Grapeworks &Tanium

2022 Product Catalogue
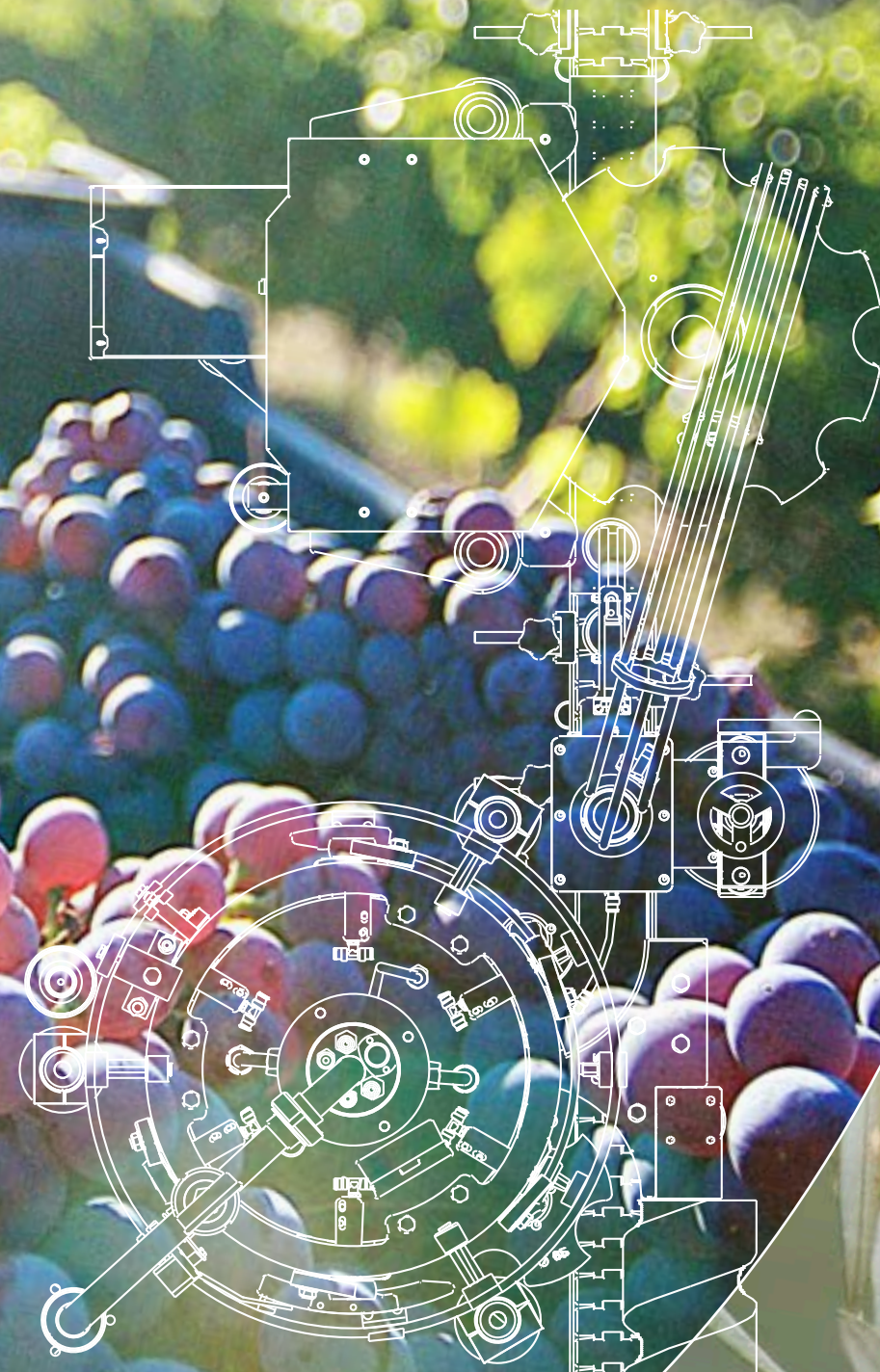
grapeworks CONSUMABLES   **TANIUM** machinery & equipment

Index

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The Selections • Yeasts

MARTIN VIALATTE

VIALATTE FERM® W12
ACO · AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

S. cerevisiae galactose – selected for making white, rosé and red wines **VIALATTE FERM® W12** optimizes aromatic finesse and full-rounded flavour. **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 (500 g)

VIALATTE FERM® W28
ACO · AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

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 (500 g)

VIALATTE FERM® R71
ACO · AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

VIALATTE FERM® R71 is a *S. cerevisiae* yeast selected for its capacity for producing intense red and rosé wines which are fresh and fermentative (small red berries, strawberries, red currants, etc). **VIALATTE FERM® R71** is very robust and allows alcoholic fermentative to be carried out under good conditions even with limiting factors (alcohol, low temperature, low turbidity …). This product can be used for traditional wine making or for 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 (500 g)

VIALATTE FERM® R82
ACO · AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

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 (500 g)

VIALATTE FERM® R96
ACO · AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

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 (500 g and 10 kg)

Impact of the yeast strain on the aromatic profile of a Syrah red wine

AROMATIC INTENSITY
SPICY AROMAS
FRUITY AROMAS
FERMENTATION AROMAS
AROMATIC COMPLEXITY
FRESHNESS IN THE MOUTH
VOLUME IN THE MOUTH

— Control yeast
— **VIALATTE FERM® R82**
— **VIALATTE FERM® R100**
— **VIALATTE FERM® R96**

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

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SO.DELIGHT®

ACO · AF · VEG · UE · NOP

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 (500 g)

SO.FRUITY

ACO · IFV · AF · VEG · UE · NOP

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 (500 g)

SO.FLAVOUR®

ACO · AF · VEG · UE · NOP

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 (500 g)

MARTIN VIALATTE® Product Range

NAME	POSITIONING	GENUS SPECIES	RECOMMENDED FOR	AROMATIC EXPRESSION	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO₂*	PRODUCTION OF VOLATIL ACIDITY	SENSITIVITY TO COPPER	H₂S PRODUCTION
VIALATTE FERM® W28		*S. cerevisiae*	Making aromatic white and rosé wines, optimising expression of thiols	Expression of thiols	Rapid	10 to 16°C	Low	16,50%	Low	Low	Highly sensitive	Low
VIALATTE FERM® W12		*S. cerevisiae galactose -*	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	Low	Moderately sensitive	Low
VIALATTE FERM® R71		*S. cerevisiae*	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	Low to Medium	Highly sensitive	Low
VIALATTE FERM® R96		*S. cerevisiae*	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	Low	Moderately sensitive	NA
VIALATTE FERM® R82		*S. cerevisiae*	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	Medium	Moderately sensitive	Very Low
SO.DELIGHT®		*S. cerevisiae*	Making fresh and fruity aromatic white and rose 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	Medium	Sensible	Low
SO.FRUITY		*S. cerevisiae*	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	Low	Moderately sensitive	Low
SO.FLAVOUR®		*S. cerevisiae*	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	Medium	Not very sensitive	Low

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

Volume Discounts Apply. Please Call.

SOEC® 7

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

Application rate: 20 g/hL
LEVUR0005 (500 g)

SOEC® 1971

A 100% certified organic new yeast strain which produces a cleaner aromatic profile and promotes the organoleptic characteristics of freshness and fruitiness. **SOEC® 1971** also improves the mouthfeel thanks to its high autolysis capacity. Characterized by a low SO$_2$ production. Allows for longer lasting wines thanks to a low acetaldehyde production.

Application rate: 20 g/hL
LEVUR0083 (500 g)
LEVUR0084 (10 kg)

VITILEVURE™ Product Range Yeasts with personality at the service of controlled oenology

VITILEVURE 58W3 YSEO®
VITIL0015 (500 g)

VITILEVURE 3001 YSEO®
VITIL0057 (500 g)

VITILEVURE SYRAH YSEO®
VITIL0053 (500 g)

VITILEVURE QUARTZ®
VITIL0049 (500 g)

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 VOLATIL 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 (500 g)

LEVULINE C19 YSEO®
LEVUL0006 (500 g)

LEVULINE SYNERGIE®
LEVUL0020 (500 g)

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

Nutrients

MARTIN VIALATTE

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 H_2S.

Application rate: 20 to 40 g/hL   **NUTRI0006** (1 kg)

## DEVELOPER NUTRIENT

NUTRICELL® AA

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

Application rate: 20 to 40 g/hL   **NUTRI0001** (1 kg)

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).

EHRLICH RELATION

Adapted to the Ribereau Gayon Oenology Treaty Volume1 p 92
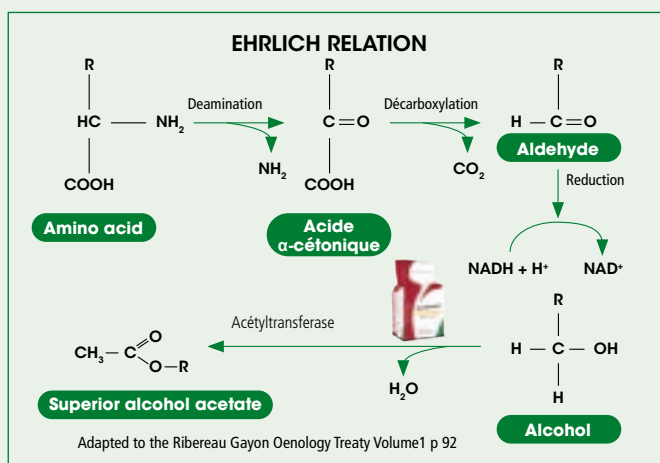
- **NUTRICELL® AA** provide amino acid precursors from superior alcohol to the must. Choosing a yeast with acetyltransferase activity enables superior alcohol to be transformed into superior alcohol acetates with pleasant fruit and flower odors.

ORGANIC NUTRIENT

START Y® FRESH

A 100% certified organic nutrient rich in reducing elements which enhances the organoleptic properties, increases the freshness and aromatic intensity and preserves the aromatic quality of the wine over time.

Application rate: for the elaboration of base wine: 10 to 30 g/hL
for foaming: 5 to 20 g/hL

START0006 (1 kg)
START0005 (10 kg)

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   **NUTRI0025** (10 kg)

NUTRICELL® START

NUTRICELL® START is a complex nutrient, without sulphates, recommended for activating alcoholic fermentation. Added to yeasting, it provides the elements necessary for ensuring complete yeast nutrition: vitamins (thiamine), minerals, mineral and nitrogen, survival factors.

Application rate: 20 to 60 g/hL
NUTRI0014 (1 kg)
NUTRI0013 (10 kg)

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 60 g/hL   **NUTRI0003** (1 kg)

NUTRICELL® FINISH

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

Application rate: 20 to 40 g/hL   **NUTRI0004** (1 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
NUTRI0016 (1 kg)
NUTRI0017 (10 kg)

SPECIFIC NUTRIENT - MLF

NUTRICELL® FML

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

Application rate: 20 to 30 g/hL   **NUTRI0008** (1 kg)

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

NUTRICELL® RANGE

MARTIN VIALATTE

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	✓		✓	
STARTER NUTRIENT								
NUTRICELL® START	Complex nutrient for AF activation	2,5 mg/L	23 mg/L (without sulfate)	25,5 mg/L	✓✓	✓	✓	
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 sulfate)	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	✓		✓	✓

Enzymes

AROMATIC INTENSITY

VIAZYM® MP

AF ALLERGEN FREE SANS ALLERGENE | VEG

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 to 4/100 kg   **VIAZY0019** (100 g)

VIAZYM® AROMA

AF ALLERGEN FREE SANS ALLERGENE | VEG

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 g/hL   **VIAZY0020** (100 g)

EXTRACTION

VIAZYM® EXTRACT PREMIUM

AF ALLERGEN FREE SANS ALLERGENE | VEG

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 colour 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 colour.

