



# Water into Wine

## **Water management is of vital importance to all wineries.**

Many depend on source water from wells, making conservation and responsible stewardship imperative. Regardless of the source, wineries also contend with odour issues, mineral content, and pH levels.

## **Cleaning and sanitation**

A typical winery uses four gallons of water after the grapes are harvested to produce one gallon of wine. Most of that water is used to clean and sanitize equipment. Water conservation is key.

With the increased municipal surcharges wineries are experiencing, monitoring water use as well as discharge is paramount.

Water is becoming a scarce resource. A 2016 survey conducted by BLOOM revealed that 63 per cent of Ontario wineries plan to take steps to monitor their water use within the next year. That's up from 55 per cent of wineries in a 2013 survey.

## **Accurate monitoring**

"That's where improved water management practices begin to pay off, with the monitoring and measuring of all water use and wastewater generation in the winery's operation," says Michael Fagan, senior vice-president of BLOOM. "Proper monitoring provides an accurate accounting of water coming in and going out – this becomes a starting point that allows wineries to implement practical ways to save water and reduce wastewater costs."

Wineries are recognizing that improved water management practices can positively impact their business operations and ultimately,

their bottom line. Intuitive Water Systems offers a continuous monitoring system that can be accessed directly from the user's mobile phone or laptop. Monitoring consumption and quality of water provides peace of mind.

## **Take Control of your water**

Let the experts at Intuitive Water Systems show you how you can take control of your water, affordably and efficiently. Our goal is to demonstrate return on investment so you understand the full benefits of our solutions up front.



**intuitive**  
water systems

*A Perfect Solution.*