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Premium consumables, equipment & machinery for wine, spirits & beverage industries.

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MARTIN
VIALATTE

THE SELECTIONS • YEASTS

VOLUME DISCOUNTS APPLY

MARTIN VIALATTE

VIALATTE FERM® W58

NEW

A combination of *S. cerevisiae* and *S. uvarum*, selected for the production of aromatic white wines. **VIALATTE FERM® W58** enhances the presence of varietal terpenes to produce fresh, floral aromatic profiles. **VIALATTE FERM® W58** is recommended for Muscat, Riesling and Chardonnay, as well as more neutral grape varieties for which a floral profile would complete the blend.

Application rate: 20 g/hL
Recommendation: To optimize the revelation of terpenes, use with VIAZYM® MP or VIAZYM® AROMA
LEVUR0104 (500 g)

WHITE WINE

Floral component

- 2-phenylethanol / faded rose
- 2-phenylethyl acetate / floral
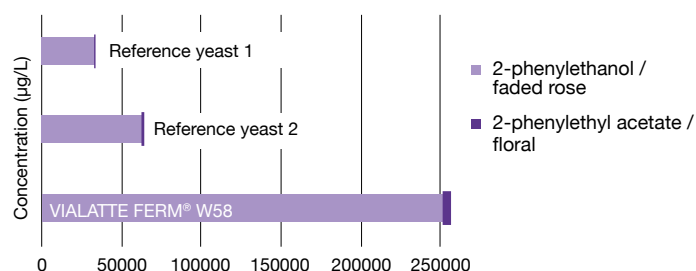
VIALATTE FERM® W12

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)

WHITE WINE   ROSÉ WINE

VIALATTE FERM® R71

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

ROSÉ WINE   RED WINE

VIALATTE FERM® R26

NEW

VIALATTE FERM® R26 is a *S. cerevisiae* yeast selected for the production of modern fruity, spicy red wines from grape varieties such as Syrah by increasing the production of esters and higher alcohols.

Application rate: 20 g/hL
LEVUR0102 (500 g)

RED WINE

Aromatic profile of VIALATTE FERM® R26
Trial conducted on Syrah (Italy, 2021)

SYRAH REFERENCE 2 — VIALATTE FERM® R26
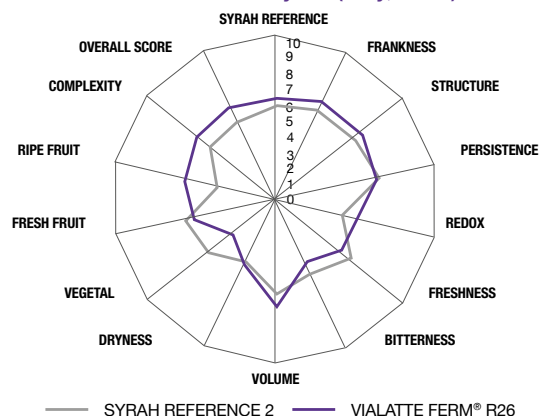
VIALATTE FERM® HD18

NEW

VIALATTE FERM® HD18 is a *S. cerevisiae* yeast selected for its ability to initiate alcoholic fermentation with a very high sugar content, coupled with great resistance to high alcohol content. It ensures a great aromatic intensity and roundness in the mouth. **VIALATTE FERM® HD18** is recommended for the production of strong red wines. It can also be used for the vinification of white and rosé wines.

Application rate: 20 g/hL
LEVUR0105 (500 g)

ALL WINES

Fermentation kinetics of VIALATTE FERM® HD18

- VIALATTE FERM® HD18
- The competition's strain: increased latency
- MV collection's strain: sensitive to high alcohol content

VEG Usable for the production of vegan wines   ORGANIC Conform to European Regulations CE 834/2007 and UE 2018/1584   ORGANIC Conform to the National Organic Program (NOP)
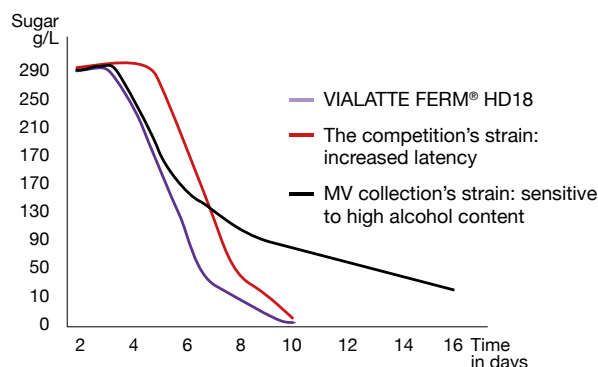
VIALATTE FERM® R96

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

Application rate: 20 g/hL
Recommendation: for best results use with NUTRICELL® FINISH and TANIRAISIN
LEVUR0040 (500 g and 10 kg)

VIALATTE FERM® W28

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

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

VIALATTE FERM® R82

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

Application rate: 20 g/hL   **LEVUR0039** (500 g)

SO.DELIGHT®

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

Application rate: 20 g/hL   **LEVUR0011** (500 g)

SO.FRUITY

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

Application rate: 20 g/hL   **LEVUR0012** (500 g)

SO.FLAVOUR®

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

Application rate: 20 g/hL   **LEVUR0008** (500 g)

Impact of the yeast strain on the aromatic profile of a Syrah red wine
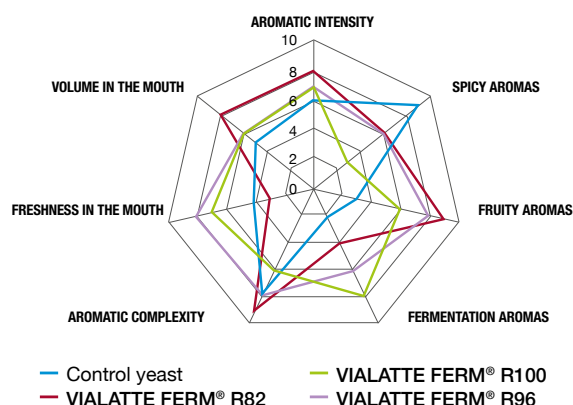
- Control yeast
- VIALATTE FERM® R82
- VIALATTE FERM® R100
- VIALATTE FERM® R96

VOLUME DISCOUNTS APPLY

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

MARTIN VIALATTE® PRODUCT RANGE

VOLUME DISCOUNTS APPLY

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® W12	WHITE WINE / ROSÉ WINE	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® W28	WHITE WINE / ROSÉ WINE	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 W58	WHITE WINE	S. cerevisiae and S. uvarum	Production of aromatic white wines to enhance the value of terpenic grape varieties	Floral, production of higher alcohols and floral esters	Medium	Recommended sequential AF: start at 12°C to finish at 18°C	Medium to low	14.5-15%	Medium	Low	ND	Low
VIALATTE FERM® R71	ROSÉ WINE / RED WINE	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® HD18	WINES	S. cerevisiae	A strain that resists high alcohol content, for the production of strong red wines	Production of fermentation esters	Fast and regular	10 to 30°C	Low	18%	Medium	Medium to low	Medium	Medium to low
VIALATTE FERM® R26	RED WINE	S. cerevisiae	Production of fruity, spicy red wines of the modern Syrah type	Production of esters and higher alcohols	Medium	22 to 30°C	Medium	16.5%	Low	Medium to low	ND	Low
VIALATTE FERM® R82	RED WINE	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
VIALATTE FERM® R96	RED WINE	S. cerevisiae	Making complex red wines with a fruit and spicy profile with great aromatic freshness	Expressing varietal aromas	Medium	15 to 28°C	Élevé	16%	Medium to Low	Low	Moderately sensitive	NA
SO.DELIGHT®	WHITE WINE / ROSÉ WINE	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	RED WINE	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®	RED WINE	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

* : IFV data   NA: data not available

VITILEVURE™ PRODUCT RANGE

Yeasts with personality at the service of controlled oenology

VITILEVURE 58W3 YSEO®
VITIL0015 (500 g)

ORGANIC UE / ORGANIC NOP / WHITE WINE / ROSÉ WINE

VITILEVURE 3001 YSEO®
VITIL0057 (500 g)

