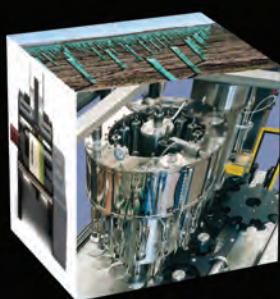


grapeworks
CONSUMABLES

 **TANIUM**
machinery & equipment



2021
Product Catalogue

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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

Volume Discounts Apply. Please Call.

VIALATTE FERM® W12



S. cerevisiae galactose – selected for making white, rosé and red wines **VIALATTE FERM® W12** optimizes aromatic finesse and full-rounded flavor. **VIALATTE FERM® W12** 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® W12** 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 fermentation 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 thermovinification. **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)



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 Manseing, 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

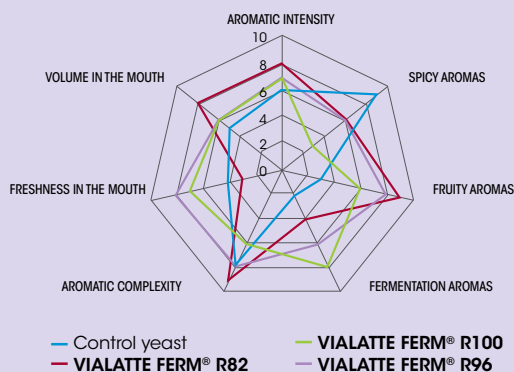
Recommendation: for best results use with NUTRICELL® FINISH and TANIRAISIN.

LEVUR0040

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



IMPACT OF THE YEAST STRAIN ON THE AROMATIC PROFILE OF A SYRAH RED WINE




Volume Discounts Apply. Please Call.
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)


**New
Product**
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 tannin 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-Ardenne. *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
 500g **LEVUR0005**
 \$30.40 per 500g pack.
 (\$60.80 per kg)



STATION
 GÉO-TECHNIQUE
 DE CHAMPAGNE






NAME	POSITIONING	GENUS SPECIES	RECOMMENDED FOR	AROMATIC EXPRESSION	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	RESISTANCE TO ALCOHOL	PRODUCTION OF SO ₂	PRODUCTION OF VOLATILE ACIDITY	SENSITIVITY TO COPPER	H ₂ S PRODUCTION
VIALATTE FERM® W28		<i>S. cerevisiae</i>	Making aromatic white and rosé wines, optimising expression of thiols	Expression of thiols	Rapid	10 to 16°C	Low	16,50%	Low	Highly sensitive	Low
VIALATTE FERM® W12		<i>S. cerevisiae galactose</i>	Making fine and elegant wines in view of optimizing maturing on lees and valuing the qualitative potential of the grapes	Aromatic finesse - respects the typical nature of the vine variety	Medium if temp. < 16 °C	10 to 30°C	Low	15%	Low	Moderately sensitive	Low
VIALATTE FERM® R71		<i>S. cerevisiae</i>	Making supple and fruity red and rosé wines with a fermentative profile	Production of fermentation aromas	Rapid	14 to 32°C	High	16%	Medium to Low	Highly sensitive	Low
VIALATTE FERM® R96		<i>S. cerevisiae</i>	Making complex red wines with a fruit and spicy profile with great aromatic freshness	Expressing varietal aromas	Medium	15 to 28°C	High	16%	Medium to Low	Moderately sensitive	NA
VIALATTE FERM® R82		<i>S. cerevisiae</i>	Making complex red wines with ripe red and dark berry aromas while avoiding the reduction of sensitive vine varieties	Production of fermentative aromas - expressing varietal aromas	Slow	18 to 30°C	Medium	16%	Medium to Low	Moderately sensitive	Very Low
SO.DELIGHT®		<i>S. cerevisiae</i>	Making fresh and fruity aromatic white and rosé wines while developing fermentation aromas along with thiol and terpene-type	Production of fermentative aromas - expressing varietal aromas	Very rapid	10 to 16°C	High	15%	Medium to Low	Sensible	Low
SO.FRUITY		<i>S. cerevisiae</i>	Making supple red wines with a fresh and fruity profile	Production of fermentation aromas - expression of varietal aromas	Rapid	18 to 32°C	Low	14%	Low	Moderately sensitive	Low
SO.FLAVOUR®		<i>S. cerevisiae</i>	Making concentrated red wines with a complex and fruity profile	Production of fermentation aromas - expression of varietal aromas	Medium	18 to 32°C	Medium	15%	Medium to Low	Not very-sensitive	Low

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)

2021 Grapeworks Tanium I 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.

LEVULINE® PRODUCT RANGE

NAME	POSITIONING	RECOMMENDED FOR	AROMATIC EXPRESSION	PACKAGING	AF KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO ₂	PRODUCTION OF VOLATILE ACIDITY
LEVULINE ALS® LEVUL0001		Highlights aromatic expression of white wine varieties	Thiols (especially 4MMP) Terpenes	500 g	Fast	15-25°C	Low but strong need for survival factor	17 %	N/A	Average heavy
 LEVULINE C19 Yseo® LEVUL0006		Excellent fermentative qualities with a real aptitude to reveal varietal aromas for making fruity white and rosé wines	Mineral terpenes	500 g	Fast	15-28°C	Low to Average	15 %	N/A	Low
 LEVULINE Synergie® LEVUL0020		Association of two yeast strains whose synergy guarantees fermentation safety and reveals aromas in white and rosé wines	Thiols Mineral terpenes	500 g	Fast	18-30°C	Low to average	15 %	N/A	Low to average

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® PRODUCT RANGE Yeasts with personality at the service of controlled oenology

NAME	POSITIONING	RECOMMENDED FOR	AROMATIC EXPRESSION	PACKAGING	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO ₂	PRODUCTION OF VOLATILE ACIDITY
 VITILEVURE SYRAH YSE0® VITIL0053  VITIL0058		Expresses all the potential of Syrah on different terroirs for making red and rosé wines	C13 norisoprenoids Esters (red berries)	500 g / 10 kg	Normal	15-32°C	Low but care needs to be paid to clarified and vinified at low temperature rosé wines	16 %	Medium	Low
 VITILEVURE QUARTZ® VITIL0049		Very resistant fructophile yeast resistant to alcohol for making Chardonnay-type still white wines and sparkling wines (base wine and bottle fermentation)	Neutral	500 g	Normal	10-32°C	Low	17 %	Low	Low
VITILEVURE 58W3 YSE0® VITIL0015		For making Alsace-type aromatic white wines	Terpenes	500 g	Normal	15-25°C	Medium	13 %	Very Low	Medium
VITILEVURE 3001 YSE0® VITIL0057		For the production of high-quality red wines that are complex, intense and harmonious: especially suitable for the cold pre-fermentation maceration process	Fermentative aromas (red berries - non amylic)	500 g	Normal	10-32°C	Heavy	15 %	N/A	Low



For the production of white wine



For the production of rosé wine



For the production of red wine



Recommended for making sparkling wine

VITILEVURE SYRAH YSE0®

VITIL0053

\$43.00 per 500g pack
(\$86.00 per kg)

VITILEVURE QUARTZ®

VITIL0049

\$36.17 per 500g pack
(\$72.35 per kg)

VITILEVURE 58W3 YSE0®

VITIL0015

\$42.47 per 500g pack
(\$84.95 per kg)

VITILEVURE 3001 YSE0®

VITIL0057

\$42.32 per 500g pack
(\$84.65 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)

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

NUTRIO006

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

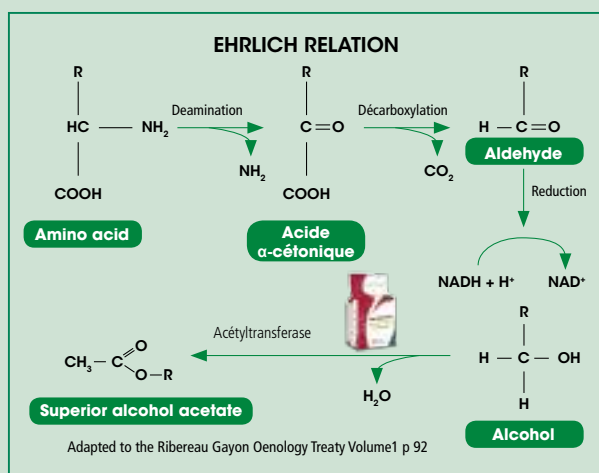
NUTRIO001

1kg \$38.10 per 1 kg pack



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® 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.



