

# Gary's Grape Adventure



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## Enviro-Stories

Enviro-Stories is an innovative literacy education program that inspires learning about natural resource and catchment management issues. Developed by PeeKdesigns, this program provides students with an opportunity to publish their own stories that have been written for other kids to support learning about their local area.

[www.envirostories.com.au](http://www.envirostories.com.au)

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# Gary's Grape Adventure

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This book has been published as part of the 2018 From the Farm to You Enviro-Stories program. Students used their imagination to write and illustrate stories that highlight the importance of where our food and fibre comes from. This program was supported by the Cotton Research and Development Corporation.

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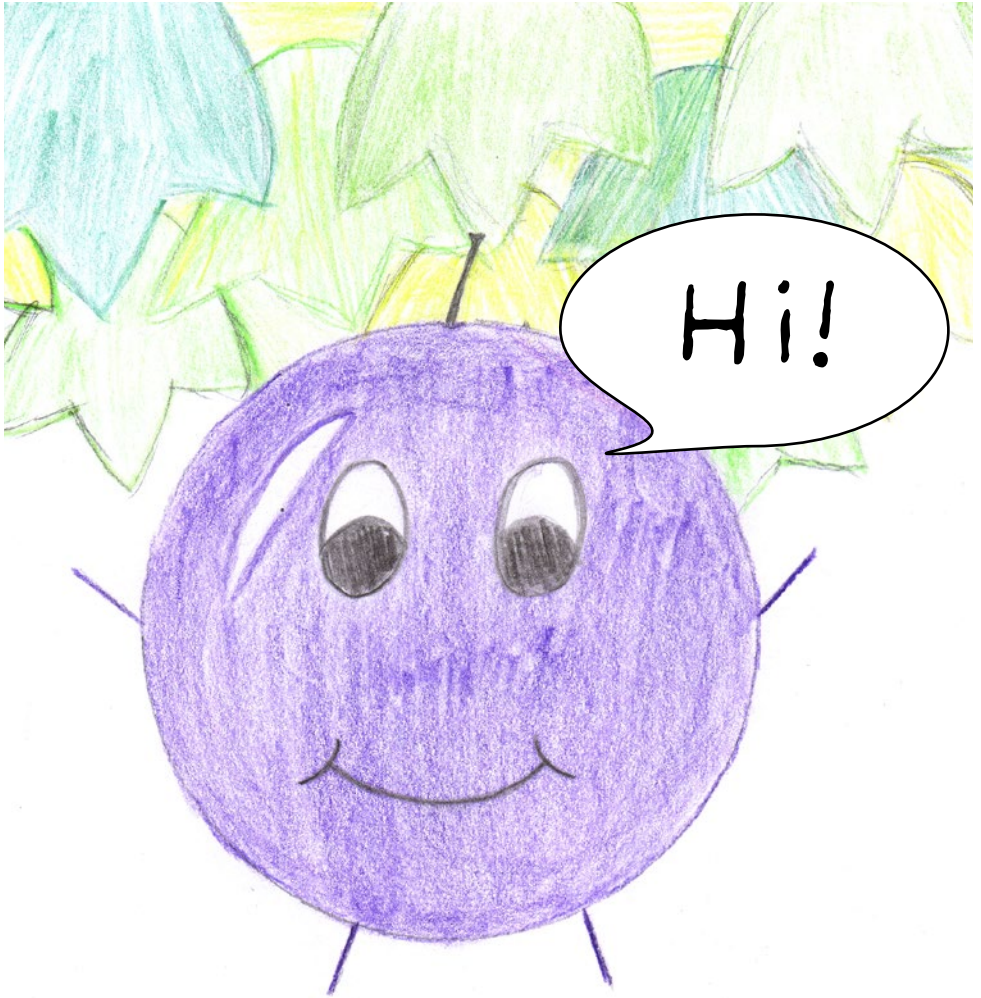
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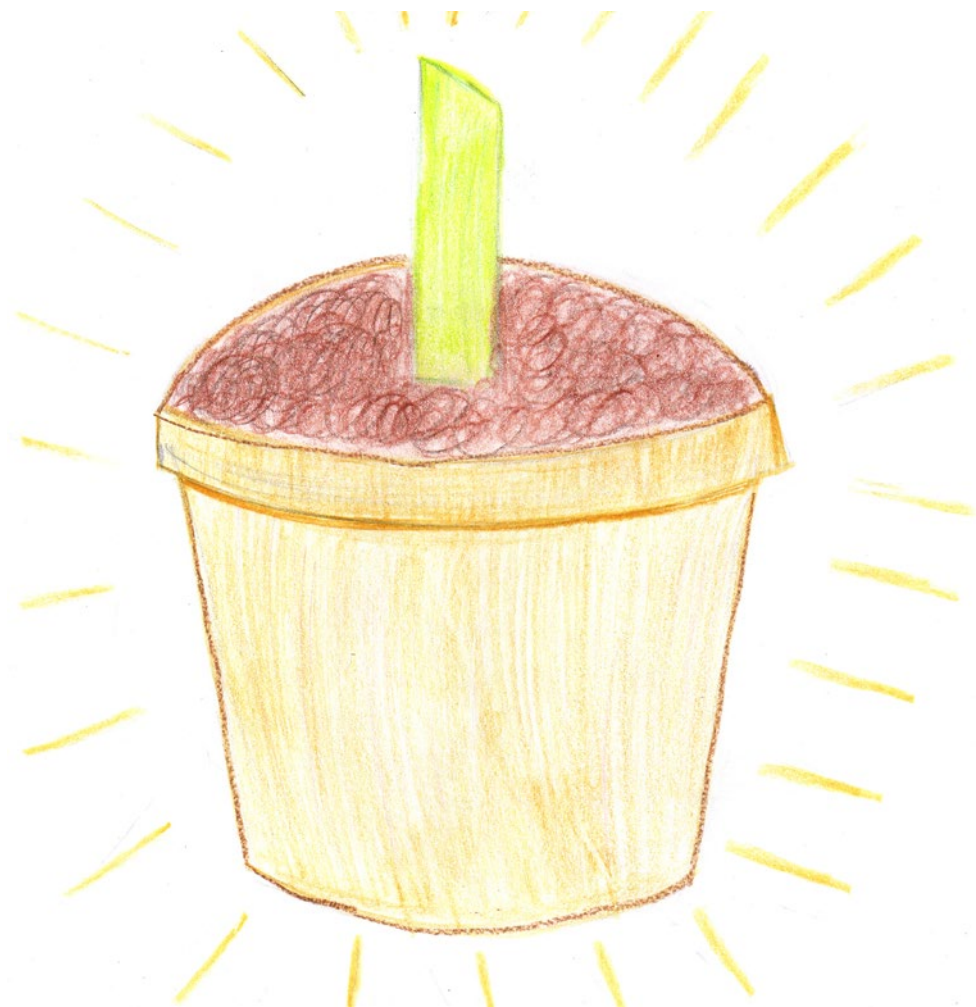
Enviro-Stories is a Peekdesigns initiative, [www.peekdesigns.com.au](http://www.peekdesigns.com.au).

