GRAPEWORKS Consumables P3–48

- Acid Adjustment
- Analysis – Wine Testing, hydrometers
- Analysis - Sentai SO² testing
- Aphrometers, Disgorging Tools, Crown Testing
- Barrels
- Barrel Stand
- Bentonites
- Bungs
- Capsules – Spin On Polylaminate, Tin and Custom
- Carbon for Decolourising and Deodorising
- Cellabags – Wine Storage
- Cellaring - Cellastac Bottle Tray
- Cleaning – Chemicals
- Coolant – Neck Freezing
- Corks – Sparkling and Still Wine
- Covers – Breathable Ferment Covers
- Covers – Non-Breathable Ferment Covers
- Crown Seals and Bidules for Sparkling Wine
- Enzymes
- Ferment Vats, Bin Liners, Nally Bins, IBC
- Filtration – Pall Housings
- Filtration – Pall Seitz 40x40 Sheets & Lenticulars
- Filtration – Pall Cartridges and Membrane Filters
- Fining KTS Range
- Fining - Of Musts and Juice
- Fining – Off Wine
- Flotation Product Range
- Grape Handling, Cleaning Tools and Containers
- Grape Juice Concentrate
- Hoods – Sparlux Custom Made
- Hoods – Stock Colours & Large Hoods
- Hose – Wine Suction Hose
- Hose, Tank, Pump and Other Fittings
- Hydrogen Sulphide Odour Treatment
- Malo Bacteria
- Muselets – Stock Colours and Custom made
- Nutrients – Fermentation Supplements
- Oak Alternatives - Boisé
- Similook
- Sparkling Wine - Yeasts, Additives-MC & Charmat
- Stabilization - Gum Arabic Cal-Potassium and CMC
- Stabilization-Antartika
- Sulphur
- Tanks, Custom Tanks, Fermenters, Seals, Fittings
- Tannins
- VC tanks, seals and pumps
- Wax – Bottle Wax
- Yeasts - Sparkling Wine, Additives MC & Charmat
- Yeasts
- Yeast Selection Chart
- Yeast Derived Products - Specific Inactive Yeasts

TANIUM Machinery & Equipment P49–71

- Air knife bottle dryers
- Bottling Lines – Alfatek & GT
- Bottle Rinser
- Bottle Warmers and Pasteurisers
- Capsule Spinners
- Carton Weight Checker
- Crushing/Destemming
- Crushpad & Processing equipment
- Chillers
- Conveyor and Accumulation
- Corking and Wiring - manual
- Corking and Wiring - semi auto
- Corking and Wiring - automatic
- Cork removal - automatic
- CO² Membranes and Flotation Systems K&H
- Crossflow Filtration – VLS
- Crown Sealers – manual & semi-auto
- Disgorging, Dosage and Levelling
- Feeders - Cork, screw cap, crown seal
- Fillers - Bag in Box, Keg & Can
- Fillers – Manual, semi-auto & counter pressure
- Fillers – Automatic
- Grape Processing – destemmers, sorting, receival
- Hooders - Manual
- Hooders - Automatic
- Labelling Machines – Automatic
- Labelling Machines – Thermal Label Sleevers
- Labelling - Inkjet & Laser
- Neck Freezers
- Packing Lines
- Presses – Membrane, Open, Closed and Dual
- Pumps – Impeller, Mono, Must, Flotation
- Pumps – Cazaux – Impeller & Lobe
- Riddling Machines & cages
- Robotics
- Screw Cappers – manual & auto
- Shaker Agitator for Sparkling Wine
- Steam Sanitising
- Washers and Dryers
- Wax Sealing Machine
- Quality Control – fill level, closure, label, weight

TAKE ADVANTAGE OF THE EXTENDED INSTANT ASSET WRITE OFF SCHEME.

The Federal Government announced that any business earning up to $5b can write off eligible expenses, at any cost, until June 2022.

Terms and conditions apply, contact your legal/financial advisor for clarification.

FOR ALL SALES, SERVICE SUPPORT AND ENQUIRY

Grapeworks | Tanium Australia wide sales
Contact: (03) 9555 5500
Email: info@grapeworks.com.au
Grapeworks.com.au

Tanium Technical Services & Support
Contact (03) 9555 5500
Email: support@tanium.com.au
Tanium.com.au
VIALATTE FERM® W28

VIALATTE FERM® W28 is a S. cerevisiae yeast selected for the expression of thiols during vinification of grape varieties rich in aromatic precursors. In optimum conditions of phenolic maturity, it intensifies citrus and passion fruit notes, giving wines a very contemporary style. It has excellent fermentation capacity even under difficult conditions (low temperature, high alcohol levels, nitrogen deficiency, etc). VIALATTE FERM® W28 is recommended for the vinification of grape varieties such as Sauvignon, Colombard, Verdejo and Petit Manséring, or for red grape varieties used in the production of aromatic rosé wines.

Application rate: 20 g/hL
Recommendation: for thiol optimisation, use with VIAZYM® EXTRACT PREMIUM, NUTRICELL® AA, SUBLIWHITE® and NEO® CRISPY
LEVUR0042
500g $38.67 per 500g pack. ($77.35 per kg)

VIALATTE FERM® R96

VIALATTE FERM® R96 is a S. cerevisiae yeast particularly recognized for developing grape potential and for its versatility. VIALATTE FERM® R96 adapts remarkably well to different vine varieties and different degrees of ripeness to make young or long ageing wines. The aromatic profile is orientated towards red and dark berry notes going toward spicy and balsamic notes (pepper, eucalyptus, licorice, etc). Wines produced are complex and have great aromatic freshness. VIALATTE FERM® R96 is recommended for wine-making with Syrah, Merlot, Cabernet, Mourvèdre vine varieties.

Application rate: 20 g/hL
Recommendation: for best results use with NUTRICELL® FINISH and TANIRAISIN.
LEVUR0040
500g $38.67 per 500g pack. ($77.35 per kg)

VIALATTE FERM® W28

S. cerevisiae galactose – selected for making white, rosé and red wines. VIALATTE FERM® W28 optimizes aromatic finesse and full-rounded flavor. VIALATTE FERM® W28 is quickly autolyzed and is thus perfectly suited for ageing in tanks or barrels with stirring of lees. The qualitative potential and the varietal character of grapes grown and harvested under best conditions is thus preserved. VIALATTE FERM® W28 is recommended for Chardonnay, Muscadet, Viognier vine varieties. VIALATTE FERM® W12 is a robust yeast and is likewise recommended in the event of fermentation stops.

Application rate: 20 g/hL
Recommendation: for best results use with SUBLIWHITE® and NEO® SWEET
LEVUR0041
500g $38.67 per 500g pack. ($77.35 per kg)

VIALATTE FERM® R71

VIALATTE FERM® R71 is a S. cerevisiae yeast selected for its capacity for producing intense red and rosé wines which are fresh and fermentative (small red berries, strawberries, red currants, etc). VIALATTE FERM® R71 is very robust and allows alcoholic fermentative to be carried out under good conditions even with limiting factors (alcohol, low temperature, low turbidity...). This product can be used for traditional wine making or for thermostabilisation. VIALATTE FERM® R71 is recommended for producing supple and fruity red and rosé wines with an international style.

Application rate: 20 g/hL
Recommendation: for best results use with NUTRICELL® AA
LEVUR0038
500g $38.67 per 500g pack. ($77.35 per kg)

VIALATTE FERM® R82

VIALATTE FERM® R82 is a S. cerevisiae yeast selected for making wine with high maturity grapes and for making medium to long ageing red wines with a ripe fruit profile (red or dark berries). VIALATTE FERM® R82 likewise limits the reduction of certain sensitive vine varieties such as Carignan or Syrah.

Application rate: 20 g/hL
LEVUR0039
500g $38.67 per 500g pack. ($77.35 per kg)
**SO.DELIGHT®**

SO.DELIGHT® is a *S. cerevisiae* yeast selected for its aptitude to produce aromatic white and rosé wines with a fresh and fruity style. The aromatic profile obtained is complex with varietal and fermentative notes. SO.DELIGHT® is recommended for making wines derived from neutral or aromatic vine varieties.

**Application rate:** 20 g/HL

LEVUR0011

500g $38.67 per 500g pack. ($77.35 per kg)

**SO.FRUITY**

SO.FRUITY is a *S. cerevisiae*, L1414 strain yeast, selected in Beaujolais by the IFV. This yeast has excellent fermentation action and is appropriate for short to medium duration wine-making. Wine expression is characterized by notes of small red berries. SO.FRUITY enables very good extraction of anthocyanins and tannins and thus produces colorful wines with a soft structure. SO.FRUITY is particularly recommended for Gamay in Beaujolais Villages and in Crus along with making supple and fruity wines from Merlot, Cabernet Sauvignon, Gamay, Pinot Noir amongst other vine varieties.

**Application rate:** 20 g/HL

LEVUR0012

500g $38.67 per 500g pack. ($77.35 per kg)

**SO.FLAVOUR®**

SO.FLAVOUR® is a *S. cerevisiae* yeast selected in the Côtes-du-Rhône in collaboration with the Domaine Saint-Apollinaire estate (a biodynamic wine estate). This yeast has very good development of fermentation with tolerance to high degrees of alcohol. Complex aromatic expression dominated by ripe fruits (red and dark fruit); the mouthfeel is rich and harmonious, characterized by a good balance between tannins and roundness. SO.FLAVOUR® is recommended for making red modern, concentrated, complex and fruity wines made from great international dark vine varieties: Merlot, Cabernet-sauvignon, Syrah, Grenache, Tempranillo, Zinfandel etc.

**Application rate:** 20 g/HL

LEVUR0008

500g $38.67 per 500g pack. ($77.35 per kg)

**SP7®**

A yeast that originates in the vineyards of Champagne-Ardennes. Saccharomyces cerevisiae galactose - (formerly bayanus) is selected for its fermentation characteristics and organoleptic qualities that are required when producing sparkling wines of the highest quality. Good fermentation performance under difficult conditions (low pH, low turbidity, high pressure). Enables the production of wines that offer great aromatic finesse with perfect gustative balance.

**Application rate:** 20 g/HL

LEVUR0005

$30.40 per 500g pack. ($60.80 per kg)
### LEVULINE® PRODUCT RANGE

<table>
<thead>
<tr>
<th>Name</th>
<th>Positioning</th>
<th>Recommended for</th>
<th>Aromatic Expression</th>
<th>Packaging</th>
<th>Alcohol Kinetics</th>
<th>Optimum Temperature</th>
<th>Nitrogen Requirement</th>
<th>Resistance to Alcohol</th>
<th>Production of CO2</th>
<th>Product Release Volatility</th>
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<td>LEVULINE ALS®</td>
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<td>LEVULINE C19 Yseo®</td>
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<td>LEVULINE Synergie®</td>
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**VITILEVURE® PRODUCT RANGE**

Yeasts with personality at the service of controlled oenology

<table>
<thead>
<tr>
<th>Name</th>
<th>Positioning</th>
<th>Recommended for</th>
<th>Aromatic Expression</th>
<th>Packaging</th>
<th>Fermentation Kinetics</th>
<th>Optimum Temperature</th>
<th>Nitrogen Requirement</th>
<th>Resistance to Alcohol</th>
<th>Production of CO2</th>
<th>Production of volatile acidity</th>
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<tbody>
<tr>
<td>VITILEVURE SYRAH YSEO®</td>
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<td>VITILEVURE QUARTZ®</td>
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<td>VITILEVURE 3001 YSEO®</td>
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**Price Information**

- LEVULINE ALS® LEVUL0001: $38.65 per 500g pack ($77.30 per kg)
- LEVULINE C19 Yseo® LEVUL0006: $42.97 per 500g pack ($85.95 per kg)
- LEVULINE Synergie® LEVUL0020: $42.55 per 500g pack ($85.10 per kg)
- VITILEVURE SYRAH YSEO® VITIL0053: $43.00 per 500g pack ($86.00 per kg)
- VITILEVURE QUARTZ® VITIL0049: $36.17 per 500g pack ($72.35 per kg)
- VITILEVURE 58W3 YSEO® VITIL0015: $42.47 per 500g pack ($84.95 per kg)
- VITILEVURE 3001 YSEO® VITIL0057: $42.32 per 500g pack ($84.65 per kg)

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**Notes:**

- **LEVULINE® Range**: Suitable for making aromatic expressions, for fruity, white, and rosé wines.
- **VITILEVURE® Range**: Ideal for Chardonnay and Syrah varieties, providing complex and intense aromas.

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**Additional Information**

- **Volume Discounts Apply. Please Call.**
- **Grapeworks Tanium**: T:+61 3 9555 5500  E: info@grapeworks.com.au  W: grapeworks.com.au | Prices subject to change without notice. All prices listed exclude GST.
Volume Discounts Apply. Please Call.

PROTECTIVE NUTRIENT

**NUTRICELL® INITIAL**

**NUTRICELL® INITIAL** is a nutrient rich in amino acids, vitamins, minerals and more particularly in survival factors. It is recommended for optimizing yeast performance under difficult conditions. **NUTRICELL® INITIAL** improves fermentations and the organoleptic qualities of wine by limiting negative compounds such as volatile acidity and H2S.

**Application rate:** 20 to 40 g/hL

**NUTRI0006**

1kg $46.75 per 1 kg pack

**DEVELOPER NUTRIENT**

**NUTRICELL® AA**

**NUTRICELL® AA** is a nutrient made up exclusively from specific yeast derivatives rich in amino acids. **NUTRICELL® AA** enables good alcoholic fermentation management and optimizes the aromatic profile of wine by promoting the production of superior esters and superior alcohol acetates (derived from breakdown of amino acids) along with revealing thiols during alcoholic fermentation.

**Application rate:** 20 to 40 g/hL

**NUTRI0001**

1kg $38.10 per 1 kg pack

**STARTER NUTRIENT**

**NUTRICELL® FML**

**NUTRICELL® FML** is an nutrient based on yeast derivative rich in amino acids and survival factors. **NUTRICELL® FML** provides quality nutrition to lactic bacteria, reduces the latency time after inoculation of bacteria and accelerates MLF.

**Application rate:** 20 to 30 g/hL

**NUTRI0008**

1kg $55.45 per 1 kg pack

**FINISHER NUTRIENT**

**NUTRICELL® FINISH**

**NUTRICELL® FINISH** is a nutrient formulated on the basis of yeast autolysates and hulls. This nutrient is recommended for application during AF to prevent stuck fermentation. It detoxifies the medium and releases organic nitrogen in the form of amino acids to reactivate alcoholic fermentation.

**Application rate:** 20 to 40 g/hL

**NUTRI0004**

1kg $48.70 per kg

**SPECIFIC NUTRIENT - MLF**

**NUTRICELL® FLOT**

**NUTRICELL® FLOT** is a complex nutrient, without a source of mineral nitrogen, specifically formulated for flotation of white and rosé musts, for optimum initiation of alcoholic fermentation. Added during racking of the tank, before yeast inoculation, **NUTRICELL® FLOT** guarantees good yeast growth at the start of AF and offsets deficiencies in solid matter in musts that are too clear at the end of flotation (turbidity < 50 NTU).

**Application rate:** 20 to 60 g/hL

**NUTRI0025**

10kg $20.80 per 10 kg pack

**NUTRICELL® FLOT**

**NUTRICELL® FLoT** is a complex nutrient, without a source of mineral nitrogen, specifically formulated for flotation of white and rosé musts, for optimum initiation of alcoholic fermentation. Added during racking of the tank, before yeast inoculation, **NUTRICELL® FLoT** guarantees good yeast growth at the start of AF and offsets deficiencies in solid matter in musts that are too clear at the end of flotation (turbidity < 50 NTU).

**Application rate:** 20 to 60 g/hL

**NUTRI0025**

10kg $20.80 per 10 kg pack

**NUTRICELL® AA**

**NUTRICELL® AA** provides amino acid precursors from superior alcohol to the must. Choosing a yeast with acetyltransferase activity enables superior alcohol to be transformed into superior alcohol acetates with pleasant fruit and flower odors.

**NUTRICELL® AA: IMPACT ON ESTERS**

During alcoholic fermentation, yeast produces esters
- with fruit and flower odors.
These esters are produced from superior quality alcohols which are produced from amino acids (Ehrlich reaction).
NUTRICELL® RANGE

<table>
<thead>
<tr>
<th>NAME</th>
<th>CATEGORY</th>
<th>AVAILABLE NITROGEN for an addition of 20 g/L</th>
<th>PROTECTIVE NUTRIENT</th>
<th>DEVELOPER NUTRIENT</th>
<th>FINISHER NUTRIENT</th>
<th>SPECIFIC NUTRIENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTRICELL® INITIAL</td>
<td>Organic nutrient for qualitative, controlled management of AF</td>
<td>7 mg/L</td>
<td>7 mg/L</td>
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<tr>
<td>NUTRICELL® AA</td>
<td>Organic nutrient for optimisation of aroma production during AF</td>
<td>8 mg/L</td>
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<td>NUTRICELL® FLOT</td>
<td>Specific nutrient for flotation</td>
<td>3,3 mg/L</td>
<td>3,3 mg/L</td>
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<tr>
<td>NUTRICELL® MIDFERM</td>
<td>Complex nutrient for good control of end AF</td>
<td>2 mg/L</td>
<td>21 mgL (without sulphate)</td>
<td>23 mgL</td>
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<tr>
<td>NUTRICELL® FINISH</td>
<td>Complex nutrient for perfect control of end AF</td>
<td>6 mg/L</td>
<td>6 mg/L</td>
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<tr>
<td>NUTRICELL® FML</td>
<td>Organic nutrient for the activation of MLF</td>
<td>ND</td>
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AROMATIC INTENSITY

VIAZYM® MP

VIAZYM® MP is a special preparation used for optimizing skin maceration while improving pressing, settling and thus the quality of musts coming from skin maceration. This enzyme likewise optimizes pressing and increases juice yield. VIAZYM® MP results in improved clarification of musts and fast settling. This increases the extraction of aromatic precursors during skin maceration and releases glycosylated aromas.

Application rate: 1.5 to 3g/100kg
VIAZY0019
100g $29.87 per 100g pack.

SPECIALTIES

VIAZYM® FLOT

VIAZYM® FLOT is a liquid pectolytic enzyme preparation used for the flotation of musts. It promotes the rising of the very compacted suspension deposit cap.

Application rate: 2 to 4 mL/L
VIAZY0011
1L $89.60 per 1L bottle.

VIAZYM® AROMA

Based on its specific composition, VIAZYM® AROMA improves wine quality, enhances clarification of musts, facilitates subsequent filtration of wine and increases varietal aroma by releasing aromatic terpenes (terpenic glycosides) from naturally occurring precursors in the must.