STARTER NUTRIENT

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

NUTRIO025

10kg \$20.80 per 10 kg pack



FINISHER NUTRIENT

NUTRICELL®



NUTRICELL® is a complex nutrient containing the necessary nutrients for alcoholic fermentation, including thiamine, mineral nitrogen and inactive yeasts. Added to yeasting or during AF, it efficiently activates the start of AF and prevents sluggish fermentations under difficult conditions.

Application rate: 20 to 40 g/hL

NUTRIO003

1kg \$19.15 per 1 kg pack

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

NUTRIO004

1kg \$48.70 per kg

NUTRICELL® MIDFERM



NUTRICELL® MIDFERM is a complex sulfate-free nutrient, whose use is recommended during AF to prevent or reactivate sluggish fermentation. It releases into the medium mineral and organic nitrogen to boost yeast metabolism, and yeast cell envelopes to eliminate possible inhibitors.

Application rate: 20 to 60 g/hL

NUTRIO016 1kg \$16.75 per kg

NUTRIO017 10kg 18.90 per kg



SPECIFIC NUTRIENT - MLF

NUTRICELL® FML



NUTRICELL® FML is a 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

NUTRIO008

1kg \$55.45 per 1 kg pack



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)

Volume Discounts Apply. Please Call.

NUTRICELL® RANGE

NAME	CATEGORY	AVAILABLE NITROGEN for an addition of 20 g/hL			AVAILABLE NITROGEN	THIAMINE	SURVIVAL FACTOR	GROWTH SUBSTRATE
		AVAILABLE ORGANIC N	AVAILABLE MINERAL N	TOTAL AVAILABLE N				
PROTECTIVE NUTRIENT								
NUTRICELL® INITIAL	Organic nutrient for qualitative, controlled management of AF	7 mg/L		7 mg/L				
DEVELOPER NUTRIENT								
NUTRICELL® AA	Organic nutrient for optimisation of aroma production during AF	8 mg/L		8 mg/L				
DEVELOPER NUTRIENT								
NUTRICELL® FLOT	Specific nutrient for flotation	3,3 mg/L		3,3 mg/L				
FINISHER NUTRIENT								
NUTRICELL®	Complex nutrient for AF activation	1,5 mg/L	26 mg/L	27,5 mg/L				
NUTRICELL® MIDFERM	Complex nutrient for good control of end AF	2 mg/L	21 mg/L (without sulphate)	23 mg/L				
NUTRICELL® FINISH	Complex nutrient for perfect control of end AF	6 mg/L		6 mg/L				
SPECIFIC NUTRIENT								
NUTRICELL® FML	Organic nutrient for the activation of MLF	ND		ND				



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/hL

VIAZY0011

1L \$89.60 per 1L bottle.



New Product

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/hL

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 vine 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



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)

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/hL

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/hL

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.

PVPP00000 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/hL

KTSFL0000

20L \$13.75 per L

KTSFL0002

1000L \$11.30 per L



New Product



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 / hL depending on the level of spoilage.

Maximum legal dose (EU): 100 g/hL.

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/hL

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/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

ORIGI0001

1kg \$148.70 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/hL

ORIGI0004

1kg \$220.75 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)

Volume Discounts Apply. Please Call.

SIMILIOAK®

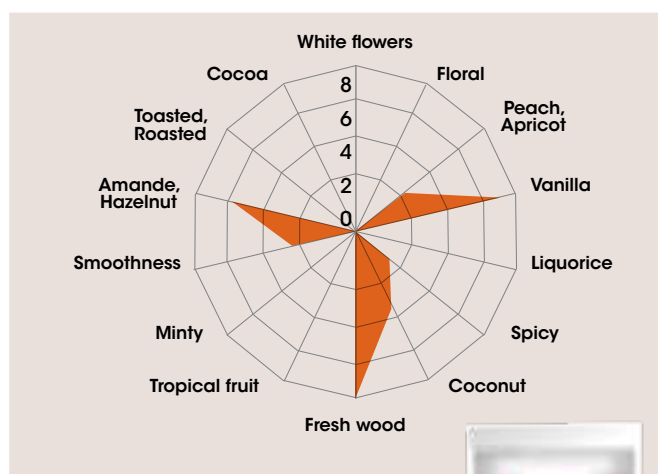


Goal: this blend was specifically developed for alcoholic fermentation in order to stabilise coloring matter and mask vegetal character. **SIMILIOAK®** is a practical 'tool' to be used directly on the harvest

Application rate: 0.2 to 0.6 g/L.

SIMIL0002 500g \$52.42 per 500g pack

SIMIL0000 5kg \$68.55 per kg



SIMILIOAK® TOASTED

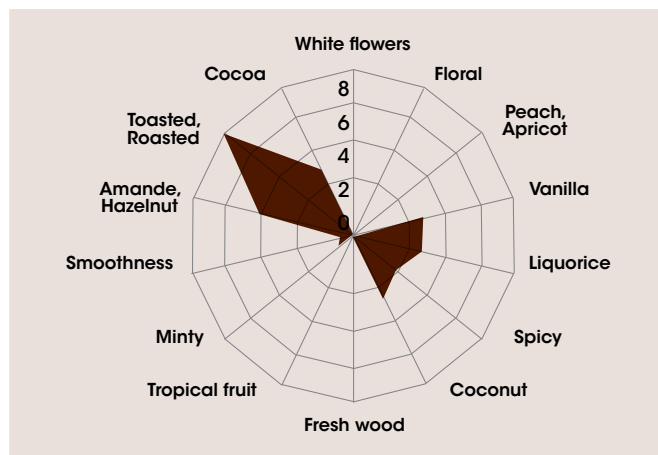


Goal: **SIMILIOAK® TOASTED** is a blend developed in order to mask vegetal character, increase volume in the mouth and provide warm, roasted notes.