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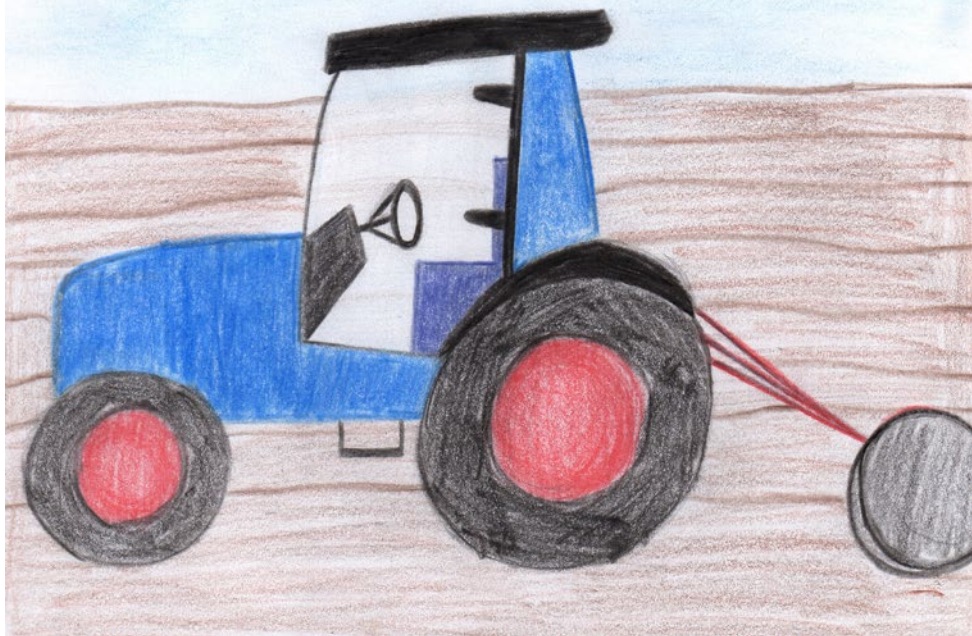
Hi! I'm Gary the Grape. I live on a farm in the Hunter Valley called 'North Lynn'. Today I'm going to tell you all about my life cycle.

