

## **Energy optimisation checklist for wineries**

Cost saving measures, productivity enhancements, and optimisation opportunities for the wine industry.

TASK	DETAIL	COMPLETE?
Measure Energy Usage	Monitor energy consumption (electricity, diesel, petrol) as well as water usage regularly to identify any unexpected increases	
	Use the Energy Calculator to measure and keep track of emissions	
	Compare monthly energy consumption data to the same month a year prior and on a rolling 12-month basis to identify trends (i.e., increasing/decreasing energy consumption)	
Staff Engagement	<ul> <li>Educate staff about the importance of being as energy efficient as possible, managing hot water use and turning off equipment when not in use.</li> <li>Host an online or face to face session to update staff about why it's important to save energy. You can also integrate information about your energy programme into your organisation's orientation training.</li> <li>Create a mechanism for contractors and staff to share their suggestions with you. Make sure you respond to comments and act on recommendations when feasible. You may even offer a reward for the best energy-saving ideas.</li> </ul>	
Basic Energy Maintenance	Implement appropriate scheduling to regularly perform basic energy maintenance by a qualified technician	
	Check insulation is in good condition on pipes and equipment	
	Review and inspect the condition of seals on cooler doors	
	Check for leaking utilities (hot water/refrigerant/air)	
	Check lights are clean and free from dust	
OPTIMISING EQUIP	MENT	
Refrigeration & Tank Storage	Adjust refrigerant temperature settings to highest possible set point for specific production run	
	Adjust the production schedule to flatten the cooling load & minimise the overlap between intensive cooling processes	
	Consider if sequencing of multiple compressors can be optimised to their design (i.e., can 2 screw compressors run in parallel or 1 screw compressor for the base load and reciprocating compressor meets variable load)	
	Review options of using night-time cool air for ventilation	
	Over cool product at night when ambient temperatures are low	
	Schedule production to optimise for the seasonal ambient temperatures	
	Review opportunity for night picking to bring grapes in colder	
	Check the secondary refrigerant regularly for contamination to ensure cooling capacity is correct (i.e., glycol density)	
Pumping	Review pump load management & ensure the most efficient pumps are scheduled to give the load	
Compressed Air	Review minimum required air pressure set point for production & reduce compressor set points	
	Ensure intercoolers are clean & maintained	
	Review inlet air intake & ensure air is drawn from the coolest possible location	
	If multiple compressors are present, review compressor schedule to optimise for load profile	
Hot Water	Adjust hot water temperature settings to lowest possible set point for production	
	Put a proactive leak management and refrigerant containment strategies in place	
	Ensure water treatment is well maintained to reduce scaling	

OPTIMISING EQUIPMENT		COMPLETE?
HVAC	Adjust air conditioning temperature set point band to largest range by implementing a dead-band between which neither heating or cooling occurs (this is usually achievable using AUTO function). For instance, set a room to heat to 20 degrees and cool to 23 degrees	
	Use the economy cycle to draw in cooler outside air	
	Ensure heat pump ducting systems are cleaned annually for good airflow through the registers	
	Clean air filters, fans, and coils in your heating, ventilation, and air conditioning (HVAC) system – replace if need be.	
Lighting	Only have lights on when required & turn off when not in use (consider installing sensors)	
	Use a light meter to review minimum level of lighting	
Notes		