Application rate: 2 to 5 mL/L
VIAZY0020
100gr $33.26 per 100g pack.

CLARIFICATION

VIAZYM® CLARIF PLUS

VIAZYM® CLARIF PLUS is a special preparation for fast and efficient clarification of pectin-rich musts.

Application rate: 1 to 2g/hL
VIAZY0017
100g $23.55 per 100g.

EXTRACTION

VIAZYM® EXTRACT PREMIUM

VIAZYM® EXTRACT PREMIUM is a pectinase preparation containing a large array of complementary activities. Based on its specific composition in secondary activities (protease acid), VIAZYM® EXTRACT PREMIUM participates in breaking down proteins in view of preventing the precipitation of coloring matter. Wines obtained are more complex, very colorful with a tannic structure which together give rise to good ageing potential. This preparation is to be used on high polyphenolic potential wine varieties or those requiring fast extraction of tannins for faster color stabilization or on high potential harvests in long maceration in view of producing wines to be aged, either on partially altered harvests in order to quickly extract tannins and color.

Application rate: 2 to 3g/100kg
VIAZY0022
100g $29.60 per 100g pack.
$296.00 per kg

Volume Discounts Apply. Please Call.
PV LIQUIDE LGV 10%

Pea protein solution for the clarification and treatment of musts against oxidation.

- Removal of phenolic compounds present in must deposits
- Fining of white and rosé wines
- Its liquid form makes it easy to use

Application rate: 10 to 20 cl/L

PVLLG0000 20L Drum $5.40 per L.

PROVGREEN® PURE MUST

PROVGREEN® PURE MUST is made up of 100% plant proteins. This product enables quick flocculation, clarification and treatment against oxidized polyphenols. PROVGREEN® PURE MUST originates from a considerable compacting of lees and is adapted to reasoned oenology.

Application rate: 15 to 30 g/L

PROVG0010 1kg $27.20
PROVG0011 5kg $26.15
PROVG0016 10kg $23.60

PVPP

Treatment of maderisation and browning of white wines. Reduction of bitterness, improved freshness and aroma in reds.

PVPP0000 1kg Pk $75.95

KTS FLOT®

KTS FLOT® is a next-generation product for the flotation of whites, rosés and reds resulting from thermovinification. It is composed of proteins and plant polysaccharides. KTS FLOT® ensures fast, thorough clarification of musts with improved compaction of the cap. It also helps to protect against oxidation and refines the must before alcoholic fermentation.

Application rate: 2 to 10 cl/L

KTSFL0000 20L $13.75 per L
KTSFL0002 1000L $11.30 per L

PROVGREEN® SMOKE TAINTS

PROVGREEN® SMOKE TAINTS an animal-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, PROVGREEN® SMOKE TAINTS reduces the masking effect produced by smoke taint and restores the wine’s fruitiness and freshness. des vins. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

Application rate: 40 to 100 g/L depending on the level of spoilage.

PROVG0022 5kg $79.35 per kg

POLYGREEN

POLYGREEN is a blend of plant proteins, PVPP, bentonites and cellulose. It eliminates oxidized or oxidizable phenolic compounds of musts in addition to the brown color and bad taste associated with oxidation. POLYGREEN reduces excessive astringency and participates in eliminating bitterness. POLYGREEN reestablishes aromas and fruitiness. The effectiveness of POLYGREEN is on line with caseine-based traditional products such as POLYCASE.

Application rate: 20 to 120 g/L

POLYG0000 1kg $43.45 per kg
POLYG0001 5kg $31.30 per kg

ORIGIN F-MAX

ORIGIN F-MAX is a next-generation fining agent made up of various active substances that act in synergy for the clarification and treatment of oxidation of white and rosé musts and wines. ORIGIN F-MAX is recommended for the treatment of first-pressing and second-pressing musts in traditional methods and to refresh mature wines.

Application rate:
- Still wines: On free-run juice: 30 to 50 g/L
  On pressed juice: 75 to 100 g/L
- Sparkling wines: On first pressing juice: 30 to 50 g/L
  On second pressing juice: 75 to 100 g/L

ORIGI0001 1kg $148.70 per kg

POLYG0000

1kg $43.45 per kg

POLYG0001

5kg $31.30 per kg

ORIGIN SH

ORIGIN SH is a next-generation fining agent designed to limit the risk of thiol breakdown. It is made up of various active materials that act in synergy to preserve the aromatic potential of grapes, especially in varieties rich in thiol precursors. ORIGIN SH binds heavy metals. Their detrimental action on wine aromas is thus severely limited, enabling optimum expression of the grapes’ aromatic potential. Moreover, ORIGIN SH protects wine aromas from oxidation by releasing reducing compounds. It also brings about selective reactions with polyphenols, precipitating them out before they can oxidize and cause oxidasic casse.

Application rate: 30 to 70 g/L

ORIGI0004 1kg $220.75 per kg

PV LIQUIDE LGV 10% is Usable for the production of vegan wines. Conform to European Regulations CE 834/2007 and UE 2018/1584 Conform to the National Organic Program (NOP)
**SIMILIOAK®**

**Goal:** this blend was specifically developed for alcoholic fermentation in order to stabilise coloring matter and mask vegetal character. **SIMILIOAK®** is a practical ‘tool’ to be used directly on the harvest.

**Application rate:** 0.2 to 0.6 g/L.

**SIMILIOAK® TOASTED**

**Goal:** SIMILIOAK® TOASTED is a blend developed in order to mask vegetal character, increase volume in the mouth and provide warm, toasted notes.

**Application rate:**
- For red wine: 0.15 to 0.50 g/L
- For white wine: 0.05 to 0.20 g/L

**SIMILIOAK® WHITE**

**Goal:** to protect aromas during fermentation. With a hint of vanilla, this blend develops floral notes while enhancing volume in the mouth.

**Application rate:** 0.05 to 0.2 g/L

**SIMILIOAK® WHITE** provides a sensory profile very close to that of fresh wood: more aromatic intensity, more roundness and structure, less acidity and more length in the mouth. Moreover, **SIMILIOAK® WHITE** better respects the wine’s aromas and preserves the freshness of the fruit while developing faint woody notes. The **SIMILIOAK® WHITE** method is the one preferred by the jury.

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**Volume Discounts Apply. Please Call.**
This product range is two-fold:

Vinification tannins: These tannins enable the early correcting of harvests in view of guaranteeing the homogenous quality of wine from one vintage to the next.

Ageing tannins: These tannins are used to refine wine in order to meet the objective for the product the client has set.

These two parts may be divided into two sub parts:

Red wines: Characterized by a significant presence of polyphenols (tannins and anthocyanins) which may be more or less mature depending on vintage. In addition, anthocyanins responsible for color must be protected and stabilized.

White and rosé wines: Characterized by a slight presence of polyphenols which make the wines sensitive to oxidation and change.

### TANNINs Product Range

**SUBLIWHITE**

SUBLIWHITE® is a blend of grape tannins selected for their antioxidant character and yeast derivatives. Experiments carried out over several years have enabled to develop SUBLIWHITE®, a product adapted to white wine-making. SUBLIWHITE® preserves the yellow-green color and enables an optimized clarification of white wine following alcoholic fermentation. It develops a fruity, floral and fresh character nose. SUBLIWHITE® provides roundness, structure and a unique balance for wine tasting and removes any vegetal character.

- **Application rate:** 5 to 15 g/hL
- **SUBLI0003** 1kg $176.50 per kg

**VITANIL® B**

VITANIL® B is made up of tannins from tara pods (a leguminous tree found in South America). It is a gallotannin extracted with alcohol, and is perfectly suited for fining white wines. On must, VITANIL® B plays a role in racking and clarification by reacting with excess proteins. It eliminates, among other substances, natural grape oxidases (tyrosinase and laccase secreted by Botrytis).

- **Application rate:** On must: 10 to 20 g/hL
- **On wine:** 2 to 10 g/hL
- **VITAN0006** 1kg $67.50 per kg

**SUBLIREd®**

A preparation of proanthocyanidic tannins, SUBLIREd® was specifically developed for the preservation and enhancement of fruity-type aromas. A premium tannin, SUBLIREd® can be used for the production of modern, fruity, supple wines.

- **Application rate:** 2 to 15 g/hL
- **SUBLI0009** 1kg $271.95 per kg

**SUBLISTAB®**

SUBLISTAB® is a blend of ellagiques and proanthocyanidiques tannins weakly polymerized, SUBLISTAB® was specifically developed for protecting and definitively stabilizing wine color. This is a top choice tannin for thermo-vinification type procedures.

- **Application rate:** 10 to 40 g/hL
- **TANIX0000** 1kg $56.60 per kg
- **TANIX0001** 12.5kg $23.95 per kg

**TANIXEL®**

TANIXEL® is a pure chestnut tannin, which can be added during the wine-making phase but also during the ageing phase of red wine. TANIXEL® protects color and participates in the organoleptic balance of red wines by providing structure while reacting strongly to must and wine proteins.

- **Application rate:** 5 to 50 g/hL
- **TANIX0000** 1kg $25.70 per kg
- **TANIX0001** 12.5kg $23.95 per kg

---

**New Product**

**SUBLITAN® VINIF**

SUBLITAN® VINIF promotes the clarification and stabilization of red wine. It participates in making livelier colored red wine, less oxidized and more balanced. SUBLITAN® VINIF has antioxidant capacity and protects the coloring matter by co-pigmentation and against reduction flavors.

- **Application rate:** On harvest: 10 to 40 g/100 kg
- **SUBLIO002** 1kg $188.65 per kg

---

**Volume Discounts Apply. Please Call.**

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TANNINS

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AGEING TANNINS

TANIRAISIN

Due to its specific production method, TANIRAISIN conserves the natural properties of grape skin tannins selected for their quality. As such, these highly reactive tannins will interact with other macromolecules found in wine. These multiple interactions have a positive impact on wine. TANIRAISIN has a clarification role (ideal supplement for fining). It promotes the stabilization of color (by forming tannin-anthocyanin stable complexes) and improves the organoleptic balance. TANIRAISIN likewise has a reinforced protective action against oxidation (anti-oxidant effect of polyphenols).

TANIPAPEPIN

TANIPAPEPIN is a pure grape seed tannin adapted to red wine-making. By its very nature, it is efficient for promoting « tannin-anthocyanin » complexes thus enabling the good stabilization of the color of red wines. Presented in granulated form it facilitates and improves its implementation in the wine cellar. In addition TANIPAPEPIN improves the antioxidant capacity and the good evolution of wine. It reinforces wine balance by providing a supplement to the tannin structure while limiting oxidase action. TANIPAPEPIN participates in the protein stability of white and rosé wines.

SENSORY ANALYSIS - CINSault ROSÉ WINE

TANIRAISIN enhances aromatic sharpness and intensity, refreshes aromas and improves balance in the mouth.

SUBLI’OAK®

SUBLI’OAK® reveals the potential of red, white and sweet wines. SUBLI’OAK® develops the aromatic complexity and fruit notes while providing roundness, volume and structure. SUBLI’OAK® reveals vanilla and subtle roasting notes and removes the vegetal and bitter character. SUBLI’OAK® provides freshness.

SUBLIPROTECT®

SUBLIPROTECT® was specifically developed to elaborate modern, fruity and supple wines. To produce such wines, it is necessary to preserve and enhance the fresh red fruit aromas as well as preserve a certain tannin structure in order to avoid early ageing (deeper hue, loss of aroma compounds).

Application rate: 5 to 20 g/hL

SUPLIJ0011

1kg $240.90 per kg

TANIP0000

500g $210.12 per 500g

Application rate: On must: 5 to 10 g/hL

On wine: 1 to 15 g/hL

SUPLI’OAK®

reveals the potential of red, white and sweet wines.

SUBLIPROTECT®

was specifically developed to elaborate modern, fruity and supple wines.

APPLICATION:

On harvest:
10 to 30 g/100 kg

On must: 5 to 15 g/hL

On wine: 3 to 20 g/hL

TANIR0000

500g $220.47 per 500g

Application rate:

On harvest: 5 to 15 g/100 kg

On must: 5 to 10 g/hL

On wine: 1 to 15 g/hL

TANIR0000

500g $220.47 per 500g

Application rate: 1 to 50 g/hL

SUPLIJ0006

500g $168.40 per 500g

Application rate: 5 to 20 g/hL

SUPLIJ0011

1kg $240.90 per kg

* : significant difference with analysis of variance

On this red wine, TANIPAPEPIN enhances aromatic intensity especially with regard to fresh fruits, and also improves perception in the mouth with significantly more roundness in the mouth and tannin structure as well as length in the mouth. Wines to which TANIPAPEPIN was added obtained a better score than the control wine.

New Product

VEG - Useable for the production of vegan wines
UE - Conform to European Regulations CE 834/2007 and UE 2018/1584
NOP - Conform to the National Organic Program (NOP)

2021 Grapeworks Tanium T: +61 3 9555 5500 E: info@grapeworks.com.au W: grapeworks.com.au | Prices subject to change without notice. All prices listed exclude GST
### VINIFICATION TANNINS

<table>
<thead>
<tr>
<th>NAME</th>
<th>ANTIOXIDANT PROPERTIES</th>
<th>STABILISATION OF COLOUR</th>
<th>AROMA AND TASTE BALANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>VITANIL® B</td>
<td>🚗 🚗</td>
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<td></td>
</tr>
<tr>
<td>TANIXEL®</td>
<td>🚗 🚗</td>
<td>🚗</td>
<td></td>
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<tr>
<td>VITANIL® VR</td>
<td>🚗 🚗</td>
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<tr>
<td>SUBLITAN® VINIF</td>
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<tr>
<td>SUBLIWHITE®</td>
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<tr>
<td>SUBLIRED®</td>
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<tr>
<td>SUBLISTAB®</td>
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</tbody>
</table>

### AGEING TANNINS

<table>
<thead>
<tr>
<th>NAME</th>
<th>ANTIOXIDANT PROPERTIES</th>
<th>STABILISATION OF COLOUR</th>
<th>AROMA AND TASTE BALANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUBLIOAK®</td>
<td>🚗 🚗</td>
<td>🚗</td>
<td></td>
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<tr>
<td>SUBLIPROTECT®</td>
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<td>TANIRAISIN</td>
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<tr>
<td>TANIEPEPIN</td>
<td>🚗 🚗</td>
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</tr>
</tbody>
</table>

### BACTERIA

#### REFLEX MALO® 360

**REFLEX MALO® 360** is an Oenococcus oeni bacterium selected to carry out malolactic fermentation of red and white wines in limiting conditions (low pH, high alcohol content, difficult grape varieties, etc.). **REFLEX MALO® 360** is a bacterium ready for use, and is suitable both for co-inoculation and for post fermentation inoculation.

**Packaging:** Dose to 25 hl and 250 hl

- REFLE0000 25g $162.80 (2,500L) per pack
- REFLE0001 250g $1114.85 (25,000L) per pack

#### VITILACTIC® STARTER BL01

**VITILACTIC® STARTER BL01** is a lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic white wine. **VITILACTIC® STARTER BL01** likewise contributes to producing white wine of great finesse in due respect with the typical character of vine varieties. Implementation requires prior acclimatization (starter culture).

**Packaging:** Sachets of 25g, 100g

- VITIL0008 25g $155.40 (2,500L) per pack
- VITIL0009 100g $308 (10,000L) per pack

#### VITILACTIC® F

**VITILACTIC® F** is a direct pitching lactic bacteria selected by IFV in Beaune for its remarkable fermentation and organoleptic properties (color preserved at low temperatures for red and rosé wines, dominant fruity expression, increased roundness) perfectly suited for quality wines, whether primeurs or wines for ageing.

**Packaging:** Dose to 2.5 hl, 25 hl, 100 hl

- VITIL0004 2.5g $34.00 (250L) per pack
- VITIL0005 25g $157.50 (2,500) per pack | VITIL0002 100g $483.00 (10,000L) per pack
KTS® FA

KTS® FA is a preparation based on chitosan which aims to control microbial populations present in must. KTS® FA is used as a bioprotection agent which helps to decrease doses of sulfite and reduce contamination caused by spoilage microorganisms.

**Application rate:** 5 to 10 g/hL

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KTSFA0001</td>
<td>1 kg $161.70 per kg</td>
<td></td>
</tr>
<tr>
<td>KTSFA0000</td>
<td>10 kg $155.25 per kg</td>
<td></td>
</tr>
</tbody>
</table>

KTS® FLOT

KTS® FLOT is a next-generation product for the flotation of whites, rosés and reds resulting from thermovinification. It is composed of proteins and plant polysaccharides. KTS® FLOT ensures fast, thorough clarification of musts with improved compaction of the cap. It also helps to protect against oxidation and refines the must before alcoholic fermentation.

**Application rate:** 2 to 10 cl/hL

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KTSFL0000</td>
<td>20L $13.75 per L</td>
<td></td>
</tr>
<tr>
<td>KTSFL0002</td>
<td>1000L $11.30 per L</td>
<td></td>
</tr>
</tbody>
</table>

KTS® CLEAR

KTS® CLEAR is a preparation based on chitin-glucan, developed for the clarification of wines and the elimination of unpleasant tastes such as strong reductions, animal and pharmaceutical notes, etc. Racking is necessary after settling in order to avoid release of absorbed compounds.

**Application rate:** 5 to 40 g/hL

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KTSCL0000</td>
<td>1 kg $146.30 per 1 kg pack</td>
<td></td>
</tr>
</tbody>
</table>

KTS® CONTROL

KTS CONTROL is a preparation based on chitosan intended to control the development of microorganisms that cause organoleptic alteration in wines. Completely soluble when placed in water, it can be used on wine after AF or after MLF.

**Application rate:** 5 to 10 g/hL

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KTSCHO0000</td>
<td>500g $727.65 per pack</td>
<td></td>
</tr>
</tbody>
</table>

**TESTIMONIAL**

Steve Yang – Winemaker at Duxton Vineyards Buronga (Formerly Stanley Wines) Mildura

“KTS® Flot works a treat. It speeds up the flotation process, enhances juice clarity and also lowers our cost of production. The results are amazing and way above my expectation.”

**Figure 1:** Monitoring of **Brettanomyces** population by quantitative PCR on a Merlot 2013 after addition of 10 g/hL KTS® CONTROL
The action of gelatins depends on their molecular weight. Each gelatin has a clearly defined area of action. The more the gelatin is hydrolysed (low molecular weight), the more it reacts with tannins. In addition, tannins finely by gelatin are tannins with high molecular weight and that are especially astringent. On the other hand, gelatins that are only slightly hydrolysed (high molecular weight) are more effective with regard to clarification and act more gently on tannins.