ORGANIC UE / ORGANIC NOP / ROSÉ WINE / RED WINE

VITILEVURE SYRAH YSEO®
VITIL0053 (500 g)

ORGANIC UE / ORGANIC NOP / ROSÉ WINE / RED WINE

VITILEVURE QUARTZ®
VITIL0049 (500 g)

ORGANIC UE / ORGANIC NOP / WHITE WINE / SPARKING WINE

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

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LEVULINE® PRODUCT RANGE

NAME	POSITIONING	RECOMMENDED FOR	AROMATIC EXPRESSION	PACKAGING	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO₂*	PRODUCTION OF VOLATILE ACIDITY
LEVULINE ALS® LEVUL0001		Highlights aromatic expression of white wine varieties	Thiols (especially 4MMP) Terpenes	500 g	Fast	15-25°C	Low but strong need for survival factor	17%	N/A	Average heavy
LEVULINE C19 Yseo® LEVUL0006		Excellent fermentative qualities with a real aptitude to reveal varietal aromas for making fruity white and rosé wines	Mineral terpenes	500 g	Fast	15-28°C	Low to Average	15%	N/A	Low
LEVULINE Synergie® LEVUL0020		Association of two yeast strains whose synergy guarantees fermentation safety and reveals aromas in white and rosé wines	Thiols Mineral terpenes	500 g	Fast	18-30°C	Low to average	15%	N/A	Low to average

NA: data not available

VOLUME DISCOUNTS APPLY

MARTIN VIALATTE

NUTRIENTS

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)

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

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** 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.

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)

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

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)

VOLUME DISCOUNTS APPLY

NUTRICELL® RANGE
AVAILABLE NITROGEN for an addition of 20 g/hL

NAME	CATEGORY	AVAILABLE ORGANIC N	AVAILABLE MINERAL N	TOTAL AVAILABLE N	AVAILABLE NITROGEN	THIAMINE	SURVIVAL FACTOR	GROWTH SUBSTRATE
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	✓		✓	✓

ND : not determined

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

ENZYMES

AROMATIC INTENSITY

VIAZYM® MP

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

Application rate: 1 to 4/100 kg   **VIAZY0019** (100 g)

WHITE WINE

VIAZYM® AROMA

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

Application rate: 2 to 5 g/hL   **VIAZY0020** (100 g)

WHITE WINE

EXTRACTION

VIAZYM® EXTRACT PREMIUM

VIAZYM® EXTRACT PREMIUM is a pectinase preparation containing a large array of complementary activities. Based on its specific composition in secondary activities (protease acid), **VIAZYM® EXTRACT PREMIUM** participates in breaking down proteins in view of preventing the precipitation of coloring matter. Wines obtained are more complex, very colorful with a tannic structure which together give rise to good ageing potential. This preparation is to be used on high polyphenolic potential vine varieties or those requiring fast extraction of tannins for faster 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)

RED WINE

CLARIFICATION

VIAZYM® CLARIF PLUS

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

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

ALL WINES

SPECIALTIES

VIAZYM® FLUX

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)

ALL WINES

VIAZYM® FLOT

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

Application rate: 2 to 4 mL/hL   **VIAZY0011** (1 L)

ALL WINES

VIAZYM® ROUGE

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)

RED WINE

VOLUME DISCOUNTS APPLY

FINING OF MUSTS

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 FRESH

NEW

ORIGIN FRESH is a new-generation fining product. It is made from PVI/PVP, enabling it to target and eliminate disruptive components in the must (heavy metals, oxidised/oxidisable polyphenols and quinones) and to preserve its potential. The presence of specific LSIs rich in reducing elements provides additional protection by acting as a buffer in redox mechanisms. The synergy of action between this copolymer and this specific yeast derivative ensures better longevity for wines.

Application rate: 10 to 50 g/hL

ORIGI009 (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)

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

KTSFL0003 (5 L)   **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. des vins. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

Application rate: 40 to 100 g/hL depending on the level of spoilage. Maximum legal dose (EU): 100 g/hL. A few prior trials should be carried out in order to determine the optimum dosage.

PROVG0022 (5 kg)

PV POUDRE LGV

Pea proteins for the clarification and treatment of musts against oxidation.

Application rate: 10 to 20 g/hL

PVPLG0000 (20 L)

PVPP

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

PVPP00003 (1 kg)

VOLUME DISCOUNTS APPLY

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

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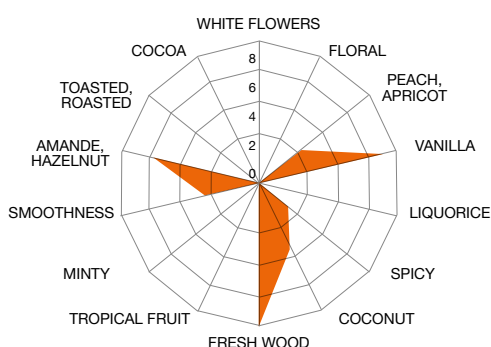
SIMILIOAK®

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® 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
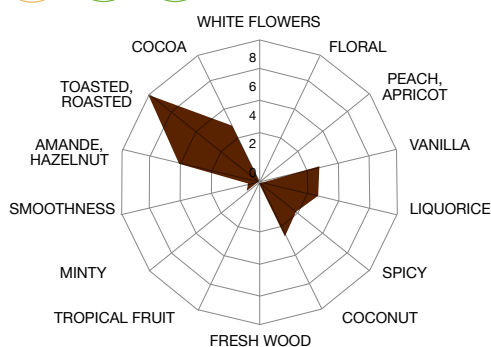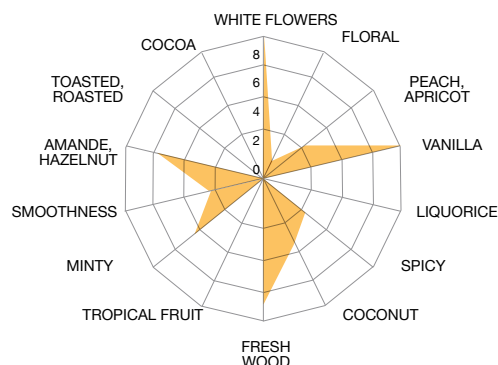**SIMIL0003** (500 g)

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)

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

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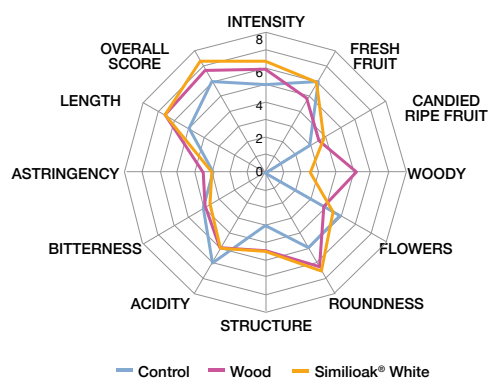
SIMILIOAK® WHITE provides a sensory profile very close to that of fresh wood: more aromatic intensity, more roundness and structure, less acidity and more length in the mouth. Moreover, **SIMILIOAK® WHITE** better respects the wine's aromas and preserves the freshness of the fruit while developing faint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

VOLUME DISCOUNTS APPLY

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

TANNINS

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)

VOLUME DISCOUNTS APPLY

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

TANIN VINIF LGV

NEW

TANIN VINIF LGV is a combination of condensed tannins, of the proanthocyanidic type, with a structure very similar to that of grape tannins, and ellagitannins, which are highly reactive with proteins. These tannins act very effectively against grape oxidases. **TANIN VINIF LGV** protects against oxidation and protects the anthocyanins by copigmentation.