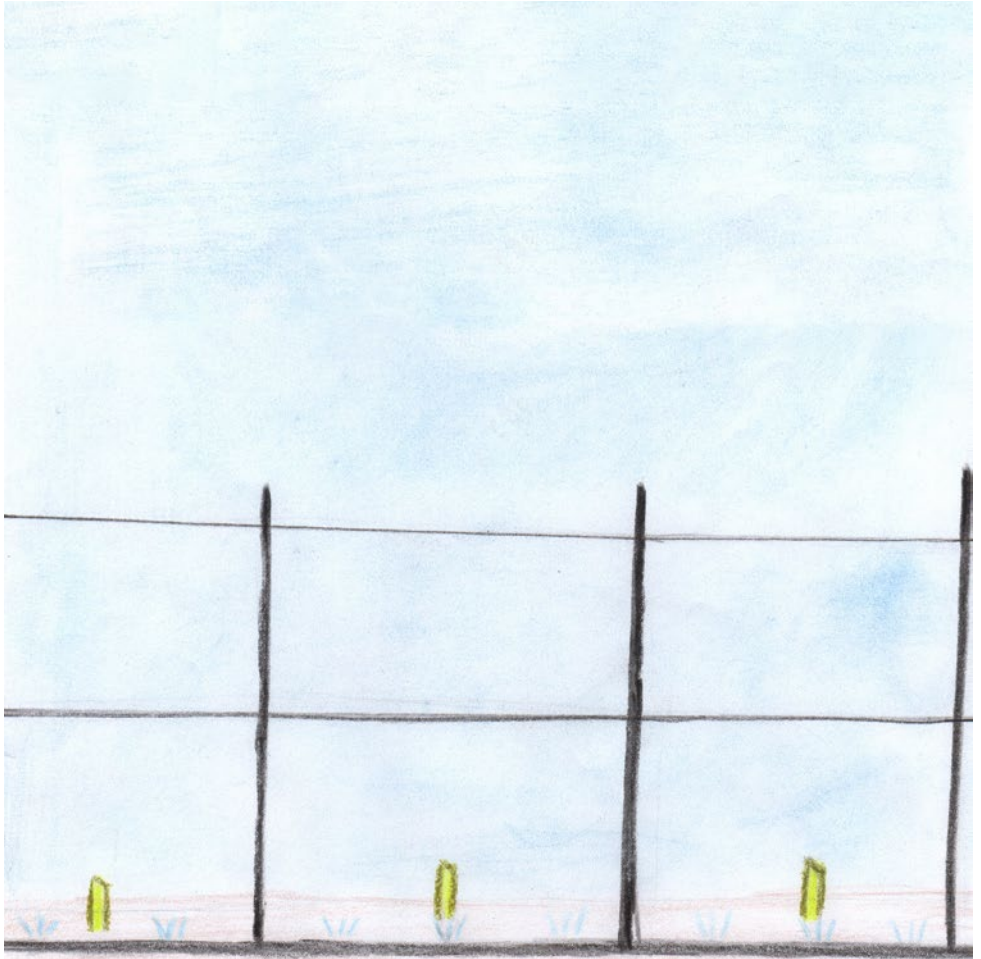


The farmer bought some vine cuttings from the nursery. But before she could plant us the farmer had to prepare the soil.

To prepare for planting the farmer uses a plough to dig up the soil.

After that rows of fences called trellis' are put in the ground, so my fellow grape vines stay upright.

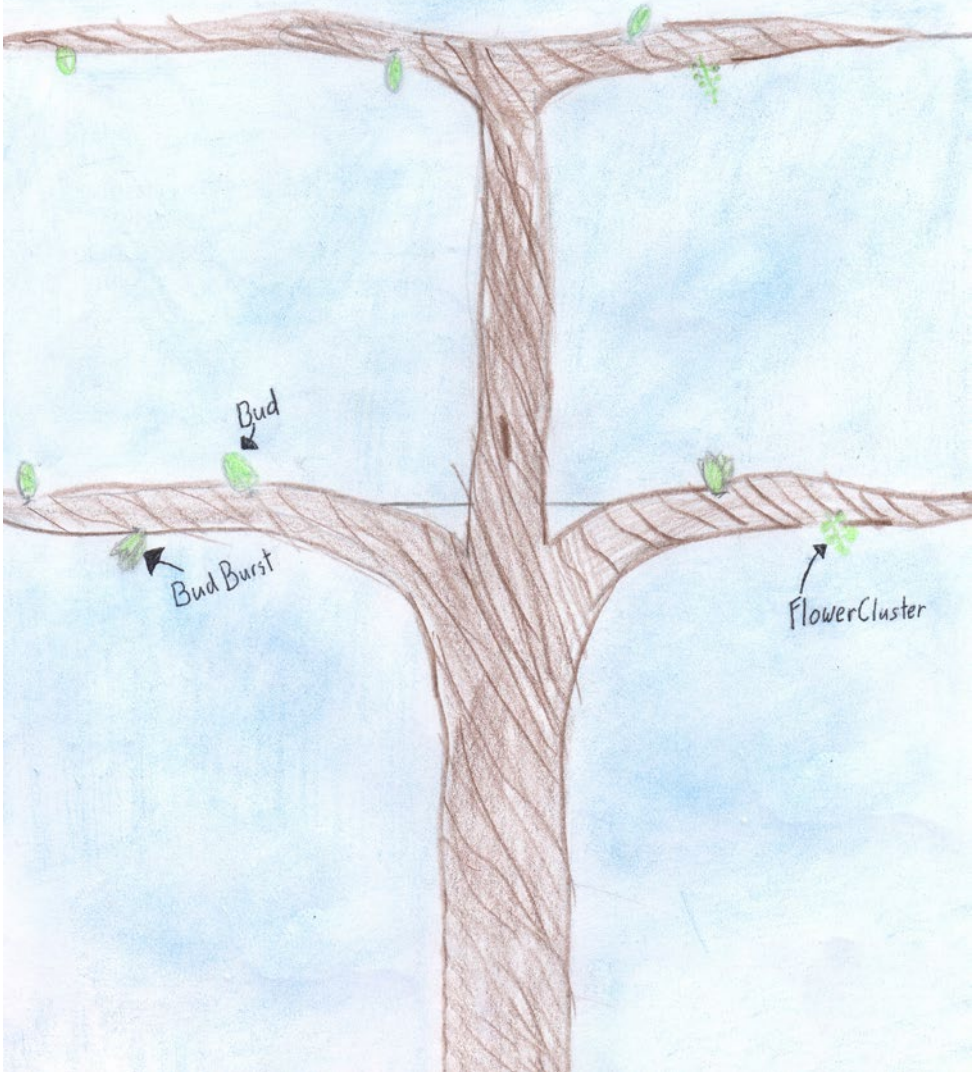




When the soil is ready our cuttings are hand planted in the ground and watered using an irrigation system.