As for plant proteins, their properties do not depend on their molecular weight but rather on the botanical origin of the protein and the way in which it was manufactured. This operating principle has enabled us to create a complete range of fining agents according to the type of wine to be treated and the objectives assigned.

**TWO OBJECTIVES:**
- **CLARIFICATION**
- **ORGANOLEPTIC ENHANCEMENT**

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**PROVGREEN® PURE WINE**

PROVGREEN® PURE WINE quickly flocculates particles suspended in wine while enabling optimum clarification. PROVGREEN® PURE WINE improves the organoleptic qualities of wines while eliminating aggressive and bitter tannins and providing more suppleness and roundness. Better aromatic expression of wines with perceived aggressive and bitter tannins and providing more suppleness.

**Application rate:** 5 to 15 g/hL

**Still wines:** On free-run juice: 30 to 50 g/hL On pressed juice: 75 to 100 g/hL

**Sparkling wines:** On first pressing juice: 30 to 50 g/hL On second pressing juice: 75 to 100 g/hL

**Origin 0001**

1 kg $148.70 per kg

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**ORIGIN F-MAX**

ORIGIN F-MAX is a next-generation fining agent made up of various active substances that act in synergy for the clarification and treatment of oxidation of white and rosé musts and wines. ORIGIN F-MAX is recommended for the treatment of first-pressing and second-pressing musts in traditional methods and to refresh mature wines.

**Application rate:**

- **Still wines:** On free-run juice: 30 to 50 g/hL On pressed juice: 75 to 100 g/hL
- **Sparkling wines:** On first pressing juice: 30 to 50 g/hL On second pressing juice: 75 to 100 g/hL

**Origin 0001**

1 kg $148.70 per kg

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**PROVGREEN® SMOKE TAINTS**

PROVGREEN® SMOKE TAINTS, an all-fine smoke-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, PROVGREEN® SMOKE TAINTS reduces the masking effect produced by smoke taint and restores the wine’s fruitiness and freshness, des wines. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

**Application rate:** 40 to 100 g / hL depending on the level of spoilage. Maximum legal dose (EU): 100 g/hL.

**PROVG0022**

5 kg $79.35 per kg

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**GÉLISOL®**

GÉLISOL® is an excellent fining agent for red wine with a medium to strong structure. It eliminates harsh tannins and highlights finesse, aromas and fruity and round profiles. GÉLISOL® is a fining agent which is well adapted for the clarification and fining of rosé and white wines.

**Application rate:** 4 to 15 cl/hL

**GELIS0001**

1 L $15.15 per L

**GELIS0006**

20 L $7.30 per L

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**PVPP**

Treatment of maceration and browning of white wines. Reduction of bitterness, improved freshness and aroma in reds.

**PVPP0000**

1 kg Pk $75.95

---

**CRISTALINE®**

CRISTALINE® improves filterability of clogged wine especially derived from botryized grapes and eliminates bitterness and refines wines before the physical stabilization phases. It enables the total elimination of the finest particles. CRISTALINE® is adapted for clarifying difficult wines. It improves clarity, filterability and organoleptic characteristics.

**Application rate:** 1 to 4 g/hL

**CRIST0009**

1 kg $241.95 per kg

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**SILISOL®**

SILISOL® is a 30% solution of silica sol. It is used together with a protein fining agent to improve fining of white and rosé wines; it speeds up clarification, improves settling of lees, avoids over-fining, improves filterability and eliminates bitterness.

**Application rate:** 1 to 10 cl/hL

**SILIS0001**

5 L $10.25 per L

---

**AQUACOL**

Fining agents (fish gelatin) for quality red wine

AQUACOL:
- Reveals roundness
- Highlights finesse and aromas
- Removes astringency

**Application rate:**

- **White and rosé wines:** 2 g/hL to 5 g/hL in conjunction with 2 cl/hL to 5 cl/hL of SILISOL.
- **Red wines:** 4 g/hL to 16 g/hL

Bench trials are recommended to determine the optimal dosage rate.

**AQUAC0000**

1 L $23.75 per L

**AQUAC0005**

5 kg $105.15 per kg

---

**PROVVEG® SMOKE TAINTS**

an animal-free fining agent, is an effective solution for treating muts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, PROVVEG® SMOKE TAINTS reduces the masking effect produced by smoke taint and restores the wine’s fruitiness and freshness, des wines. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

**Application rate:** 5 to 15 g/hL

**PROV0012**

1 kg $36.65 per kg

**PROV0013**

5 kg $31.70 per kg

---

**PROVVEG® SMOKE TAINTS**

an animal-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, PROVVEG® SMOKE TAINTS reduces the masking effect produced by smoke taint and restores the wine’s fruitiness and freshness, des wines. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

**Application rate:** 5 to 15 g/hL

**PROV0012**

1 kg $36.65 per kg

**PROV0013**

5 kg $31.70 per kg

---
**Volume Discounts Apply. Please Call.**

**COLOIDAL STABILISATION/GUM ARABIC**

**DUOGOM MAX**

DUOGOM MAX is a preparation based on Verek and Seyal gum arabic and SO$_2$. It is recommended for colloidal stabilisation and enhancement of roundness in red and rose wines. DUOGOM MAX has been specially formulated to simplify the work of those winemakers who wish to stabilise their wine with regard to colloids and provide roundness and sweetness, all in one single stage. Its stabilising action can also be noticed at the organoleptic level, through enhanced aromatic intensity.

**Application rate:** 10 to 40 cL/hL

- **DUOGOM0005**
  - 5L Cube $12.80 per L
  - 20 L Cube $11.00 per L

**GOMIXEL**

GOMIXEL is a preparation based on Seyal gum arabic and SO$_2$. It is recommended for colloidal stabilisation of white and rosé wines, and especially to provide roundness and sweetness to wines and enhance aromatic perception. Due to its specific composition, GOMIXEL has no effect on filtration, so that this preparation can be used before or after filtration depending on the winery process.

**Application rate:** 10 to 20 cL/hL

- **GOMIX0000**
  - 1L $12.95 per L
  - 5L $12.05 per L

**FILTROSTABIL**

FILTROSTABIL is a preparation based on Verek gum arabic and SO$_2$. It ensures the stabilisation of colouring matter in red wines, avoiding the formation of cloudiness and deposits of condensed colouring matter in the bottle. Due to its make-up, FILTROSTABIL is highly effective, enabling it to adapt to every case of wine stabilisation, even in the event of major colour instability.

**Application rate:** 3 to 20 cL/hL / 10 to 50 g/hL

- **FILTR0000**
  - 1kg $67.00 per kg

**MANNOPROTEINS & YEAST PRODUCTS**

**OPEN PURE**

OPEN PURE is a preparation made up of purified mannoproteins from Saccharomyces cerevisiae yeast. OPEN PURE has an organoleptic effect by reducing the astringency of tannins and increasing aromatic persistence and volume in the mouth. OPEN PURE is totally soluble and can therefore be used just before bottling. However, it is necessary to carry out a few trial runs in order to determine the optimum dosage.

**Application rate:** 0.5 to 5 g/hL

- **OPENP0000**
  - 250g $172.00 per 250g pack

**OPEN PURE FRÂCHIEUR®**

OPEN PURE FRÂCHIEUR® is a complex containing specific cell-wall polysaccharides from Saccharomyces cerevisiae yeast and plant polysaccharides (E414). OPEN PURE FRÂCHIEUR® provides roundness and helps to increase the wine’s aromatic freshness. With young wines, OPEN PURE FRÂCHIEUR® can be used to provide volume in the mouth while strengthening the aromatic potential and varietal character of the wine. With wines that are sensitive to oxidative change, OPEN PURE FRÂCHIEUR® provides roundness and aromatic freshness. OPEN PURE FRÂCHIEUR® is totally soluble and can therefore be used just before bottling.

**Application rate:** 0.5 to 20 g/hL

- **OPENP0001**
  - 250g $165.37 per 250g pack

**NEO® CRISPY**

Rich in amino acids and reductive peptides, NEO® CRISPY is a yeast product used for making aromatic white and rosé wines. Used early on at the beginning of the wine-making process, NEO® CRISPY is remarkably effective in protecting the aromatic and color compounds of wine. NEO® CRISPY reinforces the natural resistance of musts from oxidation.

**Application rate:** 15 to 30 g/hL

- **NEOCR0000**
  - 1kg $57.00 per kg

**NEO® SWEET**

NEO® SWEET is a yeast product rich in parietal polysaccharides used for making light or concentrated red wines. Due to its strong reactivity with polyphenols, NEO® SWEET substantially reduces the perception of astringency and develops sensations of roundness and fullness sought by consumers. NEO® SWEET is used at the beginning of the wine-making process or later on at the end of maturing.

**Application rate:** 15 to 30 g/hL

- **NEOSW0000**
  - 1kg $67.00 per kg
Bottling is the final step in wine-making. In that sense, wine preparation is crucial in order for the wine to be crystal clear and completely stable from a microbiological vantage point (avoid refermentations) and also from a colloidal vantage point (avoid tartaric, color or protein casse).

For this very particular step, Martin Vialatte® has developed a specific bentonite product range to meet 2 objectives:
- Protein stabilization
- Clarification of wines having been subjected to protein fining

Some wine-makers look only for protein stabilization to minimize the organoleptic effects of fining with bentonite, others seek a compromise between protein stabilization and decrease treatment lees and even others look for a bentonite which ensures a good packing in their fining procedures. To respond to all these different needs Martin Vialatte® has developed a bentonite product range to meet the requirements of bottlers.

A summary of the properties of our bentonite product range classified on a scale of 1 to 5 with 0 corresponding to no effect and 5 to an extremely large effect are shown in the following graph.

<table>
<thead>
<tr>
<th>NAME BENTONITE</th>
<th>ASPECT</th>
<th>CHARACTERISTICS</th>
<th>DOSAGE</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRANULA®</td>
<td>Granulated</td>
<td>Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits. Granulated form facilitates usage.</td>
<td>20 to 100 g/hL</td>
<td>25 kg</td>
</tr>
<tr>
<td>OPTIBENT</td>
<td>Powder</td>
<td>Activated calcium bentonite complex and natural calcium in order to obtain a good compromise between unstable protein elimination and volume of deposits.</td>
<td>20 to 100 g/hL</td>
<td>25 kg</td>
</tr>
</tbody>
</table>

**PERFORMA HAS A GREAT AFFINITY FOR UNSTABLE PROTEINS**

In the image above, it can be seen that PERFORMA eliminates all the unstable proteins in the wine at a dose of 40 g/hL, at which stage the violet stain has completely disappeared. For the competing bentonite, a halo is still present at 80 g/hL, which means that there are still traces of proteins at that dose. The calcium bentonite is ineffective: all that can be seen is a faint lightening of the stain with treatment at 100 g/hL.

PERFORMA respects the physicochemical and organoleptic characteristics both of powerful, fruity red wines and aromatic white wines.

Selected from the purest active sodium bentonites used in pharmacy and cosmetics, PERFORMA develops an extremely large absorption surface area. This property considerably lowers the dosage required to eliminate proteins from wines, and thus limits organoleptic impact.

**PERFORMA**

- Application rate: 5 to 10 g/hL
- 1kg 43.45 per kg
- 5kg 40.65 per kg
- Usable for the production of vegan wines
- Conform to European Regulations CE 834/2007 and UE 2018/1584
- Conform to the National Organic Program (NOP)
Cellulose gum has many advantages regarding the tartrate stabilisation of wines. It provides long-lasting, effective stabilisation, it is cheap, and it is more environmentally friendly than other methods. A few facts about cellulose gum:

- Also called CMC: carboxymethyl cellulose
- Used for the last 20 years in the food industry
- Shown to be harmless
- Natural origin for oenology: wood cellulose
- Authorised for tartrate stabilisation of wines at a maximum dosage of 10 g/hL (EU regulation)
- Japan has recently become one of the countries that accepts wines treated with CMC
- Stabilisation with regard to potassium bitartrate (no effect on calcium tartrate)

**CRISTAB® BV**

**Low viscosity [20%]**

CRISTAB® BV is solution of cellulose gum (CMC) of 20% natural origin. It brings together low viscosity and high concentration, ensuring effective stabilisation of wines with regard to potassium bitartrate and ease of use.

**CRISTAB® GC**

CRISTAB® GC is a cellulose gum (CMC) of natural origin in compliance with the Oenological Codex. CRISTAB® GC stabilizes white wine, certain rosé wine and wine base to obtain sparkling wine with regard to potassium bitartrate. Fast and efficient over time regardless of storage temperature variations, CRISTAB® GC acts as a colloid protector on the formation of crystals (nucleation) and on the possible growth of potassium bitartrate microcrystals found in wine. CRISTAB® GC has no organoleptic impact.

**Application rate:** 5 cL/hL

CRIST0015

5L $20.65 per L

CRIST0000

1kg $54.85 per kg

CRIST0001

5L - $6.70 per L

CRIST0004

20L $4.60 per L

Cellulose gum has many advantages regarding the tartrate stabilisation of wines. It provides long-lasting, effective stabilisation, it is cheap, and it is more environmentally friendly than other methods.

**A few facts about cellulose gum:**

- Also called CMC: carboxymethyl cellulose
- Used for the last 20 years in the food industry
- Shown to be harmless
- Natural origin for oenology: wood cellulose
- Authorised for tartrate stabilisation of wines at a maximum dosage of 10 g/hL (EU regulation)
- Japan has recently become one of the countries that accepts wines treated with CMC
- Stabilisation with regard to potassium bitartrate (no effect on calcium tartrate)

**Example for 100hL of wine treated with a dose of 10 g/hL (20 cL/hL):**

1. Prepare 3 or 4 volumes of wine for 1 volume of cellulose gum
2. Add the solution using a fining connector or Dosacol, homogenize well
3. Add the cellulose gum while stirring and continue to mix for 30 minutes

**PROTOCOL FOR THE USE OF CELLULOSE GUM**

**CRISTAB® GC LIQUID**

1. Prepare 3 or 4 volumes of wine for 1 volume of cellulose gum
2. Add the solution using a fining connector or Dosacol, homogenize well
3. Add the cellulose gum while stirring and continue to mix for 30 minutes

**CRISTAB® GC GRANULATE**

1. Prepare 60 L of wine
2. Incorporate the quantity of cellulose gum while stirring
3. Add the solution using a fining connector or Dosacol, homogenize well

**PRELIMINARY SOLUBILIZATION**

**INCORPORATION**

Be careful to homogenize correctly by transferring from one tank to another.

---

**Vegetarian**

Usable for the production of vegan wines

Conform to the National Organic Program (NOP)

Conform to European Regulations CE 834/2007 and UE 2018/1584

Conform to European Regulations CE 834/2007 and UE 2018/1584

Conform to the National Organic Program (NOP)

**2021 Grapeworks Tanium | T: +61 3 9555 5500 E: info@grapeworks.com.au W: grapeworks.com.au | Prices subject to change without notice. All prices listed exclude GST**
DISCOVER THE NEXT-GENERATION OF TARTRATE STABILISING AGENTS FOR WINES

**ANTARTIKA® VR**

ANTARTIKA® VR is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201) and on a plant polysaccharide. It provides effective stabilisation of wines with regard to tartrate precipitation of potassium bitartrate without destabilising the colour of red wines.

**Application rate:** 5 to 20 cL/hL

<table>
<thead>
<tr>
<th>Product Code</th>
<th>1L Price</th>
<th>20L Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTAR0003</td>
<td>$24.20</td>
<td>$23.05</td>
</tr>
<tr>
<td>ANTAR0001</td>
<td>$23.50</td>
<td>$20.75</td>
</tr>
</tbody>
</table>

**ANTARTIKA® V40**

ANTARTIKA® V40 is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201). It ensures stabilisation of wines with regard to tartrate precipitation of potassium bitartrate.

**Application rate:** 2.5 to 5 cL/hL

<table>
<thead>
<tr>
<th>Product Code</th>
<th>1L Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ANTAR0007</td>
<td>$28.80</td>
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</tr>
<tr>
<td>ANTAR0005</td>
<td>$28.10</td>
<td>$27.65</td>
</tr>
<tr>
<td>10L $23.50</td>
<td>1000L $20.75</td>
<td></td>
</tr>
</tbody>
</table>

**ANTARTIKA® FRESH**

ANTARTIKA® FRESH is a solution based on a combination of potassium polyaspartate and plant polysaccharides selected for their impact on the aromatic profile of wines. ANTARTIKA® FRESH stabilises wines with regard to tartrate precipitation of potassium bitartrate, and enhances their fresh, fruity character without increasing the rigidity of their tannin structure.

**Application rate:** 10 to 20 cL/hL

<table>
<thead>
<tr>
<th>Product Code</th>
<th>1L Price</th>
<th>20L Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTAR0011</td>
<td>$24.20</td>
<td>$23.05</td>
</tr>
<tr>
<td>ANTAR0012</td>
<td>$23.50</td>
<td>$20.75</td>
</tr>
<tr>
<td>10L $23.50</td>
<td>1000L $20.75</td>
<td></td>
</tr>
</tbody>
</table>

**ANTARTIKA® DUO**

ANTARTIKA® DUO is a solution based on potassium polyaspartate and gum arabic. The balance between Seyal and Verek gums is specific and specially designed for optimum organoleptic balance in red wines. It stabilizes wines against precipitation of potassium bitartrate, while providing the structure with roundness and suppleness. ANTARTIKA® DUO can be used on red wines ready for bottling.

**Application rate:** 10 to 20 cL/hL

<table>
<thead>
<tr>
<th>Product Code</th>
<th>1L Price</th>
<th>20L Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTAR0016</td>
<td>$24.20</td>
<td>$23.05</td>
</tr>
<tr>
<td>ANTAR0017</td>
<td>$23.50</td>
<td>$20.75</td>
</tr>
</tbody>
</table>

**NEW**

**NEW**

**NEW**
NOIR ACTIVA MAX

Hyper activated decolorizing charcoal in granulated form. Active charcoal results from carbonizing plant matter in order to provide it with a porous structure. Pine is the raw material used for NOIR ACTIVA MAX. The charcoal then undergoes activation (using phosphoric acid for decolorizing charcoals) which considerably increases its specific surface area. Most decolorizing charcoals have a specific surface area around 1000 m²/g which is quite large but the specific surface area of NOIR ACTIVA MAX is 1800 m²/g which makes it highly effective.

NOIRA0007 5 kg $24.80 per kg

CARBINE T GRANULÉ

Decolorizing and decontaminating of musts and white wines. Remove stains from musts and white wine. Effective against geosmin.

CARBI0000 1kg $29.75 per kg

PROVGREEN® SMOKE TAINTS

• Effective solution for the treatment of musts and wines contaminated by smoke from forest fires.
• Developed to reduce the compounds that cause smoke taint.
• Restores fruitiness and freshness to wines.