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

TANIN022 (10 kg)

RED WINE

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)

ALL WINES

Sensory analysis - Cinsault rosé wine

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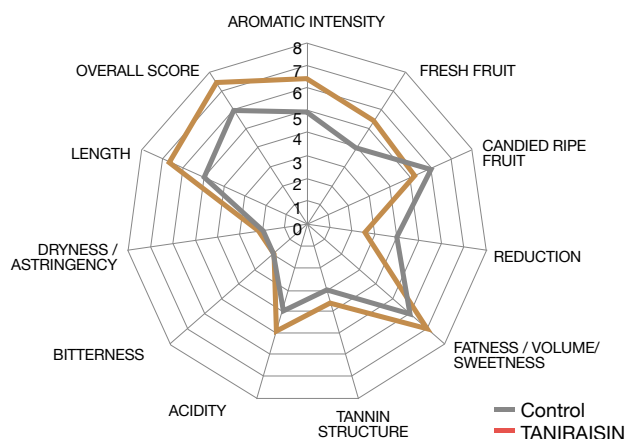
TANIRAISIN enhances aromatic sharpness and intensity, refreshes aromas and improves balance in the mouth.

SUBLI'OAK®

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

Application rate: 1 to 30 g/hL   **SUBLI0006** (500 g)

ALL WINES

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)

ACO CERTIFICATION LTD.

ALL WINES

Sensory analysis - Red wine

Control
TANIPÉPIN
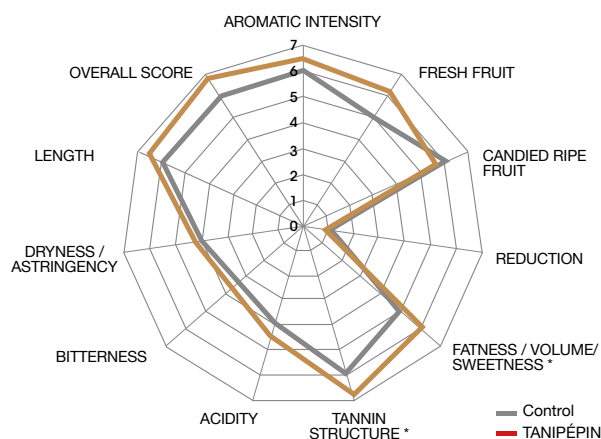
: significant difference with analysis of variance

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.

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)

ALL WINES

VOLUME DISCOUNTS APPLY

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

NAME	VOLUME DISCOUNTS APPLY	ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
VITANIL® B	WHITE WINE / ROSÉ WINE	✓	✓	✓
TANIXEL®	WINES	✓	✓	✓
VITANIL® VR	RED WINE	✓	✓	✓
SUBLITAN® VINIF	RED WINE	✓✓	✓	✓
SUBLIWHITE®	WHITE WINE / ROSÉ WINE	✓✓	✓	✓✓
SUBLIFRESH®	WHITE WINE / ROSÉ WINE	✓✓	✓	✓✓✓
SUBLISTAB®	RED WINE	✓	✓✓✓	✓✓
SUBLIRED®	ROSÉ WINE / RED WINE	✓	✓	✓✓✓
SUBLI'OAK®	WINES	✓✓		✓✓✓
SUBLIPROTECT®	WINES	✓✓✓	✓✓	✓✓✓
TANIRAISIN	WINES	✓✓	✓✓✓	✓✓✓
TANIPEPIN	WINES	✓	✓✓	✓✓

BACTERIA

MARTIN VIALATTE

REFLEX MALO® 360

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

REFLE0000 (Dosis for 25 hL)   REFLE0001 (Dosis for 250 hL)

AF / VEG / ORGANIC UE / ORGANIC NOP   ALL WINES

REFLEX MALO® HD

A strain of lactic acid bacteria for inoculating wines with high alcohol content, **REFLEX MALO® HD** is a freezedried starter culture of *Oenococcus oeni*. This strain of lactic acid bacteria for malolactic fermentation was selected for its ability to trigger MLF in conditions of high alcohol content and on tannic red wines. It makes a positive contribution to the aromatic profile of the wine, enhancing the fruity, intense notes.

REFLE0004 (Dosis for 25 hL)   REFLE0005 (Dosis for 250 hL)

AF / VEG / ORGANIC UE / ORGANIC NOP   RED WINE

REFLEX MALO® PH

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 (Dosis for 25 hL)   REFLE0003 (Dosis for 250 hL)

AF / VEG / ORGANIC UE / ORGANIC NOP   ALL WINES

VITILACTIC® STARTER BL01

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

VITIL0008 (25 g)   VITIL0009 (100 g)

AF / VEG / ORGANIC UE / ORGANIC NOP   WHITE WINE

VITILACTIC® F

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 (Dosis for 2.5 hL) VITIL0005 (Dosis for 25 hL)
VITIL0002 (Dosis for 100 hL)

AF / VEG / ORGANIC UE / ORGANIC NOP   ROSÉ WINE / RED WINE

NAME	PACKAGING	TYPE	ALCOHOL	pH	SO₂ T / SO₂ 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	17° to 25°C	✓✓✓	✓✓✓	Low to average	Respect of typical varietal character
REFLEX MALO® HD	25 hL / 250 hL	*Oenococcus oeni*	≤ 17%	≥ 3.2	< 60 mg/L / < 10 mg/L	17° to 25°C	✓✓✓	✓✓	Low to average	Fruity, floral notes
REFLEX MALO® PH	25 hL / 250 hL	*Oenococcus oeni*	≤ 14%	≥ 3	< 60 mg/L / < 10 mg/L	18° to 22°C	✓✓✓	✓✓	Low to average	Fruity, floral notes
VITILACTIC® STARTER BL01	25 g / 100 g	Pied de cuve	< 14 %	> 2.9	< 70 mg/L / < 10 mg/L	> 18°C and < 25°C	✓✓✓	✓✓✓	Very Low	Neutral, respect of aromatic finesse
VITILACTIC® F	2.5 hL / 25 hL 100 hL	Direct inoculation	< 15 %	> 3.2	< 50 mg/L / < 10 mg/L	≥ 16°C	✓✓✓	✓✓✓	Low to average	Round, fruity wines

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

KTS

KTS® RANGE

Fining agents formulated from chitin derivatives

KTS® CLEAR

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

Application rate: 5 to 40 g/hL   **KTSCL0000** (1 kg)

KTS® FA

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

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

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)

Monitoring of *Brettanomyces* population by quantitative PCR on a Merlot 2013 after addition of 10 g/hL KTS® CONTROL
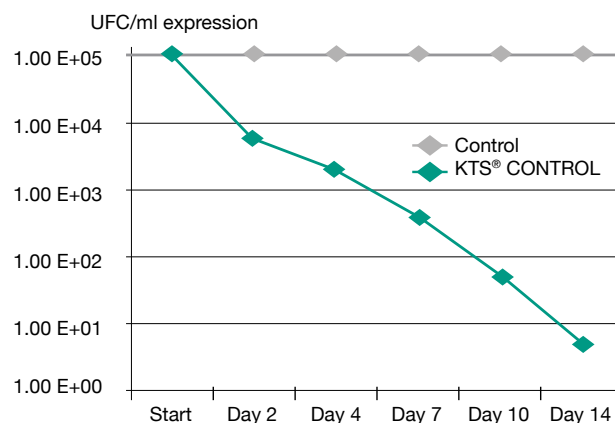
Evolution of turbidity in red grenache wines.
Comparative fining test - 2019 vintage.
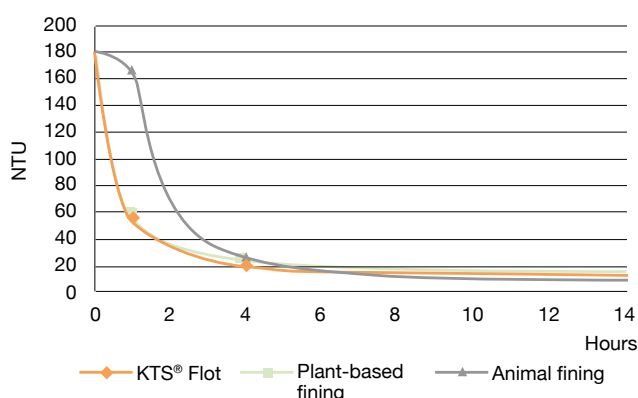
TESTIMONIAL

"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."