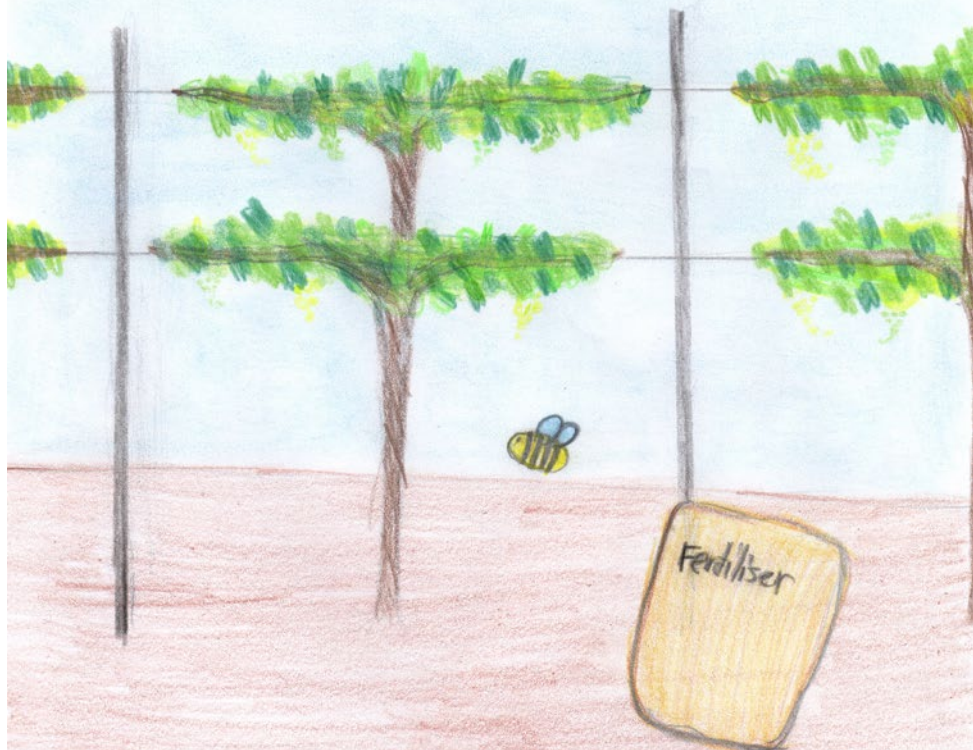
The cutting grows roots and starts winding itself around the trellis. Leaves form all over the vine.

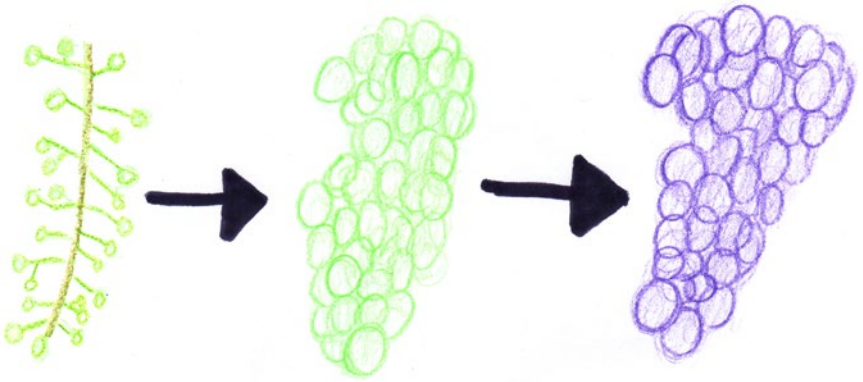
When spring starts our buds break out and start to form small flower clusters that look like buttons.





Slowly, the flowers get bigger and bigger until they are ready to be pollinated and fertilised.





## February

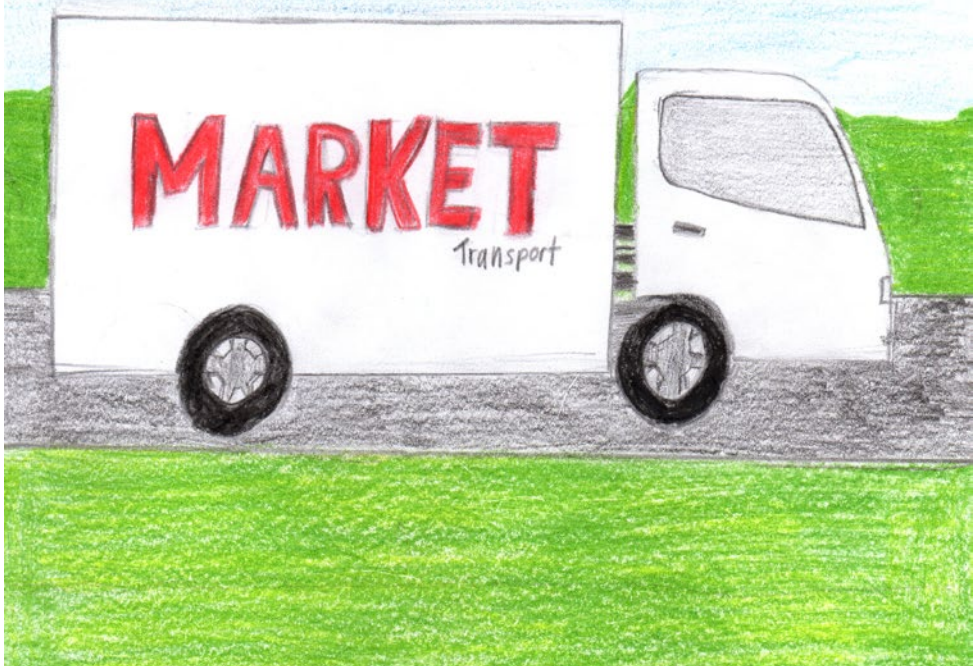
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8	9	10	11	12	13	14
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22	23	24	25	26	27	28