PROVGREEN® SMOKE TAINTS an animal-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, PROVGREEN® SMOKE TAINTS reduces the masking effect produced by smoke taint and restores the wine’s fruitiness and freshness, des vins. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

Maximum legal dose (EU): 100 g/hL.
A few prior trials should be carried out in order to determine the optimum dosage.

Application rate: 40 to 100 g / hL depending on the level of spoilage. Maximum legal dose (EU): 100 g/hL.

PROVG0022
5kg $79.35 per kg
Sparkling

Traditional method

FINING

POLYGREEN
Preventive and curative treatment of white and rosé musts and wines against oxidation
POLYG0000
1 kg $43.45 per kg
POLYG0001
5 kg $31.30 per kg

CRISTALGREEN
CRISTALSOl
100% plant based substitute for Isling glass. Fining additive specially formulated for sparkling wines. Acting in synergy, CRISTALGREEN and CRISTALSOl refine organoleptic characteristics and improve clarity and filtrability. Must be used together for maximum efficiency. CRISTALGREEN CRIST0019
10L $6.95 per L CRISTALSOl CRIST0022
10L $9.05 per L

SP7®
Yeast for the production of high quality sparkling wines
LEVUR0005
$29.50 per 500g pack

NUTRIENTS

STARTY®
Nutritional supplement specifically developed for sparkling wines to reactivate yeast during the rehydration process
START0001 1kg $65.50 per kg

PHOSPHATE COMPOSE
DAP and Thiamine blend. Can be used on musts during alcoholic fermentation or on wines during secondary fermentation
PHOSP0000 1kg pack $18.10 per kg
PHOSP0001 5kg pack $14.80 per kg

STABILIZING AGENTS

PROTEIN

EFFICOL
Selected bentonite - Specific protein fining agent
EFFIC0000 1kg pack $20.70 per kg

TARTRATE

STABICa
Removal of excess Calcium in wines
STABI0008 5kg pack $26.50 per kg

TIRAGE

TANNINS

SUBLITAN® TIRAGE
Combination of tannins, inactivated yeasts and yeast hulls for tirage
SUBLI0013 500g pack $71.12 per 500g

ADJUVANT MC
Traditional method clarification of wine in bottles
ADJUV0027
1kg $155.20 per kg

ADJUVANT 92
A latest generation riddling adjuvant. It contains alganic and mineral colloids
ADJUV0014
1kg $162.70 per kg
**YEAST**

- **SP39®**
  - Yeast for the production of sparkling wines produced by the Charmat method (closed tank)
  - LEVUR0025
  - $30.37 per 500g / $60.75 per kg

- **SP49®**
  - Yeast for the production of sparkling wines produced by the Charmat method (closed tank)
  - LEVUR0026
  - $30.37 per 500g / $60.75 per kg

- **SP7®**
  - Yeast for the production of high quality sparkling wines
  - LEVUR0005
  - $30.40 per 500g / $60.80 per kg

**FINING**

- **POLYGREEN**
  - Preventive and curative treatment of white and rosé musts and wines against oxidation.
  - POLY0000
  - 1 kg $43.45 per kg
  - POLY0001
  - 5 kg $31.30 per kg

- **CRISTALGREEN CRISTALSOL**
  - 100% plant based substitute for Isinglass.
  - Fining additive specially formulated for sparkling wines. Acting in synergy, CRISTALGREEN and CRISTALSOL refine organoleptic characteristics and improve clarity and filterability.
  - CRISTALGREEN CRIST0019
  - 10L $6.95 per L
  - CRISTALSOL CRIST0022
  - 10L $9.05 per L

**NUTRIENTS**

- **CHARM® ACTIV**
  - Nutritional supplement to optimize the production of yeast starters used for second fermentation in the Charmat (closed tank) method
  - CHARM0005
  - 1kg $33.20 per kg

**AGEING**

- **FULLY HOMESTYLE**
  - Nutritional supplement specifically developed for sparkling wines to reactivate yeast during the rehydration process
  - START0001
  - 1kg $65.50 per kg

**MLF**

- **VITILACTIC**
  - Lactic acid bacteria for high acidity white wines
  - VITIL0008
  - 25g $155.40 (2,500L) per pack
  - VITIL0009
  - 100g $308.00 (10,000L) per pack
Wine Testing
Self-Brett
Compact kit that allows winemaker and wineries to carry out analysis for Brettanomyces independently, without having to resort to an analysis laboratory.

Self-Brett
Accuvin Malic Acid Test Kit
Range 30-500 mg/L
ACCUMAL10 10pk
ACCUMAL50 50pk

For SO2 testing see Sentia page 25.

OenoCheck
For the determination of residual sugars in wine.
OENOCHECK 40 tabs per bottle

pH Test Meter
Apera 20 Series
Digital pH tester & thermometer PHTEST-20
Apera 60 Series
Digital pH tester & thermometer PHTEST-60

Distilled Water
Distilled water for lab analysis.
DW10 10L

Turbidity Meter
Ionix Portable Turbidity Meter. Includes 3 sample cells, calibration standards, silicone oil, sample cell oiling cloth, manual and carry case. TN50-NTU

Wine Analysis
HYDROMETERS - STILL WINE
HYDROM -2-10
HYDROM -2-15
HYDROM 10-20

DENSIMETRE - TIRAGE
DENSIMETRE 337 - HYDROTIR
Range: TIRAGE 990 to 1005 1/10E
Calibrations: 20° Celcius
DENSIO007

Neck Freezing
PROPYLENE GLYCOL USP/EP
Heat transfer fluid for neck freezers.
GLYCOLP
5L Cube
20L Cube
200L Drum
1000L IBC

Nutrient
Dap Diammonium Phosphate - Belgian
DAP1EU
8kg Bag / 25kg Bag

Fining & Bentonite
PVPP - Polyclar VT (USA)
PVPPU 22.7kg Drum

Nacalit Poretec - Bentonite
Premium Sodium/Calcium, tight lees, less wine loss, very low iron, less stripping. Application rate: 20 to 100 g/hL
ERNAC1 15kg Bag

Acid Adjustment
Ascorbic Acid
ERASCA1
25kg Bag

Tartaric Acid - Italian
ERTART1
25kg - 250kg Bags
275kg - 975kg Bags
1000kg + Bags

Lactic Acid - 88% Solution
LACAC1
25kg Cube

Malic Acid
ERMAL
25kg Bag

Potassium Carbonate
ERPOTCA1
25kg Bag

Potassium Bicarbonate
ERPOTB11
25kg Bag

Potassium Sorbate
POTSORB1
25kg Bag

Potassium Bitartrate - Cream of Tartar
COT1
25kg Bag

Carbon
Granucol FA
Decolourising activated carbon dustless.
ERGFA1

Granucol GE
Decolourising activated carbon dustless.
ERGGE1

Grape Juice Concentrate
Neutral white grape juice. 68 Brix.
Gordo Grape Concentrate. 68 Brix.
Red Wine Grape Concentrate. 68 Brix.
GJC-10
10kg Pail
GJC-195
195kg Drum

Hydrogen Sulphide Odour Treatment
KUPZIT
Copper Citrate on bentonite base. Eliminates hydrogen sulphide odours without increasing copper levels.
ERKUP1
5kg Pk 10kg Pk

Sulphur
Potassium Metabisulphite - PMS
ERPMS1
1kg Pk 20kg Box
Sodium Metabisulphite - SMS
ERSMS1
25kg Bag

Efferbaktol - 5 - Granules
Martin Vialatte effervescents granules. Each satchel is 12.5g = 5g of SO2. Optimised sulfiting of barrels. 25 Satchels per box.
EFFER0008
1 Box 10+ Boxes

Conventional Cleaning
Proxitane
PROXI1
25kg Bag

Sodium Percarbonate
Oxyper style tank cleaning and sanitising.
EROXY1
25kg Bag

Caustic Soda Pearl
Sodium Hydroxide.
CSP1
25kg Bag

Caustic Soda Liquid
Sodium Hydroxide.
CSP1LIQUID
15L Cube

Citric Acid
ERCIT1
25kg Bag

Potassium Sorbate
POTSORB1
25kg Bag

Caustic Soda Pearls, tight lees, less wine loss.

Carbon
Granucol FA
Decolourising activated carbon dustless.
ERGFA1

Granucol GE
Decolourising activated carbon dustless.
ERGGE1

Sulphur Rings
Burning rings for barrel sterilisation.
SULPHRINGPREM
5g / 25g

Volume Discounts Apply To All Above Items.
AIRD SUSTAINABLE HYGIENE

Aird products meet Food Codex and FSANZ. Approved for organic production by OFA.

Allegro - Potassium Hydroxide Liquid
Clean and remove wine tartar, colour, protein and all organic soils, from stainless steel and hard and flexible surfaces.

AIRDALLEG
4L Pk / 12L Cube
200kg Drum

Cleanskin - Alkaline Detergent
Clean/remove wine tartar, colour, protein or organic matter from stainless surfaces.

AIRDCS1
4kg Pk / 12kg Box
200kg Drum

Cleanskin K - Potassium Alkaline Detergent

AIRDCS1K
4kg Pk / 12kg Box
200kg Drum

Linvasan - Tartaric Peroxyacid Sanitiser
Liquid. No taint / low odour. Effectively neutralise bacteria, yeast, microbes from stainless surface. No rinsing required.

AIRDPER1
12L Cube
200L Drum

Percitra - Citric Peroxyacid Biocide Liquid
An acid-oxidising sanitiser of bacteria, yeast and microbes with a neutralisation of incidental surface chloride for stainless steel, HDPE/PP plastics, glass and wine transfer hoses.

AIRDCITSAN
12L Cube
200L Drum

Destainex - Peroxy-Alkaline Detergent
Non-dangerous, odourless and doesn't taint. Removes protein stains, off odours and sanitises. Removes black mould from concrete.

AIRDDS1 (Also available in low foam)
4kg Pk, 12kg Pail
200L Drum

Oak Restorer - Buffered Alkaline Detergent
Mid-pH cleaner formulated to clean oak surfaces that will not taint wine. For cold water (CW) and hot water (HW).

AIRDOR1
4kg Pk, 12kg Pail

Peroxica - Effervescing Oxygen Treatment
Mild sanitising agent that neutralises odours in barrels. Use after Oak Restorer.

AIRDOXICA
4kg Pk, 12kg Pail

Volume Discounts Apply.

Tasman Cleaning

Barrel Revive
A one pass process specialised treatment for tainted oak barrel surfaces. Barrel Revive decolourises any wine-stain, oxidises microbes, assists in eliminating VA and brentanomycies and neutralises excess sulphur and chlorine.

TC-BARRELREVIVE-5
5kg

Citrisan Liquid Detergent Cleaner
A one pass process peroxyacid citric based sanitiser and descaler. Neutralises incidental surface chloride for stainless steel and associated surfaces including HDPE/PP plastic, glass and flexible wine transfer hoses.

TC-CITRISAN
20L

Magnum
Non sodium heavy-duty potassium hydroxide based C.I.P Detergent. Designed to remove all soils, hard water deposits and tartrates from all surfaces.

TCMAGNUM-5
5L

TC-MAGNUM-15
15L

Stainaway LS
Low sodium one pass process peroxy-alkaline detergent and cleaner. A concentrated powder that cleans and removes protein stains, wine colour film, black mould, mildew and organic soils without the need for a neutralising citric acid rinse.

TC-STAINAWAYLS-20
20kg

TC-STAINAWAYLS-220
220kg
Grape Handling & Cleaning Tools

1. Grape Rake
   White, excludes handle.
   HC28/56915

2. Shovel
   White with medium size blade (Ergonomic version available).
   HC28/56255

3. Shovel Slotted
   White with drain holes.
   HC28/56035

4. Grape Fork
   White 315mm fork - 5 prongs.
   HC28/56905

5. Bucket
   White 12L.
   HC28/56865

6. Round Scoop
   White 2L.
   HC28/56805

7. Bucket Seamless
   12L Stainless steel.
   HC68/20730

8. Paddles
   L handle S blade with holes.
   HC28/70125

9. Tank Brush
   Hard - White 210mm.
   HC28/70375

10. Scouring Pad Holder
    White 235mm.
    HC28/055005

11. Scouring Pads
    Soft - White 235mm with black rubber.
    HC28/05525

12. Squeegee Holder
    Classic white 600mm width.
    HC28/77545

13. Replacement Squeegee
    Classic back 600mm width.
    HC28/77749

14. Floor Broom
    White 610mm soft/stiff.
    HC28/31945

15. Deck Scrub

16. Handle Telescopic
    Alum 1500-2750mm.
    HC28/029755

17. PP Hygienic Handle
    Polypropylene - 1500mm
    HC28/29625

18. Stainless Steel Measuring Jugs
    500ml
    HC69/20921

19. Bucket Pan & Brush
    Large holding capacity.
    HC28/559618

20. Stainless Steel Scoop
    250mm
    HC69/20900

FOOD GRADE PLASTIC
Free SO₂ is just the beginning.

As world leaders in biosensor technology, our reputation is built on precision.

That’s why you can trust the Sentia™ hand-held wine analyzer to accurately measure free SO₂ levels in your post-fermentation wine. No sample preparation. No reagent preparation. No calibration. No special training required. Just reliable test results in less than a minute, wherever and whenever you need them. And with more key wine analysis tests on the way, free SO₂ is just the beginning.
Cellastac BOTTLE STORAGE SYSTEMS

Australia’s leading modular wine storage system.
Cella-Stac puts sensible technology to work in your cellar and offers you the following advantages.

CellaStac Minimises Injuries
CellaStac trays can be hand stacked and unstacked at optimum working heights to prevent bend-and-lift injuries. Individual bottle cells contain any breakages, reducing the risk of hand injuries.

CellaStac Saves Handling Costs
CellaStac trays are quick to pack and unpack saving time and labour costs. Full pallets can be stacked on top of each other for warehouse efficiency.

CellaStac Reduces Damage
Every bottle is contained within its own cell reducing the risk of damage caused by knocks, rubbing or leakages.

CellaStac Is Easy to Clean
CellaStac is made from durable food grade plastic so any spillage, spills or broken glass can be easily washed off.

CellaStac Quick and Accurate Inventory Control
CellaStac CS48 stacks 48 bottles (4 doz) to a tray, allowing quick and accurate stock control.

CellaStac Saves Space
500 trays pack on one pallet space x 1.8m high – storage for 24,000 bottles.

CellaStac – Durable, Long-Life & Economical
CellaStac is manufactured from durable plastics and has a life expectancy of over 15 years.

CellaStac Range
CS48 48 Bottle Tray - for most common bottle shapes.
Pallet size (1200mm x 1200mm)

CS40 40 Bottle Tray - for Sparkling and Premium Burgundy.
Pallet size (1200mm x 1200mm)

CSE40 40 Bottle Tray - for most common bottle shapes.
Suits NZ, USA and Japanese pallet size (1000mm x 1200mm).

Pallet Table
Pneumatic height adjusting rotation pallet table
EZ Loaders are designed to eliminate bending by automatically raising & lowering pallets during loading or unloading of goods by hand without using springs, motors or hydraulics. EZ Loaders also allow easy pallet rotation for near side loading to avoid reach strain. Pressure gauge, air fill & bleed valves that provide up to 1200 psi adjustment.

EZ30

Silicone Barrel Bungs

Recessed Bung #2
White, Red or Violet.
GBR-W/R/V

Solid Bung #2
White, Red or Violet.
GBS-W/R/V

Reverse Taper Bung #2
Reverse Top Taper, recessed. Dual use, for sealing and fermentation.
GBRT-W

Fermentation Bung #2
Gas release nipple.
White, Red or Violet.
GBFN-W/R/V

Open hole version #2
For use with airlock bubbler.
GBFH-W/R/V

SMALL BUNG
SUITE FOR SMALL SPIRIT BARRELS AND DEMI-JOHNS

Fermentation Bung #1
Small Bungs.
Open hole version.
GB1FN-W

Solid Bung #1
White.
GB1S-W

Airlock Bubbler
Ferment Bung Water trap bubbler.
GBBUB
Choose from a wide range of sizes

Founded in 1798, located in Castell’Alfero d’Asti Italy, the Gamba family has handed down the art of the master cooper building oval and round casks, barrels and vats for seven generations. Meticulously sourced from chosen forests by qualified merrandiers and aged naturally, the oak in the hands of master coopers produces ultra-premium quality wines after ageing.

Available in French, Hungarian, Slovenian & American Oak.

- **Barrel Sizes:** 114, 115, 225, 228, 300, 350, 500, 600, 700L.
- **Casks/Foudres/Botti** in sizes from: 1,500L to 6,500L.
- **Oak Fermenter** in sizes from: 1,100L to 5,400L.
- Option of water and fire bent staves for barrels.
It's about the wine

Tonnellerie Bordelaise

TB barrels age wine softly, building structure and complexity. Oak is selected from prestigious French forests, hand selected, split, long air-dried and crafted to exacting standards.

Consistent from season to season, every tree and stave is documented through the PEFC forest identification scheme and traceability through VERITAS and HACCP wood recognition programs.

Francis Barrels
Extended air seasoning of 36 months. A selection of our best oaks, chosen for their quality. Francis can be made as a single forest or a blended forest barrel (forests as listed for centre of France). These qualities ensure roundness - a strong structure but with soft and velvety tannins.

South West France
Tight grain, hard wood, seasoned for 36 months. Provides vanilla and mouthfeel to the wine. Recommended for white wines and perfect for barrel fermented Chardonnay and full bodied Semillon.

Centre of France
Veritas Certified Regional Forest Origin
Oak from the forests of Allier, Nevers, Blois, Chateauroux, Loches, Chinon, Troncais, Vouille, Grezigne and Bommiers. FINE GRAIN & 24 mths air dried.

Biodynamic
Each year since 2010, 2 small lots from 2 distinct forests are harvested following Biodynamic moon cycle principles. Trees were felled on 3 of the 4 day types: fruit, root and flowers. Part of the protocol included the time of day and because of this harvesting starts and finishes much earlier in the day than normal. Staves were split on a day that corresponded to the original harvest day. Both headboards and staves are seasoned separately to keep all original trees together. Toasting and manufacture of the barrels also occur during the same cycle after orders are received. Only very limited amounts of timber are available.

Ameline
Ameline is exclusively sourced from the TRONCAIS forest. FINE GRAIN and 24 months air dried. Provides finesse, fine structure and length to wine. Especially suitable for extended barrel aging of Cabernet and Bordeaux blends, full bodied Shiraz and wines requiring power and structure.

Available in 225L, 228L, 300L and 500L.

Call for pricing.