Application rate: For red wine: 0.15 to 0.50 g/L

For white wine: 0.05 to 0.20 g/L

SIMIL0004 500g \$66.47 per 500g pack



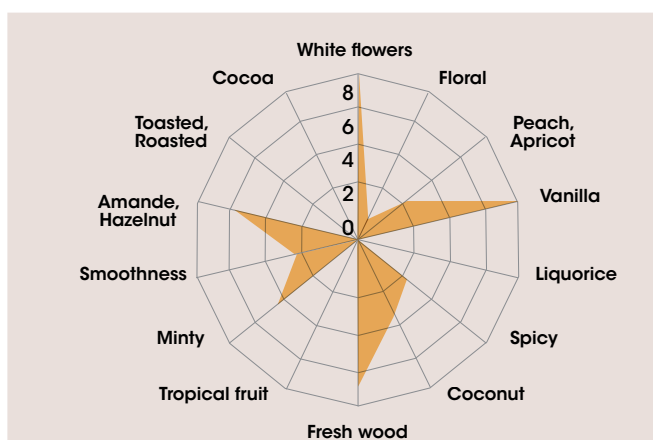
SIMILIOAK® WHITE



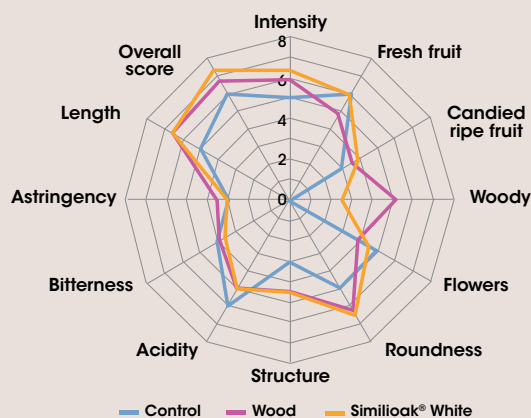
Goal: to protect aromas during fermentation. With a hint of vanilla, this blend develops floral notes while enhancing volume in the mouth.

Application rate: 0.05 to 0.2 g/L

SIMIL0003 500g \$55.87 per 500g pack



Tasting of a Chardonnay white wine with the addition of fresh wood at 1 g/L or addition of SIMILIOAK® WHITE at 0.075 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.

Volume Discounts Apply. Please Call.

TANNINS PRODUCT RANGE

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 anthocynins) 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.

VINIFICATION TANNINS

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

VITANIL® VR



VITANIL® VR is essentially made up of proanthocyanidin-type condensed tannins. **VITANIL® VR** acts in synergy with wine tannins to provide optimum stabilization of coloring matter. It protects anthocyanins from oxidation.



Application rate: On harvest:
15 to 25 g/100 kg
On must: 10 to 20 g/hL
On wine: 5 to 10 g/hL

VITAN0010 1kg \$44.30 per kg

SUBLISTAB®

New
Product



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

SUBLI0008

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

SUBLI0002

1kg \$188.65 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

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)

Volume Discounts Apply. Please Call.

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).



Application rate: 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

TANIPEPIN



TANIPEPIN 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 **TANIPEPIN** 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. **TANIPEPIN** participates in the protein stability of white and rosé wines.

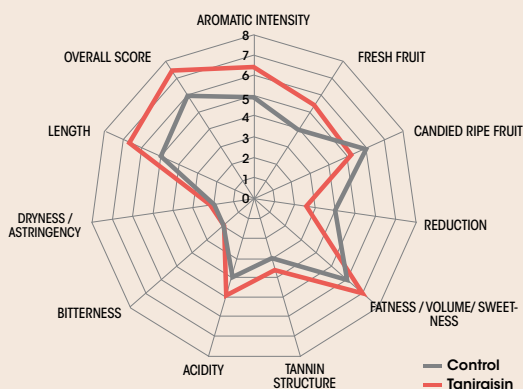


Application rate: On harvest:
5 to 15 g/100 kg
On must: 5 to 10 g/hL
On wine: 1 to 15 g/hL

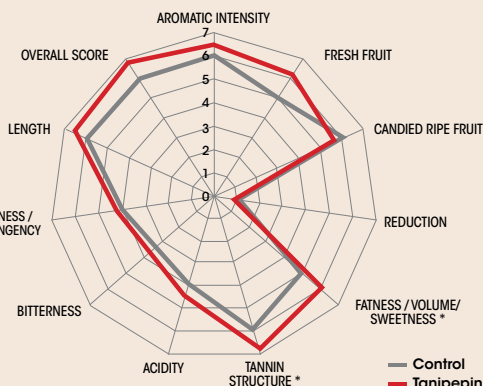
TANIP0000

500g \$210.12 per 500g

SENSORY ANALYSIS - CINSULT ROSÉ WINE



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



* : significant difference with analysis of variance

On this red wine, **TANIPEPIN** 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 **TANIPEPIN** was added obtained a better score than the control wine.

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.



Application rate: 1 to 50 g/hL
SUBLI0006
500g \$168.40 per 500g

SUBLIPROTECT®

**New
Product**



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
SUBLI0011
1kg \$240.90 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)

Volume Discounts Apply. Please Call.

VINIFICATION TANNINS

NAME	ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
VITANIL® B			
TANIXEL®			
VITANIL® VR			
SUBLITAN® VINIF			
SUBLIWHITE®			
SUBLIRED®			
SUBLISTAB®			

AGEING TANNINS

NAME	ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
SUBLOAK®			
SUBLIPROTECT®			
TANIRASIN			
TANIPEPIN			

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® 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

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

NAME	PACKAGING	TYPE	ALCOHOL	pH	SO ₂ T SO ₂ L	OPTIMUM TEMPERATURE RANGE *	END OF AF	CO- INNOCU- TION	DIACETYL PRODUCTION	SENSORY PROFILE
REFLEX MALO® 360	25 hL / 250 hL	Direct inoculation	<16 %	> 3,2	< 50 mg/L / < 10 mg/L	> 16°C			Low to average	Respect of typical varietal character
VITILACTIC® STARTER BL01	25 g / 100 g /	Pied de cuve	< 14 %	> 2,9	< 70 mg/L / < 10 mg/L	> 18°C and < 25°C			Very Low	Neutral, respect of aromatic finesse
VITILACTIC® F	2,5 hL / 100 hL	Direct inoculation	< 15 %	> 3,2	< 50 mg/L / < 10 mg/L	≥ 16°C			Low to average	Round, fruity wines

 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)

2021 Grapeworks Tanium I 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.

KTS® RANGE Fining agents formulated from chitin derivatives

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
KTSCL0000
 1kg \$146.30 per 1 kg pack

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
KTSFLO000
 20L \$13.75 per L
KTSFLO002
 1000L \$11.30 per L



KTS® FA

**New
Product**



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
KTSFA0001
 1kg \$161.70 per kg
KTSFA0000
 10kg \$155.25 per kg

KTS® CONTROL

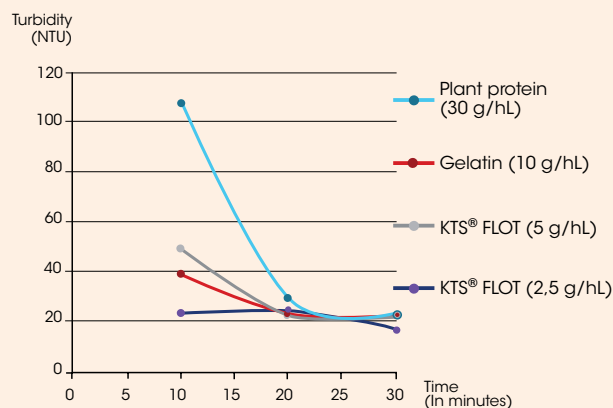


KTS CONTROL is a preparation based on chitosan intended to control the development of microorganisms that cause organoleptic alteration in wines. Completely soluble when placed in water, it can be used on wine after AF or after MLF.