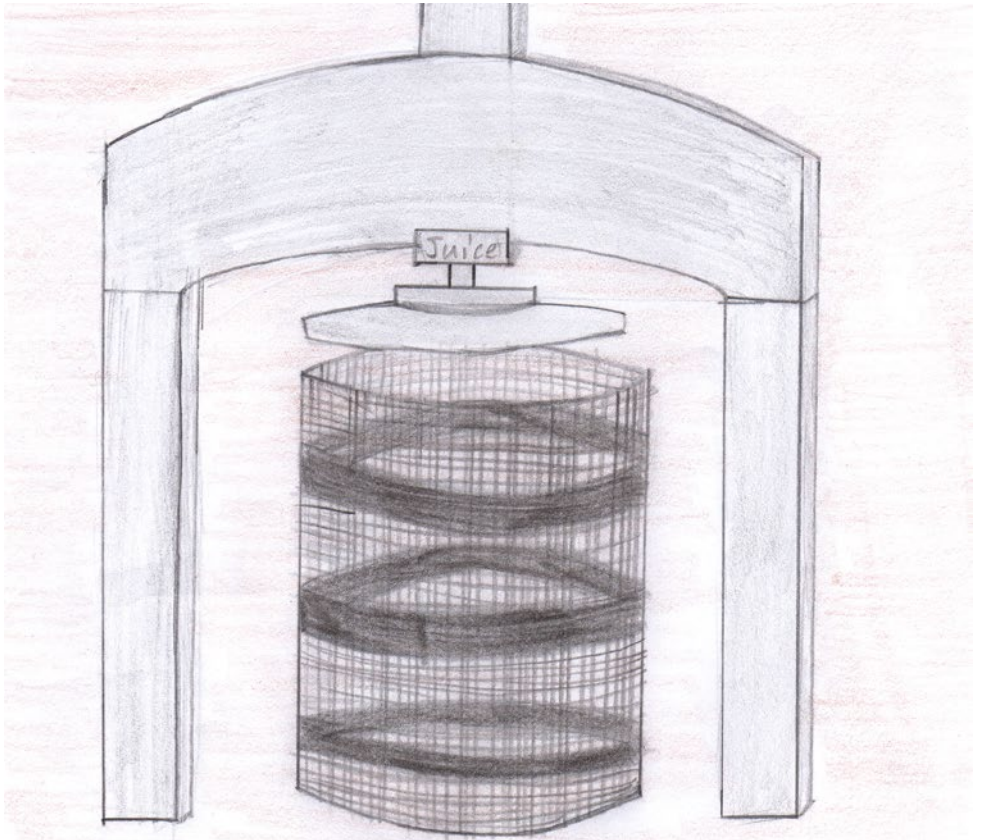
The next stage is when our flowers turn into fruit that we call grapes. After about 40 days the grapes start to ripen. This usually happens in February.



In April we are ready to be harvested. Some people do this by hand but the farmer at 'North Lynn' uses a machine called a picker.

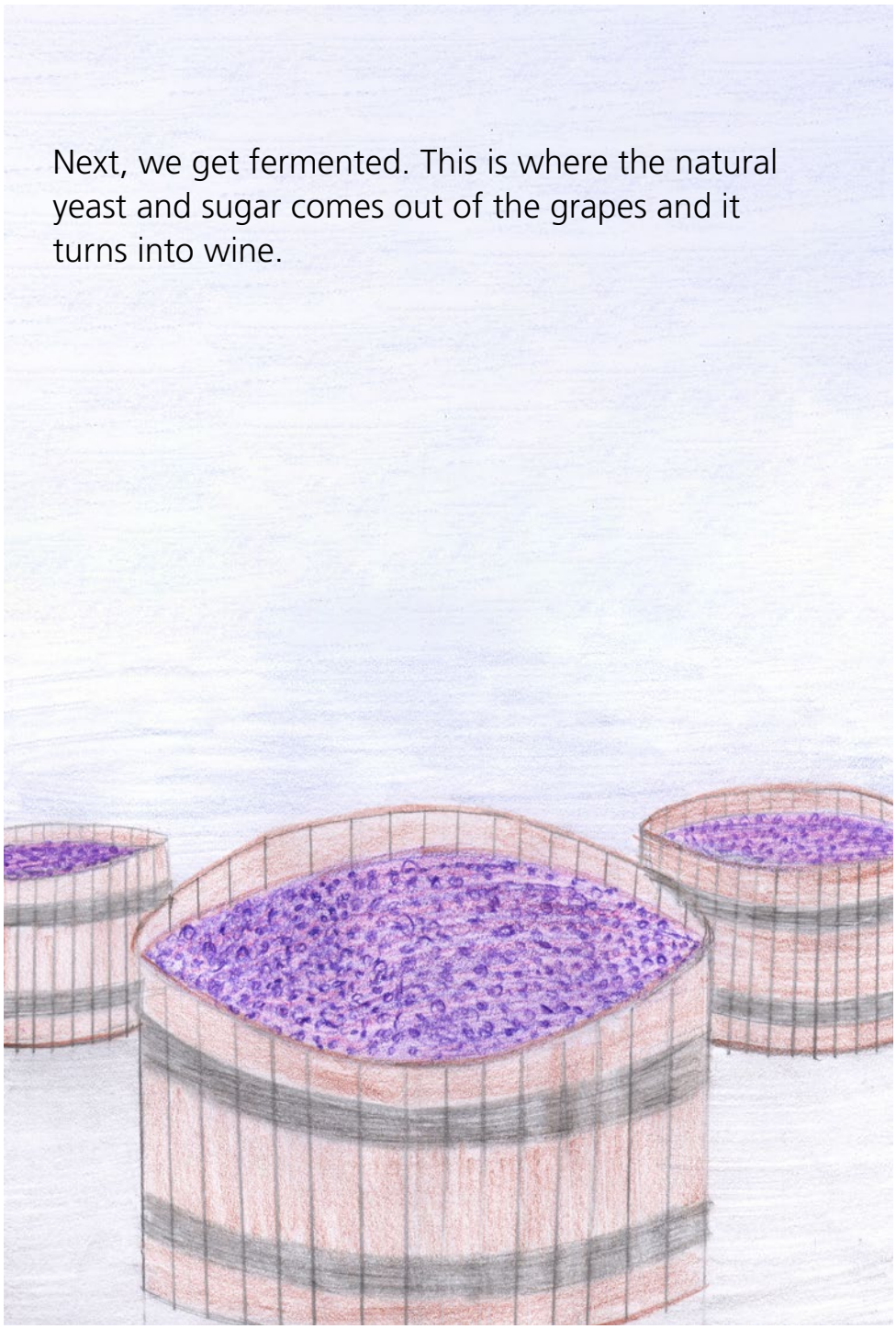
After we've been harvested we get washed.  
Some of us are packaged and taken by truck to  
the supermarket. The others are de-stemmed and  
taken to the wine factory.