Application rate: 2 to 3 g/100 kg   **VIAZY0030** (100 g)

CLARIFICATION

VIAZYM® CLARIF PLUS

AF ALLERGEN FREE SANS ALLERGENE | VEG | UE | NOP

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

Application rate: 1 to 2 mL/hL / 1 to 2 g/hL
VIAZY0017 (100 g)

SPECIALTIES

VIAZYM® FLUX

AF ALLERGEN FREE SANS ALLERGENE | VEG

VIAZYM® FLUX is a liquid pectinase and ß-glucanase concentrated enzyme. It breakdowns pectins and glucanes. **VIAZYM® FLUX** helps static clarification of raw wine and improves prior to bottling filterability. **VIAZYM® FLUX** is at the origin of media filter savings.

Application rate: 3 to 5 mL/hL
VIAZY0001 (1 L)
VIAZY0016 (10 L)

VIAZYM® FLOT

AF ALLERGEN FREE SANS ALLERGENE | VEG | UE | NOP

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 (1 L)

VIAZYM® ROUGE

AF ALLERGEN FREE SANS ALLERGENE | VEG | UE | NOP

Micro-granulated enzyme, **VIAZYM® ROUGE** breaks down pectins and clarifies more quickly. This enzyme develops the colour and fruitiness of red wines. **VIAZYM® ROUGE** participates in reducing vegetal notes.

Application rate: 2 to 5 g/hL   **VIAZY0024** (100 g)

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

Fining of musts

MARTIN VIALATTE

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 50 g/hL
PROVG0010 (1 kg)
PROVG0011 (5 kg)
PROVG0016 (10 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 colour 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 (1 kg)
POLYG0001 (5 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 (1 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 (1 kg)

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. **KTS® FLOT** erases bitter and vegetable notes without decharacterising the wines, and also contributes to the protection against oxidation. Easy to use liquid plug and play product.

Application rate: 5 to 15 cL/hL
KTSFL0000 (20 L)
KTSFL0002 (1000 L)

PROVGREEN® SMOKE TAINTS

PROVGREEN® SMOKE TAINTS an animal-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards. Developed to remove the compounds that cause smoke taint, **PROVGREEN® SMOKE TAINTS** reduces the masking effect produced by smoke taint and restores the wine's fruitiness and freshness. 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. A few prior trials should be carried out in order to determine the optimum dosage.
PROVG0022 (5 kg)

PROVGREEN® L100

PROVGREEN® L100 is a solution of pea protein. The formulation was created as the result of the development of a specific production process able to attain a high concentration of 100 g/L of plant proteins. This fining agent guarantees rapid clarification of musts and wines and considerably limits the volume of deposits compared to animal-based fining agents. **PROVGREEN® L100** also helps to eliminate oxidised polyphenols in treated musts and wines.

Application rate: on must: 15 to 40 cL/hL
on wine: 30 cL/hL
PVLLG0000 (20 L)

PVPP

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

PVPP00003 (1 kg)

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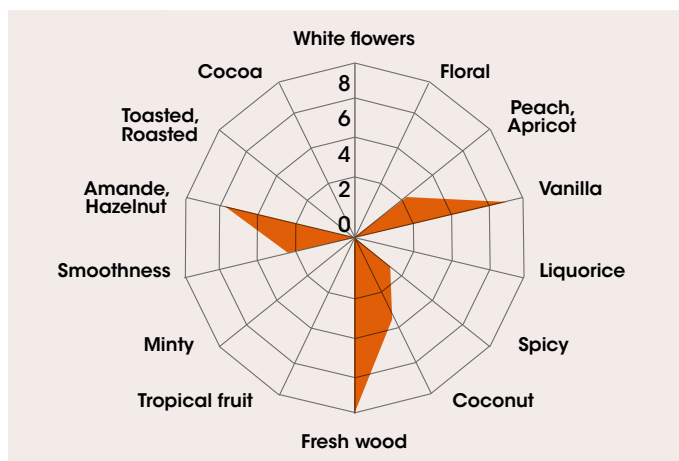# SimiliOak

MARTIN VIALATTE

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 (500 g)
SIMIL0000 (5 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
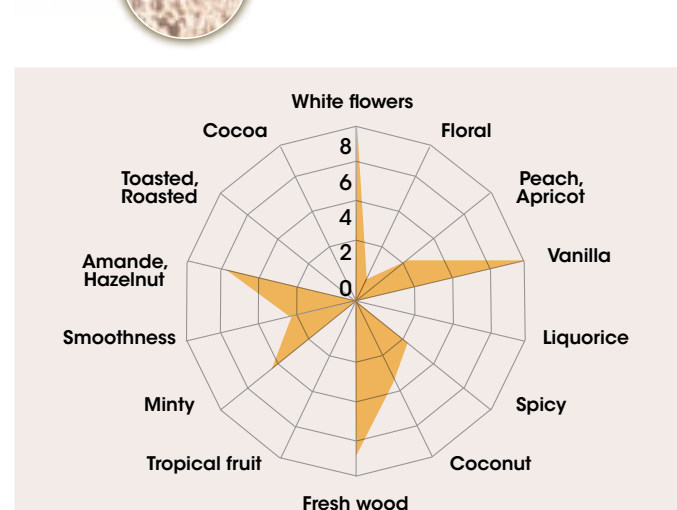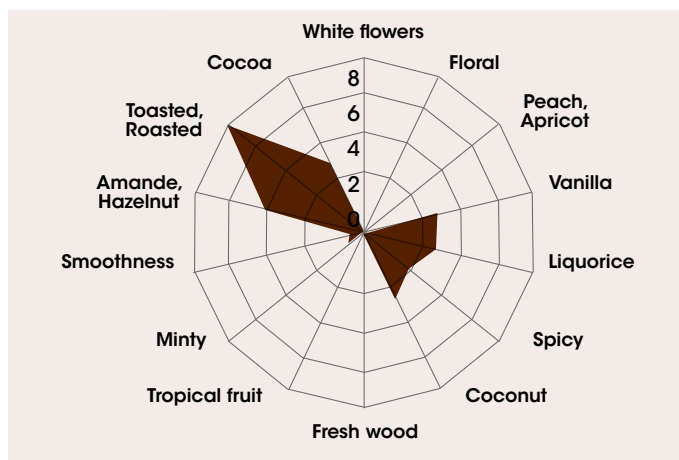**SIMIL0004** (500 g)

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 (500 g)

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

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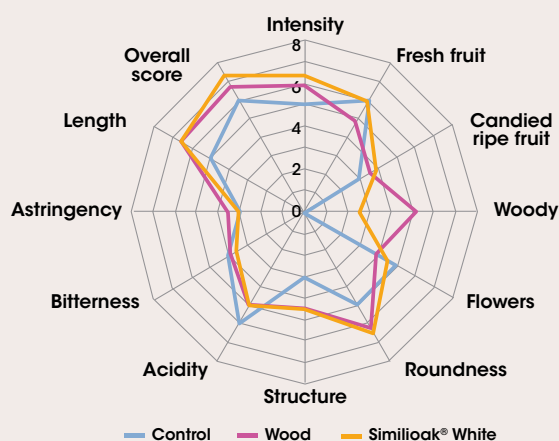
SIMILIOAK® WHITE provides a sensory profile very close to that of fresh wood: more aromatic intensity, more roundness and structure, less acidity and more length in the mouth. Moreover, **SIMILIOAK® WHITE** better respects the wine's aromas and preserves the freshness of the fruit while developing faint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

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

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Tannins

MARTIN VIALATTE

Tannins product range

The botanic origin of tannins (gall nut, chestnut, oak, grape, etc. tannins) in addition to the physico-chemical properties associated with these tannins (anti-free radical, reaction with proteins, co-pigmentation, oxidative protection, etc.) have enabled us to develop a complete tannin product range which may be used in accordance with the quality of the harvest and also based on the product objective the client has set.

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 colour 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 colour 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 (1 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 (1 kg)

SUBLISTAB®

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

Application rate: 10 to 40 g/hL
SUBLI0008 (1 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 colour 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 (1 kg granulated)
TANIX0001 (12.5 kg granulated)

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 (1 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 (1 kg)

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: 10 to 40 g/hL
SUBLI0002 (1 kg)

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AGEING TANNINS

TANIRAISIN

Due to its specific production method, **TANIRAISIN** conserves the natural properties of grape skin tannins selected for their quality. As such, these highly reactive tannins will interact with other macromolecules found in wine. These multiple interactions have a positive impact on wine. **TANIRAISIN** has a clarification role (ideal supplement for fining). It promotes the stabilization of colour (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 (500 g)

SENSORY ANALYSIS - CINSAULT ROSÉ WINE

— Control
— Taniraisin

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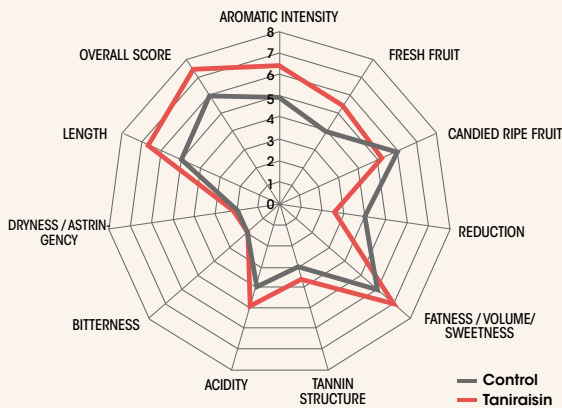
TANIPEPIN

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 colour 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.
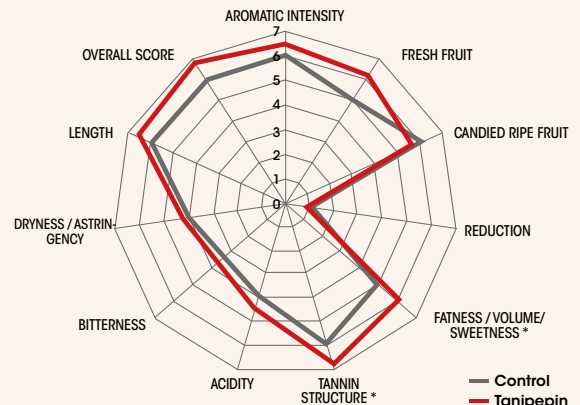
Application rate: on harvest: 5 to 15 g/100 kg
on must: 5 to 10 g/hL
on wine: 1 to 15 g/hL
TANIP0000 (500 g)

— Control
— Tanipepin

* : 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 30 g/hL
SUBLI0006 (500 g)

SUBLIPROTECT®

SUBLIPROTECT® is a complex of grape tannins and inactive dry yeasts. This tannin contributes to balance in the mouth and a feeling of freshness. It prepares wines for maturation in barrels. **SUBLIPROTECT®** strengthens resistance to oxidation and preserves redox potential.

Application rate: 5 to 20 g/hL
SUBLI0011 (1 kg)

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NAME		ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
VITANIL® B		✓		
TANIXEL®		✓	✓	✓
VITANIL® VR		✓	✓✓	✓
SUBLITAN® VINIF		✓✓	✓✓	✓
SUBLIWHITE®		✓✓	✓	✓✓
SUBLIFRESH®		✓✓	✓	✓✓✓
SUBLISTAB®		✓	✓✓	
SUBLIRED®		✓	✓	✓✓
SUBLI'OAK®		✓	✓	✓✓✓
SUBLIPROTECT®		✓✓✓	✓✓	✓✓✓
TANIRAISIN		✓	✓✓	✓✓✓
TANIPEPIN		✓	✓✓	✓✓

Bacteria

MARTIN VIALATTE

REFLEX MALO® 360

AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

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.

REFLE0000 (25 g)
REFLE0001 (250 g)

REFLEX MALO® PH

AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

A strain of lactic acid bacteria for inoculating wines with a low pH, **REFLEX MALO® PH** is a freeze-dried starter culture of *Oenococcus oeni*. This strain of lactic acid bacteria was selected for its ability to trigger MLF under conditions of low pH (≥ 3.0) or high acidity. It makes a positive contribution to the aromatic profile of the wine, enhancing fruity, floral notes.