Single Rotating Barrel Stand

Bottistop Barrel Stand
The barrel stand is lightweight with specially designed rollers to make barrel processing and or cleaning, easier.

BBSSTAND
As a pioneer in precision oenology, Boisé® offers oenological oak ranges that are renowned for their quality. Over the past 20 years, its ability to innovate and expertise in the interaction between oak and wine has enabled the Boisé® brand to become a world leader in technical oenological oak. And now Boisé has gone a step further by implementing solar energy to toast staves and barrel inserts.

**Boisé Origine - 11 Specific Oak Profiles**

The Boisé Origine® range is made up of 11 complementary, combinable chip products that can be used as ingredients to design wine profiles. Each chip has very specific organoleptic characteristics, allowing the winemaker to shape both the wine’s aromatic profile and its balance on the palate.

**Boisé Signature blends**

Choose from either of these blends for use in wine ageing that preserves the quality and precision of results.

**Tasty wines with intact fruity aromas!**

Y is ideal to achieve more rounded, vigorous and balanced wines.

**Boost the complexity and volume of your wines!**

T amplifies the volume and balances wines significantly, increasing fat and structure. It improves as well the length and the aromatic persistence in the mouth.

**NEW Barrel Insert Chain**

Extend your barrel life economically with Boise premium quality barrel inserts.

- **BOISE INSERT 7.1**
  - Provides spicy notes. Increase aromatic complexity.
  - Increase concentration and volume in the palate.

- **BOISE INSERT 7.3**
  - Provides smoky notes. Increase aromatic complexity.
  - Increase concentration and volume in the palate.

- **BOISE INSERT 7.5**
  - Increases concentration and volume in the palate.

**Boisé Inspiration staves made in Boisé**

Guaranteed precision and quality, unique know-how for your wine ageing. Available in 7mm and 20mm thickness.

- **Boost ripeness & roundness.**
  - Vanilla style.
  - BOISE INSERT 7.1

- **Amplify the complexity and harmony.**
  - Spice notes.
  - BOISE INSERT 7.3

- **Sublimate the fruitiness & enhance balance.**
  - Smoky style.
  - BOISE INSERT 7.5

**TESTIMONIAL**

**David King – Senior Winemaker @ Andrew Peace Wines, Swan Hill**

“We have been using Boise oak chips for three years and are very impressed with the added structure and complexity these chips provide. Our cellar team was pleasantly impressed with the capacity of the LOB600 and we are considering adding more in the future.”

**Jake Sheedy – Logan Wines, Mudgee**

“The Boise Chips customisable nature and excellent repeatability meant we were able to treat our clients specific needs better than any other oak chips we have used.”

---

2021 Grapeworks Tanium | T: +61 3 9555 5500 | E: info@grapeworks.com.au | W: grapeworks.com.au
Wine Storage Bags

**Cellabag Range**
Specialised oxygen barrier bags for wine maturation, storage and transportation. Use in pallecon and picking bins.

**Cellabag 200**
200L for use in 200L drums.
CBS200

**Cellabag 1000**
1000L for use in pallecon or nally bins.
CBS1000

**Bag In Box**
10 litre cask bladder (Excluding tap and box). Ideal for catering services.

**CBS10T**

**Longbarrel Tap**
To suit CBS10T.
CBS10TAP

**Other sizes available on request.**

**Wine Storage IBC’s**

**Bulk Containers – IBC**

Ecobulk 1000L IBC Tank
EVOH oxygen barrier tank with steel pallet and frame.
SCHIBC

**Bulk Containers – IBC**

Ecobulk 1000L IBC Anti-Static Tank
EVOH oxygen barrier tank with steel pallet and frame, suitable for spirit transport.
SCHIBCANTISTATIC

**IBC Adaptor**
IBC Adapter Ecobulk Buttress to 50 BSP.
IBC200863M

IBC Adapter Ecobulk Buttress to 50 BSM.
IBC200863RJT

**Picking & Ferment Bins**

**Nally Mega Bins**
Square 780 Food grade Polyethylene. Bins can be branded &/or numbered.
Solid Bins
PB780

Solid Bins with Gal Tipping Bars
PB780G

**Vented Bins**

PB780V

**Bin Lids - Heavy Duty**

PBLID

**Bin Liners**

Poly liners for picking bins – harvest or fermenting. Available as packs of 5 bags or rolls of 40 units.

**BINLIN**
5 Pack
Roll of 40

**Stack and Nest Tray 32L**
Polypropylene
Size Ext: 655 x 413 x 210 mm
Lid available.
Weight: 1.7 kg
Available in Blue, Red and Yellow
Minimum Order: 96

**SN200**

**Fermentation Strainer**
150mm Ø x 1200mm H
STRAINER

**Plastic Buckets**

**Nally Bucket 13.6 Litre**
N151-W (White)
Matching Lid (White)
N148-LID

**Nally Buckets 22 Litre**
N075-W (White)
N075-B (Blue)
N075-R (Red)
Matching Lid (White)
N073-LID

**Cellar Items**

**Bullant Cap Plunger**
Made from S/S, these cap plungers are easy to use and effective for plunging open ferment.
BULLANT

Cap Plunger - prong
PL250

Cap Plunger - plate

**Valenche Wine Samplers**

**Plastic Straight**
VPLASTIC

**Glass Curved**
VBENTG

**Glass Angled**
VBENTGA

**Stainless Steel Angled**
VBENTSS

**Stainless Steel 120° Curved**
VBENTSSC120

**Stainless Steel 90° Curved**
VBENTSSC90

**Stainless Steel Straight**
VBENTSTRAIGHT

**Round Ferment Vats**

**Round 225L Food Grade**
Polyethylene. 540Hx860W.
Recommended Cover – 06
OFR225

**Round 350L Food Grade**
Polyethylene. 710Hx950W.
Recommended Cover – 08
OFR350

**Round 500L Food Grade**
Polyethylene. 820Hx1040W.
Recommended Cover – 08 & 09
OFR500

**Round 700L Food Grade**
Polyethylene. 900Hx1150W.
Recommended Cover – 011
OFR700

**Round 1000L Food Grade**
Polyethylene. 950Hx1340W.
Recommended Cover – 013
OFR1000

**Ferment Covers**
Available in Breathable and Non-Breathable. See Ferment Cover page 31.
Covertec Covers

Breathable & Non-Breathable Covers

FOOD GRADE ART.3 EU REG NO.1935/2004


<table>
<thead>
<tr>
<th>SQUARE Covers Bin size</th>
<th>BREATHABLE Code</th>
<th>NON-BREATHABLE Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1200mm² (47”²)</td>
<td>FMS1212</td>
<td>NBS1212</td>
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<tr>
<td>1500mm² (59”²)</td>
<td>FMS1515</td>
<td>NBS1515</td>
</tr>
<tr>
<td>1800mm² (72”²)</td>
<td>FMS1818</td>
<td>NBS1818</td>
</tr>
<tr>
<td>2100mm² (82”²)</td>
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<td>NBS2121</td>
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<tr>
<td>2500mm² (98”²)</td>
<td>FMS2525</td>
<td>NBS2525</td>
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<tr>
<td>2600mm² (102”²)</td>
<td>FMS2626</td>
<td>NBS2626</td>
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<table>
<thead>
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<th>RECTANGLE Covers Bin size</th>
<th>BREATHABLE Code</th>
<th>NON-BREATHABLE Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000 x 1200mm (39 x 47”)</td>
<td>FMR1012</td>
<td>NBR1012</td>
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<tr>
<td>1100 x 2100mm (43 x 82”)</td>
<td>FMR1121</td>
<td>NBR1121</td>
</tr>
<tr>
<td>1200 x 2200mm (47 x 86”)</td>
<td>FMR1222</td>
<td>NBR1222</td>
</tr>
<tr>
<td>1500 x 1800mm (59 x 71”)</td>
<td>FMR1518</td>
<td>NBR1518</td>
</tr>
<tr>
<td>1500 x 3000mm (59 x 118”)</td>
<td>FMR1530</td>
<td>NBR1530</td>
</tr>
<tr>
<td>1800 x 2600mm (71 x 102”)</td>
<td>FMR1826</td>
<td>NBR1826</td>
</tr>
<tr>
<td>1800 x 3000mm (71 x 118”)</td>
<td>FMR1830</td>
<td>NBR1830</td>
</tr>
<tr>
<td>2500 x 3000mm (98 x 118”)</td>
<td>FMR2530</td>
<td>NBR2530</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>ROUND Covers Bin size</th>
<th>BREATHABLE Code</th>
<th>NON-BREATHABLE Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>850mm ø (33” ø)</td>
<td>FMH06</td>
<td>NBH06</td>
</tr>
<tr>
<td>1050mm ø (41” ø)</td>
<td>FMH08</td>
<td>NBH08</td>
</tr>
<tr>
<td>1150mm ø (45” ø)</td>
<td>FMH09</td>
<td>NBH09</td>
</tr>
<tr>
<td>1350mm ø (53” ø)</td>
<td>FMH011</td>
<td>NBH011</td>
</tr>
<tr>
<td>1550mm ø (61” ø)</td>
<td>FMH013</td>
<td>NBH013</td>
</tr>
<tr>
<td>1750mm ø (69” ø)</td>
<td>FMH015</td>
<td>NBH015</td>
</tr>
<tr>
<td>2050mm ø (81” ø)</td>
<td>FMH018</td>
<td>NBH018</td>
</tr>
<tr>
<td>2350mm ø (92” ø)</td>
<td>FMH021</td>
<td>NBH021</td>
</tr>
<tr>
<td>2650mm ø (104” ø)</td>
<td>FMH024</td>
<td>NBH024</td>
</tr>
<tr>
<td>3050mm ø (120” ø)</td>
<td>FMH028</td>
<td>NBH028</td>
</tr>
</tbody>
</table>

Square and Rectangular: 60mm satin hem & elastic drawstrings. Covers include a 200mm side skirt and corner openings for insertion of conduit to create lifting frame.

Round Covers: Round covers have elastic drawstrings & a 60mm satin hem to allow the insertion of conduit to create a lifting frame. Use 20mm ø conduit.

Hoop size can be made as small or as large as the diameter will allow to suit your fermentation vat. Use 20mm ø conduit. Conduit can be purchased from your local hardware store or order direct from Grapeworks cut to size.
TRANSPORTATION & TIPPING TANK – KO
Equipped with flat bottom and forklift profile for safely moving and tipping.

CLOSED TANK - FS-MO
Upright fermentation and storage tank. Can be combined with the corresponding stacking tank AS-MO.
Equipped with Manhole, racking and bottom outlet and sampling outlet. Standard with spout (Optional hinged lid).

VARIABLE CAPACITY TANK – FO
Equipped with racking outlet, bottom outlet, floating lid and crane.

VARIABLE CAPACITY MASH TANK - FO-M
Ideal fermentation tank with sloping bottom to an upright mash door included.

TANK OPTIONS

THREADED SLEEVE FOR THERMOMETER
Available in 125mm and 250mm.

FLOATING LIDS FOR VC TANKS
With VC seal, air hose, pump & airlock.

CRANE
Optional cable pull or hand winch for floating lids.

HINGED LID
Option of location in the centre of the tank top, forward position or upright forward position.

MANHOLE
Seamlessly molded out of tank shell. Vulcanised with butterfly bow and hand wheel.

MASH DOOR
Available in two sizes.

LEG EXTENSIONS
Discharge height from 600mm-1000mm.

ADJUSTABLE FEET
Tank legs with adjustable feet for sloping floors.

PE BASE FOR TRANSPORTATION & STORAGE
Accessible by forklift or pallet truck. Suitable for flat bottom tanks.

JUICE EXTRACTOR SIEVES
Large surface available in 650ml & 900ml. Easily removable. (Fill level indicator required.)

FULL TANK INSULATION AVAILABLE ON REQUEST

ALL TANKS COME IN VARIOUS VOLUME/DIAMETER SIZING TO SUIT YOUR SPACE REQUIREMENTS. CLOSED TANKS ALSO AVAILABLE IN RECTANGLE AND SQUARE FOR A SEAMLESS TANK ROOM.
**FERMENT EGG**

**STAINLESS STEEL FERMENT EGG**
Speidel combine the advantages of the egg shape with stainless steel for a hygienic surface. Due to its unique shape the yeast can circulate smoothly during the fermentation phase.
- Made of stainless steel.
- Fermentation and storage for wine, must and beer.
- Easy to clean.

**625 LITRE**
W = 1000mm, H = 1829mm

**1000 LITRE**
W = 1200mm, H = 2022mm

**PE FERMENT EGG**
- Made of food-safe PE.
- Fermentation and storage for wine, must and beer.
- The oxygen permeability of the food-safe plastic is ideal for fermentation and maturation.
- Easy to clean.

**250 LITRE**
W = 760mm, H = 1200mm

**600 LITRE**
W = 1030mm H = 1570mm

**CENTRIFUGAL MILL & HYDROPRESS**

**Centrifugal Mill**
The Speidel centrifugal mill cuts the fruit in an ideal manner: not too coarse and not too fine – to guarantee the highest juice yield for ciders.

The mill is easy to fill allowing an output of up to 1,000 kilograms per hour. Cleaning is simple.

2.2 kW power, no rust, certified food safe, made in Germany.

**SPCMILL**

**Hydropress 180ltr**
The Hydropress presses quickly and easily grind fruit, grapes, berries, tomatoes and citrus fruit. Fill up the Speidel hydropress, turn the tap on and the pressure of the incoming tap water compresses the ground material against the mesh basket.

The rapid pressing and the short flow distance preserve the vitamins, the juice has a wonderful aroma and freshness. The high pressure applied achieves an exceptionally high juice yield even if the press basket is only partially filled.

Also available in 90ltr & 40ltr. **SPHYDROP180**
Hose, Tank, Pump and other Fittings

A complete range of standard and custom-made fittings available.

Stainless Steel - Cellar items

BARREL SPEARS
1” spear with angled foot or optional adjustable racking plate. 1.5” spear with angled foot or optional adjustable racking plate. BSM or Triclover fitting to suit your hosing.

BARREL SPEARS - GAS
For racking, transferring and topping barrels using pressurised inert gas. Including 1” butterfly valve, 1” sight glass and racking plate.

BARREL TOPPING KIT

IMMERSION PLATES
VC Cooling plates. 800, 1000 & 1200mm.

RACKING PLATE
Plates in 180 or 200mm dish sizes. BSM or Triclover fittings.

STRAINER
Fermentation strainer - 1,200mm long x 150mm Ø.

RED FERMENTATION IRRIGATOR

PRESSURE GAUGES
Diaphragm & standard.

LEES STIRRER
Bent/Swivel paddle. Curved stirrer.

SPANNERS
BSM Spanner and “C” Spanner 25, 38, 50, 63, 75 & 100mm.

SPARGES
Drop in. Drop in “T”. In-line sparger kit. Turret F & M. Manifold.

SPRAY BALLS
38, 40, 50 & 63mm BSM fitting.

DIP TAPE
10 & 15m.

FITTINGS

VALVES
Ball Valve
Available in BSM, BSP, Triclover & Camlock fittings

Butterfly Valve
Available in BSM, BSP, Triclover & Camlock fittings

Sample Valve
Available in BSM, BSP, Triclover & Camlock fittings

HOSE FITTING

Hose tails
Available in 25, 38, 50, 63, 75 & 100mm hosing.

In available in BSM, BSP, Triclover & Camlock fittings

Ability to have 25mm hosing with 38mm fitting.

Hose Clamp or Band-it Clamp
Clamps for securing hose tail to hose. Available in 25, 38, 50, 63, 75 & 100mm hosing.

Triclover Clamps
Available in 25/38, 50, 63, 75 & 100mm

SIGHT GLASS

Seals
Available in 25/38, 50, 63, 75 & 100mm

BSM O’Rings

Other Fittings

Adaptors
Converting one fitting type to a different type

Available in BSM, BSP, Triclover and Camlock to different fitting

Reducers
Converting one size fitting to the same fitting in a different size

Available in BSM, BSP, Triclover and Camlock fittings.

Joiners
Same fitting both ends, ideal to join hoses. Available in BSM, BSP, Triclover & Camlock fittings.

Elbows 90° & 45°
Available in BSM, BSP, Triclover & Camlock fittings.

Junction
Connect 1 or 4 hoses via “Y” or “T” style junction. BSM, BSP, Triclover & Camlock fittings.

Venturi Additive Injector
A venturi creates a constriction within a pipe that varies the flow of fluid. As the fluid velocity in the throat is increased there is a consequential drop in pressure.

Sparkling Wine Small Tools

Pressure Testing Aphrometers
Aphrometers for measuring bottle pressure in sparkling wine. Measures in 0.5 bar increments.

Crown Seal Version
APHR02

Cork Version
APHROCORK

Crown Testing
Tirage and final closure fitting tool for checking the correct application of Pe.Di crown seals

Stainless steel crown testing
TCTOOLSS

Aluminium & STD steel crown testing.
TCTOOLSTD

Disgorging
Hand Disgorging Tool
For removal of tirage crown seals.
DISGKEY

Disgorging
Disgorging Stand
Stand with key & disgorging shute.
DISGSTAND

2021 Grapeworks Tanium | T: +61 3 9555 5500 E: info@grapeworks.com.au W: grapeworks.com.au
### Standard Flat Bottom

High quality Stainless Steel VC tanks made in Italy. Range of flat bottom VC tanks with floating lid and tank kit. Sizes ranging from 100 litres to 1,000 litres. Tanks inner are mirror polished for easy cleaning.

**VCSS**

Call for VC Tanks larger than 1500L.

### STANDARD VC TANK RANGE

<table>
<thead>
<tr>
<th>Capacity</th>
<th>100L</th>
<th>230L</th>
<th>330L</th>
<th>530L</th>
<th>640L</th>
<th>1000L</th>
<th>1000L</th>
<th>1500L</th>
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<tbody>
<tr>
<td>Diameter mm</td>
<td>470</td>
<td>620</td>
<td>620</td>
<td>750</td>
<td>750</td>
<td>1020</td>
<td>940</td>
<td>1020</td>
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<tr>
<td>Height mm</td>
<td>800</td>
<td>820</td>
<td>1160</td>
<td>1270</td>
<td>1500</td>
<td>1400</td>
<td>1500</td>
<td>2000</td>
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<tr>
<td>Seal Size mm Ø</td>
<td>450</td>
<td>600</td>
<td>600</td>
<td>700</td>
<td>700</td>
<td>1000</td>
<td>900</td>
<td>1000</td>
</tr>
<tr>
<td>Outlet mm</td>
<td>12</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
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</table>

### VC Seals & Pumps

- **VC Seal Pump**
- **VC Tank Valves**
  - VC Tank Venting Valves
    - 38mm Ø / 46mm Ø
- **VC Tank Seals**
  - Complete Range of Replacement VC Seals.