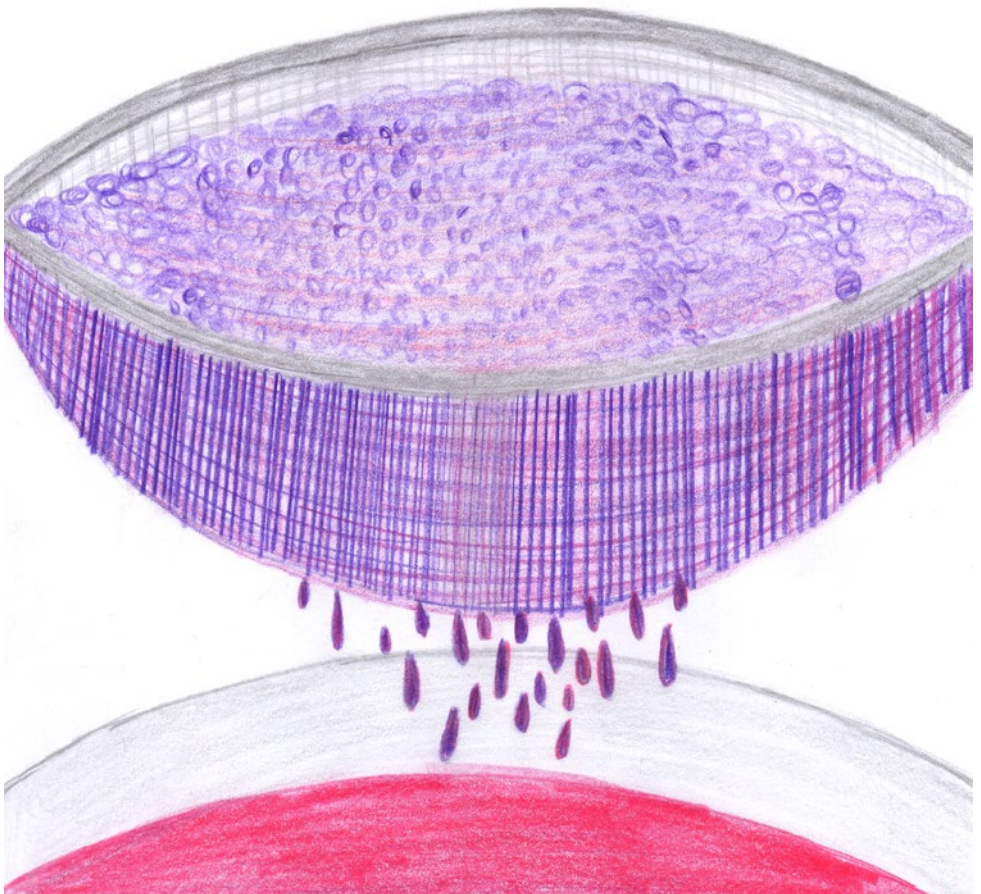


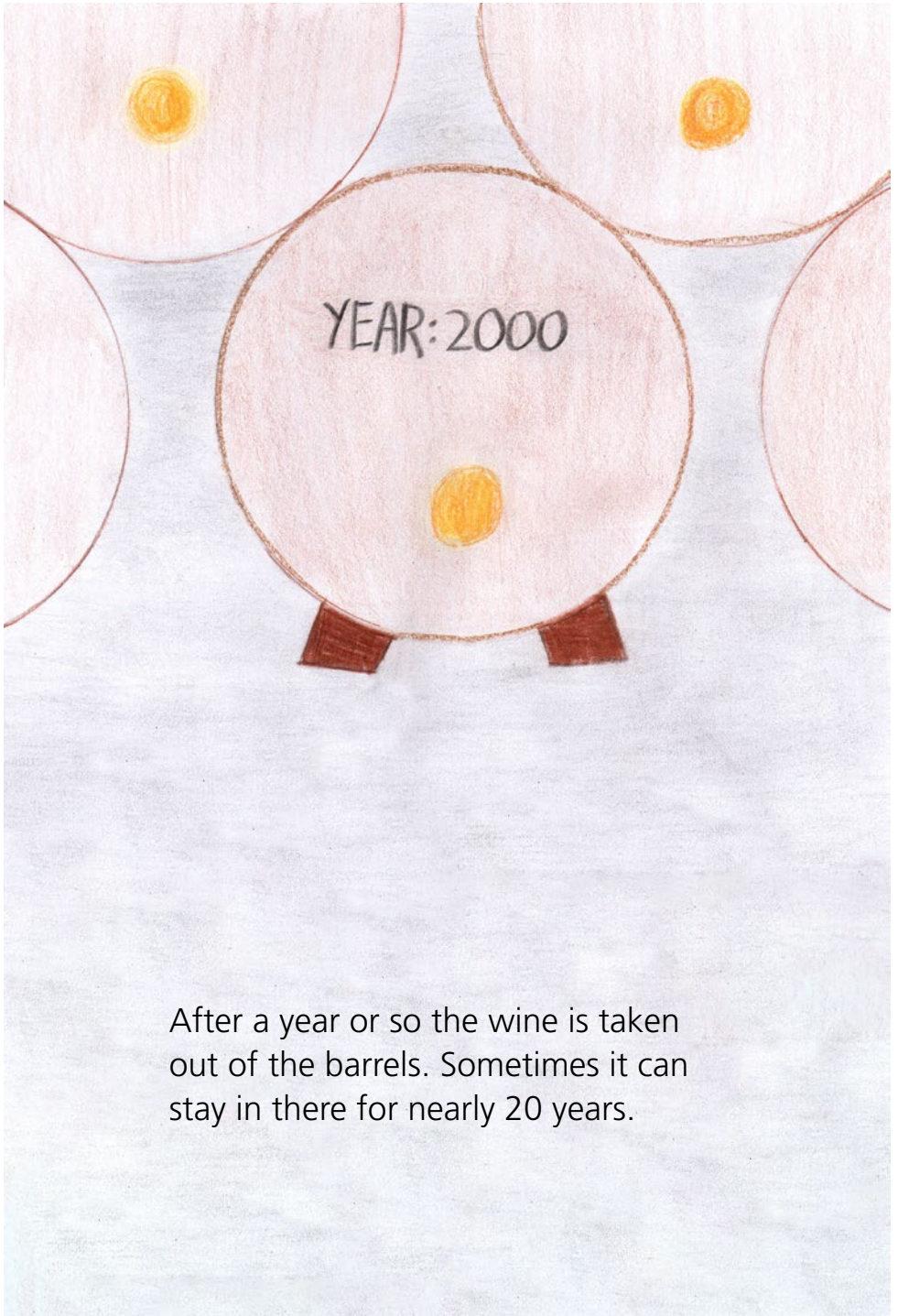
At the wine factory we are put in a juice press. We are gently squashed so the skin cracks open, exposes the flesh and extracts the juice.