REFLE0002 (25 hL)
REFLE0003 (250 hL)

VITILACTIC® STARTER BL01

AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

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).

VITIL0008 (25 g)
VITIL0009 (100 g)

VITILACTIC® F

AF ALLERGEN FREE SANS ALLERGENE · VEG · UE · NOP

VITILACTIC® F is a direct pitching lactic bacteria selected by IFV in Beaune for its remarkable fermentation and organoleptic properties (colour 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.

VITIL0004 (2.5 g)
VITIL0005 (25 g)
VITIL0002 (100 g)

NAME	PACKAGING	TYPE	ALCOHOL	pH	SO_2 T SO_2 L	OPTIMUM TEMPERATURE RANGE *	END OF AF	CO-INNOCULATION	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
REFLEX MALO® PH	25 hL / 250 hL	*Oenococcus oeni*	≤ 14%	≥ 3	< 60 mg/L < 10 mg/L	18° - 22°C	✓✓✓	✓✓	Low to average	Fruity, floral notes
VITILACTIC® STARTER BL01	25 g / 100 g / 500 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 / 25 hL 100 hL / 250 hL	Direct inoculation	< 15 %	> 3,2	< 50 mg/L / < 10 mg/L	≥ 16°C	✓✓✓	✓✓✓	Low to average	Round, fruity wines

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KTS

MARTIN VIALATTE

| **KTS® RANGE** | Fining agents formulated from chitin derivatives |

KTS® CLEAR

AF ALLERGEN FREE SANS ALLERGENE · VEG

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 (1 kg)

KTS® FA

UE

KTS® FA is a chitosan-based preparation which aims to control the microbial populations present in the must. **KTS® FA** is used as a biocontrol agent that helps to reduce the dose of sulphites and reduce contamination caused by spoilage microorganisms.

Application rate: 15 to 20 g/hL
KTSFA0001 (1 kg)
KTSFA0000 (10 kg)

KTS® FLOT

ACO CERTIFICATION LTD · VEG · UE

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. **KTS® FLOT** erases bitter and vegetable notes without decharacterising the wines, and also contributes to the protection against oxidation. Easy to use liquid plug and play product.

Application rate: 5 to 15 cL/hL
KTSFL0000 (20 L)
KTSFL0002 (1000 L)
KTSFL003 (5 L)

KTS® CONTROL

AF ALLERGEN FREE SANS ALLERGENE · VEG · UE

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: 2 to 10 g/hL
KTSCO0000 (500 g)

Evolution of turbidity in Red Grenache wines. Comparative fining test - 2019 vintage.

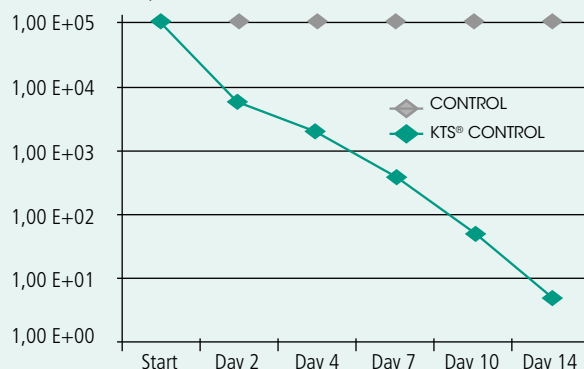(y-axis: NTU, 0–200; x-axis: Hours, 0–14) — KTS® Flot, Plant-based fining, Animal fining

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

(y-axis: UFC/ml expression, 1,00 E+00 to 1,00 E+05; x-axis: Start, Day 2, Day 4, Day 7, Day 10, Day 14) — CONTROL, KTS® CONTROL

TESTIMONIAL

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

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

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Fining of wine

MARTIN VIALATTE

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 (1 kg)
PROVG0013 (5 kg)

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. 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
A few prior trials should be carried out in order to determine the optimum dosage
PROVG0022 (5 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 (1 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: powder: 2 to 15 g/hL
liquid: 5 to 30 cL/hL
GELIS0001 (1 L)
GELIS0006 (20 L)

CRISTALINE®

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

Application rate: 1 to 2 g/hL
CRIST0009 (1 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 5 cL/hL
SILIS0001 (5 L)

PVPP

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

PVPP00003 (1 kg)

AQUACOL

Fining agents (fish gelatin) for quality red wine
Aquacol reveals roundness, highlights finesse and aromas and 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 24 g/hL to 16 g/hL

AQUAC0000 (1 L)
AQUAC0005 (5 kg)

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Stabilizing agents

MARTIN VIALATTE

COLLOIDAL STABILISATION

DUOGOM MAX

DUOGOM MAX is a preparation based on Verek and Seyal gum arabic and SO_2. It is recommended for colloidal stabilisation and enhancement of roundness in red and 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 (5 L)
DUOGO0007 (20 L)

GOMIXEL

GOMIXEL is a preparation based on Seyal gum arabic and SO_2. It is recommended for colloidal stabilisation of white and rosé wines, and especially to provide roundness and sweetness to wines and enhance aromatic perception. Due to its specific composition, **GOMIXEL** has no effect on filtration, so that this preparation can be used before or after filtration depending on the winery process.

Application rate: 10 to 20 cL/hL
GOMIX0000 (1 L)
GOMIX0001 (5 L)

FILTROSTABIL

FILTROSTABIL is a preparation based on Verek gum arabic and SO_2. It ensures the stabilisation of colouring matter in red wines, avoiding the formation of cloudiness and deposits of condensed colouring matter in the bottle. Due to its make-up, **FILTROSTABIL** is highly effective, enabling it to adapt to every case of wine stabilisation, even in the event of major colour instability.

Application rate: 3 to 20 cL/hL / 10 to 50 g/hL
FILTR0042 (1 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	COLOUR STABILITY	ROUNDNESS IMPACT	TARTARIC STABILITY AND 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 (250 g)

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 (250 g)

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 colour compounds of wine. **NEO CRISPY®** reinforces the natural resistance of musts from oxidation.

Application rate: 15 to 30 g/hL
NEOCR0000 (1 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 be 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 (1 kg)

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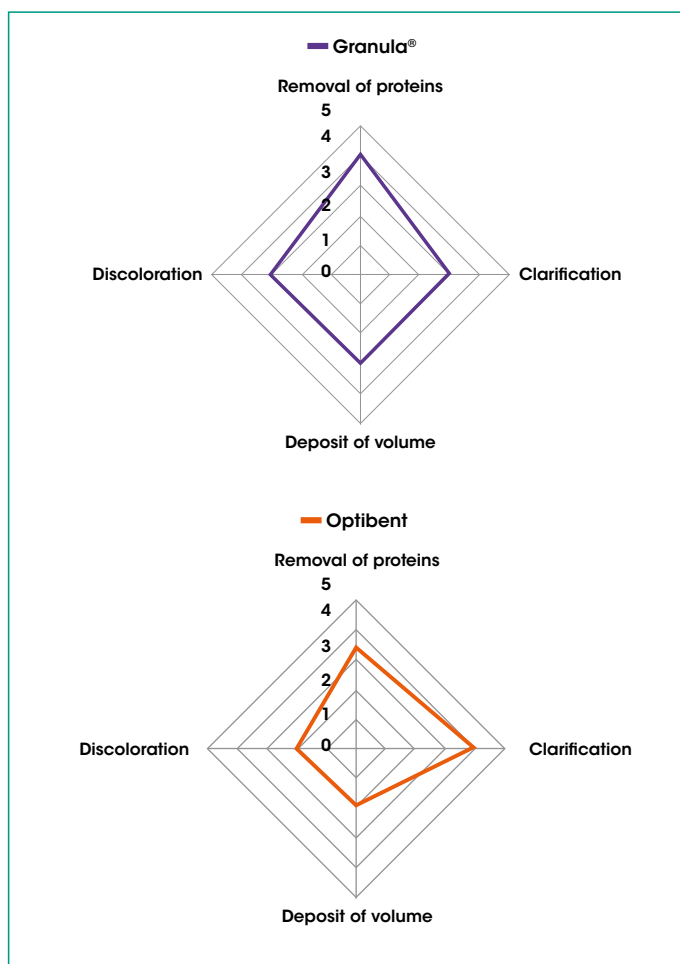
Protein stabilization Bentonite

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, colour 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.

Granula® — radar chart: Removal of proteins, Clarification, Deposit of volume, Discoloration

Optibent — radar chart: Removal of proteins, Clarification, Deposit of volume, Discoloration

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
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
ELECTRA® BENTO0012	Powder	Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits.	20 to 100 g/hL	25 kg

OENOFRANCE

Performa has a great affinity for unstable proteins

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

Comparison of effectiveness of various bentonites
+C   -C   0   20   40   60   80   100 g/hL
COMPETING BENTONITE
PERFORMA
CALCIUM BENTONITE
+C : Positive control   -C : Negative control

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
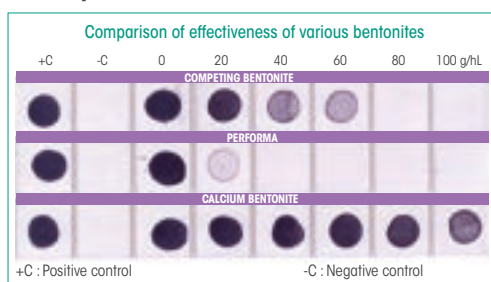
on the left, it can be seen that **PERFORMA** eliminates all the unstable proteins in the wine at a dose of 40 g/hL, at which stage the violet stain has completely disappeared. For the competing bentonite, a halo is still present at 80 g/hL, which means that there are still traces of proteins at that 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 (1 kg)
PERFO0001 (5 kg)

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Tartrate stabilisation

Cellulose gums - CMC

Cellulose gum has many advantages regarding the tartrate stabilisation of wines. It provides long-lasting, effective stabilisation, 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.

Application rate: 5 cL/hL
CRIST0013 (20 L)
CRIST0015 (5 L)

CRISTAB® GC

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

Application rate: granulated: 10g/hL
liquid: 20 cL/hL
CRIST0001 (5 L)
CRIST0004 (20 L)
CRIST0000 (1 kg)

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 (1 L)
ANTAR0001 (10 L)
ANTAR0002 (20 L)
ANTAR0004 (1000 L)

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 (1 L)
ANTAR0012 (10 L)
ANTAR0013 (20 L)
ANTAR0014 (1000 L)

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 (1 L)
ANTAR0005 (10 L)
ANTAR0006 (20 L)
ANTAR0008 (1000 L)

ANTARTIKA® DUO

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

Application rate: 10 to 20 cL/hL
ANTAR0016 (1 L)
ANTAR0017 (20 L)

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

Specific treatments & carbon

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. 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. A few prior trials should be carried out in order to determine the optimum dosage.

PROVG0022 (5 kg)

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 m^2/g which is quite large but the specific surface area of **NOIR ACTIVA MAX** is 1800 m^2/g which makes it highly effective.

Application rate: Consult your oenologist
NOIRA0007 (5 kg)

CARBINE T GRANULE

De-odorizing and decontaminating of musts and white wines. Remove stains from musts and white wine. Effective against geosmin.

Application rate: 20 to 100 g/hL depending on the extent of the defective characteristics to be treated.
CARBI0000 (1 kg)
CARBI0003 (5 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

VEGAN PRODUCT
SAMPLES AND TREATMENT PROTOCOLS NOW AVAILABLE

Sample protocols developed in Australia

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

Volume Discounts Apply. Please Call.

Sparkling

STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

Usable in
Traditional Method

Usable in
Cuvee Close Method (Charmat)

Yeast

SOEC® 1971

A 100% certified organic new yeast strain which produces a cleaner aromatic profile and promotes the organoleptic characteristics of freshness and fruitiness.

LEVUR0083 (500 g)
LEVUR0084 (10 kg)

SOEC® 7

Yeast for the production of high quality sparkling wines.

