
Students were guided through the steps of wine tasting, emphasizing the importance of using all their senses to evaluate the wines accurately.


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.




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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.

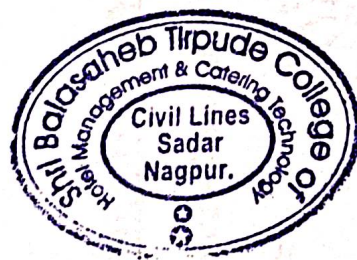
Students expressed their preferences for specific wine characteristics based on their personal tastes and experiences.

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.



A. A. A.
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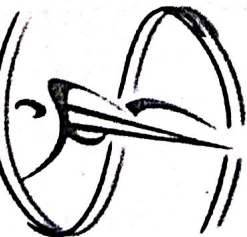
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MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR.

Certificate

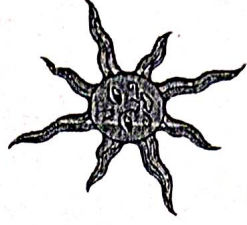
This is to certify that

Mr./Mjss. Navounsh Madhavrao Sadar from BHMET IIIrd sem

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



"Sula Vineyards Ltd. Nashik"



SULA
VINEYARDS

On the 5th Day of December 2022.

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

Navounsh Madhavrao Sadar
Tasting Manager

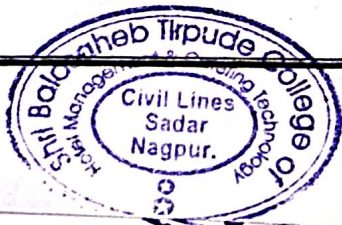
Sameer Bagade

Mr. Vikas Pardhi

Mr. Sameer Bagade / Mr. Nikhil Umale

Tasting Manager, Sula Vineyards Ltd. Nashik.