Next, we get fermented. This is where the natural yeast and sugar comes out of the grapes and it turns into wine.



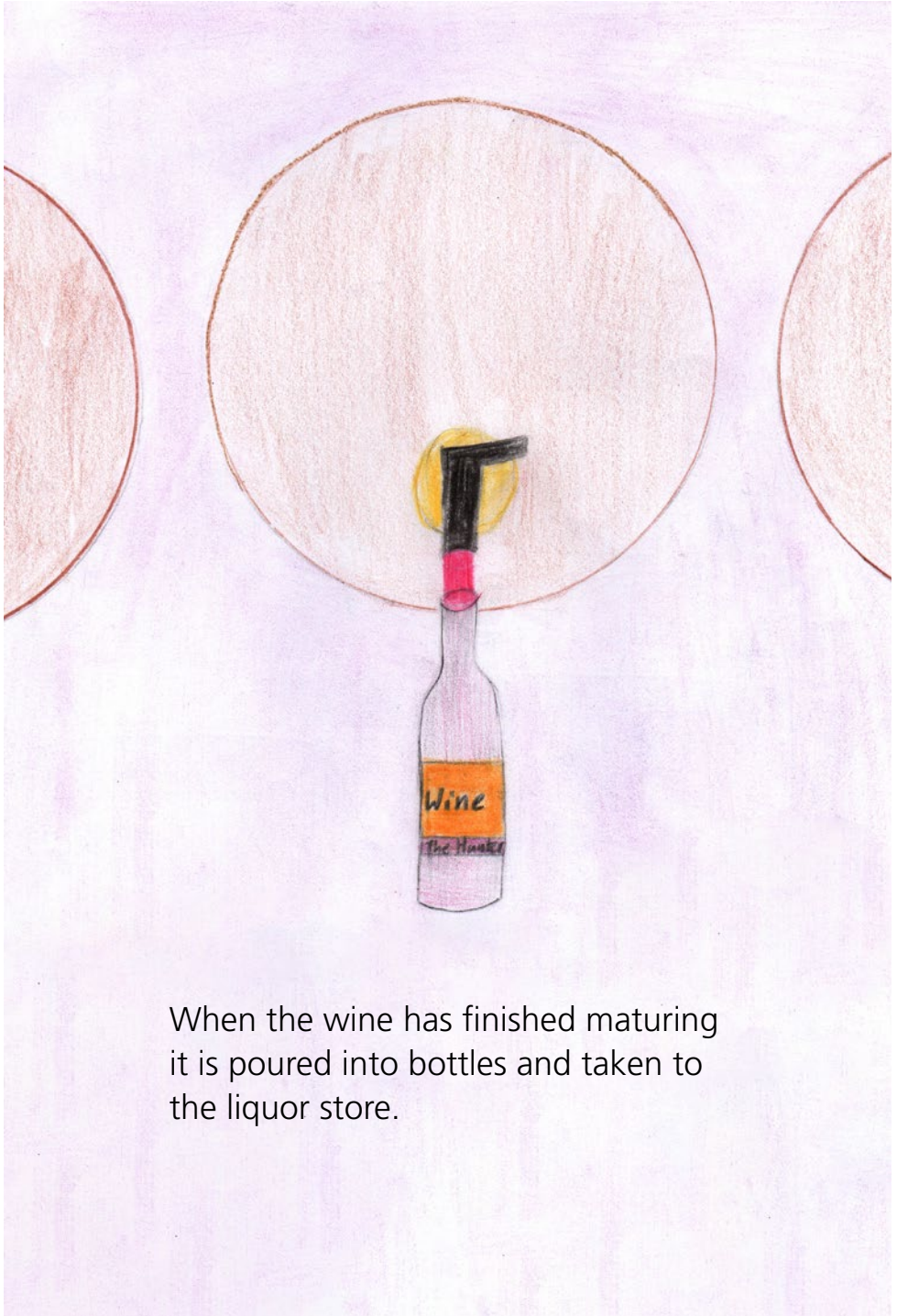
The wine then gets strained so none of the skin from the grapes is in there. After that we are put out into barrels to mature.