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

VOLUME DISCOUNTS APPLY

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

FINING OF WINE

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. des vins. It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

Application rate: 40 to 100 g/hL depending on the level of spoilage. Maximum legal dose (EU): 100 g/hL. A few prior trials should be carried out in order to determine the optimum dosage
PROVG0022 (5 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)

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

STABILIZING AGENTS

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: 10 to 50 g/hL
FILTR0042 (1 kg)

NAME	TYPE OF WINE	POSITIONING	CONCENTRATION g/L	DENSITY +/- 4 kg/m³	ORIGIN
FILTROSTABIL		Sustainable stabilization for high quality wines	290	1100	Verek
DUOGOM MAX		Stabilizes and provides roundness	200	1100	Seyal and Verek
GOMIXEL		Provides roundness	200	1100	Seyal

NAME	COLOR 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)

VOLUME DISCOUNTS APPLY

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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 compeltely stable from a microbiological vantage point (avoid refermentations) and also from a colloidal vantage point (avoid tartaric, color or protein casse). For this very particular step, Martin Vialatte® has developed a specific bentonite product range to meet 2 objectives:

- Protein stabilization
- Clarification of wines having been subjected to protein fining

Some wine-makers look only for protein stabilization to minimize the organoleptic effects of fining with bentonite, others seek a compromise between protein stabilization and decrease treatment lees and even others look for a bentonite which ensures a good packing in their fining procedures. To respond to all these different needs Martin Vialatte® has developed a bentonite product range to meet the requirements of bottlers. A summary of the properties of our bentonite product range classified on a scale of 1 to 5 with 0 corresponding to no effect and 5 to an extremely large effect are shown in the following graph.

— GRANULA®

— OPTIBENT
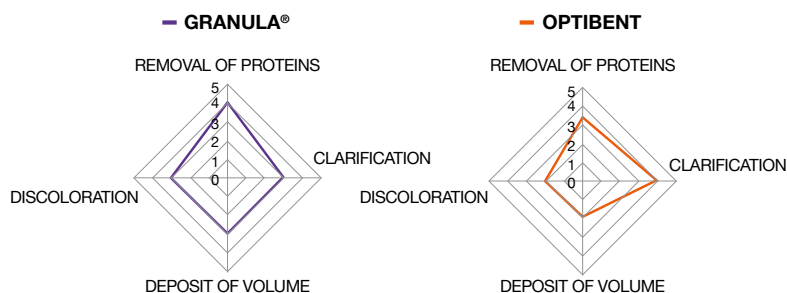
NAME BENTONITE	ASPECT	CHARACTERISTICS	DOSAGE	PACKAGING
GRANULA® BENT0018	Granulated	Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits. Granulated form facilitates usage.	20 to 100 g/hL	25 kg
OPTIBENT BENT0024	Powder	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

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: 10 cL/hL
CRIST0013 (20 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: 20g/hL
liquid: 40 cL/hL
CRIST0001 (5 L)   **CRIST0004** (20 L)   **CRIST0000** (1 kg)

VOLUME DISCOUNTS APPLY

OEN0FRANCE 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 a

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
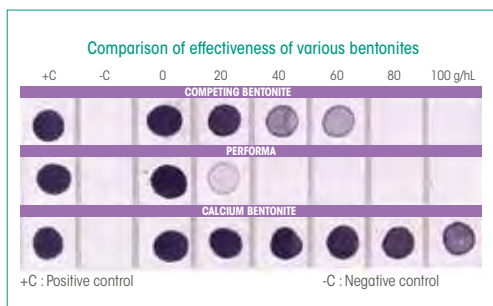
negative control (graded C-) is then placed on a strip of nitrocellulose. After several reactions with specific antibodies and successive washing, a violet stain appears on the strip, revealing the presence of proteins in the wine (the colour intensity is proportional to the protein concentration). In 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.

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

DISCOVER THE NEXT-GENERATION OF TARTRATE STABILISING AGENTS FOR WINES

ANTARTIKA® VR

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

Application rate: 5 to 20 cL/hL
ANTAR0003 (1 L)   ANTAR0001 (10 L)
ANTAR0002 (20 L)   ANTAR0004 (1000 L)

ANTARTIKA® V40

CONCENTRATED FORMULATION

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® 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® 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)

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)

SPECIFIC TREATMENTS & CARBON

EFFECTIVE SOLUTION for the treatment of musts and wines CONTAMINATED BY SMOKE FROM FOREST FIRES

DEVELOPED TO REDUCE THE COMPOUNDS THAT CAUSE SMOKE TAINT

ProVgreen SMOKE TAINTS

PLANT PROTEIN-BASED PRODUCT THAT REDUCES SMOKE TAINT

RESTORES FRUITINESS AND FRESHNESS TO WINES

PROVGREEN® SMOKE TAINTS VEGAN PRODUCT SAMPLES AND TREATMENT PROTOCOLS NOW AVAILABLE

MARTIN VIALATTE® INNOVATION

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)

VOLUME DISCOUNTS APPLY

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)

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

Sparkling

SOEC
1971

STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

Usable in
Traditional Method

Usable in
Cuvee Close Method (Charmat)

VOLUME DISCOUNTS APPLY

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)

AF | VEG | ORGANIC UE | ORGANIC NOP

SOEC® 7
Yeast for the production of high quality sparkling wines.

LEVUR0005 (500 g)

AF | VEG | ORGANIC UE | ORGANIC NOP | ACO

SOEC® 39
Yeast for the production of sparkling wines produced by the Charmat method. Develops fresh and floral aromas.

LEVUR0025 (500 g)

AF | VEG | ORGANIC UE | ORGANIC NOP

SOEC® 49
Yeast for the production of sparkling wines produced by the Charmat method. Develops fresh and fruity aromas.

LEVUR0026 (500 g)

AF | VEG | ORGANIC UE | ORGANIC NOP

Nutrients

START Y® SP
Nutritional supplement specifically developed for sparkling wines to reactivate yeast during the rehydration process.

START0001 (1 kg)

AF | VEG | ORGANIC UE | ORGANIC NOP

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

CHARM0005 (1 kg)

AF | VEG

Bacteria

VITILACTIC STARTER BL01
Lactic acid bacteria for high acidity white wines.

VITIL0008 (25 g)
VITIL0009 (100 g)

AF | VEG | ORGANIC UE | ORGANIC NOP

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)

AF | VEG | ORGANIC UE | ORGANIC NOP

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)

AF | VEG | ORGANIC UE | ORGANIC NOP

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

Fining

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.

ORIGI0001 (1 kg)

CARBINE T GRANULE

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

CARBI0000 (1 kg)
CARBI0003 (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)

ADJUVANT

ADJUVANT MC

Traditional method clarification of wine in bottles.

ADJUV0027 (1 kg)

CHARM® REDOX T

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

CHARM0004 (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. ORGANIC UE Conform to European Regulations CE 834/2007 and UE 2018/1584 ORGANIC NOP Conform to the National Organic Program (NOP)

Sentia Hand-Held Wine Analyzer

6 TESTS
1 hand-held analyzer

Trust the Sentia™ hand-held wine analyzer to reliably measure:
- Free SO2
- Malic acid
- Fructose and Glucose
- Acetic Acid
- Titratable acidity

in your wine. Test results in minutes, wherever and whenever you need them.

Rapid results for fast decisions

Hand-held size lets you analyze in the winery

Upload results to a PC, tablet or phone via Wi-Fi

Touch screen display

More than 100 tests achievable on a single charge

1 2 3 Easy and intuitive for any team member

Auto calibrating

Affordable

Reproducible results comparable to other test methods

No hazardous chemical for safe handling

Call for more information or
contact Sentia@grapeworks.com.au

SENTIA™

AIRD Cleaning Products

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.
Now available in powder format

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.
Now available in powder format

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

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
25kg Bag
DAP

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.

1kg Pk,10kg Pk ERKUP1

Sulphur

Potassium Metabisulphite - PMS 1kg Pk, 15kg 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 PVPP

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

Also available:
Organic Grape Juice Concentrate (ex France)

Red wine concentrate

Gordo grape concentrate

Distilled Water

Distilled water for lab analysis.