LEVUR0005 (500 g)

SOEC® 39

Yeast for the production of sparkling wines produced by the Charmat method.

LEVUR0025 (500 g)

SOEC® 49

Yeast for the production of sparkling wines produced by the Charmat method.

LEVUR0026 (500 g)

Nutrients

START Y® SP

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

START0001 (1 kg)

CHARM® ACTIVE

Nutritional supplement to optimize the production of yeast starters used for second fermentation in the Charmat method.

CHARM0005 (1 kg)

Bacteria

VITILACTIC STARTER BL01

Lactic acid bacteria for high acidity white wines.

VITIL0008 (25 g)
VITIL0009 (100 g)

START Y® FRESH

A 100% certified organic nutrient rich in reducing elements which enhances the organoleptic properties, increases the freshness and aromatic intensity and preserves the aromatic quality of the wine over time.

START0006 (1 kg)
START0005 (10 kg)

PHOSPHATE COMPOSE

DAP and Thiamine blend. Can be used on musts durig alcoholic fermentation or on wines during secondary fermentation.

PHOSP0000 (1 kg)
PHOSP0001 (5 kg)

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

Volume Discounts Apply. Please Call.

Sparkling

STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

Usable in
Traditional Method

Usable in
Cuvee Close Method (Charmat)

Fining

POLYGREEN

Preventive and curative treatment of white and rosé musts and wines against oxidation.

POLYG0000 (1 kg)
POLYG0001 (5 kg)

CRISTALGREEN/CRISTALSOL

100% plant based substitute for isling glass. Fining additive specially formulated for sparkling wines. Acting in synergy, **CRISTALGREEN** and **CRISTALSOL** refine organoleptic characteristics and improve clarity and filterability. Must be used together for maximum efficiency.

CRISTALGREEN CRIST0019 (10 L)
CRISTALSOL CRIST0022 (10 L)

Stabilizing agent

PROTEIN

EFFICOL

Selected bentonite - Specific protein fining agent.

EFFIC0000 (1 kg)

TARTARIC

STABICa

Potassium tartrate to manage the excess of calcium in wine.

STABI0008 (5 kg)

Tirage

TANNINS

SUBLITAN® TIRAGE

Combination of tannins, inactivated yeasts and yeast hulls for tirage.

SUBLI0013 (500 g)

CHARM® REDOX T

Complex of proanthocyanidin and gallotannins to strengthen the wine's antioxidant potential.

CHARM0004 (1 kg)

ADJUVANT

ADJUVANT MC

Traditional method clarification of wine in bottles.

ADJUV0027 (1 kg)

ADJUVANT 92

A latest generation riddling adjuvant. It contains alginic and mineral colloids.

ADJUV0014 (1 kg)

Ageing

TANNINS

SUBLI CHARM®

Complex of tannins essentially proanthocyanidin for the production of sparkling wines produced by the Charmat method.

SUBLI0007 (1 kg)

YEAST PRODUCTS

CHARM® AGE

Complex of yeast products rich in polysaccharides and antioxidant compounds to optimize the ageing process using the Charmat method.

CHARM0002 (1 kg)

CHARM® ELEVAGE

Complex of yeast products rich in cell wall polysaccharides for the production of sparkling wines produced by the Charmat method.

CHARM0003 (1 kg)

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

AIRD Cleaning Products

AIRD INNOVATIONS IN CHEMISTRY

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.

4L Pk, 12L Cube, 200kg Drum
AIRDALLEG

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

4kg Pk, 12kg Box, 200kg Drum
AIRDCS1

Cleanskin K - Potassium Alkaline Detergent
4kg Pk, 12kg Box, 200kg Drum
AIRDCS1K

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

12L Cube, 200L Drum
AIRDL1

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.

12L Cube, 200L Drum
AIRDPER1

Citsanex - Citric Detergent Biocide
Single process cleaner and sanitiser.

12L Cube, 200L Drum
AIRDCITSAN

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

4kg Pk, 12kg Pail, 200L Drum
AIRDDS1

AIRDDS1LF (Low foam)

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).

4kg Pk, 12kg Pail
AIRDOR1

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

4kg Pk, 12kg Pail
AIRDOXICA

Made In Australia

Conventional Cleaning

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

22kg Drum
PROXI1

Sodium Percarbonate
Oxyper style tank cleaning and sanitising.

25kg Bag
EROXY1

Caustic Soda Pearl
Sodium Hydroxide.

25kg Bag
CSP1

Caustic Soda Liquid
Sodium Hydroxide.

15L Cube
CSP1LIQUID

Citric Acid
25kg ERCIT1

DAP

Dap Diammonium Phosphate - European
25kg Bag
DAP1EU

Acid Adjustment

Ascorbic Acid
25kg Bag
ERASCA1

Tartaric Acid - Italian
25kg Bags
ERTART1

Lactic Acid - 88% Solution
25kg Cube LACAC1

Malic Acid
25kg Bag ERMAL

Citric Acid
Citric Acid (Wine grade) acid adjustment.

25kg Bag
ERCIT1

Potassium Carbonate
25kg Bag
ERPOTCA1

Potassium Bicarbonate
25kg Bag
ERPOTBI1

Potassium Sorbate
25kg Bag
POTSORB1

Potassium Bitartrate - Cream of Tartar
25kg Bag
COT1

Hydrogen Sulphide Odour Treatment

KUPZIT
Copper Citrate on bentonite base. Eliminates hydrogen sulphide odours without increasing copper levels.

5kg Pk,10kg Pk ERKUP1

Sulphur

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

Efferbaktol - 5 - Granules
Martin Vialatte effervescents granules. Each satchel is 12.5g = 5g of SO2. Optimised sulfiting of barrels.

25 Satchels per box.

1 Box, 10+ Boxes
EFFER0008

Sulphur Rings

Burning rings for barrel sterilisation.

5g / 25g rings in 1kg tub
SULPHRINGPREM

PVPP

PVPP - Polyclar VT (USA)
22.7kg Drum VPPU

Grape Juice Concentrate

Neutral white grape juice. 68 Brix.

Gordo Grape Concentrate. 68 Brix.

Red Wine Grape Concentrate. 68 Brix.

10kg Pail GJC-10

195kg Drum GJC-195

Distilled Water

Distilled water for lab analysis.
DW10 10L

Neck Freezing

PROPYLENE GLYCOL USP/EP
Heat transfer fluid for neck freezers.

5L Cube, 20L Cube, 200L Drum, 1000L IBC

GLYCOLP

Grape Handling & Cleaning Tools

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

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

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

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

5. Bucket
White 12Ltr.
HC28/56865

6. Round Scoop
White 2L.
HC28/56805

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

9Ltr 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
Aluminium 1500-2750mm.
HC28/029755

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

18. Stainless Steel Measuring Jugs
500ml HC69/20921

1Ltr HC69/20922

3Ltr HC69/20923

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

20. Stainless Steel Scoop
250mm HC69/20900

1Ltr HC69/20901

2Ltr HC69/20902A

3Ltr HC69/20902B

Wine Testing

Sentia
Hand held analyzer (see back cover)

OenoCheck
For the determination of residual sugars in wine.

40 tabs per bottle

OENOCHECK

pH Test Meter

Apera 20 Series
Digital pH tester & thermometer
PHTEST-20

Apera 60 Series
Digital pH tester & thermometer
PHTEST-60

Turbitity Meter

Ionix Portable Turbitity Meter. Includes 3 sample cells, callibration standards, silicone oil, sample cell oiling cloth, manual and carry case.

TN50-NTU

Wine Analysis

HYDROMETERS - STILL WINE
Range of sizes available.

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

DENSI0007

Cellar Tools

Fermentation Strainer
150mm ø x 1200mm H
STRAINER

Bullant Cap Plunger
Made from stainless steel, these cap plungers are easy to use and effective for plunging open ferments.

Cap Plunger - prong
BULLANT

Cap Plunger - plate
PL250

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.

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.

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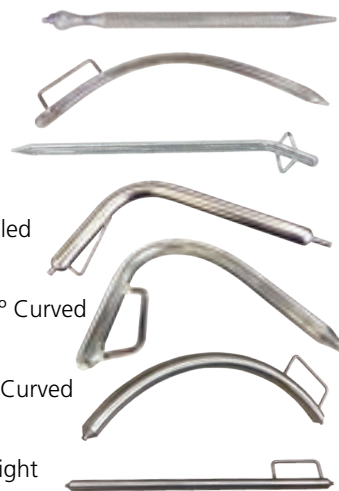
SPARGES
Drop in. Drop in "T". In-line sparger kit. Turret F & M. Manifold.

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.

Suction Hose

Part Number	ID	Nom. OD	Max WP	Weight	Vacuum rating	Bend radius	Length
	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 HOSING AND SPIRIT HOSING ALSO AVAILABLE.

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.

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

Product Specifications

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

Storage options

Wine Storage Bags

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

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

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

Trays

Stack and Nest Tray 32L
Polypropylene
Size Ext: 655 x 413 x 210 mm
Weight: 1.7 kg. Lid available.

Available in Blue, Red and Yellow. Minimum Order: 96

SN200

Wine Storage IBC's

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

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

IBC Adaptor
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 available with galvanised tipping bars or mild steel
PB780G

Vented Bins
PB780V

Bin Lids - Heavy Duty
PBLID

Bin Liners Bags

Poly liners for picking bins, harvest or fermenting.

5 Pack, Roll of 40
BINLIN

Plastic Buckets

Nally Bucket 13.6L
N151-W (White)

Matching lid white
N148-LID

Nally Bucket 22L
N075-W (White)
N075-B (Blue)
N075-R (Red)

Matching lid white

Covertec 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 CO_2 release. Made from nonwoven polypropylene with an elastic draw string. Non-Breathable covers made from polyester with an elastic draw string.

SQUARE Covers Bin size	BREATHABLE Code	NON-BREATHABLE Code
1200mm² (47"²)	FMS1212	NBS1212
1500mm² (59"²)	FMS1515	NBS1515
1800mm² (72"²)	FMS1818	NBS1818
2100mm² (82"²)	FMS2121	NBS2121
2500mm² (98"²)	FMS2525	NBS2525
2600mm² (102"²)	FMS2626	NBS2626

RECTANGLE Covers Bin size	BREATHABLE Code	NON-BREATHABLE 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

ROUND Covers Bin size	BREATHABLE Code	NON-BREATHABLE Code
850mm ø (33" ø)	FMHO6	NBHO6
1050mm ø (41" ø)	FMHO8	NBHO8
1150mm ø (45" ø)	FMHO9	NBHO9
1350mm ø (53" ø)	FMHO11	NBHO11
1550mm ø (61" ø)	FMHO13	NBHO13
1750mm ø (69" ø)	FMHO15	NBHO15
2050mm ø (81" ø)	FMHO18	NBHO18
2350mm ø (92" ø)	FMHO21	NBHO21
2650mm ø (104" ø)	FMHO24	NBHO24
3050mm ø (120" ø)	FMHO28	NBHO28

BREATHABLE

NON-BREATHABLE

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.

CellaStac Bottle Storage Systems

Australia's leading modular wine storage system.

CellaStac 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.

*Please confirm bottle type and tray suitability at time of purchase.

Made In Australia

CellaStac Range

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

40 Bottle Tray - for many sparkling, larger diameter burgundy and taller bottles.
Pallet size (1200mm x 1200mm)
CS40

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

Ferment Vats

Food Grade Polyethylene

Round 225L
540Hx860W.
Recommended Cover – 06
OFR225

Round 350L
710Hx950W.
Recommended Cover – 08
OFR350

Round 500L
820Hx1040W.
Recommended Cover – 08 & 09
OFR500

Round 700L
900Hx1150W.
Recommended Cover – 011
OFR700

Round 1000L
950Hx1340W.
Recommended Cover – 013
OFR1000

Gamba: Oak barrel, casks & fermenters

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, Gamba's objective is to select the best wood for the winemaker to achieve the optimum result from the aging process.