Application rate: 5 to 10 g/hL
KTSCO0000
 500g \$727.65 per pack

Effect of flotation on a pinot d'Auxérois



TESTIMONIAL

Steve Yang - Winemaker at Duxton Vineyards Burunga (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."

UFC/ml expression

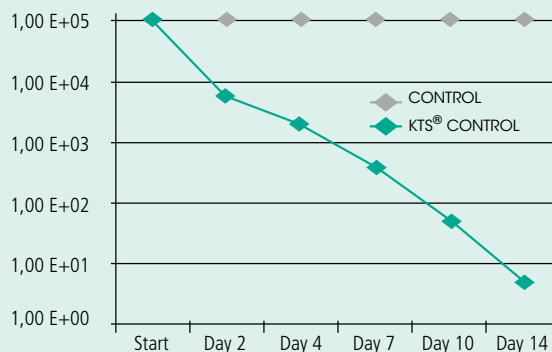


Figure 1: Monitoring of *Brettanomyces* population by quantitative PCR on a Merlot 2013 after addition of 10 g/hL **KTS® CONTROL**



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)

Volume Discounts Apply. Please Call.

HOW TO SELECT FINING AGENTS In terms of the objective

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 fined 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**

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 enhancing of fruit notes. **PROVGREEN® PURE WINE** provides well compacted deposits which is better than the animal fining basic treatment and participates in the good preparation of wines for pre-bottling filtration



Application rate: 5 to 15 g/hL

PROVG0012

1kg \$36.65 per kg

PROVG0013

5kg \$31.70 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/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

ORIGI0001

1kg \$148.70 per kg

PROVGREEN® SMOKE TAINTS

New Product



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 / hL depending on the level of spoilage.

Maximum legal dose (EU): 100 g/hL.

PROVG0022

5kg \$79.35 per kg

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

1L \$15.15 per L

GELIS0006

20L \$7.30 per L

PVPP



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

PVPPG0000 1kg Pk \$75.95

CRISTALINE®



CRISTALINE® improves filterability of clogged wine especially derived from botryzied 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 1kg \$241.95 per kg

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 5L \$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

AQUAC0005

1L \$23.75 per L

5kg \$105.15 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)

Volume Discounts Apply. Please Call.

COLLOIDAL STABILISATION/GUM ARABIC

DUOGOM MAX



DUOGOM MAX is a preparation based on Verek and Seyal gum arabic and SO₂. It is recommended for colloidal stabilisation and enhancement of roundness in red and rosé 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

DUOGO0005

5L Cube \$12.80 per L

DUOGO0007

20 L Cube \$11.00 per L

GOMIXEL



GOMIXEL is a preparation based on Seyal gum arabic and SO₂. 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

GOMIX0001

5L \$12.05 per L

FILTROSTABIL






FILTROSTABIL is a preparation based on Verek gum arabic and SO₂. 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

FILTRO042

1kg \$43.05 per kg

NAME	TYPE OF WINE	POSITIONING	CONCENTRATION g/L	ORIGIN
FILTROSTABIL		Sustainable stabilization for high quality wines	290	Verek
DUOGOM MAX		Stabilizes and provides roundness	200	Seyal and Verek
GOMIXEL		Provides roundness	200	Seyal

NAME	COLOR STABILITY	ROUNDNESS IMPACT	TARTARIC STABILITY & IRON CASSE
FILTROSTABIL			
DUOGOM MAX			
GOMIXEL			

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 FRAÎCHEUR®



OPEN PURE FRAÎCHEUR® is a complex containing specific cell-wall polysaccharides from *Saccharomyces cerevisiae* yeast and plant polysaccharides (E414). **OPEN PURE FRAÎCHEUR®** provides roundness and helps to increase the wine's aromatic freshness. With young wines, **OPEN PURE FRAÎCHEUR®** 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 FRAÎCHEUR®** provides roundness and aromatic freshness. **OPEN PURE FRAÎCHEUR®** 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

Volume Discounts Apply. Please Call.

PROTEIN STABILISATION Bentonite

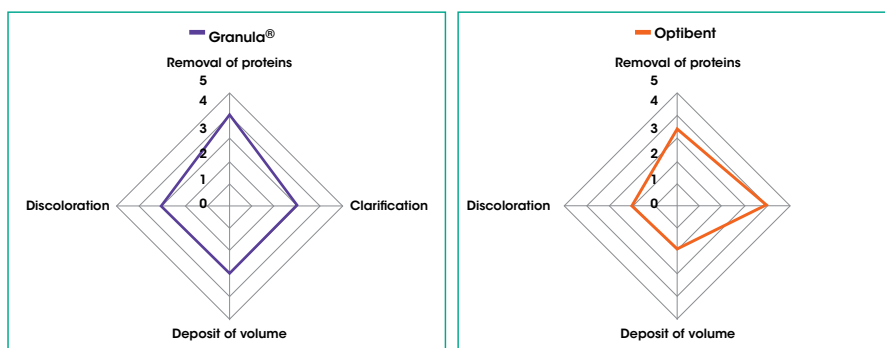
Bottling is the final step in wine-making. In that sense, wine preparation is crucial in order for the wine to be crystal clear and completely stable from a microbiological vantage point (avoid refermentations) and also from a colloidal vantage point (avoid tartaric, color or protein casse).





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.

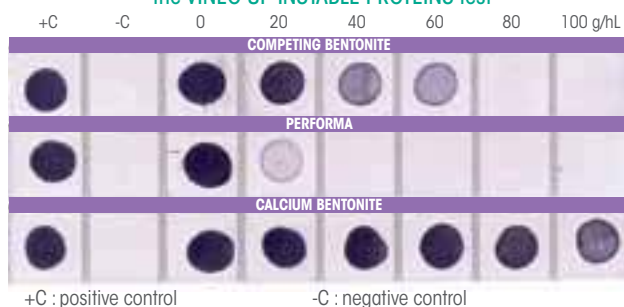


NAME BENTONITE	ASPECT	CHARACTERISTICS	DOSAGE	PACKAGING
 GRANULA® BENT0018	Granulated	Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits. Granulated form facilitates usage.	20 to 100 g/hL	 25 kg \$2.20 per kg
 OPTIBENT BENT0024	Powder	Activated calcium bentonite complex and natural calcium in order to obtain a good compromise between unstable protein elimination and volume of deposits.	20 to 100 g/hL	 25 kg \$2.95 per kg

OENOFRANCE

PERFORMA HAS A GREAT AFFINITY FOR UNSTABLE PROTEINS

Comparison of effectiveness of various bentonites using the VINEO UP INSTABLE PROTEINS test



To carry out this test, an unstable white wine was treated with various bentonites at doses ranging from 20 to 100 g/hL. A drop of each treated wine, a drop of the control wine (graded 0), as well as a drop of a positive control (graded C+) and of a negative control (graded C-) is then placed on a strip of nitrocellulose.

After several reactions with specific antibodies and successive washing, a violet stain appears on the strip, revealing the presence of proteins in the wine (the colour intensity is proportional to the protein concentration).

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.

PERFORMA



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.



Application rate: 5 to 10 g/hL

PERFO0000

1kg 43.45 per kg

PERFO0001

5kg 40.65 per kg

TARTRATE STABILISATION Cellulose gums

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.