DW10 10L

Neck Freezing

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

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

Plastic items available in White and 5 other colours for HACCP coding or cleaning zones.

Wine Testing
Sentia
Hand held analyzer (see page 22)

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

Turbity 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, Triclover or Camlock 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
Glass Curved
VBENTG

Glass Angled
VBENTGA

Stainless Steel Angled
VBENTSS

Stainless Steel 120º Curved
VBENTSSC120

Stainless Steel 45º Curved
VBENTSSC45

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.

Stainless Steel Fittings

Available in BSM, Triclover, Camlock and BSP as required.

Ball valves and Butterfly valves
Available with your fitting type and size

Sample Valve
Available with drain and lockable feature
HOSE FITTING

Hosetails
Available in full range of sizes to suit your hose and outlets
Ability to have one size for the hose and a differing size for the outlet.
eg: 25mm hosetail with 38mm BSM 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
Range of sizes with optional fittings to suit.

Seals & O'Rings
Available for BSM, Triclover and Camlock fittings
Full range of sizes

Adaptors
Converting one fitting type to a different type.

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

Joiners
Same fitting both ends, ideal to join hoses.

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

Junction
Connect 3 or 4 hoses via "Y" or "T" style junction.

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 supply fitted with hosetails complete..

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 MegaBins
Size: 1,165 x 1,165mm x 780mm H

Forklift entry 143mm opening to easy moving.

Food grade approved.

Ability to add custom logos or numbering.

Solid Bins
PB780

Vented Bins
PB780V

Tipping bars optional in galvanised or mild steel

Bin Lids - Solid
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
N073-LID

Covertec Covers

Breathable & Non-Breathable Covers

Ideal for protecting food stuffs and produce from insects, vermin and other contaminants.
Covers include hem with elastic drawstring for tight fit.

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 covers diameter to suit your fermentation vat. Use 20mm ø conduit. Conduit can be purchased from your local hardware store.

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

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 your bottle type for tray size suitability.

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		
114L (Allier & Nevers Only)	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

Casks and fermenters built in the traditional method:

- 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 that over time, increases the cask's strength, allowing 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

Gamba Glass Funnel
Suitable for large format oak casks and barrels
GAMBA-GLASSFUNNEL

500Litre Puncheon:

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

Silicone Barrel Bungs

Recessed Bung #2
White.
GBR-W

Solid Bung #2
White.
GBS-W

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

Fermentation Bung #2 Gas release nipple.
White.
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

*Please note, only 'natural' color available

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.

TONNELLERIE BORDELAISE
FRANCE

Call for pricing options

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

Each lot of wood received at Tonnellerie Bordelaise is identified, numbered and traced until the barrel is finished, guaranteeing our customers perfect control of the traceability of the origins and maturation times of the woods.

BOISÉ Oak alternatives: Precision and repeatable.

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

Boise is committed to sustainable production practices, PEFC and ISO5001 certification, with all packaging 100% recyclable. Staves and inserts are toasted using electricity from the Boisé solar panel farm.

BOISÉ

Barrel Insert Chain

Extend your barrel life economically with Boisé premium quality barrel inserts. 1 insert = 16 sticks per chain will provide equivalent 30% new oak in 225L barrels. (0.27m2 surface area)

Enhance vanilla notes. Increase aromatic intensity. Increase volume and structure in the palate. BOISE INSERT 20.1

Providing spicy notes. Increase aromatic complexity. Increase concentration and volume in the palate. BOISE INSERT 20.3

Providing smoky notes. Increase aromatic complexity. Increase concentration and volume in the palate. BOISE INSERT 20.5

FRENCH OAK · ROBLE FRANCÉS · CHÊNE FRANCAIS · 100%

Boisé Signature blends chips

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

Y This exclusive recipe intensifies wines, boosting fruity characters without adding oak notes. Boost the complexity and volume of your wines!

T This exclusive recipe helps to develop more complex wines and brings various toasted notes and fine structure on the palate.

Boisé Origine - Specific Oak Profiles

The Boisé Origine® range is made up of 12 complementary, combinable chip products that can be used as ingredients to design wine profiles. Each chip has very specific organoleptic characteristics, allowing the winemaker to shape both the wine's aromatic profile and its balance on the palate.

Boisé Inspiration staves

Guaranteed precision and quality, unique know-how for your wine ageing. Available in 7mm (950x50x7mm) 63 staves/pack and 20mm (950x50x20mm) 21 staves/pack

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

ISO 50001
Product manufactured by Boisé France according to an energy management system certified by Apave Certification

PEFC
10-31-3148
Promoting Sustainable Forest Management
www.pefc.org

Stainless Steel Tanks by 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**

SPEIDEL

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

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

FO-M VARIABLE CAPACITY MASH TANK
Complete with Floating lid, mash door, racking and bottom outlets. Ability to add a cooling jacket for temperature control. Option available for crane to hold your floating lid, moveable by rope or winch.

FS-MO CLOSED TANK
Available in a large range of heights and capacity to suit your cellar space and batch sizing.

Complete with manhole, racking and bottom outlets. Ability to add a cooling jacket for temperature control. Option for hinged lid on top.

Ability to add a stacking tank on top of base tank

RS - MO RECTANGLE
Space-saving tanks for fermentation or storage.

Ability to add a stacking tank on top of base tank.

STORAGE TANKS
Suitable for Wine and Spirit

FD range - Tri-legs
Filling opening 220mm diam + lid, Racking and Bottom outlet with BSP fitting

Capacity 100, 240, 300,525 & 625 litres

BD range - Flat bottom
Filling opening 220mm diam + lid, Racking outlet with BSP fitting

Capacity 100, 240, 320 litres

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.)

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 procedure and this transfers the heat or cold to the medium inside the tank.
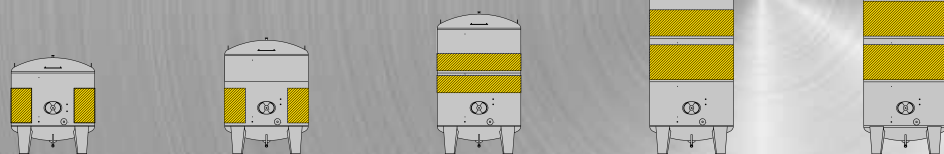
Centrifugal Mill

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.

Available in stainless steel - 90 litres
Aluminium cast - 90 & 180 litres

Dont lose seal pressure on your VC tanks!

The Performing Seal:
VC tank leak detection

Variable Capacity (VC) tanks are famous for leaks in the sealing ring, resulting in damages to your wine. The Performing Seal by Liqisis continuously manages seal pressure in up to 5 tanks and alerts you to large leaks.

PERFSEAL

TANK 1   TANK 2   TANK 3   TANK 4

TANK 5

Isolating valve

One way valve

To VC Tank

From base unit

Quick connect
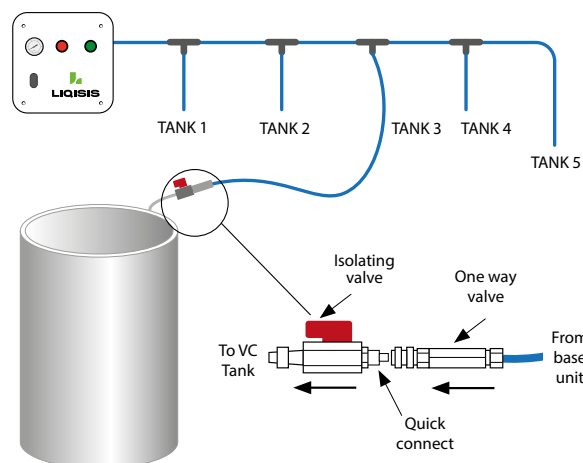
Variable Capacity (VC) Tanks

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 1,500 litres. Tanks inner are mirror polished for easy cleaning.

VCSS

Call for VC Tanks larger than 1500L.

Call for larger sizes

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 Tank Valves
VC Tank Venting Valves

38mm Ø / 46mm Ø

VC Tank Seals
Complete Range of Replacement VC Seals.