FORESTS CHARACTERISTICS

Allier:
The grain of the wood is fine, compact and slightly porous resulting in sweet tannin extraction and pleasant aromatics. Versatile forest that can benefit many varieties.

Troncais:
Well suited for longer barrel aged wines that benefit from integration of fine tannins to build the mid palate and breadth. The oak impact of Troncais has a slow integration so does require longer time in contact with the wine than many other forests.

Nevers:
The oak coming from Nevers is usually medium grained compared to a forest like Allier. The result is a bigger tannin extraction and requires longer aging time to fully integrate with the wine.

Vosges:
The grain is tight and the tannin extraction is about 6%. It favours wines that are more fruit forward generally matched very well with many white wines.

Limousin:
More coarse texture and the grain wider, when considering the aging of wine, the exchange of oxygen is higher; evaporation is faster and more oak tannin is extracted in a shorter time than from other forest selections. Needs to be tasted more regularly to avoid overshooting.

Acacia:
More winemakers are looking at Acacia for adding a different dimension to sweet wines and to a variety of aromatic dry white wines. Acacia imparts a floral characteristic to the wine, also adding to the mouth feel. Acacia's contribution to the wine is more textural rather than oak like wood flavours. Works well with Sauvignon Blanc and Pinot Gris bringing roundness and textured mouthfeel.

Compeigne:
The forest is the northeast of Paris and is the 3rd largest national forest in France. The oak highlights the forest terroir, sandy soil with limestone subsoil, aspect and rainfall as well as sunlight exposure. Works very well with medium bodied red wines.

Hungary / Zemplen:
This region is in the north eastern Hungary where it is colder and longer winters. The trees here grow slowly creating a tight grain.

The oak offers silky tannins. Hungarian oak with medium toast brings butterscotch, vanilla, clove, cinnamon or toffee characters to the wine.

Jupille:
Tight grain, pink and with beautiful sweet aroma and taste of vanilla. The tannin extraction is around 6%. It matches well with big bodied tannic wines. The Toast Check process enhances the aroma of this wood. Highly sought after forest that matches extremely well with full bodied examples of Shiraz in Australia.

Barrel sizes available		
115L	225L	228L
300L	350L	500L
600L	700L	

Option of water and fire bent staves for barrels.

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

Traditional methods are utilised in the build of casks and fermenters:

- Meticulous wood selection from France, Slovenia & East Europe with all natural seasoning.
- Curvature running the entire length of the staves, ensuring they have the same thickness at both ends. Which over time, increases the cask's strength and allows different inner shavings to be used to renew the wood without reducing staves stability.
- The heads of the cask are concave to handle the pressure to make it as leak resistant as possible.

Casks (round or oval)						
1,500L	2,000L	2,500L	3,000L	3,500L	5,400L	6,500L
Oak Fermenter						
1,100L	1,500L	3,000L	3,500L	4,500L	5,400L	

Option of untoasted, light or medium.

Accessories available for casks and fermenters

- Stainless steel front door
- Oak support set
- Toasting option
- Sample tap
- Stainless steel top door
- Stainless steel 50mm valve

500Litre Puncheon:

Stainless steel top door and support on wheels for easy rotation during fermentation.

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

Airlock Bubbler
Ferment Bung Water trap bubbler.
GBBUB

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

Tonnellerie Bordelaise: Oak barrels

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

BARREL STYLES

Single Forest

AMELINE

Sourced 100% from the Tronçais forest. VERITAS guaranteed, Ameline provides finesse, fine structure and length to wine. Especially suitable for extended aging in barrel of Cabernet and Bordeaux blends, full bodied Shiraz and wines requiring power and structure.

French Forests

CENTRE OF FRANCE

Large area that stretches from the Massif Central in the east to the Loire Valley in the west. Contains some of the best known forests in France such as Allier, Nevers, Blois, Chateauroux, Loches, Chinon, Troncais, Vouille, Grezigne and Bommiers.

Air drying for 24 months brings complexity and roundness as well as an aromatic, spicy richness. All origins of our individual forests are guaranteed by the VERITAS office.

SOUTH WEST FRANCE (36 month)

Tight grains, hard wood. This wood is always seasoned for 36 months and provides vanilla and mouth feel to the wine. Helps to lengthen the palate and add a buttery character.

Recommended for white wines and perfect for barrel fermented Chardonnay and full bodied Semillon.

ACACIA

(robinia pseudoacacia) Extremely limited availability. Seasoned for use in the wine industry. Traditionally used in Austria on delicate whites and in Sauternes for sweet whites. Helps to lift the floral and spice notes, with little or no tannin impact and can add an interesting honey character.

Suits varieties where floral notes are important such as Pinot Gris, Semillon, Grüner Veltliner and Riesling. A wonderful alternative to oak for both dry and sweet wines.

FRANCIS – Extended air seasoning

A selection of our best oaks, chosen for their quality, can be made utilising our many forests or as a single forest barrel. These qualities ensure roundness - a strong structure but with soft and velvety tannins.

Available in 225L, 228L, 300L and 500L*.
*Dependent on Forest

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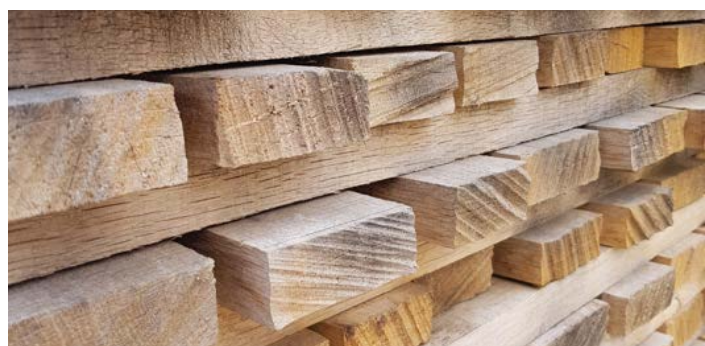
Consistent from season to season, every tree and stave is documented through the PEFC forest identification scheme and traceability through VERITAS and HACCP wood recognition programs.

TONNELLERIE BORDELAISE
FRANCE

BOISÉ Oak alternatives: Precision and repeatable.

For over 20 years, Boisé® has been a world leader in technical oenological oak, providing innovative oak ranges.

Solar toasted chips and staves

vivelys
WINE BY DESIGN

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.

	BF	It intensifies the fruity expression of wines and brings ripe fruit notes (lactone type), without toasted notes.
	BFP	It intensifies the fruity expression of wines without adding toasted notes.
	AFR	It favours the fruity expression of wines of the Fresh type and enriches it with fresh and mentholated notes with a low input of roasted notes.
	SC100	It provides fat, smoothness and sweetness to wines that are excessively aggressive, without impacting the aromatics or adding wooded or toasted notes.
	SCA	Intensifies the aromatic complexity of the wines by adding, thanks to the heating, notes of spice, dried fruit, toasted dried fruit, vanilla, coffee and light smoke provided by higher levels of heating.
	DCA	It increases the aromatic complexity of the wines and inputs, thanks to the heating, slight toasted notes, still in balance with the fruit of the wine.
	DC180	It increases the aromatic intensity of wines and provides, thanks to the heating, vanilla and toasted notes.
	SC180XL	It provides roundness with vanilla and bakery notes and makes it possible to decrease the veggie and increase the sensation of ripe fruit.
	DC190	It increases the aromatic intensity of wines and provides, thanks to the heating, caramel and toasted notes.
	DC210	It increases the aromatic intensity of wines, providing smoky and toasted notes from its heating.
	DC310	It increases the aromatic intensity of wines and provides, thanks to the heating, coffee and toasted notes, very long in the mouth.

Boisé Signature blends chips

Choose from either of these chip 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 improving the length and the aromatic persistence in the mouth.

Boisé Inspiration staves

Guaranteed precision and quality, unique know-how for your wine ageing.

Available in 7mm and 20mm thickness.

Boost ripeness & roundness.
Vanilla style.
BOISE-S7.1/ BOISE-S20.1

Amplify the complexity and harmony. Spice notes.
BOISE-S7.3/ BOISE-S20.3

Sublimate the fruitiness & enhance balance. smoky style.
BOISE-S7.5/ BOISE-S20.5

100% FRENCH OAK · ROBLE FRANCAIS · CHENE FRANCAIS

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

Stainless Steel Tanks by Speidel

SPEIDEL

- **Perfect manufacturing and weld seam quality**
- **Inner surface with IIId (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**

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.)

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

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).

TRANSPORTATION & TIPPING TANK – KO
Equipped with flat bottom and forklift profile for safely moving and tipping.

RS - MO - RECTANGLE
Upright fermentation and storage tank.
Ideal for smaller, narrow spaces, most space efficient. Stacking tank RA-MO.

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

Tank 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

Pressure Tank (Sparkling)

The pressure tank FS-MO-8B is mostly used in the production of sparkling wine. As standard, all Speidel pressure tanks come with an AISI 316 tank top and are designed for 8 bar working pressure, complying with the stringent guidelines for pressure devices. Every tank is individually tested prior to delivery.

- Best weld seam quality – easy cleaning – hygienic layout
- Perfect surfaces inside and outside – through which you will accomplish best hygiene for your process and save precious time while cleaning
- Up to wall thickness 3.0mm
- The tanks are manufactured with dimensionally stable curved tank bottoms. A curved bottom has a higher strength and stability than a flat or conical bottom.

Pressure tanks available in 3 and 8 bar pressure

Speidel Ferment Egg

A special PolyEthylene fermentation barrel designed according to the golden ratio, allowing a smooth circulation of the yeast and guaranteeing both a gentle and complete fermentation.

The egg shaped vessel results in convection currents during fermentation, unhindered by corners or edges. This movement results in your wine or beer constantly circulating, with an end result of a more complex, yet unified product.

Fermentations will generally complete quicker due to the motion of the product, and hot spots will be eliminated as the product remains at a homogeneous temperature.

Size Litres	Width	Height	Weight	Code
60L	48cm	79cm	20kg	SP21090
250L	76cm	120cm	20kg	SP21070
600L	103cm	157cm	32kg	SP21080

Double Jackets: Are moulded on the outside of tank by laser proceedure and this transfers the heat or cold to the medium inside the tank.
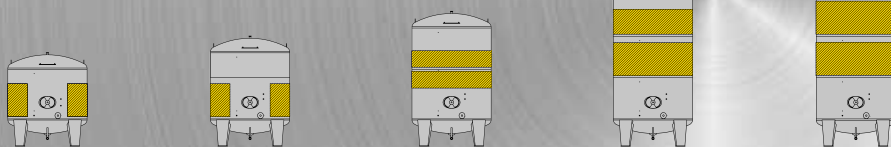
Centrifugal Mill

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

Loading hopper made of PE

Mill knife made of stainless steel

Pre-shredder made of s/steel

Safety terminal switch

Discharge

Stable foot

Hydropress 180ltr

The Hydropress presses quickly and easily grinds 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 40ltr & 90ltr.
SPHYDROP180

Variable Capacity (VC) Tanks

High quality Stainless Steel VC tanks made in Italy.

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.