CRIST0000

1kg \$54.85 per kg

CRIST0001

5L - \$6.70 per L

CRIST0004

20L \$4.60 per L



Application rate: 5 cL/hL

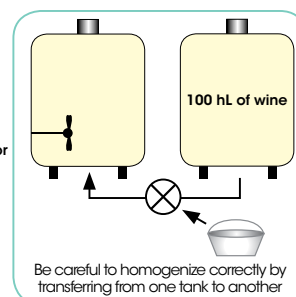
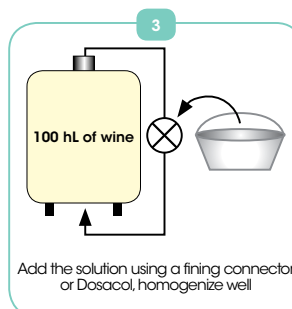
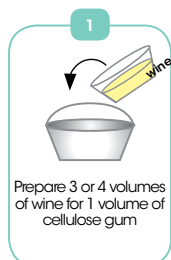
CRIST0015

5L \$20.65 per L

PROTOCOL FOR THE USE OF CELLULOSE GUM

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

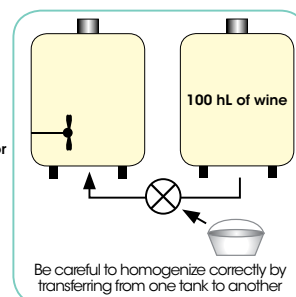
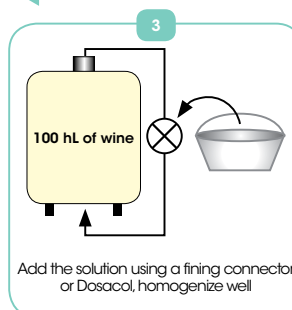
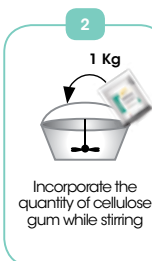
CRISTAB® GC LIQUID



PRELIMINARY SOLUBILIZATION

INCORPORATION

CRISTAB® GC GRANULATE



For optimal mixing
it is recommended to
use a propeller
(or pumping over for large
volumes)



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)

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

ANTAR0003	ANTAR0002
1L \$24.20	20L \$23.05
ANTAR0001	ANTAR0004
10L \$23.50	1000L \$20.75



*Concentrated
formulation*

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

ANTAR0007	ANTAR0006
1L \$28.80	20L \$27.65
ANTAR0005	ANTAR0008
10L \$28.10	1000L \$24.85



NEW

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.

ANTARTIKA® FRESH has a positive impact on wines in three aspects:

- Freshness
- Fruitiness
- Length

Application rate: 10 to 20 cL/hL

ANTAR0011	ANTAR0013
1L \$24.20	20L \$ 23.05
ANTAR0012	ANTAR0014
10L \$23.50	1000L \$20.75



NEW

ANTARTIKA® DUO

ANTARTIKA® DUO is a solution based on potassium polyaspartate and gum arabic. The balance between Seyal and Verec 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

ANTAR0016	ANTAR0017
1L \$24.20	20L \$23.05



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)

Volume Discounts Apply. Please Call.

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

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.

BY  MARTIN VIALATTE
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.

CARBINE T GRANULÉ

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

CARBI0000 1kg \$29.75 per kg

New Product



VEGAN PRODUCT
SAMPLES AND
TREATMENT PROTOCOLS
NOW AVAILABLE



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



Sample protocols developed in Australia



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)

Sparkling

Traditional method



VIALATTE® FERM W12

Yeast for the elaboration of elegant and round wines
LEVUR0041
\$38.67 per 500g pack



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



VITILACTIC STARTER BLO1

Lactic acid bacteria for high acidity white wines
VITIL0008
\$155.40 per 25g pack
VITIL0009
\$308.00 per 100g pack

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 sunstitute for isling glass.
Fining additive specially formulated for sparkling wines. Acting in synergy, CRISTALGREEN and CRISTALSOL refine organoleptic characteristics and improve clarity and filterability.



Must be used together for maximum efficiency.
CRISTALGREEN CRIST0019
10L \$6.95 per L
CRISTALSOL CRIST0022
10L \$9.05 per L

NUTRIENTS



START Y^{SP}

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 alginic and mineral colloids
ADJUV0014
1kg \$162.70 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)



STATION
GENOTECHNIQUE
DE CHAMPAGNE

Charmat method

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

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



START YSP

Nutritional supplement specifically developed for sparkling wines to reactivate yeast during the rehydration process
START0001

1kg \$65.50 per kg



MLF



VITILACTIC STARTER BLO1

Lactic acid bacteria for high acidity white wines
VITIL0008 25g \$155.40 (2,500L) per pack
VITIL0009 100g \$308.00 (10,000L) per pack

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 sunstitute for isling glass. 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

AGEING



TANNINS



SUBLI CHARM®

Complex of tannins essentially proanthocyanidin for the production of sparkling wines produced by the Charmat method (closed tank)

SUBLI0007

\$110.85 per 1kg pack

YEAST PRODUCTS



CHARM® ELEVAGE

Complex of yeast products rich in cell wall polysaccharides for the production of sparkling wines produced by the Charmat method (closed tank)
CHARM0003

\$73.05 per 1kg pack



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)

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

Citric Acid

Citric Acid (Wine grade) acid adjustment.

ERCIT1

25kg Bag

Potassium Carbonate

ERPOTCA1

25kg Bag

Potassium Bicarbonate

ERPOTBI1

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

Deodorising 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 effervescent 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

Zero residue. Stabilised Equilibrium
Mixture of Hydrogen Peroxide, Peracetic acid, Acetic acid & water.

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

Sulphur Rings

Burning rings for barrel sterilisation.

SULPHRINGPREM

5g / 25g

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

DENSI0007

Neck Freezing

PROPYLENE GLYCOL USP/EP

Heat transfer fluid for neck freezers.

GLYCOLP

5L Cube

20L Cube

200L Drum

1000L IBC



Volume Discounts Apply To All Above Items.

AIRD Cleaning

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.

AIRDL1

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.

AIRDPER1

12L Cube
200L Drum

Citsanex - Citric Detergent Biocide

Single process cleaner and sanitiser.

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

AIRDDS1LF

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 brettanomyces and neutralises excess sulphur and chlorine.

TC-BARRELREVIVE-5

5kg



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



S11

A one pass process, multipurpose cleaner & sanitiser. A blend of heavy duty alkalines designed to remove tartrate build up, protein, colour, soils & hard water deposits from all surfaces in CIP cleaning.

TC-S11-5 5kg

TC-S11-20 20kg

TC-S11-220 220kg



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-STAINAWAYS-20

20kg

TC-STAINAWAYS-220

220kg



Grape Handling & Cleaning Tools



FOOD GRADE PLASTIC

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

9L Stainless steel

HC68/20729

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

HC28/05525

Medium - Blue.

HC28/05524

Hard - Brown.

HC28/05522

12. Squeegee Holder

Classic white 600mm with black rubber.

HC28/77545

Classic white 700mm with black rubber.

HC28/77555

13. Replacement Squeegee

Classic back 600mm width.

HC28/77749

Classic back 700mm width.

HC28/77755

14. Floor Broom

White 610mm soft/stiff.

HC28/31945

15. Deck Scrub

HC28/70605

16. Handle Telescopic

Alum 1500-2750mm.

HC28/029755

17. PP Hygienic Handle

Polypropylene - 1500mm

HC28/29625

18. Stainless Steel Measuring Jugs

HC69/20921

500ml

HC69/20922

1Ltr

HC69/20923

3Ltr

19. Bucket Pan & Brush

Large holding capacity.