VC Seal Pump
VCPUMP

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

K 900
K 700
K 300
K 250
K 200
K 150
K 100
KS 80
EK

Retention Rating [μm]
0 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20
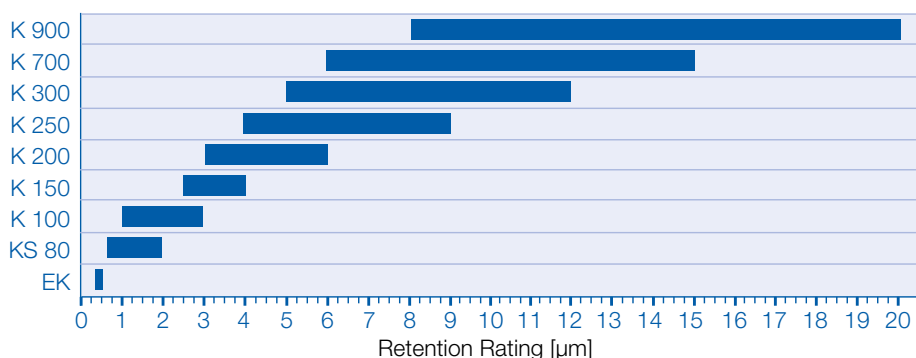
1 Effective removal of filter sheets is dependent on process conditions.

Outside Separator
Filter Sheet Media
Inside Separator
Outside Separator
Inside Separator
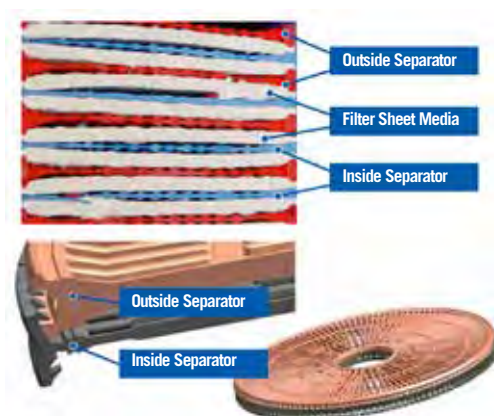
Lenticular Separator Cross Section

Cartridge Filters

NOMINAL FILTERS – 90% Efficiency (Beta 10)

Available in 10", 20" and 30" cartridges

Fittings available in DOE – double open ended flat gasket

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

Nexis T
Robust melt blown depth filters designed for rigorous clarification and particle reduction.

Removal rating from 0.5um to 200um

NXT

Polyfine II
A pleated all-polypropylene depth filter for particle removal with high contaminant holding capacity.

Removal rating from .25um to 30um

PFT

ABSOLUTE FILTERS – 99.98% Efficiency (Beta 5000) Single Open Ended

Available in 10", 20" and 30" cartridges

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

PROFILE STAR
Pleated depth filters designed for high particle and gel removal.

Ideal for pre-filtration.

Removal rating from 1um to 20um

AB.SBB7

OENOCLEAR II
Liquid crystal polymer on cellulose substrate excellent for yeast and colloid reduction making it ideal for wine tanker filling, final polish filtration in the cellar and protection of downstream membrane filters.

Removal rating of 0.8um

AB.ST7

FINAL MEMBRANE FILTERS
Available in 10", 20" and 30" cartridges

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

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

Removal rating of 0.45um

AB.SBB7

ULTIPOR N66
Ultipor N66 filters incorporate pleated nylon 6,6 media for microbial reduction and retention.

Removal rating from 0.2um to 0.65um

ABN

Cartridge Housings

Stainless Steel

Sanitary housing with enhanced cleanability and microbiological safety due to crevice-free, mirror finish polish and hygienic design. Suitable for Code 7 nominal and absolute rated cartridges. Ideal for pre-filter and membrane filtration.

10" – Code 7 SOE single open ended with bayonet fitting

30" – Code 7 SOE single open ended with bayonet fitting

30" housing available in 3 and 5 cartridge version

SAS

Polypropylene

Suitable for nominal rated filters wit double open ended, flat gasket cartridge filtration.

SCO 10" DOE 3/4" NPT in/outlet

LMO 20" 3/4" NPT in/outlet

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 25.
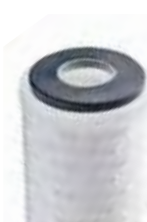
Stainless steel in & out feed connections and pressure gauges available on request.

BROWN MAGPIE

cofield

Premier Cuvee

Couestant

TAHBILK
EST·1860

SOUMAH

SOUMAH

FILS

Custom Crown Seals

Genuine 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 100,000 units.

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

Stock Crown Seals

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

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

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 Cm^3 of CO_2 per 24 hours.

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 - $0.18Cm^3$ 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

O^2
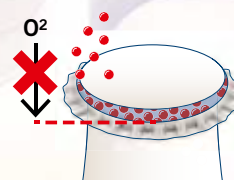
Stock Muselets

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

Silver
Silver wire. Silver plaque.
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

Grapeworks have a wide range of high quality sparkling hoods to suit your packaging needs.

Standard in 120mm and 90mm length with 30mm tear tag.

Stock hoods come in a 90 or 120mm length with straight bottom including the 30mm tear tag with a foil strip for easy opening. With the straight bottom you can apply as is or add a neck label to finish the presentation. Available in a diamond emboss texture option in Gold, Silver and Black and also these colours in a 90mm length for a different look.
Add a bit of colour to your packaging with our other colours within the range.

Volume Discounts Apply

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

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!

Customise the stock colours:

Using our range of stock colours you can add some features to personalise your look, including:

• Hot foil stamping of your logo or branding
• Different length options from 80 to 120mm
• Add a texture like diamond emboss
• Add a medallion/scallop to give the impression of a neck label
• Add a spot or UV orientation to align your hood with your label
• Hood taper option for narrow, long neck bottle giving a better fit.

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 Lux Hoods.

Hoods offering endless design possibilities to market your brand.

From different textures, full colour printing, and your choice of 3 foil weights: Top finishes include, plain or hot foil stamping.

Skirt finishes include: hot foil stamping, embossing, interior varnish.

Small & large runs available

LUX moulded aluminium top
High-end rigid aluminium top that eliminates unsightly creases. Presents your logo/design clearly via hot stamp, helio or embossing.

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.

Make a set
Match your muselet to your hood design to add to your consumers experience.
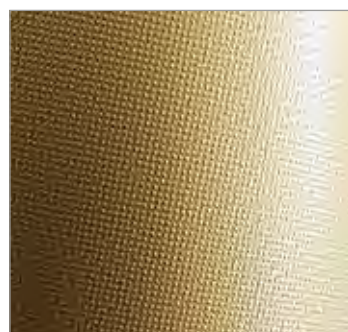
Textured Finish
Choose between different textures including diamond, pebble or pin embossing. Stand out with personalized embossing.

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.

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.

Custom Options

Custom Tin Capsules

Pure tin capsules are premium in finish. These one-piece capsules are malleable in application. The tin is spray painted to give a depth of colour and high quality.
Capsules can be made with blind or inked embossing on the top and also with silk screen printing.

Minimum volumes for custom of 5,000 units

Custom Polylaminate Capsules

Polylaminate capsules are a great way to give a premium finish to your wine or spirit at a cost effective price.

You can apply print and hot stamp foil to polylaminate to create your packaging finish. Tear tag is available for easy opening.

Minimum volumes for custom of 25,000 units

Small run Custom BVS Screw Caps

We can now offer customised BVS caps in small runs to suit most producers.

With the ability of top printing and embossing plus up to 3 colours side print, you're able to present your wine with a premium finish.

Your wine is protected with a Tin-Saran liner for low oxygen permeability.

LUV caps are also available with inside thread.

Minimum volume for custom print is 3,600 units.

Stock lines of polylaminate, tin caps, corks and BVS closures

Stock capsules and a range or colour choices, available in tin and polylaminate, plus screw caps in aluminium or plastic. An option to suit every budget.

High Quality Polylaminate Stock Capsules

Standard sizing of 29.25 x 55mm and 29.25 x 60mm, suitable for over cork in wine bottles.