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

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

Fitration: Food & Beverage

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 gelatin
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 gelatin
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
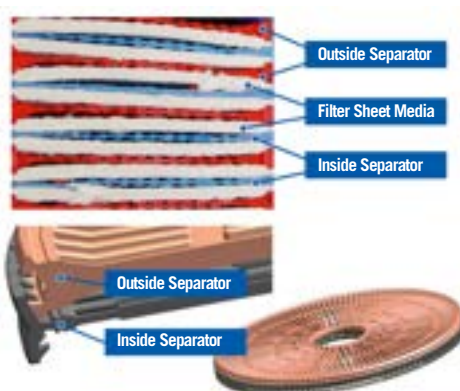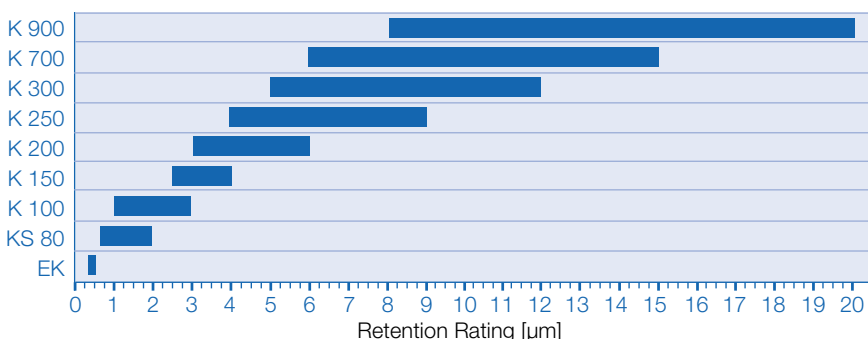
Lenticular Separator Cross Section

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

Cartridge Filters

NOMINAL FILTERS – 90% Efficiency (Beta 10)
Available in 10", 20" and 30" cartridges

Fittings available in DOE – double open ended flat gasket

SOE – single open ended double o'ring with bayonet fittings

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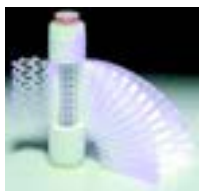
Removal rating from 0.5um to 200um

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 wit 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 24.

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

PE.DI Custom Crown Seals

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, carbonated water or cider.

Custom crowns available from as little as 6250 units. Ideal for short runs and promotions.

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

PE.DI and PEDIFRANCE products comply with the current international law provisions regulating the manufacture of products to be used in the food and beverages packaging industry, or more precisely:

- Regulation EC 1935/2004
- Regulation EC 1895/2005/
- Regulation EU 10/2011/EC and subsequent modification and integrations
- FDA Methods 177.1210
- Mercosur Resolution /GMC/RES N° 32/07

ISO 9001
ISO 14001
FSSC 22000

BUREAU VERITAS
Certification

BUREAU VERITAS
1828

PE.DI Stock Crown Seals

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.

Aluminium

Aluminium crown seal 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

TOP+ Crown Seal Inlay Specifications
Suggested for medium term ageing - 48 months. Suggested liner when slightly higher micro-oxygenation is required.

Osmotic potential - 0.26 Cm3 of CO_2 per 24 hours.

Standard Steel (For Tirage only)

Standard steel crown seal with TOP+ liner
Steel with 4 layers of tin for corrosion resistance. Recommended as a tirage closure (magnetic).

Black
TCSTD-BK

Gold
TCSTD-GO

Silver
TCSTD-SI

Seasonal colour for vintage
Colour changes annually for vintage inventory control

TCSTD

Boxes of 6250 or Bag of 1000
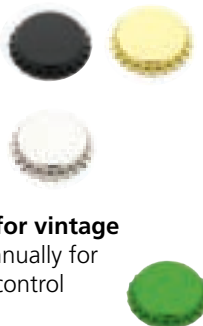
Stainless Steel

Stainless steel crown seal 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

TOPZ Crown Seal Inlay Specifications
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 CO_2 per 24 hours.

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

Injection Moulded Polyethylene Bidule

TCBID

Boxes of 12,500
Bag of 1000
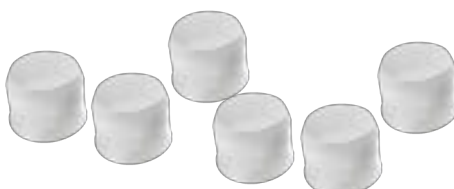
Stainless Steel – OXYSORB

The Ideal Crown Seal For Tirage & Final Closure NEW CROWN SEAL - OXYSORB LINER
The "Active" Barrier against oxygen. Oxysorb is the first "active" liner used for secondary fermentation. Thanks to the sulphites it contains, it actively absorbs the oxygen during osmotic exchange, preventing this from entering the bottle and coming into contact with the wine. The Oxysorb liner preserves freshness & protects wine sensitive to oxygen.

Silver / Gold
TCSSOXY-SIL

Boxes of 6250
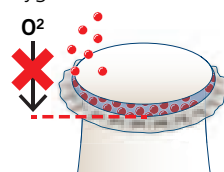
Stock Muselets Made in Australia

Create your own customised muselet from stock coloured wire and plaques.
Mix and match any wire and plaque to create your perfect presentation.

Made In Australia

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

Stock Muselets

Grapeworks is the distributor for a range of high quality muselets.
Our off the shelf range of colours can be supplied within any
combination of coloured wire.

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.

Available by the carton, please call for details.

Le Muselet Valentin

Custom Designed Muselets

Compliment your hood and label with a printed and or embossed custom muselet.

Custom options available include:

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

Small volume runs available

Stock Hoods Made in Australia

Grapeworks has an extensive range of high quality sparkling hoods made in Australia from polylaminate with a 30mm perforated tear strip as standard.

Volume Discounts Apply

Our standard colours shown can be custom ordered with:

- A medallion/scallop
- Lengths: 80-120mm

- Narrow taper for long neck bottles
- Spot or UV orientation marks

Medallion/Scallop Example

Dark Gold
120mm.
SHSTDDG

Satin Gold
120mm.
SHSTDSG
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.
SHSTDSFE

Pearl White
120mm.
SHSTDPW

White
120mm.
SHSTDBLANCO

Made In Australia

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

Hoods Specifications:

- All stock hoods are manufactured with 30mm tear tags for easy opening
- Tear tabs are hot foil stamped for easy location
- Customising available
- Diamond emboss with hot stamp foil (on request)

Call for quantities.

Old Gold
120mm.
SHSTDOG

Bronze
120mm.
SHSTDBZ

Satin Pink
120mm.
SHSTDSP

Burgundy
120mm.
SHSTDBGY

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 Hood Matt Black
165mm.
SH3LMB

Large Format Hood Matt Black
205mm.
SH6LMB

Large Format Hood Gold
165mm.
SH3LGFE

Large Format Hood Gold
205mm.
SH6LGFE

Custom Designed Hoods

Discover the possibilities with Sparlux Hoods.

Hoods offering endless design possibilities to market your brand.

From different textures, full colour printing, and your choice of 3 foil weights: Réserve, Vintage or Grande Cuvée or add an innovative peel to reveal tear tab are just some of the options available. Top finishes include, plain or hot foil stamping. Skirt finishes include: hot foil stamping, embossing, interior varnish.

Small & large runs available

Custom Hoods
The Styles and Options

Sparlux – Moulded Aluminium Top
High-end rigid aluminium top that eliminates unsightly creases.
Presents your logo/design clearly via hot stamp, helio or embossing.

Ensure your next hood is Absolute Green Line manufactured.

Absolute Greenline – Environmentally responsible hoods available.

All Sparlux and Premium hoods are manufactured using bio-based PE and water-based inks reducing CO_2 emissions by 80%.

Premium – Paper Top
The Premium foil makes personalisation affordable, while providing a quality product and a wide range of finishes.

Top finishes include 4col printing, plain or hot foil stamping. Skirt finishes include heat stamping, interior varnish, 4col printing. Greenline optional.

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!

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.

Creative Digital
Digital printing technology is the qualitative answer to niche products and limited edition sparkling. You have the ability to personalization with each cap becoming unique. Printing on the front and back, intense colours, reproducibility of elaborate designs, integration of variable data and more.

Touch Line – Textured Finish
Choose between different textures including diamond, vermicular or pebble embossing. Stand out with personalized embossing. The newest subtle texture JADE has a fineness of a grain and woven appearance, to harmonize the label and hood texture.

The Complete Package
Don't stop at a personalised hood for 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.

Custom Tin Capsules

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.

Stock Tin Capsules

Premium Quality Tin Capsules

Grapeworks stock tin capsules. Made from a single piece of pure tin with no seams, these capsules are highly malleable to your bottle shape and spray painted for depth of colour and high quality finish.

Red 29.25 x 55mm
CAPTINRED
3,300 Per Box.

Gold 29.25 x 55mm
CAPTINGD
3,300 Per Box.

Black 29.25 x 55mm
CAPTINBLK
3,300 Per Box.

Gold 31.5 x 55mm
CAPTIN31.5G
1,600 Per Box.

Black 31.5 x 55mm
CAPTIN31.5BLK
1,600 Per Box.

Stock Polylaminate Capsules: High Quality Polylaminate Stock Capsules

Burgundy
CAPPLPBURG

Red
CAPPLPRED

Bright Red
CAPPLEREDB

White
CAPPLPW

Silver
CAPPLPSILV

Gold
CAPPLPGOLD

Matt Black with Gold Stripe
CAPPLPMBGS

Matt Black with 2 Gold Stripe
CAPPLPMBGSD

Matt Black
CAPPLPBB

Gloss Black
CAPPLPGB

Navy Blue
CAPPLPNB

Metallic Blue
CAPPLPMB

Cork Closures

Agglomerated cork treated by the exclusive DIAMANT process for eradication of 2, 4, 6-TCA by supercritical CO_2 treatment.

Bar Stopper Altop Diam 3
26.5 x 19.5mm.
CORKBARSTOP19.5

26.5 x 22.5mm.
CORKBARSTOP22.5
Bag 1,000 / Box 5,000
Sparking 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

Screw Caps

Available in Aluminium & Plastic

Aluminium: 30x60mm. Bright Red / White / Burgundy / Gold / Black / Silver / Gun Metal Grey. Box of 1400.

CAPBVS

Plastic: Novatwist. Apply by hand, available in black, red and burgundy.

NOVA

Bag of 200
Box of 1000

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, metallics, and even special 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.

View the range of stock and special colours at Grapeworks.com.au

And to see the Sincera Wax Sealing machine in action, watch at: https://vimeo.com/434543139

Bottle Waxing Machinery

Manual sealing machine using shellac or sealing wax

Sincera 1: 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 of the bottle in the wax container is manual.

Production rate:
Approx 100 BPH.

Size range: from 750ml to 6L.

Semi & fully automatic wax sealing machine

Sincera 2: Two bottle model.
Manual timers allow for both immersion and cooling times and a thermostat maintains the temperature.

Production rate:
Approx 200-250 BPH.

Size range: from 750ml to 5L.

Four bottle model and fully automated wax sealer also available. Call for details.

Personalised Brass Stamps

Personalised brass stamps are available on request, with your logo. Can be applied manually or automatically via the Sincera 2 or 4.

WAXSTAMP

Service & installation

TANIUM Technical Services have over 15 years' experience installing, servicing and supplying to the wine and beverage industries.

- Advisory services
- Installation
- Service
- Maintenance
- Repair

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

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

TANIUM
TECHNICAL SERVICES

Europress. The brand trusted by winemakers

For over 45 years, German designed and built Europress by Scharfenberger has been setting the standard in gentle grape processing. Known for its reliability, build quality and simplicity of operation and cleaning, Europress is the press winemakers turn to.

There is a range of presses, one to suit your production requirements from 6hl to 320hl.

Scharfenberger
Maschinenbau

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

Three options available
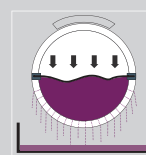
OPEN-STYLE PRESS SYSTEM
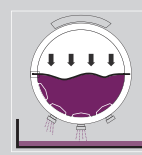
CLOSED-STYLE PRESS SYSTEM
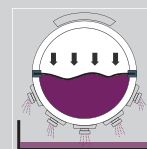
DUAL-STYLE PRESS SYSTEM

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
- Drum sizes from 15hl to 60hl

Two options available
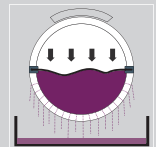
OPEN-STYLE PRESS SYSTEM
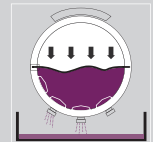
CLOSED-STYLE PRESS SYSTEM

Customisable Hopper

- Four-sided closed infill hopper with underframe mounted and fixed on chassis
- Also available with sliding frame in longitudinal direction (out the end of the press), or in cross-directional (out the side of the press)
- Crusher unit under hopper outlet, movable

Customisable Catwalk

- Customisable catwalks to suit your requirements
- Catwalk on one long side; access from two sides
- Includes two access ladders and anti-slipping protection
- Width of the catwalk = 420mm or 600mm
- Max height 500mm from ground without knee and hand rails
- Knee and hand rails custom heights from 500mm

Crushpad Equipment

Scharfenberger
Maschinenbau

The quality range of Scharfenberger grape processing equipment includes destemmers, sorting tables, roller and optical sorters. Call to find out about the many models and sizes available.