After a year or so the wine is taken out of the barrels. Sometimes it can stay in there for nearly 20 years.



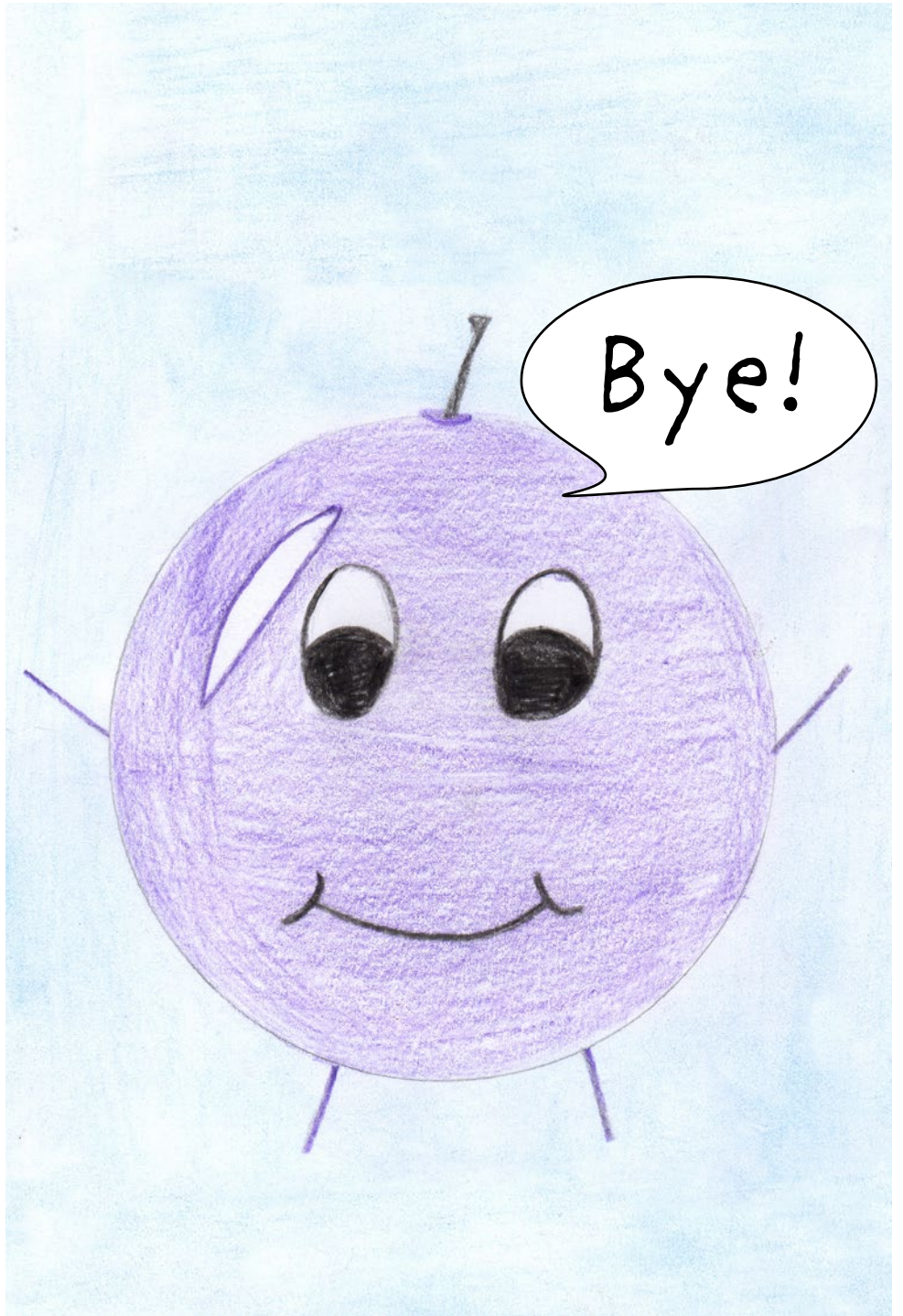


When the wine has finished maturing it is poured into bottles and taken to the liquor store.

At the store the wine and grapes are bought by adults and taken home to enjoy.

I hope you enjoyed learning about my life cycle as a grape and how we get from farms to you.





Bye!



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