### Seal Sizes Available

<table>
<thead>
<tr>
<th></th>
<th>VCSEAL300</th>
<th>VCSEAL700</th>
<th>VCSEAL1100</th>
<th>VCSEAL1600</th>
<th>VCSEAL350</th>
<th>VCSEAL720</th>
<th>VCSEAL1150</th>
<th>VCSEAL1700</th>
<th>VCSEAL380</th>
<th>VCSEAL750</th>
<th>VCSEAL1170</th>
<th>VCSEAL1750</th>
<th>VCSEAL420</th>
<th>VCSEAL800</th>
<th>VCSEAL1200</th>
<th>VCSEAL1800</th>
<th>VCSEAL437</th>
<th>VCSEAL850</th>
<th>VCSEAL1250</th>
<th>VCSEAL1900</th>
<th>VCSEAL500</th>
<th>VCSEAL900</th>
<th>VCSEAL1300</th>
<th>VCSEAL1970</th>
<th>VCSEAL550</th>
<th>VCSEAL915</th>
<th>VCSEAL1350</th>
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<th>VCSEAL1400</th>
<th>VCSEAL2100</th>
<th>VCSEAL640</th>
<th>VCSEAL950</th>
<th>VCSEAL1500</th>
<th>VCSEAL2200</th>
<th>VCSEAL650</th>
<th>VCSEAL1000</th>
<th>VCSEAL1550</th>
<th>VCSEAL2400</th>
</tr>
</thead>
</table>

### Suction Hose

For the conveyance of wine & beverages up to 28% alcohol content, fruit juices and dairy products. Grapeworks can cut to length & fit hosetails to order.

### Product Specifications

- **Reinforcement:** Rigid red PVC helix.
- **Inner tube:** Clear PVC.
- **Cover:** Clear PVC.
- **Temperature:** -5ºC TO 60ºC
- **Standards:** AS/NZS2070

### ADVANTAGES:

- Able to handle liquors with an alcohol content up to 28%
- Smooth inner tube
- Hose compounds contain no phenol
- Clear side wall to see liquid or identify blockages

### Clear Wine Hosing and Spirit Hosing also available.
Sheet based Modules

LENTICULAR MODULES (Nominal rated) SUPRAdisc II 12” (16” available)

The Pall SUPRAdisc II sheet-based modules are based on a combination of surface, depth and adsorptive filtration. The sheets consist of cellulose matrix with very fine kieselguhr (DE) mixtures and perlite.

SUPRAdisc II eliminate the disadvantages of stacked disc modules offering increased capacity, reliability, handling and robustness due to their rigid support casing. Each sheet of filter media is individually separated from the next, so they don’t come into contact with each other eliminating blinding of the media and inefficient use of the filtration area.

SUPRAdisc II is available in various rating to suit fine, polishing and coarse filtration. The modules are available in “C” – flat gasket and “S” – double o’ring fittings.

### Sheet media type | Application | Examples of use
--- | --- | ---
EKS, EK1, EK, KS 50, KS 80 | Fine Filtration | Microorganism reduction and yeast removal in wine Microorganism reduction in beer with moderate to high microbial load Final filtration of juice and juice concentrate prior to bottling Microorganism reduction in sugar syrups Microorganism reduction in enzyme solutions
K100, K150, K200, K250, K300 | Polishing Filtration | Polishing filtration of wine Microorganism reduction in beer with low microbial load Fine filtration of beer and yeast removal Fine filtration of beer following DE prefiltration Polishing filtration of beer Prefiltration of juice prior to final membrane filtration Haze removal in apple juice before bottling Polishing filtration of sugar syrups Polishing filtration of enzyme solutions Polishing filtration of thick liquor gelatine
K700, K800, K900 | Coarse Filtration | Clarification of wine Particle removal in fruit juice Prefiltration of juice concentrate Polishing filtration of olive oil Clarification of enzyme solutions Clarification of thin liquor gelatine
AKS4 | Colour and flavour correction | De-chlorination of water Correction of off colour, flavour and odours in distilled spirits Decolorization of sweetener and sugar syrups Colour correction in juice and beer applications Gelatin decolorization and deodorization

Filter Sheets

PLATE & FRAME FILTER SHEETS

SEITZ Filter Sheet 40cm x 40cm

Seitz K Series depth filter sheets designed for microbial reduction and applications requiring fine, clarifying and coarse filtration.

Boxes of 100 sheets, internal packs of 25. Minimum order 25 sheets.

SPK

Lenticular module housings

Pall stainless steel module housing available in 1 to 4 modules high, in a 12 or 16” module format.

High quality internal surface finish, electropolished.

12” SS (Single Stack) 12” SS (2 Stack) 12” SS (3 Stack)

P28

Stainless steel in & out feed connections and pressure gauges available on request.

Backflush Support Set-SD

SUPRAdisc II modules may be regenerated in the reverse flow direction (back-washed), to improve the regeneration efficiency with the use of a backflush set consisting of supporting discs and intermediate distance discs.

SupraDisc II modules can be back-flushed either with water or product in order to remove contaminants and prolong their life.

P28-GFY

Relative Retention Rating 1 - For Lenticular and Filter Sheets

<table>
<thead>
<tr>
<th>Sheet media type</th>
<th>Retention Rating [µm]</th>
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<tbody>
<tr>
<td>K 900</td>
<td>12 - 45</td>
</tr>
<tr>
<td>K 700</td>
<td>9 - 30</td>
</tr>
<tr>
<td>K 300</td>
<td>3 - 10</td>
</tr>
<tr>
<td>K 250</td>
<td>2 - 7</td>
</tr>
<tr>
<td>K 200</td>
<td>1 - 5</td>
</tr>
<tr>
<td>K 150</td>
<td>0.5 - 2.5</td>
</tr>
<tr>
<td>K 100</td>
<td>0.2 - 1.0</td>
</tr>
<tr>
<td>KS 80</td>
<td>0.1 - 0.5</td>
</tr>
<tr>
<td>EK</td>
<td>0.05 - 0.1</td>
</tr>
</tbody>
</table>

1 Effective removal of filter sheets is dependent on process conditions.
Cartridge Filters

**NOMINAL FILTERS – 90% Efficiency (Beta 10)**
Available in 10", 20" and 30" cartridges
Fittings available in DOE – double open ended flat gasket
SOE – single open ended double o’ring with bayonet fittings

**ABSOLUTE FILTERS – 99.98% Efficiency (Beta 5000) Single Open Ended**
Available in 10", 20" and 30" cartridges
Fittings available in SOE – single open ended double o’ring with bayonet fittings

**PROFILE STAR**
Pleated depth filters designed for high particle and gel removal.
Ideal for pre-filtration.
Removal rating from 1um to 20um
AB.SBB7

**OENOCLLEAR II**
Liquid crystal polymer on cellulose substrate excellent for yeast and colloid reduction making it ideal for wine tanker filling, final polish filtration in the cellar and protection of downstream membrane filters.
Removal rating of 0.8um
AB.ST7

**ULTIPOR N66**
Ultipor N66 filters incorporate pleated nylon 6,6 media for microbial reduction and retention.
Removal rating from 0.2um to 0.65um
ABN

**FINAL MEMBRANE FILTERS**
Available in 10", 20" and 30" cartridges
Fittings available in SOE – single open ended double o’ring with bayonet fittings

**SUPOR**
Hydrophilic membrane filters designed for retention of spoilage microorganisms in the final filtration wine. The cartridge is constructed from one layer of 0.45 micron polyethersulfone (PES) membrane in a laid-over pleat configuration.
Removal rating of 0.45um
AB.SBB7

**Nexis T**
Robust melt blown depth filters designed for rigorous clarification and particle reduction.
Removal rating from 0.5um to 200um
NXT

**Polyfine II**
A pleated all-polypropylene depth filter for particle removal with high contaminant holding capacity.
Removal rating from .25um to 30um
PFT

**Stainless Steel**
Sanitary housing with enhanced cleanability and microbiological safety due to crevice-free, mirror finish polish and hygienic design. Suitable for Code 7 nominal and absolute rated cartridges.
Ideal for pre-filter and membrane filtration.
10" – Code 7 SOE single open ended with bayonet fitting
30" – Code 7 SOE single open ended with bayonet fitting
30" housing available in 3 and 5 cartridge version
SAS

**Polypropylene**
Suitable for nominal rated filters with double open ended, flat gasket cartridge filtration.
SCO 10" – DOE - 3/4" in/out feed
LMO 20" – DOE - 3/4" in/out feed

**Cartridge Fittings**
Flat Gasket Fitting
Code 7 Fitting SOE
Double O Ring Bayonet
Stainless steel in/out feed connections and pressure gauges available, please refer page 34.

Stainless steel in & out feed connections and pressure gauges available on request.
PE.DI is a world leader in production of high quality PVC free crown seals made to protect your sparkling wine during tirage and final closure. Custom colours available. 29mm diameter. **Volume Discounts Apply. Please Call.**

### Stainless Steel – OXYSORB

#### Stainless Steel Crown Seals with TOP+ LINER

- Provides a low osmotic potential, recommended for longer term ageing and as a final closure.
- Suggested for automatic bottling facilities (magnetic).
- **Silver / Gold**
  - TCSSOXY-SIL

#### Aluminium Crown Seals with TOP+ Liner

- Will not rust, easy to apply.
- Recommended for tirage and final closure (non-magnetic).
- **Black**
  - TCAL-BLK
- **Gold**
  - TCAL-G
- **Red**
  - TCAL-R
- **Silver**
  - TCAL-SIL
- **White**
  - TCAL-W

#### Standard Steel Crown Seals with TOP+ Liner

- Will not rust, easy to apply.
- Recommended for tirage and final closure (magnetic).
- **Black**
  - TCSTD-BK
- **Gold**
  - TCSTD-GO
- **Silver**
  - TCSTD-SI

#### Crown Seal Inlay Specifications

- **TOPZ**
  - Recommended for medium to long term ageing - 60 months.
  - Ideal for warmer, riper vintages with base wines tending to early evolution/ripening.
  - Osmotic potential - 0.18 Cm3 of CO2 per 24 hours.

- **TOP+**
  - Suggested for medium term ageing - 48 months.
  - Suggested liner when slightly higher micro-oxygenation is required.
  - Osmotic potential - 0.26 Cm3 of CO2 per 24 hours.

Other liners available on request - minimum volumes will apply.

### Crown Seals with Incorporated Bidules

- **Stainless Steel – OXYSORB**
  - Silver / Gold
  - TCSSOXY-SIL

- **Aluminium Crown Seals with built in Bidule**
  - TCALIBID

- **Standard Steel Crown with built in Bidule**
  - TCSTDBID

- **Bidules**
  - TCBID

**NEW CROWN SEAL - OXYSORB LINER**

The “Active” Barrier against oxygen. Oxysorb is the first “active” liner used for secondary fermentation. Thanks to the sulphites it contains, it actively absorbs the oxygen during osmotic exchange, preventing this from entering the bottle and coming into contact with the wine. The Oxysorb liner preserves freshness & protects wine sensitive to oxygen.

- **Silver / Gold**
  - TCSSOXY-SIL

- **Boxes of 6250**
- **Bag of 1000**

**Injection Moulded Polyethylene Bidule**

- **Injection Moulded Polyethylene Bidule**
  - TCBID

- **Boxes lots of 12,500**
- **Bag of 1000**
Stock Crown Seals
PE.DI perfection

Genuine PE-DI Assurance

Cutting-edge printing technology allows virtually endless customisation.

Suited to high-end beverages such as craft beers, sparkling wines, aromatic wines, spring water or juices.
Custom crowns now available from as little as 6250 units
Ideal for short runs and promotions.

Available in 29mm and 36mm diameter for Jeroboam (3 litre).

PE.DI and PEDIFRANCE products comply with the current international law provisions regulating the manufacture of products to be used in the food and beverages packaging industry, or more precisely:
- Regulation EC 1935/2004
- Regulation EC 1895/2005/
- Regulation EU 10/2011/EC and subsequent modification and integrations
- FDA Methods 177.1210
- Mercosur Resolution /GMC/RES N° 32/07
Stock Muselets **Made in Australia**

Create your own customised muselets with stock coloured wire and plaques. Mix and match any two colours of wire per muselet combined with a single plaque to create your perfect presentation.

**Silver**
Silver wire. Silver plaque. Also available in long stick (100 piece).

**Gold**
Gold wire. Gold plaque.

**Dark Gold**
Gold wire. Gold plaque.

**White**
White wire. White plaque.

**Black**
Black wire. Black plaque.

**Gold / Black**
Gold wire. Black plaque.

**Red / Red**
Red wire. Red plaque.

**Rose / Rose**
Rose pink wire. Rose pink plaque.

**Silver**
WHSSP

**Gold**
WHGG

**Dark Gold**
WHDG

**White**
WHWW

**Black**
WHBBP

**Gold / Black**
WHGB

**Red / Red**
WHRRP

**Rose / Rose**
WHPP

**Pacifix and Valentin Muselets**
Grapeworks is the distributor for the Pacifix and Valentin range of high quality muselets. Our off the shelf range of six colours can be supplied within any combination of coloured wire. Minimum quantities required, please call for details.

**Stock Muselets**
High quality durable wire allows for problem free application and removal. The design incorporates a free belt, flush legs for a tight fit around bottle neck.

**Boxes of 2,730**
Custom Designed Muselets

Pacific and Valentin wire hoods add meticulous detail for presentation. Compliment your hood and label with a printed and or embossed Muselet.

**Options available include:**
- Customised plaque printing on front and back
- Embossed, debossed stamping
- Top coat varnish
- Soft touch finish
- Digital print
- Full disc art including sides
- Colour lacquered wire

**Small volume runs available.**
Custom Designed Hoods

Discover the multiple possibilities of Sparlux Foils. Hoods offering endless design possibilities to market your brand. From different textures, full colour printing, range of foil weights, to innovative peel to reveal tear tabs are just some of the options available.

Small and large volume production runs available to meet your needs.
Ensure your next hood is Absolute Green Line manufactured

Absolute Greenline – Environmentally responsible hoods

All Sparlux and Premium hoods are manufactured using bio-based PE and water-based inks reducing CO2 emissions by 80%.

The Complete Package

Don’t stop at a personalised hood on your sparkling, we have the ability to combine an internal print on the hood, message on the inside of the tear tag and have a matching muselet to really finish the presentation. Make a lasting impression.

Touch Line – Textured Finishes

Choose between different standard textures such as diamond and vermicular and pebble embossing. Or stand out with a personalized embossing, it is even possible to integrate a neck label. The newest subtle texture available is JADE, characterized by the fineness of its grain and its woven appearance, to harmonize the label and hood texture.

Soft Touch Experience

An innovation to keep in touch with consumer trends. This range of hoods and muselets has as sensory silky touch that makes you want to hold them. Digital printing, perfect!

Creative Digital

Digital printing technology is the qualitative answer to niche products and limited edition sparkling. You have the ability to ultra-personalization, each cap becomes unique: four-colour printing on the front and back, intense colours, reproducibility of elaborate designs, integration of variable data and more.

Sparlux – Moulded Aluminium Top

High-end heavy weight foils with a rigid aluminium top that eliminates unsightly creases. Available in 3 foil weights: Réserve, Vintage and Grande Cuvée. Top finishes include: four-color printing, plain or hot foil stamping. Skirt finishes include: hot foil stamping, embossing, interior varnish, Easy-Dizy 2 tab for easy opening.

Premium – Paper Top

The Premium foil makes personalisation affordable, while providing a quality product and a wide range of finishes.
Top finishes include four-color printing, plain or hot foil stamping and skirt finishes include heat stamping, interior varnish, four-color printing. Greenline optional.

Peel to Reveal – The Art of Detail

Extend the consumer experience by having personalised content (text, image, etc.) on the inside of the easy opening.
Stock Hoods Made in Australia

Grapeworks has an extensive range of high quality sparkling hoods made in Australia from heavy weight aluminium polylaminate with perforated tear strip & printed tab as standard. **Volume Discounts Apply. Please Call.**

All standard colours shown can be custom ordered with:
- A medallion/scallop
- Narrow taper
- Lengths: 80-120mm
- Spot or UV orientation marks

**Medallion/Scallop Example**

<table>
<thead>
<tr>
<th>Color</th>
<th>Diameter</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dark Gold</strong></td>
<td>120mm.</td>
<td>SHSTDDG</td>
</tr>
<tr>
<td><strong>Satin Gold</strong></td>
<td>120mm.</td>
<td>SHSTDSG</td>
</tr>
<tr>
<td><strong>French Embossed Gold</strong></td>
<td>120mm.</td>
<td>SHSTDGG</td>
</tr>
<tr>
<td><strong>Champagne Gold</strong></td>
<td>120mm.</td>
<td>SHSTDCG</td>
</tr>
<tr>
<td><strong>Gun Metal</strong></td>
<td>120mm.</td>
<td>SHSTDGREY</td>
</tr>
<tr>
<td><strong>Satin Silver</strong></td>
<td>120mm.</td>
<td>SHSTDSS</td>
</tr>
<tr>
<td><strong>French Embossed Silver</strong></td>
<td>120mm.</td>
<td>SHSTDSFE</td>
</tr>
<tr>
<td><strong>Pearl White</strong></td>
<td>120mm.</td>
<td>SHSTDPW</td>
</tr>
<tr>
<td><strong>White</strong></td>
<td>120mm.</td>
<td>SHSTDBLANCO</td>
</tr>
</tbody>
</table>

44
Talk to us about customising one of the standard colour hoods with your logo/brand to create a great looking economically priced personalised hood!

Hoods Specifications
- All stock hoods are manufactured with Easy-Dizi 2 for easy opening.
- Tear tabs are hot foil stamped for easy identification.
- Customising available.
- Diamond emboss available on any colours on request.

2,500 units per carton.
Custom Polylaminate Capsules

Custom made capsules available in heavy weight polylaminate. The choice of finishes offered include blind or inked embossing, printing with matt, gloss and satin colours along with hot foil stamping.

Stock Polylaminate Capsules

High Quality Polylaminate Stock Capsules
Pacificx capsules are resistant to abrasion and spin-on wrinkles. Size: 29.5 x 60mm.

- Burgundy: CAPPLPBURG
- Red: CAPPLPREDB
- Bright Red: CAPPLRED
- White: CAPPLPW

Stock Tin Capsules

Premium Quality Tin Capsules
Grapeworks stockline Vintacap tin capsules. Made from a single piece of pure tin with no seams, these capsules are highly malleable to your bottle shape. The capsules are spray painted to give a depth of colour and high quality finish. Available in 29.25mm x 55mm & 31.5mm x 55mm.