HC28/559618

20. Stainless Steel Scoop

HC69/20900

250mm

HC69/20901

1Ltr

HC69/20902A

2Ltr

HC69/20902B

3Ltr

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.

**THE POWER OF A LAB
 IN THE PALM OF YOUR HAND.**



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 ullage, 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 BUNGS

SUITABLE 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





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.

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.

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.

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



BOISÉ

Design your wine



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.



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



NEW Barrel Insert Chain

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

Enhance vanilla notes. Increase aromatic intensity. Increase volume and structure in the palate.

BOISE INSERT 20.1

Provides spicy notes. Increase aromatic complexity. Increase concentration and volume in the palate.

BOISE INSERT 20.3

Provides smoky notes. Increase aromatic complexity. Increase concentration and volume in the palate.

BOISE INSERT 20.5



TESTIMONIAL

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

"We have been using Boisé 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 Boisé 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."

Wine Storage Bags



Cellabag Range

Specialised oxygen barrier bags for wine maturation, storage and transportation. Use in palleancon and picking bins.

Cellabag 200

200L for use in 200L drums.

CBS200

Cellabag 1000

1000L for use in palleancon 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



Nally 1500L Pallet Bin

MH1690

Bin Lid available

MH1691

Bin Liners



Bin Liner Bags

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 ferments.

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

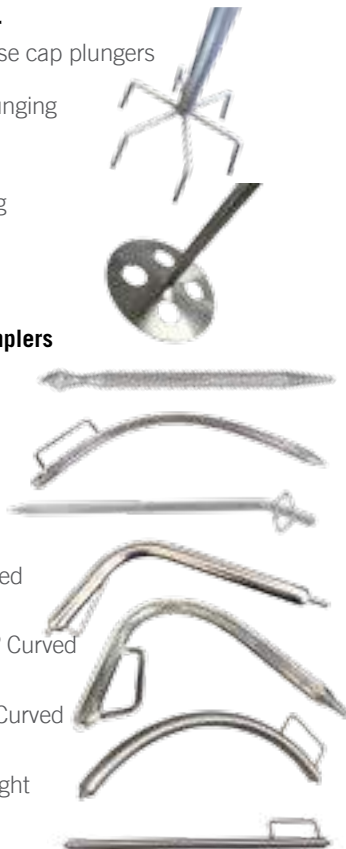
VBENTSSC120

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.

New Style Cover!

Only available in selected sizes & shapes.



Coverttec Covers



Breathable & Non-Breathable Covers

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

Ideal for protecting food stuffs, produce and from insects, vermin and contaminants. Breathable covers allow for CO2 release. Made from nonwoven polypropylene with an elastic draw string. Non-Breathable covers made from polyester with an elastic draw string.

SQUARE	BREATHABLE	NON-BREATHABLE
Covers Bin size	Code	Code
1200mm ² (47"²)	FMS1212	NBS1212
1500mm ² (59"²)	FMS1515	NBS1515
1800mm ² (72"²)	FMS1818	NBS1818
2100mm ² (82"²)	FMS2121	NBS2121
2500mm ² (98"²)	FMS2525	NBS2525
2600mm ² (102"²)	FMS2626	NBS2626



BREATHABLE

RECTANGLE	BREATHABLE	NON-BREATHABLE
Covers Bin size	Code	Code
1000 x 1200mm (39 x 47")	FMR1012	NBR1012
1100 x 2100mm (43 x 82")	FMR1121	NBR1121
1200 x 2200mm (47 x 86")	FMR1222	NBR1222
1500 x 1800mm (59 x 71")	FMR1518	NBR1518
1500 x 3000mm (59 x 118")	FMR1530	NBR1530
1800 x 2600mm (71 x 102")	FMR1826	NBR1826
1800 x 3000mm (71 x 118")	FMR1830	NBR1830
2500 x 3000mm (98 x 118")	FMR2530	NBR2530



NON-BREATHABLE

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



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.





German
Made

Stainless Steel Tanks

- » Perfect manufacturing and weld seam quality
- » Inner surface with IIIId (2R) finishing
- » Perfect surface for easy cleaning
- » Seamless and hygienic manhole

- » Vulcanized sealing - odourless for best hygiene
- » Flawless primary material
- » 25 years Speidel tank warranty
- » In best, reliable Speidel quality – for 100 years



» VARIABLE CAPACITY TANK – FO

Equipped with racking outlet, bottom outlet, floating lid and crane.



» TRANSPORTATION & TIPPING TANK – KO

Equipped with flat bottom and forklift profile for safely moving and tipping.



» VARIABLE CAPACITY MASH TANK – FO-M

Ideal fermentation tank with sloping bottom to an upright mash door included.



» 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).



» RECTANGLE CLOSED TANK – RS-MO

Rectangular tanks are the ideal solution for small, narrow cellars. Enjoy optimal fit with best hygiene and easy cleaning.

- Also available in square format.

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.

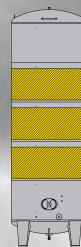
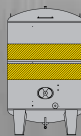
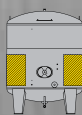
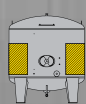
» JUICE EXTRACTOR SIEVES

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.

DOUBLE JACKETS



ACCESSORIES

- **DISC VALVE WITH SECURITY LOCKING DEVICE**
With chain.
- **BALL VALVES WITH SEALING CAP WITH CHAIN**
- **SAMPLING TAP**
- **BI-METAL DIAL THERMOMETER - 100MM**
L = 125mm and 250mm

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

New
Product



➤ 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

New
Product

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

Hosetails

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

Available in BSM, BSP, Triclover & Camlock fittings.

Ability to have 25mm hosing with 38mm fitting.

Hose Clamp or Band-it Clamp

Clamps for securing hosetail 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 in sizing 25, 38, 50, 63, 75 & 100mm

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 3 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

APHRO2

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



Variable Capacity (VC) Tanks

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

Capacity	100L	230L	330L	530L	640L	Short 1000L	Tall 1000L	1500
Diameter mm	470	620	620	750	750	1020	940	1020
Height mm	800	820	1160	1270	1500	1400	1500	2000
Seal Size mm Ø	450	600	600	700	700	1000	930	1000
Outlet mm	12	25	25	25	25	25	25	25

VC Seals & Pumps



VC Seal Pump
VCPUMP

VC Tank Valves
VC Tank Venting Valves
38mm Ø / 46mm Ø

VC Tank Seals
Complete Range of
Replacement VC
Seals.

Seal Sizes Available

VCSEAL300	VCSEAL700	VCSEAL1100	VCSEAL1600
VCSEAL350	VCSEAL720	VCSEAL1150	VCSEAL1700
VCSEAL380	VCSEAL750	VCSEAL1170	VCSEAL1750
VCSEAL420	VCSEAL800	VCSEAL1200	VCSEAL1800
VCSEAL437	VCSEAL850	VCSEAL1250	VCSEAL1900
VCSEAL500	VCSEAL900	VCSEAL1300	VCSEAL1970
VCSEAL550	VCSEAL915	VCSEAL1350	VCSEAL2000
VCSEAL600	VCSEAL930	VCSEAL1400	VCSEAL2100
VCSEAL640	VCSEAL950	VCSEAL1500	VCSEAL2200
VCSEAL650	VCSEAL1000	VCSEAL1550	VCSEAL2400



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: -5°C TO 60°C

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

Part Number	ID	Nom. OD	Max. WP	Weight	Vacuum Rating	Bend Radius	Lengths
	mm	mm	psi (mPa)	kg/m	mm/Hg	mm	metres
HOSE25	25.0	31.9	130 (0.90)	0.400	-624	120	20
HOSE38	38.0	46.1	102 (0.70)	0.720	-624	200	20
HOSE50	50.0	60.2	87 (0.60)	1.080	-624	250	20
HOSE75	76.0	89.6	76 (0.52)	2.300	-624	450	20
HOSE100	102.0	116.0	58 (0.40)	3.200	-624	600	20



CLEAR WINE HOISING AND SPIRIT HOISING 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.