Receival Hopper
Large range of designs and capacities and can be made to specification.

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.

Roller Sorter Model RS
Scharfenberger roller sorter separates MOG with gentle rolling motion.
Use in combination with Scharfenberger destemmer AS5, AS10 and AS15 (option).

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

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.

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 touch screen (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 provide a drain set option (Model T) designed for fruit and apple pressing.

Special membrane with connectors to attach drain hose.

Pumps

Ask about the huge range of LOBE, Impeller, Eccentric & Flotation pumps available.

Cazaux LOBE

- All transfers: from the reception of destemmed grapes to wine bottling
- Wide flow range from 1000L up to 100,000L*
- Multifunction lobular pump in alimentary nitrile

- Very slow rotation speed, delicate with the product
- Pump housing in 316L SS
- Low oxygen dissolution
- Self priming: 8 meters
- High pressure (up to10 bar*) and temperature resistant (-10°C, 90°C)

Options

- Cable or remote control with flow display
- Pressure regulator
- Pressure switch for barrel filling
- Integrated electromagnetic flowmeter
- Motorised or pneumatic valve
- Atex requirement (contact us)

* depending on the model
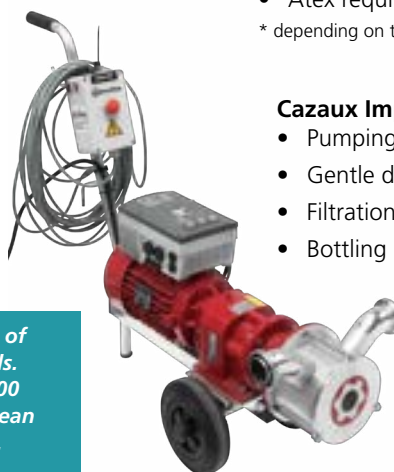
Cazaux Impeller

- Pumping
- Gentle down to 50RPM
- Filtration
- Bottling

"Great experience" Cazaux LOB600. 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.
JORGE HENRY – Senior Operations Manager ZILZIE WINES

KIESEL 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.

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.

KIESEL 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.

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.
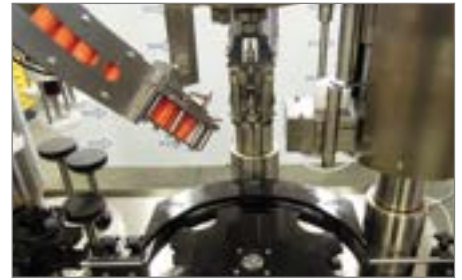Other sizes available on request.

Filling solution: 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.

Ideal for smaller facilities and vertically integrated producers.

(Screw capper closeup)

Options include:

- Cork
- ROPP/BVS
- Crown seal
- GPI spirit screw cap or;
- T-top stoppers - glass and cork
- 8 Head from 450 – 1300 BPH
- 12 Head from 1200 – 2000 BPH

Bottle sizes can be specified from:
- 55mm x 240mm high through to 115mm x 380mm high

Very quick, simple changes between bottle sizes with minimal change parts.

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

Choose from:

- Vacuum filling for viscous products and greater speed or;
- Gravity filling under inert gas for gentle handling
- Single or two turret combination closure
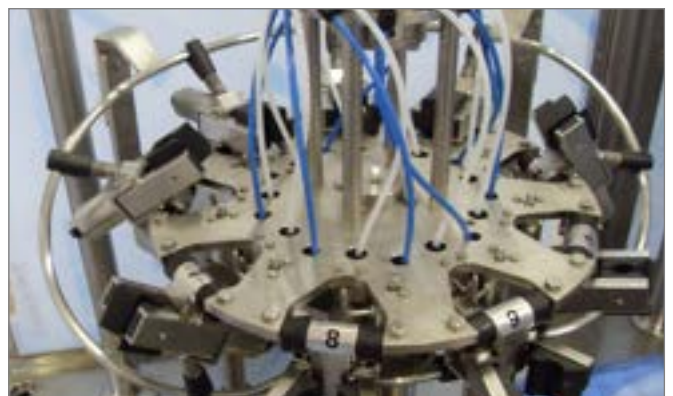
(Rinser turret)

Filling solutions by Alfatek

Alfatek supplies customised wine bottling solutions that range from 800bph right up to 18,000bph.

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 combined with their low pressure filling system virtually eliminates Dissolved Oxygen pickup through the bottling process.

Constantly under nitrogen- means your wine is ready for market when bottled. There is no need to wait weeks like you may have do with other filling systems.

Alfatek's Unique Features

- Rotary multi-head deox turret
- Alfatek's pre-vacuum and sparging time is 3-5 times longer.
- Afatek's unique filling bowl, achieves a constant pressure of inert gas in the filler bowl protecting against oxygen pick up, or loss of flavours.
- Allows for highly efficient washing and sterilization with water and steam under pressure.

Filling solutions: Small scale

Manual Bottle Filler
4 or 6 head models available.

500ml to 2L bottles. Articulated nozzles for insertion and removal of bottles.

Options: Electric Level Probe, Pump, Plate & Frame Filter.

MFIL4 / MFIL6EP

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, cider and carbonated mineral water.

Fill glass or PET bottles from 300ml to 1.5lt.

ISO 6/1/1-A - Automated Monobloc
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.

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, 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.

Can Filling solutions

Leading supplier of Isobaric Volumetric, aluminium can filling equipment from stand alone through to complete turn key solutions by MakPro.

Filling Valve:

- Pressurization, filing and snifting pneumatic controlled
- Volumetric electronic filling system (E+H meters)
- No more can lifters!
- Empty can flushing by CO_2
- For every can/product a single recipe (easy to operate)
- Automatic level adjustment by control panel
- No changes required for filling valve, from 200 lid 202 or 206.
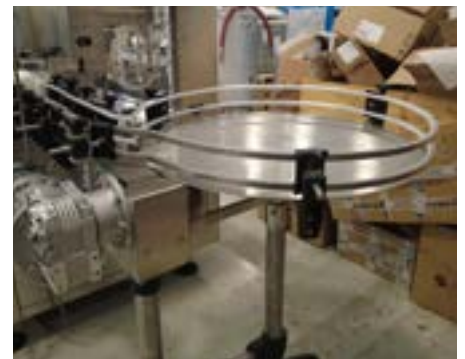
Steam Sanitiser

VaporOne is an industrial high powered, high temperature steam (vapor) generator specifically designed for:

- Cleaning
- Decontaminating
- Sterilizing bottling lines, filtration and microfiltration systems.

Also perfect for removing tartar residues from stainless steel tanks. It produces temperatures of over 104°C.

Incorporates a 10L 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.

Available from 20 to 60kw.
VAPOR20KW

VAPOR ONE

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.
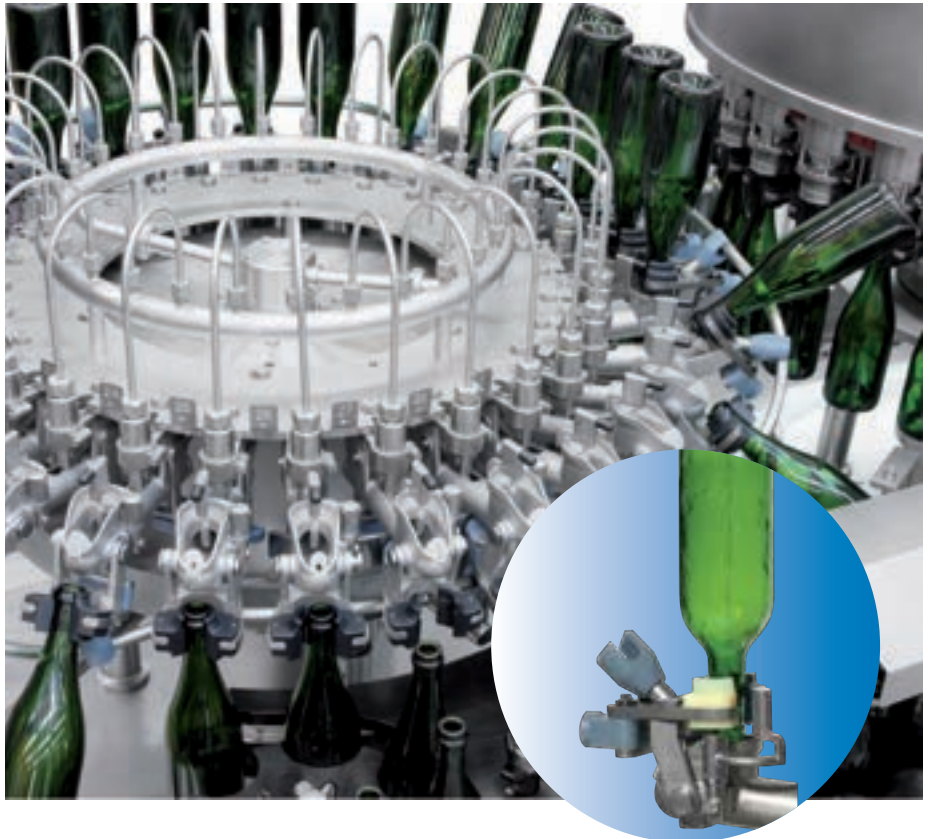
TARDITO

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 316 stainless steel 60µm filter cartridge.

Production speed 800 BPH.

POGGIO

Water and air automatic rotary machines are available with fixed or mobile nozzles and range of accessories such as specials nozzles and recirculation systems.

Can be single or combined treatments. Available in a fully electronic version allowing personalised cycles.

Both available with production speeds from 600 to 35,000 BPH.

Bottle Rinsers: 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.

Water Recycling Tank
SM4R

SMP4

Water Recycling Tank
TARTP10

TARTP10/R

Closure - Semi Auto & Manual

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.
Approx 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

Electric Pneumatic Screw Capper
Free standing screw cap applicator, features full stainless steel head.
Bottle range 250ml to 2L.
Up to 500 BPH.
Free Standing Unit
PG2010V

Cork Removal

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

Manual Corker
Easy to use, low cost manual corker for still wine.
MCORKER

Cap & Cork Feeders

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

Capsules Feeder
Aluminium - PVC 12,000 c/h.
ALC

Crown Sealers

Manual Crown Sealer
MCROWNER

Pneumatic Crown Sealer
Up to 300 BPH.
BTCS500

Cap Spinners
Capsule roll-on head on pedestal or bench top unit.
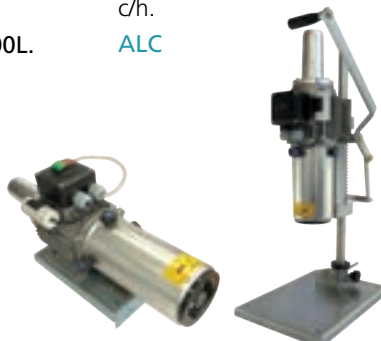Suitable for applying polylaminate/tin/aluminium capsules.
BTCAPSPIN

Chillers

Winus offer a large range of high quality chillers designed to deliver reliable and consistent cooling and warming solutions for the beverage industry.

A large range of standard units capable of handling from the smallest volumes up to 260,000 Litres.

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

WINUS s.r.l.

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.