Faculty In-charge

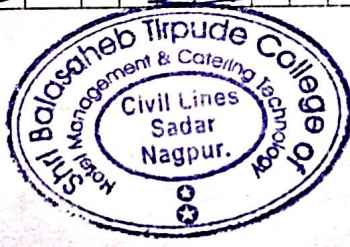


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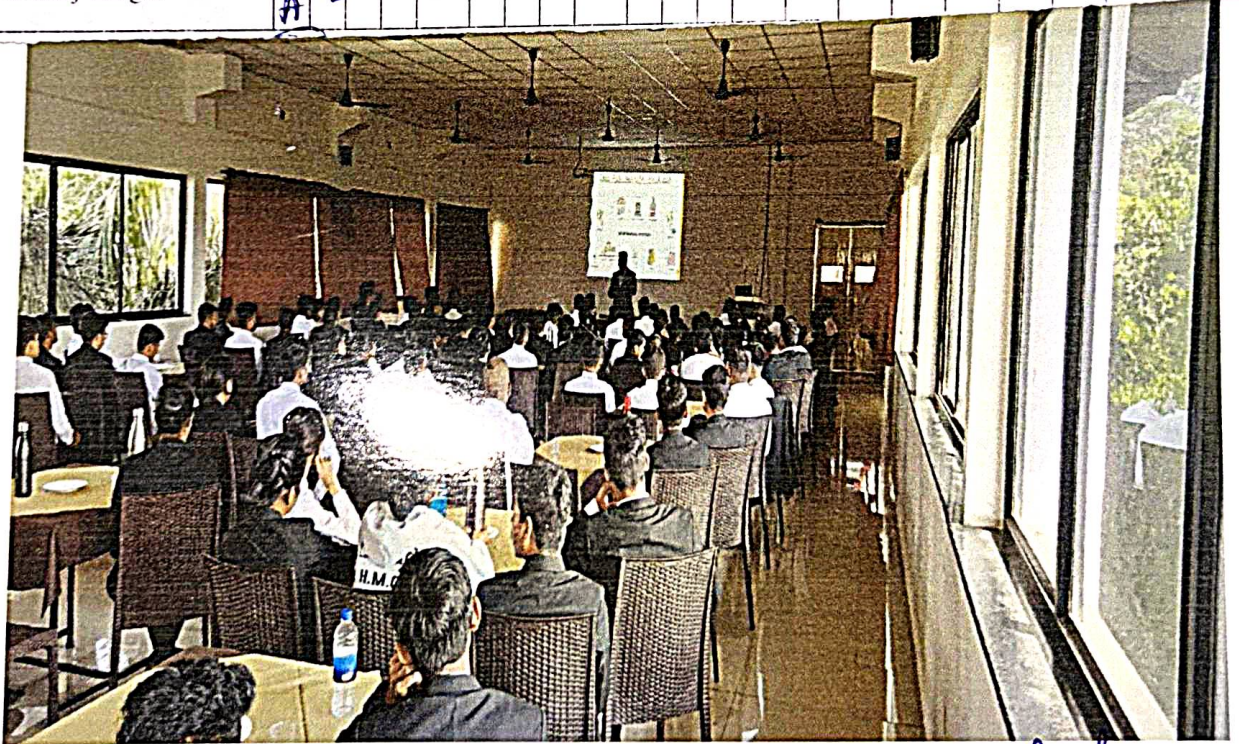
✓	Mansi Maroti Kothekar	P	Mansi Maroti			
22.	Manthan Rajendra Kohale	A				
✓	23. Mayank Vikas Deshbhratar	P	Mayank Vikas			
✓	24. Mayur Sanjay Jatale	P	Mayur Sanjay			
25.	Navaunsh Madhavrao Sadar	P	Navaunsh Madhavrao			
✓	26. Nidhi Rajesh Chore	P	Nidhi Rajesh			
27.	Om Satish Charde	A				
✓	28. Prajwal Sadashiv Dange	P	Prajwal Sadashiv			
29.	Pranay Mahadeo Gadikar	A				
30.	Pratham Rajkumar Gaikwad	A				
✓	31. Prathamesh Bipinkumar Katare	P	Prathamesh Bipinkumar			
32.	Prathamesh Devanand Masram	A				
✓	33. Preet Gopal Mishra	P	Preet Gopal			
✓	34. Prince Anup Nayak	P	Prince Anup			
35.	Ritik Mohan Nimbalkar	A				
36.	Rohit Pundlikrao Belkhode	P	Rohit Pundlikrao			
37.	Sahil Pramod Madavi	P	Sahil Pramod			
38.	Saket Avinash Bhujbalrao	A				
39.	Saloni Vilas Rathod	P	Saloni Vilas			
✓	40. Samiksha Vinod Barapatre	P	Samiksha Vinod			
✓	41. Sanket Laxman Patle	P	Sanket Laxman			
✓	42. Sarika Deepak Gupta	P	Sarika Deepak			
✓	43. Saurabh Ramesh Tambe	P	Saurabh Ramesh			



Sarika
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✓	Sayali Kamlesh Karade	P	Sayali	Sayali
45.	Sharayu Gajanan Gawande	A		
46.	Shubham Shriram Bodile	A		
47.	Siddhant Shyam Gedam	A		
✓ 48.	Sudhanshu Ravindrarao Nirmal	P	Sudhanshu	Sudhanshu
49.	Tushar Agrasen Bhagat	A		
50.	Vaibhav Anil Parmar	A		
✓ 51.	Vaibhav Chandrabhan Borkar	P	Vaibhav	Vaibhav
✓ 52.	Vaibhav Devidas Bhiogade	P	Vaibhav	Vaibhav
✓ 53.	Vaishnavi Ashok Nanwatkar	P	Vaishnavi	Vaishnavi
54.	Womeshehandra Sanjay Bahekar	A		
✓ 55.	Yash Ajay Gaikwad	P	Yash	Yash
56.	Yash Manoj Galgat	A		



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