SDII

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.



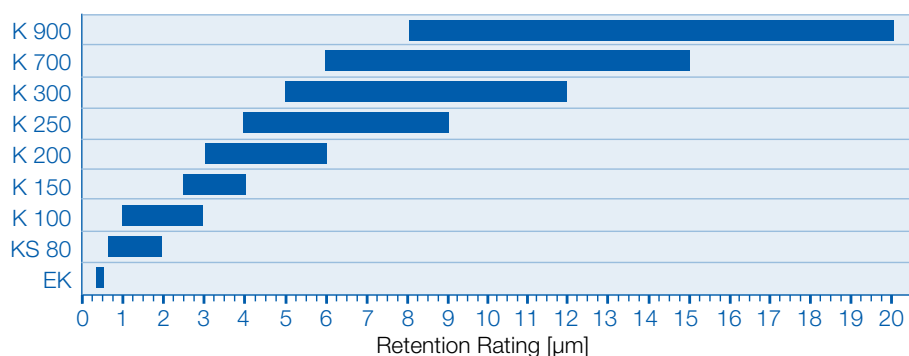
Backflush Support Set-SD

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.

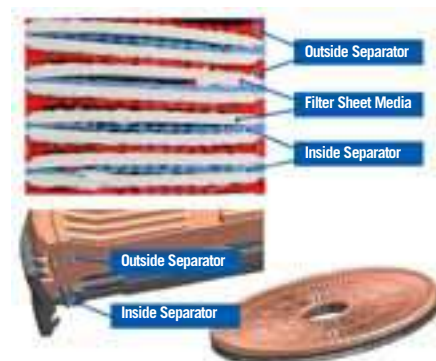
P28-GFY



Relative Retention Rating 1 - For Lenticular and Filter Sheets



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



Lenticular Separator Cross Section

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

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



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



OENOCLEAR 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



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



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



Cartridge Housings

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.

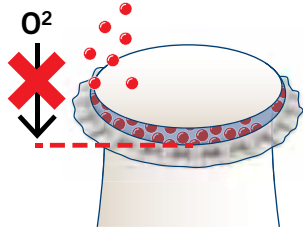


Stainless steel in & out feed connections and pressure gauges available on request.

Stock Crown Seals

The Ideal Crown Seal For Tirage & Final Closure

Stainless Steel – OXYSORB



New
Product

NEW CROWN SEAL - OXYSORB LINER

The "Active" Barrier against oxygen. Oxsorb 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 Oxsorb liner preserves freshness & protects wine sensitive to oxygen.

Silver / Gold
TCSOXY-SIL
Boxes of 6250

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.**

Aluminium

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

Boxes of 6250
Bag of 1000



Standard Steel

For Tirage Only

Standard steel crown seals with TOP+

Steel with 4 layers of tin for corrosion resistance. Recommended as a tirage closure (magnetic). Colour changes annually for vintage inventory control.

Multi
TCSTD

Black
TCSTD-BK

Gold
TCSTD-GO

Silver
TCSTD-SI

Boxes of 6250
Bag of 1000



Stainless Steel

Stainless steel crown seals with TOPZ LINER

Provides a low osmotic potential, recommended for longer term tirage and as a final closure. Suggested for automatic bottling facilities (magnetic).

Black **TCSSTZ-BK**

Gold **TCSSTZ-GO**

Red **TCSSTZ-RD**

Silver **TCSSTZ-SI**

Boxes of 6250
Bag of 1000



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 - 0.18Cm3 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

Injected Polyethylene bidule inlay. Recommended for tirage.

Standard Steel Crown with built in Bidule

TCSTDBID

Boxes of 6000
Bag of 1000



Aluminium Crown with built in Bidule

TCALIBID

Boxes of 6000
Bag of 1000



Bidules

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).



ISO 9001
ISO 14001
FSSC 22000
BUREAU VERITAS
Certification



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).

WHSSP



Gold

Gold wire. Gold plaque.

WHGG



Dark Gold

Gold wire. Gold plaque.

WHDG



White

White wire. White plaque.

WHWW



Black

Black wire. Black plaque.

WHBBP



Gold / Black

Gold wire. Black plaque.

WHGB



Red / Red

Red wire. Red plaque.

WHRRP



Rose / Rose

Rose pink wire. Rose pink plaque.

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



Le Muselet Valentin

Custom Designed Muselets

Pacifix 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.



Sparlux Custom Hoods – Styles and Options



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.



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.



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.

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%.



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
- Lengths: 80-120mm
- Narrow taper
- Spot or UV orientation marks



**Medallion/Scallop
Example**



Dark Gold
120mm.
SHSTDDG



Satin Gold
120mm.
SHSTDG
UV Orientation.
SHUVSG
90mm.
SH90SG



French Embossed Gold
120mm.
SHSTDGFE



Champagne Gold
120mm.
SHSTDCG



Gun Metal
120mm.
SHSTDGREY



Satin Silver
120mm.
SHSTDSS
UV Orientation.
SHUVSS
90mm.
SH90SS



French Embossed Silver
120mm.
SHSTDSE



Pearl White
120mm.
SHSTDPW



White
120mm.
SHSTDBLANCO



**Easy to
Personalise**

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



Old Gold
120mm.
SHSTDOG



Bronze
120mm.
SHSTDBZ



Satin Pink
120mm.
SHSTDSP



Burgundy
120mm.
SHSTDBGY

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.



Dark Blue
120mm.
SHSTDB



Satin Black
120mm.
SHSTDSB



Matt Black
120mm.
SHSTDMB
UV Orientation.
SHUVMB
90mm.
SH90MB



**French Embossed
Satin Black**
120mm.
SHSTDBFE



**Large Format Hoods
Matt Black**
165mm.
SH3LMB
**Large Format Hoods
Matt Black**
205mm.
SH6LMB

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

Pacifix capsules are resistant to abrasion and spin-on wrinkles. Size: 29.5 x 60mm.



Burgundy
CAPPLBURG
Red
CAPPLRED
Bright Red
CAPPLEREDB
White
CAPPLPW



Silver
CAPPLPSILV
Gold
CAPPLPGOLD
Matt Black with Gold Stripe
CAPPLPMBGS
Matt Black with 2 Gold Stripes
CAPPLPMBGSD



Matt Black
CAPPLPBB
Gloss Black
CAPPLPGB
Navy Blue
CAPPLPNB
Metallic Blue
CAPPLPMB

4,608 Per Box.

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

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 x 55mm
CAPTINRED
3,300 Per Box.



Black 29.25 x 55mm
CAPTINBLK
3,300 Per Box.
Black 31.5 x 55mm
CAPTIN31.5BLK
1,600 Per Box.