- Red 29.25 mm: CAPTINRED
  3,300 Per Box.

- Black 29.25 mm: CAPTINBLK
  3,300 Per Box.
- Black 31.5 mm: CAPTIN31.5BLK
  1,600 Per Box.
- Gold 29.25 mm: CAPTINGD
  3,300 Per Box.
- Gold 31.5 mm: CAPTIN31.5G
  1,600 Per Box.

- Silver: CAPPLPSILV
- Matt Black with Gold Stripe: CAPPLPMBGS
- Matt Black with 2 Gold Stripe: CAPPLPMBGSD
- Matt Black: CAPPLPB
- Gloss Black: CAPPLPGB
- Navy Blue: CAPPLPNB
- Metallic Blue: CAPPLPMB

4,608 Per Box.

*< 20,000 **21-50,000 > 51,000 POA – Call for quotation.
Custom Tin Capsules

Our premium tin capsules for Wine and Spirits are spray painted to give a depth of colour and high quality finish. Capsules can be custom made with blind or inked embossing and silk screen printing.

Screw Capsules
Aluminium
Aluminium Box Qty 1400.
CAPBVS
Bright Red / White / Burgundy / Gold / Black / Silver / Gun Metal Grey. Other Colours Available.

Screw Capsules - Plastic
Novatwist Screw Cap Closures. Apply by hand, available in black, red and burgundy.
NOVA
Bag of 200
Box of 1000

Screw Capsules
Plastic
Novatwist Screw Cap Closures. Apply by hand, available in black, red and burgundy.
NOVA
Bag of 200
Box of 1000

Cork Closures
Agglomerated cork treated by the exclusive DIAMANT process for eradication of 2, 4, 6-TCA by supercritical CO2 treatment.

Bar Stopper Altop Diam 3
26.5 x 19.5mm.
CORKBARSTOP19.5
26.5 x 22.5mm.
CORKBARSTOP22.5
Bag 1,000 / Box 5,000

Sparkling Wine Mytik
30.5 x 48mm.
CORKDM
Bag 500 / Box 2,500

Still Wine Diam 3
44 x 24.2mm.
CORKD3STL
Bag 1,000 / Box 5,000

Still Wine Diam 5
44 x 24.2mm.
CORKD5STL
Bag 1,000 / Box 4,000

Still Wine Diam 10
47 x 24.2mm.
CORKD10STL
Bag 1,000 / Box 4,000
Wine Bottle Waxes
Shellac Sealing Wax

Sincera shellac sealing wax, is perfect for sealing bottle corks. It's easy to remove, does not crumble and can be cut with a knife.

Available in a large range of stock colours and metallics, plus other colours made upon request. Sincera wax is compatible for use with the waxing machines shown below and other devices for the application of wax seals.

Check out the Sincera Wax Sealing machine in action at:
https://vimeo.com/434543139
WAXSHELLAC

Manual Sealing Machine Using Shellac or Sealing Wax

Sincera 1 is the standard one bottle model. The machine, specifically designed for small to medium sized waxing runs. It has a thermostat for temperature regulation; a rotational system so the bottle is in a constant spinning motion during immersion. Both the immersion and emission from the wax container is manual.

Production rate: around 100 BPH. Size range: from 750ml to 6 lt.

Semi & Fully Automatic Wax Sealing Machines

Sincera 2, two bottle model. Manual timers allow for both immersion and cooling times and a thermostat maintains the temperature. Size range: from 750ml to 5 lt. Production rate: around 200/250 BPH.

Four bottle model and fully automated wax sealer available.

Personalised Brass Stamps

We supply fully personalised brass stamps upon request, with any logo.

WAXSTAMP
TANIUM Technical Services have over 20 years’ experience installing, servicing and supplying to the wine and beverage industries.

- Advisory services
- Installation
- Service
- Maintenance
- Repair

Experienced and qualified TANIUM technicians are available for the maintenance and service of grape presses and other machinery including pumps, destemmers, bottling, receiveal and sorting equipment.

Don’t get caught out with a costly halt to production, our technicians can trouble shoot your equipment now, pinpointing and eliminating potential problems. The team can also provide project management for installation and expert advice when you choose to upgrade.

Contact the team today to book a service or to discuss your requirements on (03) 9555 5500 or email info@tanium.com.au
Europress
The brand trusted by winemakers

For over 45 years, Europress by Scharfenberger has been setting the standard in gentle grape processing. State of the art technology, continuous development and innovation has made Europress the press winemakers turn to.

Europress EP range
- All stainless steel design
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- Membranes made of food-resistant material, heat resistant up to 70 °C
- High volume vacuum pump with double function: pre-blower and evacuation
- Internal compressed air supply with high-performance compressor
- New fully automatic digital control system with 24 freely selectable pressing programs
- Large 10" touch screen monitor with intuitive menu navigation and easy quick-start
- Polished press drum
- Large press drum opening
- Lateral parts of the press are hinged and folded down (up to 52 hl)
- Membrane fastening strips specially designed for decompaction
- Pomace discharge elements below the membrane for quick emptying
- Large stainless steel juice tray
- Drum sizes from 15 to 65 hl

NEW Europress EQ range
- All stainless steel design
- Polished press drum for easy cleaning
- Solid frame with fixed side parts
- Internal compressed air supply with high-performance compressor
- High volume vacuum pump with double function:
  - Pre-blower and evacuation
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- New fully automatic digital control system with 12 selectable pressing programs

Available in:
- EQ1 - Open style press
- EQ2 - Closed style press
- EQ3 - Dual style press

Available in:
- EP1 - Open style press
- EP2 - Closed style press
- EP3 - Dual style press
Processing Equipment

**Crushpad**

Our grape processing systems include a line of high quality equipment which are easy to operate and maintain. We offer destemmers, sorting tables, pumps and more.

---

**Receival Hopper**

With inclined auger and dejuicing. Made to specification. Image shown 25 t/h unit.

---

**Vibrating Sorting Table**

Vibrating discharge with large infill hopper and two frequency drive motors. De-juicing chamber with drain. Up to 6 t/h. Lengths: 2,600mm, 3,600mm & 5,000mm.

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**Destemmers – AS Range**

Efficient and gentle destemming. Available in 7 different sizes with a flow-rate between 3 and 80 t/h.

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**Euroselect Destemmer**

Developed for gentle destemming and sorting to preserve grape quality. Adjustable options to match grape varieties via frequency controlled belt drive and grading fingers. Up to 5 t/h.

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**Whole Cluster Transport Conveyor**

Infeed hopper with juice drain outlet. Two belt widths and Five conveying height options. Easy to clean.

---

**Roller Sorter Model RS**

Scharfenberger roller sorter separates MOG with gentle rolling motion. Use in combination with Scharfenberger destemmer AS 5, AS 10 and AS 15 (option).

**Specifications**

- Stainless steel construction
- Food grade rollers
- Variable frequency motor
- Adjustable roller spacing

---

**Euroselect Optical Sorter**

Gentle handling of the harvest combined with optimum preparation and sorting are important factors for the best possible grape quality. Healthy and absolutely ripe berries are the basis for producing outstanding wines.

**CAMERA AND SORTING UNIT FEATURES**

Grapes are rapidly analysed & sorted in free fall by 4 HD-cameras. Detection of visible colours (RGB) and infrared (IR). Chroma-function with variable adjustable colour detection from surface to core. Programmable digital control with touchscreen (memory for 8 programs). Teaching-function for detection of present colours. 16 rejection nozzles per camera. Ready for external air supply.

---

**Fruit Press Option**

Europress provides a drainset option (Model T) designed for fruit and apple pressing.
Small Volume Crushing / Destemming

KIESEL Floatclear B55
Floatclear is a device that can be mounted on a Series M screw that has a capacity of min. 10,000 L/h. Pump can also be used for general purpose pumping.

Flexible Impeller Pump
Dry, self priming pump combining the characteristics of a rotary pump and a positive displacement pump. From 1,200 to 28,000 L/h. Options: variable speed, by-pass & remote control.

Eccentric Screw Pump (Mono Pump)
Ideal for marc, yeast, wine, juice and drawing off for filtration. Self-priming capacity. Vibration-less operation. 1,000 to 50,000 L/h. Options: variable speed, by-pass & remote control.

Available from 500 - 2000 kg/pH
ENO 20
Destemmer motor with two rollers and ss centrifugal pump for transfer of must. Enamelled sheet or stainless steel. Aluminium roller standard or optional rubber roller.
- HP 2 electric motor, with starting capacitor
- Centrifugal pump in stainless steel
- Basket in stainless steel
- Self-adjusting roller length 220mm
- Safety guards in smalted iron or stainless steel

JOLLY 15 E
Destemmer motor equipped with ss centrifugal pump for transfer of must. Enamelled sheet or stainless steel. The machine is able to be opened centrally for extraction of the basket, ease of maintenance and cleaning.
- Capacity 2000 kg/h
- 2 HP electric motor with starting capacitor
- Centrifugal pump in stainless steel
- Basket in stainless steel
- Safety guards in s/s or smalted iron

Open Throat Must Pump
- Ideal for transferring destemmed/stemmed grape must and a high proportion of whole grapes.
- Compact, low profile and manœuvreable.
Sizes from 3000 - 75,000 L/h
Options: run dry protection and level control.

Agitator
Agitator for Wineries and Distilleries.
To suit up to 80,000 litre tanks.

KIESSEL

Versatile Flow meter on trolley
Accurate high quality mag-flow meter ideal for juice, wine, water and other liquids. 38mm, 50mm and 75mm - other sizes available on request.
**LOBE – Low Speed Pumps**

The only pump you’ll ever need - suitable for every job from pumping must, filtration, bottling and high volume tank transfers.

**Characteristics**
- Wide flow range from 1000L up to 100,000L depending on the model
- Multifunction lobular pump in alimentary nitrile
- Very slow rotation speed (max. 500 rpm): delicate with the product
- Pump housing in 316L stainless steel, precision foundry
- Robust
- Transfer of small solid particles
- Low oxygen dissolution
- Self aspiration: 8 meters
- Electronic regulator
- Very silent
- High pressure (up to 10 bar according to the model) and temperature resistant (-10°C, 90°C)
- Hygienic: easy cleaning

**Options**
- Cable or remote control with flow display
- Pressure regulator
- Speed regulator
- Cable or Radio remote
- In-line fittings
- Pressure regulator
- Pressure switch
- Bypass valve
- 4 wheels trolley
- Dry run protection

**Use**
- All transfers: from the reception of destemmed grapes to wine bottling

---

**IMPELLER – Low Speed Pumps**

**Characteristics**
- Pump with flexible neoprene impeller
- Low rotational speed
- Pump housing in 316L stainless steel, precision foundry
- Pump on stainless steel trolley
- Gear reducer with two speed motor
- Graphite/steatite mechanical seal
- Neoprene impeller
- Multifunction lobular pump in alimentary nitrile
- Very slow rotation speed (max. 500 rpm): delicate with the product
- Pump housing in 316L stainless steel, precision foundry
- Robust
- Transfer of small solid particles
- Low oxygen dissolution
- Self aspiration: 8 meters
- Electronic regulator
- Very silent
- High pressure (up to 10 bar according to the model) and temperature resistant (-10°C, 90°C)
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- Bypass valve
- 4 wheels trolley
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**Use**
- All transfers: from the reception of destemmed grapes to wine bottling

---

**TESTIMONIAL**

**JORGE HENRY – Senior Operations Manager ZILZIE WINES**

“We just wanted to share with you the great experience we had with the Cazaux LOB600 pump during this Vintage 2020 at Zilzie Wines. We acquired the pump with the purpose of pumping red fermenters to move large volumes of both wine, skins and seeds. Pumping large volumes through 4 pipes over significant distances the LOB600 maintained good flow and pressure. The pump is very easy to operate and clean and the stainless steel trolley is surprisingly easy to move around the winery for such a large pump.

Our cellar team was pleasantly impressed with the capacity of the LOB600 and we are considering adding more in the future.”

---

**Feeding Hopper For Lobe Pumps**

Hopper is designed to attach directly on to the lobe pump to create a must pump.

---

**Low Speed Impeller Pumps**

<table>
<thead>
<tr>
<th>SeriesF</th>
<th>low L/h</th>
<th>kW</th>
<th>Speed RPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>LCES/140</td>
<td>500 to 1400</td>
<td>1.5</td>
<td>50 to 630</td>
</tr>
<tr>
<td>LCE15/260</td>
<td>1500 to 2600</td>
<td>3</td>
<td>50 to 775</td>
</tr>
<tr>
<td>LCE25/400</td>
<td>2500 to 4000</td>
<td>4</td>
<td>50 to 775</td>
</tr>
<tr>
<td>LCE50/700</td>
<td>5000 to 7000</td>
<td>5.5</td>
<td>50 to 700</td>
</tr>
</tbody>
</table>

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**Control Panel**
Crossflow Filtration
The all in one solution for wine & lees

VLS Technologies is able to provide a wide range of technical solutions for liquid processing.
The VLS UNICO Crossflow filter is designed for wine producers needing to filter their wine, juice and lees with a “SINGLE” filtration solution, obtaining a filtered product of excellent quality with a turbidity below 1 NTU.
The UNICO crossflow delivers consistent and gentle filtration with minimal impact on the organoleptic characteristic of the wine.

UNICO Filter:
Advantages
• The advantages in comparison to traditional filtration are:
• No need for filtration adjuvants
• Reduced product losses
• Gentle filtration and low impact on colour and structure
• Single filter for all needs – no need to change out membranes between products The PES membranes process the juice and wine whilst the stainless steel lees membrane handles all of wine bottoms, flotation lees and juice lees
• Suitable for filtration of sparkling wines

Fully automatic
CO² Membranes

Fast - Accurate - Flexible CO₂ Membrane System. The professional way of CO₂, O₂ adjusting and carbonation in beverages.

Versatile solution for small gas adjustment through to 10ppm dissolved CO₂ in a single machine.

The CO₂ Membrane System is the best available technology of adjusting O₂ and CO₂ content in your wine. The system is a state-of-the-art method using a membrane contactor with a hydrophobic membrane. The membrane, which is impermeable to water, but permeable to gas, allows dissolved gases, such as CO₂ or O₂, to be adjusted in liquids. CO₂ is immediately and fully dissolved.

- gas bubbles not visible
- carrier gases such as O₂ and N₂ will be removed in one step
- accurate and repeatable CO₂ adjustment and O₂ reduction at the same time
- bubble-free gassing
- bubble-free CO₂ removal
- O₂ adjustment in red wines
- degasification of water

System 250

Flotation Systems

Flotation Solutions For Wineries Of All Sizes

The K+H flotation system type ECO Spar was especially designed for flotation of pressed juice at rates from 1000 up to 120,000 Lt/ph.

- German built quality & know how
- Results are fast and reliable
- Simple to use
- Models for wineries of all sizes
Chillers

Winus offer a large range of high quality chillers designed to deliver reliable and consistent cooling and warming solutions for the beverage industry. A large range of standard units capable of handling from the smallest volumes up to 260,000 Litres.

- Clarification of must for white wines
- Fermentation at controlled temperatures
- Tartaric precipitation
- Heating of wines for malo-lactic fermentation

Tube In Tube, Immersion Coils & Plate Heat Exchangers

Tubular heat exchangers are composed of two concentric tubes in which thermal exchange occurs in between the product that flows through the internal pipe and the refrigerant that runs through the external pipe. These heat exchangers permit rapid lowering of product temperature and are designed for the working of fluid substances such as viscous substances like destemmed or crushed grapes and other fruit.

Steam Sanitiser

VaporOne is an industrial high powered, high temperature steam (vapor) generator specifically designed for cleaning, decontaminating, and sterilizing bottling lines, filtration and microfiltration systems and stainless steel tanks. Also perfect for removing tartar residues from stainless steel tanks. It produces temperatures of over 104°C.

Available from 20 to 60kw. Incorporates a 10 litre stainless steel boiler with automatic refilling for constant and continuous steam flow.

Combined with a micro-processor the system features internal boiler temperature, pressure, water ingress control. VaporOne saves water, energy, labour and leaves equipment and machinery sanitized without chemical residues.

VAPOR20KW
Manual & Semi Auto Equipment

**Manual Crown Sealer**  
MCROWNER  
Pneumatic Crown Sealer  
Up to 300 BPH.  
BTCS500

**Electric Pneumatic Screw Capper**  
Free Standing Screw Cap Applicators, feature full Stainless Steel Head. Bottle range 250ml to 2L. Up to 500 BPH.  
Free Standing Unit  
PG2010V  
Bench Top Screw Capper available.

**Pneumatic Assisted Manual Wirer**  
250 BPH.  
WIREM1P

**Manual Corker**  
Low cost manual corker for still wine.  
MCORKER

**Manually Sparkling Wine Hood Applicator**  
Two bells, first with inside grooves, to crease the four pleats on the hood and the second to smooth. Powered by compressed air.  
HOODAPBT

**Semi-Auto Wirer**  
Wire-hooding unit with pneumatic lift and auto wire twisting bottles from 375ml to 1.5 litres. Electnc/pneumatic.  
Up to 400 BPH.  
WIRESA1

**Cap Spinners**  
Capsule Roll-On Head On Pedestal or Bench Top Unit. Suitable for applying polylaminate/tin/aluminium capsules and set up for the possible capsule flat-roll attachment.  
BTCAPSPIN

**Pneumatic Bottle Dryers**  
Grapeworks supplies and installs air knives to specification.  
Air knives can direct air flow to the precise spot that you need it without introducing other contaminants. Air velocity can be adjusted in the field with an optional butterfly or dampener valve to provide the appropriate pressure and airstream as required by the process.  
Multiple air knife and air nozzle combinations can be connected to a manifold assembly, which in turn is powered by a single motor/blower system. Call for more information and specifications.
Manual & Semi Auto Fillers

Manual Bottle Fillers
4 and 6 head Units. 500ml to 2L bottles. Articulated nozzles for insertion and removal of bottles.
Options: Electric Level Probe, Pump, Plate & Frame Filter.
MFIL4 / MFIL6EP

Vacuum and bench top versions available.

Counter Pressure Fillers

Monoblock Gravity Filler
Semi automatic for still wine or spirits. Monoblock with crown, cork or screw capper. 4 valves, drop-down timer, for automatic filling cycle, corks & Hopper.
PG2010/M

Semi-Automatic Gravity Filling Monoblock
6 valves rotary filler for filling with gravity system, automatic movement, pneumatic bottles lifting. 10 cavity rinser. Mechanical corks machine for 1-corks with push button operation and pneumatic bottles lifting.
EURO 1061S

Large Format Filler
Monoblock Large Format Filler with Vacuum Corker. For 3, 6 and 9L bottles.
TAVAFIL

Vacuum and bench top versions available.