Burgundy CAPPLPBURG	**Bright Red** CAPPLEREDB	**Silver** CAPPLPSILV
Red CAPPLPRED	**White** CAPPLPW	**Gold** CAPPLPGOLD

Matt Black with Gold Stripe CAPPLPMBGS	**Matt Black** CAPPLPBB	**Navy Blue** CAPPLPNB
Matt Black with 2 Gold Stripe CAPPLPMBGSD	**Gloss Black** CAPPLPGB	**Metallic Blue** CAPPLPMB

Stock Tin Capsules

Premium Quality Tin Capsules

Made from a single piece of pure tin, these capsules are highly malleable to your bottle shape. Colour spray painted for depth of colour and a high-quality finish.

Red 29.25 x 55mm	Black 29.25 x 55mm	Black 31.5 x 55mm	Gold 29.25 x 55mm	Gold 31.5 x 55mm
CAPTINRED	CAPTINBLK	TIN31.5BLK	CAPTINGD	PTIN31.5G
3,300 Per Box.	3,300 Per Box.	1,600 Per Box.	3,300 Per Box.	1,600 Per Box.

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

Stock Screw Caps

Available in Aluminium & Plastic

BVS Screw Caps: Machine applied. 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.
Box of 1000 NOVA

Bottle Waxing Machinery

A range of waxing equipment from 1 bottle manual through to fully automated.

Sincera SL14 fully automatic machine.
Suitable for being positioned along the bottling line based on production capacity. Up to 14 bottles at a time dependant on the bottle size.

Wax strips

Under wax strips for easily opening.
Several types of strips are available:
- Plasticized paper
- Woven textiles
- Machinable reel

Sincera 4.
The standard version allows you to seal bottles from a minimum size of 750mL to a maximum of 5L, with just one machine. Available with 2 trays for different wax colours.

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.

Sincera 1: One bottle model (Manual).
The machine, specifically designed for small to medium sized waxing runs, has a thermostat for temperature regulation & rotational system so the bottle is constantly spinning during immersion.

Production rate:
Approx 100 BPH.
Size range: from 750ml to 6L.

Wax colours

Stock, speciality or even custom. A huge range of colours are available.

Custom wax - min order 50kg.
Visit grapeworks.com.au to view of the extensive range of more colours.

Brass Stamps

Personalised brass stamps are available on request, with your logo. Apply manually or automatically with the auto models. WAXSTAMP

Orange. OG006

Olive. GN006

Red. RD016

Silver. SR001

Yellow. YE016

TANIUM
machinery & equipment

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.

OPEN-STYLE
PRESS SYSTEM
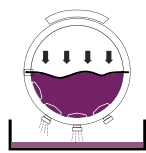
CLOSED-STYLE
PRESS SYSTEM
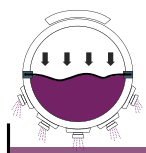
DUAL-STYLE
PRESS SYSTEM

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 15hl to 320 hl

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
- The EQ range of press is available up to 150hL.

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: 2,600, 3,600 & 5,000mm.

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

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

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 & Centrifugal 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 to 10 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*

10 times faster than normal pump over methods!

AeroSmooth Pump

Taking the CO2 from the fermented tank or the Oxygen from outside

- Easy to use
- Easy to clean

- Fast & Gentle
- Efficient
- No mechanical action on the grapes or the juice, natural pushing

Pumps

Ask about the huge range of Impeller, Screw, Open Throat & Flotation pumps available.

Available with cable or radio remote
Available in ATEX rated for high alcohol spirits

KIESEL

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.

Other options available

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.

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

Filling solution: GT Filler

Quality at an economical price

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

Ideal for small to large facilities and vertically integrated producers.

(Screw capper closeup)

Simplicity of use!

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.

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 / MFIL6 only

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.

Nitrogen Generator.

Save time and money, bring nitrogen production in-house.

The modular model can be upgraded to suit your increasing requirement, without having to buy a completely new device offering an innovative solution.

Skid - Plug & Play
The generators range can be assembled on a skid with all the elements of the air supply chain.

- Compressor
- Air tank
- Filtration chain
- Dryer
- N2 tank

Technical characteristics
Nitrogen flow: from 5 Nm3/h.
Purity: up to 99.9999%

- PSA technology (Pressure Swing Adsorption)
- Integrated high precision oxygen analyzer (0.01%).
- Double Purity
- Impure Nitrogen Purge
- Eco mode
- Food grade certificate

Technical Features
- **Temperature:** +1°C à +40°C
- **Dew point at atmospheric pressure:** -40°C
- **Power supply:** 115/230 VAC 1ph 50/60Hz
- **Nitrogen valve :** 3 way-out of specification
- **Nitrogen purity:** double purity
- **Consumption:** 100W
- **Required incoming air quality:** dry and free-oil - ISO 8573 classe 1.4.1
- **Incoming air pressure:** 7 à 10 bar (13 bar on demand)
- **Operating data:** recoverable - Modbus TCP/IP
- **Certification:** DESP 2014/68/UE - ASME VIII div.1 (option)
- **Control:** PLC with HMI
- **O2 sensor range:** 0 - 25% (0 - 1000ppm in option)
- **Options:**
  · dew point and temperature sensor
  · flowmeter
  · activated carbon column at air inlet (ACC)

Canning Options

An option to suit your production requirement.

All models:

- **Built in stainless steel**
- **Filling quantities via flowmeter or timer filler**
- **Hygienic filling valves design with inner and outer CIP easy washing**
- **User friendly HMI touch screen interface integrated in the machine**
- **Simple change over between different can size**
- **Low energy consumption**

The CF2 is an entry-level fully automatic canning system for small batches production and high quality requirements.

- 10 cans/minute of carbonated product, depending on can size and product properties
- CO_2 pre-gassing unit, CO_2 tunnel gassing unit and CO_2 underlid gassing unit can be fully and independently set by operator
- Mechanically cam driven seamer for maximum reliability and repeatability
- Flexible touch screen control to set specific parameters to suit different product requirements

The CF3 is a compact, easy to use machine for can filling and seaming which guarantees the maximum flexibility in the processing of the product.

- 15 - 22 cans/minute of carbonated beer depending on can size and product properties
- CO_2 pre-gassing unit, CO_2 tunnel gassing unit and CO_2 underlid gassing unit can be fully and independently set by operator
- Electronic seamer for maximum reliability and repeatability
- On board remote assistance package included
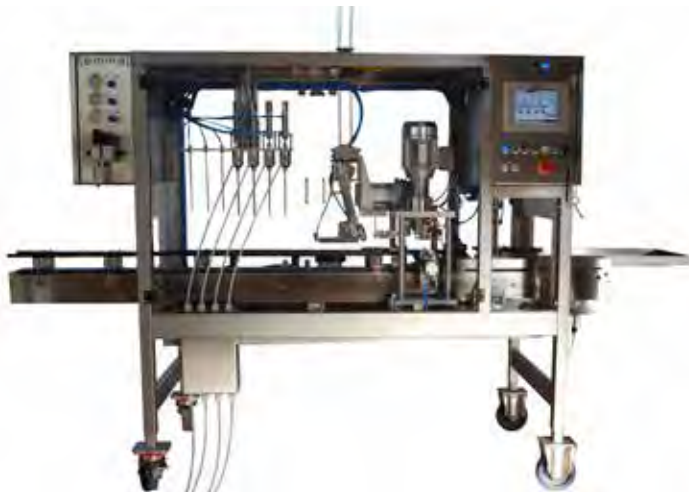
The CF-30 is a compact, reduced-complexity machine for can filling and seaming which guarantees the maximum flexibility in the processing of the product.

- 20-25 cans/minute, depending on can size and product properties
- CO_2 pre-gassing unit, CO_2 tunnel gassing unit and CO_2 underlid gassing unit can be fully and independently set by operator
- Mechanically cams driven seamer for maximum reliability and repeatability, settings controlled electronically
- Automatic can weighing on exit with rejection channel
- Remote assistance package included

Canning with Alfatek

Protect from Oxidation with the ISO 6.1 monoblock

Standard Features:

- Rotating RINSER with 6, 9 or 12 pincers
- Electropneumatic isobaric FILLER BHEP series 6 - 12 valves
- SEAMER with 1 seaming head

Production: up to 3600 cans/hour of 330ml and 500ml

RINSER

Cans are gripped outside the inlet, turned upside down and washed. The spraying duration is adjustable and machine is activated only when the can is detected.