Gold 29.25 x 55mm
CAPTINGD
3,300 Per Box.
Gold 31.5 x 55mm
CAPTIN31.5G
1,600 Per Box.

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

Cork Closures

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

Bar Stopper Alttop 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



Bottle Waxing Machinery

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.



Four bottle model and fully automated wax sealer available.

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.



Personalised Brass Stamps

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

WAXSTAMP



Machinery & Equipment



Service & Installation

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



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

- Advisory services
- Installation
- Service
- Maintenance
- Repair

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



MADE IN
GERMANY

Available in:

- EP1 - Open style press
- EP2 - Closed style press
- EP3 - Dual style press



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

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.



Destemmers – AS Range

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



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.



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



Available from 500 - 2000 kg/pH

EN0 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

KIESEL

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.



Open Throat Must Pump

- Ideal for transferring destemmed/stemmed grape must and a high proportion of whole grapes.
- Compact, low profile and manoeuvrable.

Sizes from 3000 - 75,000 L/h

Options: run dry protection and level control.

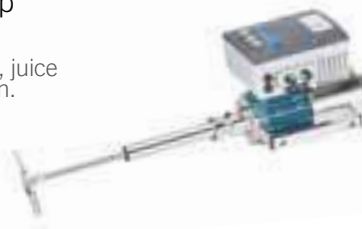
Eccentric Screw Pump (Mono Pump)

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.



Agitator

Agitator for Wineries and Distilleries.

To suit up to 80,000 litre tanks.

Flotation

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.



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
- 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

- Pressure switch for barrel filling
- Integrated electromagnetic flowmeter
- Tactil display
- Motorised or pneumatic valve
- Atex (contact us)

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."

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

Options

- Speed regulator
- Cable or Radio remote
- In-line fittings
- Pressure regulator
- Pressure switch
- Bypass valve

- 4 wheels trolley
- Dry run protection

Use

- Pumping over
- Descaling
- Filtration
- Bottling
- Barrel filling

Low Speed Impeller Pumps Variable Frequency Drive

SeriesF	low L/h	kW	Speed RPM
LCE5/140	500 to 14000	1.5	50 to 850
LCE15/260	1500 to 26000	3	50 to 775
LCE25/400	2500 to 40000	4	50 to 775
LCE50/700	5000 to 57000	5.5	50 to 700

Control Panel

Feeding Hopper For Lobe Pumps

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

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 10gr/Lt 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 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.

- 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

- gas bubbles not visible
- carrier gases such as O₂ and N₂ will be removed in one step



System 250

Flotation Systems



Mobile - User-friendly - Innovative 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[®] s.r.l.

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

VAPOR①**NE**



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.



DOSA-2N

Inert gas dosing unit with two dosing valve.

DOSA-2N



Manual Corker

Low cost manual corker for still wine.

MCORKER



Manual 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



Hooder Bells

Replacement Inserts. Standard bottle bells.

Pneumatic Assisted Manual Wirer

Pneumatic Muselet Applicator. Pneumatic bottle lifting. Manual Spindle handle wiring twist. Handles bottles 375ml to 1.5 litres. 250 BPH.

WIRES1P



Semi-Auto Wirer

Wire-hooding unit with pneumatic lift and auto wire twisting bottles from 375ml to 1.5 litres. Electric/ pneumatic. Up to 400 BPH.

WIRESA1



Cap Spinners

Capsule Roll-On Head On Pedestal or Bench Top Unit. Suitable for applying poly laminate/ tin/aluminium capsules and set up for the possible capsule flat-roll attachment.

BTCAPSPIN



Air Knife 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.



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, corker & 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 corker machine for T-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

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

Pneumatic bottle lifter. Auto cork distribution by top hopper. 900 BPH. Options: Nitrogen Injection Vacuum Corking.

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 corker 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



Auto Cork Remover

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

Cap & Cork Feeders



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.

Linear Labellers

CDA Automatic Labellers

CDA has been specialising in wine bottle labelling since 1991 and is recognised internationally for its specific know-how and machine innovation.



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.



Call Tanium for a complete range of labellers and options.

Thermal Label Sleeveing

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.



morton
VERONELLA-VERONA

Steam or Hot Air Tunnels

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



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 to 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 sterilization with water and steam under pressure.



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

MOLENAAR



VIDEOJET.



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 Rinsers

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 special 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



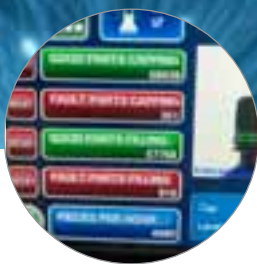
TARTP10

TARTP10/R

Water Recycling Tank

Digital Control Quality Control Systems

**DIGITAL
CONTROL**

 Inspection Systems
Smart Motion Devices


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 an 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 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



90° 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.

Packing

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.

FCS-10U Carton Sealing Machine



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.

- Automatic one touch operation
- Automatic pallet height detection
- Soft start and stop for light loads
- Adjustable film tension

FSW-10 Pallet Wrapping Machine



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

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 glueing 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

LAFAL
ROTO - JOLLY

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 sparkling 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.

CHAMPAGEL



High Speed Linear Neck Freezers

1200 – 12000 BPH machines with auto loading and unloading options.



Champagel Neck Freezers

350 BPH R56	1200 BPH R180
500 BPH R80	1400 BPH R216
750 BPH R114	1600 BPH R240
1000 BPH R150	

Allians Robotics

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.



ALLIANS
ROBOTICS

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

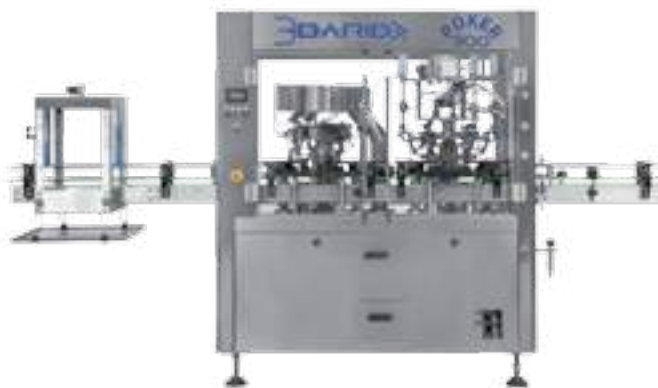
The Poker range comprises automatic monobloc POKER 400, 700 and 900, with respective bottle processing speeds. Each unit disgorges, dosages and levels. Each have inlet and discharge starwheels and guide conveyors.

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

Poker 400 | Poker 700 | Poker 900 | Apha.



Poker 400 Monobloc with Corker & Wirer



Poker 900 Monobloc with Disgorging, Dosage & Levelling



Atlas M

Disgorging, Dosage and Levelling
Ideal for small producers. Semi-auto disgorging & dosage levelling.
120-150BPH.

ATLASM

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 corker and wire hoolder. 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 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 worlds 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, polyam, tin, PVC capsule application and tamper seals.



Minerva 80 with Magazine



Unicap

Wire Hooding and Corking Wirers

Automatic wirehooding machines and monobloc corker wirers.

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

Thermal Label Sleeveing Nortan also supplies thermal label sleeveing machines and steam and hot air tunnels.



Prisma 12+16+16



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.



MYSENTIA.COM

POWERED BY
Universal Biosensors

Free SO₂
is just the
beginning.

THE POWER OF A LAB
IN THE PALM OF YOUR HAND.



SENTIA

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

Globalgreen
environmental