Counter Pressure Fillers

Semi-Automatic
Barida ISO 4 semi-auto carbonated beverage filler is suitable for sparkling wines, beer, soft drinks and mineral water. Fill glass or PET bottles from 300ml to 1.5lt.

ISO 6/1/1-A - Automated Monobloc
The ISO 6/1/1-A integrates the operations of; isobaric filling with 6 valves, closure with champagne corks and application of muselets. Different phases and processing times can be set through the electronic operator panel. 750ml - 650/700 BPH, 500ml - 650/750 BPH. 375ml - 800/900 BPH. Available in alternative model options.

Tanium supplies a complete range of counter pressure fillers to suit all requirements and configurations for filling and closing bottles.

Bag In Box
Performs the fill cycle: vacuum; filling; nitrogen injection. The operator selects the desired volume. The possibility to choose between different types of flow sensors ensure the optimal use of the machinery in applications such as WINE, FRUIT JUICE, OIL, CREAM, CREAM, ETC.

Keg Washer & Filler
The OMBF Washing & Filling Monobloc for kegs 20, 30 & 50L.

Can Filler & Sealer
6 head beer can filler with two station sealer. 500 cans per hour.
Corking, Capping & Wiring

Enolmechanica Multi Function Screw Cap, Crown or Corker
The MT-CX Fully auto unit can be supplied in three versions: Screw capper, crown sealer or corker. Can also be supplied as a multi function unit with any two of the three functions listed. 2500 BPH.

Semi-Automatic Corking Machine
Still Wine PG2010
Sparkling PG2010S

Monobloc Semi-Auto Corker Wirer
Semi-Automatic Corker Wirer. Pneumatic bottle lift. Corks top feeding pipe. Approx. 800 BPH. PG2010/S1

Semi Automatic Corker - T-stoppers
Free Standing Wheeled semi-automatic ccorker machine in stainless steel. Pneumatic bottles lifting and push button operation. Automatic distribution of the corks into the chute. Suitable for one format of cork. PG2010-T

Cork Removal

Semi Automatic Corker - T-stoppers
Free Standing Wheeled semi-automatic ccorker machine in stainless steel. Pneumatic bottles lifting and push button operation. Automatic distribution of the corks into the chute. Suitable for one format of cork. PG2010-T

Cork Removal Cap & Cork Feeders

Auto Cork Remover
Removes corks from bottled wine. Conveyor fed. Approx. 1800-2000 BPH.

Feeder With Vibrator
Cork, screw cap, crown seal 90,000 c/h. Capacity: 200 – 800 litres. ALM-ZEV1

Capsules Feeder
Aluminium - PVC 12,000 c/h. ALC
GT Filler
Quality at an economical price

The GT filler is compact, easy to operate and offers the flexibility of fully automatic, standalone operation or can be integrated into a fully automatic bottling line.

The GT Filler has been designed for smaller facilities and vertically integrated producers.

Choose from:
- Vacuum filling for greater speed or;
- Gravity filling under inert gas for gentle, bottle shock free packaging
- Single or two turret combination closure

The GT filler’s specification is fully customisable to suit your operations.

Options include:
- Cork
- ROPP/Stelvin
- Crown seal
- GPI screw cap or;
- Glass and cork T-top stoppers
- 8 Head from 450 – 1400 BPH
- 12 Head from 1500 – 2000 BPH

Bottle sizes can be specified from:
- ø55mm by 240mm high through to ø115mm by 380mm high
- Quick, simple changes between bottle sizes with minimal change parts.

Safety:
- Fully guarded, to comply with all Australian safety standards.

The GT Filler is supported by our experienced Technicians from operator training to maintenance, for years of reliable support.
CDA has been specialising in wine bottle labelling since 1991 and is recognised internationally for its specific know-how and machine innovation.

**CDA Automatic Labellers**

**Lystop 2 Auto Labeller**
The Lystop Automatic labelling machine has options for capsuling or hooding. 3 label dispensing heads. Up to 2500 BPH.

**Ninette Auto Labeller**
The Ninette Automatic labelling machine is an affordable entry level labeller with motorized conveyor and collection table. Options available for 1 or 2 dispensers able to apply 1 to 3 labels depending on configuration. 600 to 800 BPH.

**Semi-Auto Labellers**

**Label Application for cylindrical rectangular and other shaped containers**
The perfect semi-automatic labelling solution for cylindrical containers including bottles, cans, jars and wide range of flat surfaces such as rectangular or tapered bottles, boxes, packages, bags, pouches, lids, tins and much more.

**Thermal Label Sleeving**
The sleeve is a moulded tubular thermal plastic film with great resistance and flexibility and can be applied quickly, both as a decoration of 360 degrees and a guarantee seal on an endless series of containers of different materials and shapes.

**Steam or Hot Air Tunnels**
Steam thermal-retraction tunnel for thermal retraction of seals and thermal plastic sleeves for glass, PET or metal bottles.

*Call Tanium for a complete range of labellers and options.*
Innovation in filling
A size to suit every bottling capacity by Alfatek

Alfatek supplies customised wine bottling solutions that range from 800bph right up to 18,000bph. Plus, if you’re after complete turn-key plant, Alfatek has a solution including, capsuling, labelling, packing and conveyors for sparkling and still wine, beverages - beer, cider, spirits plus soft drinks, fruit juice and oils.

NO BOTTLE SHOCK!
Bottle and ship in the same day
Alfatek’s DE-OX head filler virtually eliminates Dissolved Oxygen pickup through the bottling process. Combined with Alfatek’s low pressure filling system – constantly under nitrogen- means your wine is ready for market when bottled. There is no need to wait weeks like you may have do with other filling systems.

Alfatek’s Unique Features
• Rotary multi-head deox turret
• Alfatek’s pre-vacuum and sparging time is 3-5 times faster
• Alfatek’s pressure resistant filling bowl, achieves a constant pressure of inert gas in the filler bowl protecting against oxygen pick up, or loss of flavours.
• It also allows highly efficient washing and sterilisation with water and steam under pressure.

*Registered Trademark*
Rotary Labellers

KUBE High Speed Labellers
One technology, an infinity of label types.

The Kube labeling machine is suitable for packaging lines from 1,000 to 25,000 BPH with the application of adhesive labels, cold glue, hot melt glue or mixed.

The Carousel can be equipped with multiple fixed labelling stations or mobile modules. The touch screen interface is provided with user friendly software and remote control system. All the process parameters can be controlled from any device, tablets and smart phones.

Models: K20 K50 K60

Batch & Date Coding – Ink Jet & Laser Printers

Grapeworks Tanium has teamed up with Molenaar Australia – agent of Videojet to provide a range of printers for bottling and labelling lines. Designed with a focus on effortless marking and coding experience, the Videojet range of printers deliver lasting uptime during everyday operation, while minimizing operator errors and reducing total cost of ownership (TCO).

Videojet can print on bottles, labels and boxes and have a range of printers depending on what you need to code and print.

We can offer a Videojet printer that is suited to your needs – considering your production volume, traceability needs and budget. Backed by Molenaar Australia, you will have peace of mind for service and consumables.
**Bottle Rinser**

**Automatic**

**PERRIER**
A unique rinsing system specifically designed for the wine industry. Perrier’s patented bottle’s neck handling system requires less maintenance with its unique through passage valve without gaskets or springs.

**Features**
- Unique neck gripping system
- Bottle rotation rinsing
- Individual collection and recycling of rinsing product
- Removes drips from bottle neck
- Open design – easy to clean: full drainage system
- Permanent injection test which guarantees all bottles are rinsed.

**TARDITO**
Linear automatic rinsing machine with automatic loading and unloading of the bottles, works with a system of water injection. Machine is designed to rinse the inside of new bottles with pre-filtered water, before filling, without wetting the outside. Water is filtered using an Aisi316 stainless steel 60µm filter cartridge.
Production 800 BPH.

**POGGIO**
Rinser Machine
Water and air automatic rotary machines are available with fixed or mobile nozzles and range of accessories such as specials nozzles and recirculation systems. Can be single or combined treatments. Available in a fully electronic version allowing personalised cycles.
Both available with production speeds from 600 BPH to 35,000 BPH.

**Semi-Automatic**

**TARDITO**
Tardito manual & semi-auto models come in 4, 10 and 20 outlets. Each model is available in 4 configurations:
- Straight water/liquid rinse with filter housing (connected to water/liquid supply, waste goes to drain)
- Straight air/gas rinser
- Water/liquid and air/gas rinse – (water goes to drain)
- Water/liquid with recycling pump, tank and filter.

For gas rinse option use air, Nitrogen, CO2 etc.
No bottle - no rinse. 700 to 1200 BPH.
Semi-auto air rinse available.
Call Grapeworks for high-speed bottle rinser options.

**SM4R**
**SMP4**
Water Recycling Tank

**TARTP10**
**TARTP10/R**
Water Recycling Tank
**CE Label Inspection**

This vision system checks the correct labelling or decoration of bottles, cans or others containers to 360°. It’s an autonomous system and can be located in any bottling line before packing machine. It can handle a large amount of codes and recipes. The system checks the corresponding correct format in production, placement, orientation and integrity of all labels and seals. The vision system solves problems relating to presentation of the product ensures the best image to the packed product.

**Version Available For Label inspection directly in labelling machine**

It checks the correct labelling of bottles or other containers directly in labelling machine. Thanks to high definition camera and specific illuminators the system can check the correct position, orientation and integrity of the label. It can handle a large amount of codes and recipes. The system can be composed by several cameras to inspect more labels at the same time. It can also be connected to en ejection system to discard the faulty containers.

Other Inspection Systems, including inspecting neck finish and empty bottles available on request.

**CMTL NT level and cap inspection**

Vision System able to verify correct product filling inside glass, PET and HDPE containers of any shape and colour. It’s an autonomous system, can be placed in any bottling line after filling machine. Can be expanded to make other checks for example: cap inspection; capsule or legal seal-mark presence control. It can handle a large amount of codes and recipes. It is the best choice if you need accurate information about the filling machine performance in real time with graphs and statistics.

**CMTL Smart Level inspection with single camera**

This system, placed after the filling machine and the closure system, uses a single camera to verify the filling level of liquids in glass, PET or HDPE containers. It is used also to verify the cap presence. The system is very compact and easy to install in existing line and allows the user to monitor the correct operation of filling system. It is provided with thresholds of minimum and maximum levels in self learning and has a motorized movement.

**Ejection Systems Progressive and Push – REJ-8-V**

The progressive diverter REJ-8-V is used for the ejection of defective products in production line. This system solves the side diversion problem and guarantees container stability regardless of shape, filling level and production speed.
Conveyors & Accumulation

End of Line Accumulation & Carton Packing Table

Multi Lane In-feed Accumulation Conveyor

Conveyor Cross-Over Transfer

Rotating In-Feed & Out-Feed Accumulation Tables

First In First Out Conveyor Accumulation Table

90º Corner for Carton Conveyors

Automat Carton Weight Checker
Designed to check the weight of full boxes in transit on the carton conveyor. Weighing down to 50g on a full carton allows you to check accurately for missing bottles or low fill bottles inside the carton. Complete unit with incorporated carton ejector, integrated alarms and conveyor stopping features.

Semi-Automatic Pallet Wrapping Machine
This force-to-load stretch wrapping machine is the perfect entry point to automated pallet wrapping. Featuring a pre-programmed, one-button operation, it can be operated with zero experience and is ideal for businesses wrapping 1 - 20 pallets per day.

Uniform Carton Sealing Machine
Fast and efficient, this carton sealer is guaranteed to increase productivity. Featuring a rugged steel construction which is designed for round-the-clock operation, this is one of the most durable and reliable carton sealers on the market. Catering to a variety of box sizes, it can be quickly and easily adjusted to suit the size of your carton.

MOBILE CONVEYOR SYSTEM
This conveyor will work seamlessly with any box sealing machine, simply push your un-sealed box through the machine and it will roll to the desired location or the next machine.

- Gravity conveyor
- Extendable
- Height adjustable
- Locking wheels

EXE-103

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EXE-103

FCS-10U Carton Sealing Machine

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Automated Packing Lines

**COSMAPACK**

Cosmapack produce a large range of high quality packing equipment including depalletisers, carton packers, divider inserters, carton sealers and palletisers. Their range caters for production speeds of 2,500 - 15,00 BPH.

**INC1211**

INC1211 is a case gluing machine, able to close bottom and top flaps of a carton by means of hot melt glue application up to 3000 boxes/hour.

**WA**

WA is the wrap around line of Cosmapack’s cartoning machines. Designed for medium production speeds up to 30 cases/min. A partition inserter module is available. WA can also handle carton trays.

**CARTESIO2 DEPALLETISER**

The Cartesio2 depalletiser uses an innovative depalletisation system. The product is taken one row at a time with specific gripping devices such as pliers, suction cups or magnets depending on the application. An optical scanning system detects the position of the row to be loaded directly on to the conveyor, providing a space and cost effective alternative to conventional depalletisers.

Mondo and Scaglione packaging offers equipment for bottling lines including depalletising, case erectors, partition inserters, case packers, case sealers & palletisers, as individual components or as complete monoblocs.
Roto-Jolly Riddling Machines

Roto-Jolly’s new generation of automatic rotation machines, set a new standard in design, durability and ease of use. Roto-Jolly’s rotation system eliminates the need for drive screws and chains for simplicity and reliability. The four and six cage units have self locking top gates for safety. Roto-Jolly’s are freestanding and are designed with an expandable frame & controller to meet future requirements. Roto-Jolly is the only double cage machine that can be easily double stacked to create a 4 cage unit without engineering modifications.

Roto-Jolly Sizes
Available in Single, Double, Quad and Six up formats.

Software
The standard software control package comprises 4 preprogrammed cycles and the facility for 3 additional custom programs. Base controller can run up to 48 rotators (ie: 12 x 4 cage quadra machines).

Cages and Capacity
Simple to load and unload, Lafal riddling cages fit most common older style machines.
- Cages fold down for storage or transport.
- Roto-Jolly Cages – Suitable for Roto-Jolly machine holds 504 bottles.
- BAS/VLM Cages - Suitable for BAS & VLM 8 cage machines Holds 504 bottles.

See Grapeworks complete sparking production lines, yeasts, additives and dry goods.

Champagel Neck Freezers
Champagel is the world leader in neck freezing and sparkling wine bottle handling systems and automation.

High Speed Linear Neck Freezers
1200 – 12000 BPH machines with auto loading and unloading options.

Champagel Neck Freezers
- 350 BPH R56
- 500 BPH R80
- 750 BPH R114
- 1000 BPH R150
- 1200 BPH R180
- 1400 BPH R216
- 1600 BPH R240

Champagel is the world leader in neck freezing and sparkling wine bottle handling systems and automation.

Allians Robotics supplies robotic bottle handling solutions. Common solutions include loading and unloading tirage cages/bins, from tirage line to riddling cage, riddling cage to neck freezer. Other solutions are available for transferring bottles, packing upright and lay flat cartons with finished wine, packing pallets of full cartons in any format and packing pallets.
Disgorging, Dosage & Levelling

Grapeworks the Australian Distributor for Barida, supplying a complete range of disgorging, dosage and levelling equipment from manual to fully integrated high speed lines.

**Poker Series**
The Poker range comprises automatic monobloc POKER 400, 700 and 900, with respective bottle processing speeds. Each unit disgorges, dosages and levels. Each have inlet and discharge starwheels and guide conveyors.

Poker 400 (400BPH), Poker 700 (700BPH), Poker 900 (700BPH), Apha (1100-1200 BPH).

**Barida DG Series 4 and 6**
Disgorging
Automatic disgorging with four or six working stations.
Throughput from 1,200 to 2,200 BPH. (Not Shown).

**MUIMA TG Auto Monobloc**
Automatic decrowning assembly, disgorging-dosing-levelling monobloc. Bottles are automatically transferred to the different processing stations. The unit incorporates a corkscrew and wire hoover. Autonomous conveyor. Output approximately 500 BPH.

TDD Grilliat, based in the heart of Champagne, build a range of high quality disgorging and dosage equipment. They have a long history and vast experience working in Champagne and offer well built, simple to operate low maintenance machinery.

Tanium supplies spare parts for TDD machines.
Disgorging, Dosage & Levelling

Perrier bottling machines

Perrier is a leading manufacturer of premium quality bottling, disgorging and dosage equipment based in central France. Machines are constructed of the highest quality materials and used by some of the world’s largest and leading producers of still and sparkling beverages. Equipment size starts at 1000BPH machines for bottling, disgorging, dosage and mixing for sparkling wine production.

Disgorging, Dosage & Agitating

A disgorging system especially designed for automatic lines, with outputs from 1,000 to 20,000 BPH.

- PERRIER patented bottle’s neck handling system
- Exhaust pipe with vacuum & temperature control
- Partial emptying, dosing & levelling valves are still fixed
- Agitating using four revolutions
- Easy to clean design

Shaker/Agitator

Automatic mixers for sparkling wine production. Available brands include Barida, Perrier, TDD and OMBF.

Call for more information on suitable machines for your application.

Cork Orientation

Sparkling Cork Orientator

Sparkling cork orientator and feeder for semi and automatic machines.
Auto Corking, Wiring, Hooding & Capsuling

Nortan specialises in bottling line machines for wirehooding, sparkling hooders, polylam, tin, PVC capsule application and tamper seals.

Wire Hooding and Corking Wirers
Automatic wirehooding machines and monobloc corker wirers.

Capsule Application
Units for dispensing and applying sparkling wine hoods, still wine polylam, tin and PVC capsules.

Thermal Label Sleeving
Nortan also supplies thermal label sleeving machines and steam and hot air tunnels.

Bottle Washers & Dryers
Tardito semi-auto and high speed fully automated washer dryers are capable of handling all bottle sizes and bottle styles. Machines can be built to meet your requirements and speed. 500 to 18,000+.

Bottle Warmers & Pasteurisers
Tardito warmers bring cold bottled wine up to labelling temperature, eliminating condensation under labels and allowing self-adhesive and glued labels perfect adhesion and presentation. Machine shown is also available with a heat exchanger suitable for pasteurising.
Free $SO_2$ is just the beginning.

The power of a lab in the palm of your hand.

For more information, call (03) 9555 5500 or email info@globalgreen.com.au

SnapMax Vineguards
Ask for them by name!

Now with adjustable length plus the ease of being pre-assembled, SnapMax takes vineguards to the next level. So for your next planting, take your vine straight to the wire with SnapMax for a perfect fit every time.

For more information, call (03) 9555 5500 or email info@globalgreen.com.au