

Seven Wastes in YOUR winery - TEMPLATE

Waste	Overview	Examples in wineries	Identified wastes in YOUR winery
Motion	<p>The movement of people.</p> <p>This can include searching for tools or materials, walking around site to find people or information.</p>	<ul style="list-style-type: none"> • Searching for tools, fittings, pump, equipment • Staff travelling to and from interstate meetings • Walking to office / lab to collect information • Trying to find people • Double-handling of materials and paper work • Walking to phones and computers 	
Waiting	<p>Any waiting that happens to staff (idle time) happens every time staff experience idle time.</p>	<ul style="list-style-type: none"> • Waiting for decisions • Waiting for equipment to be fixed • Slow computer systems • Slow / stuck ferments • Waiting for lab results • Waiting on data (need real time monitoring) • Waiting on slow equipment to finish 	
Inventory	<p>Build-up of finished goods, or equipment / spare parts / junk</p>	<ul style="list-style-type: none"> • Storage of junk, broken equipment, just in case equipment • Excessive levels of wine labels • Additional materials (e.g. additions or spare parts) • Over-ordering to get lower prices • Stock ordered well ahead of needs 	

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Over-Processing	<p>Using more resources than needed to get the job done.</p>	<ul style="list-style-type: none"> • Refrigeration systems running harder than needed • Leaking air lines • Complex administration / computer systems – lots of manual data entry and transposition. • Not knowing the market, therefore complying to all potential customers 	
Transportation	<p>The movement of wine and materials that does not add value.</p> <p>E.g. forklifts, pipe work pumping wine, moving finished goods.</p>	<ul style="list-style-type: none"> • Moving barrels to get the 'right' barrels • Transport between wineries • Cluttered warehouse requiring lots of transport • Pumping wine to tanks to 'make room' • Poor planning requiring multiple wine movements from tank to tank 	
Defects	<p>Work and rework required to fix a problems OR wine lost in the wine making process</p>	<ul style="list-style-type: none"> • Poor fruit quality leading to increased effort to convert into a saleable wine • Putting wine in bottles without having a customer –(requiring labelling at a later stage) • Sending wrong stock • Wine outside of customer specs • Wine lost in process 	
Over-production	<p>Producing or holding on to more wine than is required by customers.</p> <p>This has a big impact on cash flow.</p>	<ul style="list-style-type: none"> • Wine sitting in tanks / bottles / barrels for years with no buyer • Producing extra cases of wine to cover potential forecast / sporadic demand • Contracted grape tonnages over vintage – producing more than demand 	