**Introduction**

Chenin blanc wine has been in the research spotlight at Stellenbosch University in recent years. In the period 2010 - 2016 large volumes of data on the chemical and sensory profiles of commercial wines of the dry, off-dry, sweet and old-vine wines were generated. In addition, metadata pertaining to vineyard management and vinification practices were also collected. All this information is being captured in a purpose built data warehouse that can process queries and present information with powerful graphic visualisation tools.

**Objective**

To process data sufficiently, effectively and with business intelligence in mind, for industry and research alike.

**Chenin research data (2010-2016)**

Private cellars participating:~114
Sensory profiles determined:~200 wines
Chemical profiles determined:~300 wines
Publicly available sensory data analysed: 2,746 wines

**Data Warehouse**

Researchers
Producers
Consultants

Vitis Research Data Warehouse
Dept. of Agriculture
Weather Data base
Chenin data is captured in the Vitis Research Data Warehouse

Other data collection institutions,
I.e.: Research institutions
Wine cellar laboratories
Commercial research
Special interest groups

**Examples of queries and outputs**

Query 1. What is the distribution of the sensory attributes marmalade and guava in Chenin blanc wines produced by SA cellars?

Query 2. What is the location of the old-vine Chenin wine producing SA cellars included to date in the research data warehouse?

**Concluding remarks**

As illustrated here by the Chenin blanc data, there is a significant amount of information that must be extracted from raw data, so that we can progress from **HINDSIGHT** (i.e. looking at historic data), to **INSIGHT** (understanding why we see the trends, patterns and observations that we do), to **FORESIGHT**, (i.e. to predict the outcomes). To achieve this objective, weather data, wine cellar laboratories’ data and data from commercial trials are needed to benefit all.