PED APPROVED
CE
0426
ITALCERT

INOX

-5°C
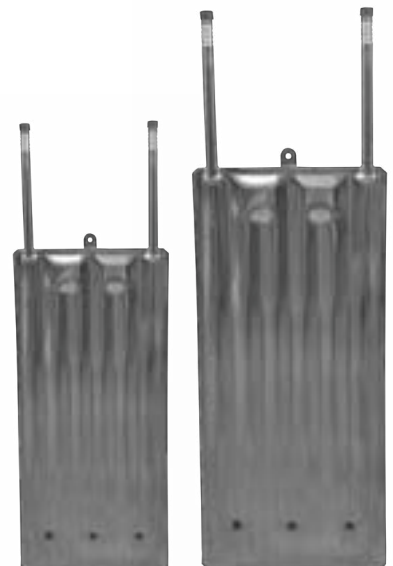
Air Knife Bottle Dryers

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.

Crossflow Filtration

The solution for wine & lees filtration

VLS Technologies is able to provide a wide range of technical solutions for liquid processing.

VLS Technologies

Crossflow filtration

The product to be filtered flows parallel to the porous membrane at such a speed which carries the solids in suspension.

The filtrate permeates through the membrane thanks to the delta of pressure between the two sides of the membrane.

No need of filtering aids.

Cross-flow filtration offers clarity and microbiological stability in just one operation, eliminating fossil powders and the problems connected with their disposal.

TMF Series: Semi and automatic crossflow filter for wine
The TMF-SA is a cross-flow filtration system developed for wine and grape juice clarification. The results achieved are mainly due to the special capillary polyethersulphone membrane having internal diameter of 1.5 mm.

Permeate flow rate (up to) l/h: 900l/h to 7200l/h

TMF-60

TUN Series: Fully automatic combined Unico crossflow filter
This filter is designed for small/medium manufacturers needing to filter their wines and lees with a "SINGLE" solution, obtaining a filtered product of excellent quality with a turbidity below 1 NTU.

Permeate flow rate with PES membrane, l/h: 1800l/h to 5400l/h.

TLS Series: Fully automatic Lees crossflow filter
- TLS membranes are specific for the treatment of lees and must.
- More consistent removal of solids from filterable area: longer, more productive filter cycles
- Wine quality/quantity higher than traditional filtration
- Special models for distilleries

Automatic Linear Labellers

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

CDA

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.

Call for more options

Semi-Auto Labellers

Label Application for cylindrical, rectangular and other shaped container

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.

Batch & Date Coding

MOLENAAR HGM

VIDEOJET

Ink Jet & Laser Printers

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.

Backed by Molenaar Australia, you will have peace of mind for service and consumables.

Rotary Labellers by SACMI

A complete range of automatic and modular labellers for glass, plastic and metal containers for the beverage, food, and wine & spirits industries.

A range of modular labellers are designed to allow maximum flexibility of use in a market of continuous and constant evolution.
**The machines are suitable for packaging lines from 1,000 to 25,000 containers per hour with the application of adhesive labels, cold glue, hot glue or mixed.**

Call for more details

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.
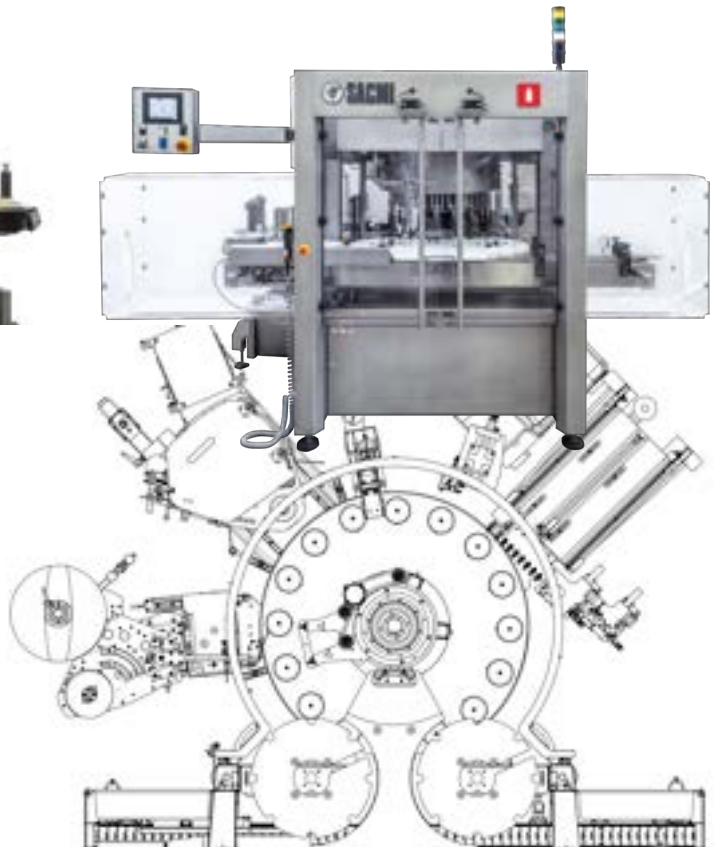
Allians Robotics

Robotic bottle handling solutions.

- Ideal for loading and unloading tirage cages & bins, from tirage line to riddling cage and riddling cage to neck freezer.
- Transferring bottles
- Packing upright and layflat cartons with finished wine
- Packing pallets of full cartons in any format and packing pallets

Quality Control Systems by Digital Control

Integrate a vision system into your new or existing production line to accurately check packaging and labelling.

DIGITAL CONTROL
Inspection Systems
Smart Motion Devices

CE Label Inspection

- Checks the correct labelling or decoration on bottles, cans or others containers to 360°
- Autonomous system and can be located in any bottling line before packing machine
- Supports large amount of codes and recipes
- System checks the corresponding correct format in production, placement, orientation and integrity of all labels and seals

Option also available for label inspection directly in labelling machine

- Checks the correct labelling of bottles or other containers directly in labelling machine.
- High definition camera and specific illuminators check the correct position, orientation and integrity of the label.
- Supports large amount of codes and recipes.
- System can be composed of several cameras to inspect extra labels at the same time.
- Can be connected to an ejection system to discard any faulty containers.

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

Easy to integrate into any existing line

Easy Fault identification

Level and cap inspection

- Verify correct product filling inside glass, PET & HDPE containers of any shape and colour.
- Autonomous system - can be placed in any bottling line after filling machine.
- Can be expanded for extra checking including: cap inspection; capsule or legal seal-mark presence control.
- Supports a large number of codes and recipes.
- The best choice for accurate information about the filling machine performance in real time with graphs and statistics.

CMTL NT

Clear image display

Cap application integrity

CMTL Smart Level inspection with single camera

- Positioned 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.
- Verify the cap presence.
- Compact and easy to install
- User can monitor the correct operation of filling system.
- System provided with thresholds of minimum and maximum levels in self learning

Ejection systems progressive and push.

Used for the ejection of defective products in production line.

This system solves the side diversion problem and guarantees container stability regardless of shape, filling level and production speed.

REJ-8-V

Fill height inspection

Conveyors & Accumulation

Contact us to find out how to integrate into a new or existing line.

End of Line Accumulation & Carton Packing Table

Multi Lane In-feed Accumulation Conveyor

Conveyor Cross-Over Transfer

Rotating In-Feed & Out-Feed Accumulation Tables

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 within carton. Complete unit with incorporated carton ejector, integrated alarms and conveyor stopping features.

First In First Out Conveyor Accumulation Table
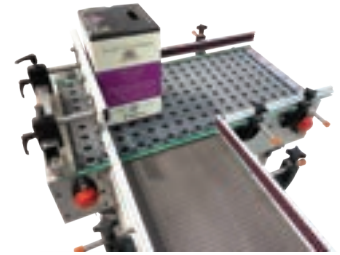
90° Corner for Carton Conveyors

Packing Equipment

Pneumatic height adjusting rotation pallet table
EZ Loaders are designed to eliminate bending by automatically raising & lowering pallets during loading or unloading 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

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

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.

Ideal for businesses wrapping 1 - 20 pallets per day.
• Auto pallet height detection
• Soft start & stop for light loads
• Adjustable film tension
FSW-10

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

Providing optimised solutions for packaging lines. Including depalletising, case erectors, partition inserters, case packers, case sealers & palletisers. Individual components or as complete monoblocs.

Divisions Inserter. Model 2000/E
Suitable to pick-up, open and insert automatically solid carton divisions into cases.

Palletiser. Model Compact 2007
Suitable to palletise closed carton boxes, PVC crates or bundles with product feeding from machine low part.

COSMAPACK

Cosmapack produce a large range of high quality packing equipment including depalletisers, carton packers, divider inserters, carton sealers and palletisers. The Cosmapack range caters for production speeds of 2,500 - 15,000BPH.

WA
• 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.

INC1211
• 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.

CARTESIO2 DEPALLETISER
• Innovative depalletisation system.
• Product is taken one row at a time with specific gripping devices such as pliers, suction cups or magnets.
• Optical scanning system detects the position of the row to be loaded directly on to the conveyor.
• Provides a space and cost effective alternative to conventional depalletisers.

Disgorging, Dosage & Levelling

●PERRIER
bottling machines

PERRIER is a leading manufacturer of premium quality bottling, disgorging and dosage equipment based in central France. Machines are constructed of the highest quality materials and used by many of the worlds largest and leading producers of still and sparkling beverages.

Equipment size starts at 1000 BPH 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

• Agitiating using four revolutions

• Easy to clean design

Cork Orientation

Sparkling Cork Orientator

Sparkling cork orientator and feeder for semi and automatic machines.

Shaker/Agitator

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

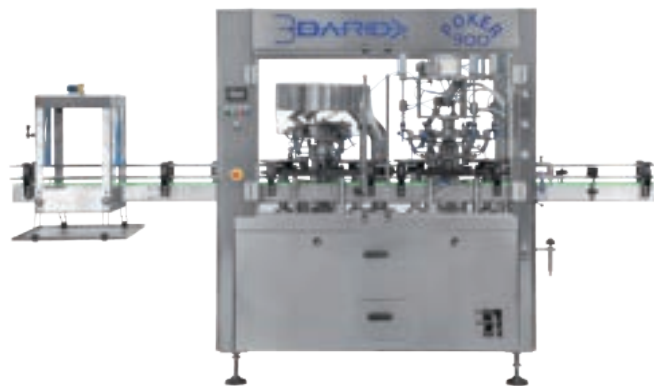**Call for more information on suitable machines for your production.**

Disgorging, Dosage & Levelling

As the Australian distributor for Barida, Tanium can supply a complete range of disgorging, dosage and levelling equipment from manual to fully integrated high speed lines.

Poker 400 Monobloc with Corker & Wirer

Poker 900 Monobloc with Disgorge, Dosage & Levelling

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

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 (Not Shown)
Automatic disgorging with four or six working stations.

Throughput from 1,200 to 2,200 BPH.

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 hooder. 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.

Riddling Machine by Roto-Jolly

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 expandible 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.

Champagel Neck Freezers

CHAMPAGEL

Champagel is the world leader in neck freezing and sparkling wine bottle handling systems and automation.
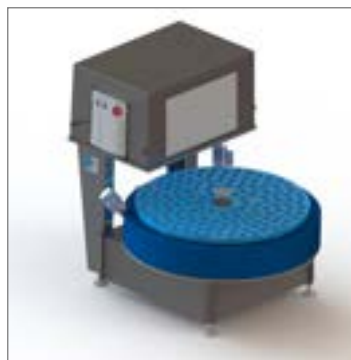
Champagel Neck Freezers
350 BPH R56
500 BPH R80
750 BPH R114
1000 BPH R150
1200 BPH R180
1400 BPH R216
1600 BPH R240

High Speed Linear Neck Freezers
1200 – 12,000 BPH machines with auto loading and unloading options.

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 BPH+.

Auto Corking, Wiring, Hooding & Capsuling

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

nortan
VERONELLA–VERONA

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

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

Minerva 80 with Magazine

Unicap

Small Tools & Equipment

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

Crown Seal Vers
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 with key & disgorging shute.

DISGSTAND

DOSA-2N
Inert gas dosing unit with two dosing valve.

DOSA-2N

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

WIREM1P

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

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

WIRESA1