FILLER

Cans are transferred to the filler and lifted by mechanical rams close to the filling valves.

1. Can detection (to trigger the filling);
2. Gas flushing: replaces air in the can with neutral gas to reduce oxygen;
3. Filling;
4. Levelling;
5. Degassing.

The total closure of the valve facilitates the degassing even with particularly difficult products.

APPLICATION OF LID

Lids are released from corresponding charger and then applied to the blowing of neutral gas and to spraying of foam.

SEAMER

The intermittent star transfers the can on the lifting plate, then raises it by putting it in contact with the rotating spindle. While can is spinning, the 1st and 2nd operation rolls perform the seaming.

WASHING TUNNEL

Can washing tunnel is located outside the monoblock system and designed to be connected to a CIP washing and sanitizing system.

The rinse, filler and gas injection/foaming jet units are equipped with dummy bottles with manual application that allow their correct washing.

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 CO2
- 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 injectic

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 60µ 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 an 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

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.

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.

Ninette R1000 or R1500 Auto Labeller

The R1000-R1500 range enables up to 4 labels applications and the crimping of metallic and PVC capsules or sparkling wire hooding.

Easy touch screen display.

Frequency variator at the entrance of the machine to regulate space between the bottles and the feeding speed.

Rotating 700mm reception table at outlet of the conveyor collects the labelled bottles.

Production
Up to 1500 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.

Lystop II Labeller

Automated labeller to put in line with a full bottling experience. Options for front and back label stations plus a third station for medals or neck labels.

Can be fitting with capsuling capabilities including sparkling hoods, tin and polylaminate capsules and/or heat shrink capsules.

Up to 2,500 BPH (capsuling may slow line speed)

Rotary Labellers by SACMI

A complete range of automatic and modular labellers for glass, plastic and metal containers for the beverage, food, 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
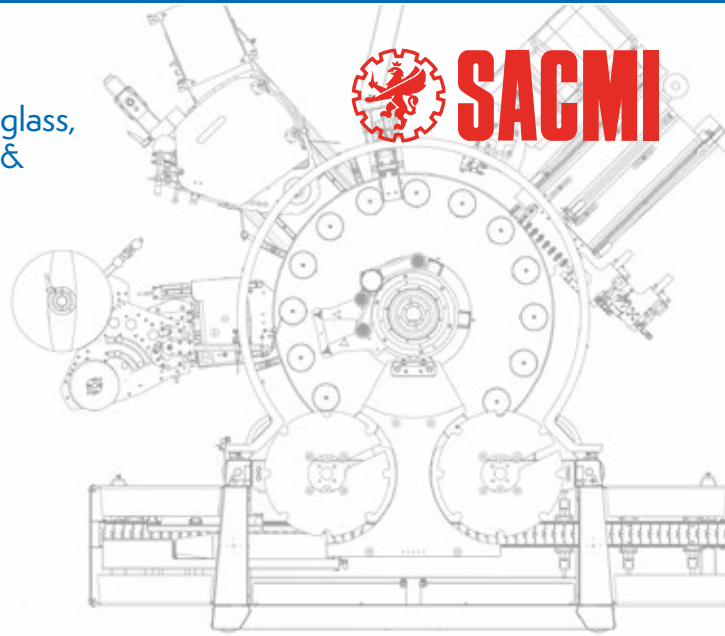
The Carousel can be equipped with multiple fixed labelling stations or mobile modules. The touch screen interface is provided with user friendly software and remote control system.

All the process parameters can be controlled from any device, tablets and smart phones.

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

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.

Smart-Jet® DUO MAX

When your printing requirements require the maximum coverage area. Paired with the DUO Controller, the Max gives you the opportunity to code 1″ tall messages on both sides of a product!

- Print everything from text, counter, box/lot and expiration date to Julian date, shiftcode and barcodes.
- Benefit of free-design within a 1″ template area.
- Advantage of printing online data and integrating with other devices such as a PLC, camera and checkweigher.

Smart-Jet carton printers
- Simple carton printer for print direct on one or two sides of the carton.
- DUO MAX giving 1″ of print area. Easy to set up with a large 7″ touchscreen.

Quality Control Systems by Digital Control

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

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.

- **Integrate into any line**
- **Easy fault detaction**
- **Clear mage display**
- **Cap application integrity**
- **Fill height inspection**

Allians Robotics

Robotic bottle handling solutions.

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

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

TDD

TDD Grilliat
TDD Grilliat designs, manufactures and supplies complete disgorging lines to suit your needs.

Based in the heart of the Champagne region, TDD work with many of the Champagne producers in the supply of Disgorging/Dosing machines, Corking/wiring machine and Liquor blending machines.

Tanium services & supplies spare parts for TDD equipment.

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 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

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.

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.

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.

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+.

CellaStac® The modular system to store and cellar bottled wine.

CellaStac® is a modular system comprising layers of moulded trays with individual bottle cavities to build palletised stacks, no more bottle on bottle contact. Suitable for a range of sparkling wine bottles.

Riddling Machine by 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 is the world leader in neck freezing and sparkling wine bottle handling systems and automation.

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

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

Auto Corking, Wiring, Hooding & Capsuling

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

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 Range

Automatic wirehooding machine for placing and tying the muselets for sparkling wine bottles. Made of a rotating turret with 4, 6, 8, 12, 16 or 20 heads for placing and tying. Equipped with:

- 3.500 cage rack
- Gearmotor with inverter
- A PLC to manage the electronic parts
- A photocell at the machine input to determine speed according to the arrival flow of the bottles
- An anti-clogging photocell at output area
- Detector to control the cap presence & cage presence
- Cage distribution control

Small Tools & Equipment

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

Crown Seal Version
APHRO2

Cork Version
APHROCORK

Crown Testing
Tirage and final closure fitting tool for checking the correct application of 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

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

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

PG2010-AM

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.
PG2010-93-S

Manual Crown Sealer
MCROWNER

Pneumatic Crown Sealer
Up to 300 BPH.
BTCS500

SnapMax Vineguards

Invented in 1995 and sold worldwide, SnapMax saves growers time and money, whilst maximising vine growth for earlier returns. SnapMax is supplied pre-assembled so installation takes just seconds.

SnapMax benefits

- Promotes healthier, faster growth straight to the wire
- Pre-assembled for super-fast installation
- Supportive 'U' saddle prevents growing tip breakage/damage
- Supportive 'U' saddle allowing uni or bi-lateral training
- Extended guard length allows for ground/wire height variation
- Translucent for drive by visual vine monitoring
- Micro ventilation for vine health in humid & extreme heat conditions
- Protection from deer, hares and herbicide
- Unique durable double tab locking seal
- UV stable long life polyethylene, reusable & recyclable at end of life
- Includes sturdy clip to securely fasten guard to wire on windy sites

Assembled Vineguard UV Stable Polyethylene with Attachment Clip	
SNAP1200	Fits wire height 1200 to 1260mm
SNAP1100	Fits wire height 1100 to 1160mm
SNAP1000	Fits wire height 1000 to 1060mm
SNAP900	Fits wire height 900 to 960mm
SNAP850	Fits wire height 850 to 910mm
Other sizes made to order	

Vineguard Weedmat

Weedmats reduce weed competition and help preserve moisture around the base of new plantings.

Made from recycled paper and designed to works with vineguards to keep guards clear of weeds.

Size: 105x105mm.

GREENMAT105
pack 500

Global green
environmental

The most convenient wine analysis tool available.

NEW TESTS Available

POWERED BY
Universal Biosensors

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

That's why you can trust the Sentia™ hand-held wine analyzer to reliably measure:

- Free SO$_2$
- Malic acid
- Glucose & Fructose
- Acetic acid - New
- Titratable acidity - New

Test results in minutes, wherever and whenever you need them.

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

SENTIA™

Call (03) 9555 5500 or email: sentia@grapeworks.com.au

grapeworks CONSUMABLES