

Grapeworks

Production Equipment
& Consumables.



20
27

Wine, Spirits,
Beverages

grapeworks
CONSUMABLES

TANIUM
machinery & equipment



ADVISORY SERVICES | INSTALLATION | SERVICE | MAINTENANCE | REPAIR

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

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

Our team are also experienced in the installation and servicing of bottling line 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:



**Call: (03) 9555 5500 | Email: support@tanium.com.au
SMS: 0429 366 459**

 **TANIUM**
TECHNICAL SERVICES



View just some of the range of consumables and equipment from Grapeworks Tanium.

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For all enquiries, call 03 9555 5500

For all Sales Terms and Conditions,
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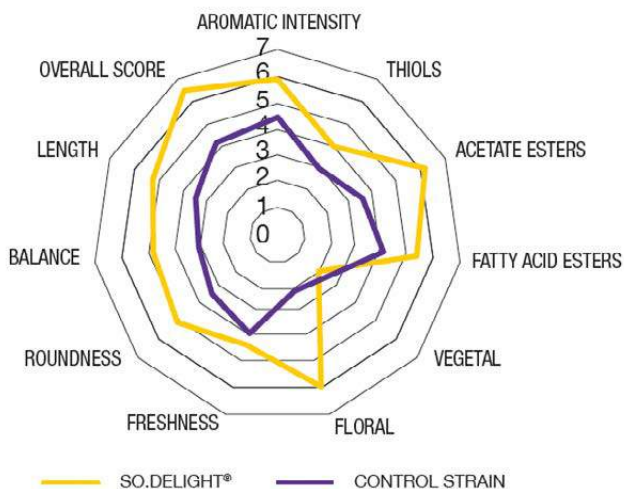
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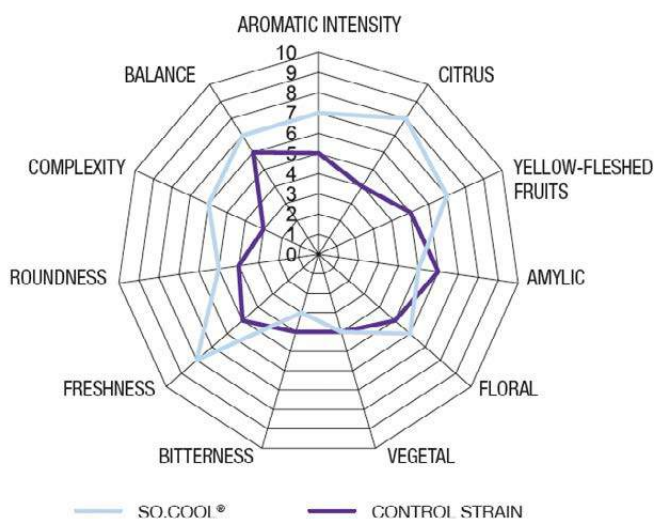
Yeast

Product	Description	Alcohol Tolerance	AF Kinetics	Optimum Temp	Nitrogen Req	SO ₂ Prod	H ₂ S Prod
White and Rosé <i>Saccharomyces</i> Strains							
SO.THIOL	Optimises the conversion of thiol precursors to produce an intense exotic fruit, passionfruit, guava and citrus flavour profile. Sauvignon blanc, Semillon, Rosé & aromatic varieties.	14.5%	Rapid	16 - 18°C	Low	Low	Low
VIALATTE FERM W28	Complex fruity aromas derived from thiol precursors and fermentation esters. Heightened expression of 3MH and 3MHA thiol characters of passionfruit and citrus. Robust strain.	16.5%	Rapid	10 - 16°C	Low	Low	Low
SO.DELIGHT	Loire Valley isolate with high fruity ester and floral alcohol producing capabilities. Suited to both aromatic or neutral grape varieties for maximum aroma impact. Fresh fruit, ester and floral aromatics.	15%	Rapid	10 - 16°C	High	Low	Low
SO.COOL	Freshness and aromatic intensity with pink grapefruit, citrus and lemon characters. Very low SO ₂ , H ₂ S and acetaldehyde production gives a clean, bright aroma profile.	16.5%	Med - Rapid	10 - 16°C	Low - Med	Low	Low
VIALATTE FERM W58	<i>S. cerevisiae</i> & <i>S. uvarum</i> blend to optimise varietal terpene expression and enhance fresh, floral aromatics. Well suited to Riesling, Pinot Gris, Chenin, Viognier, Gewurztraminer.	14.5 - 15%	Med	12 - 18°C	Med - Low	Med	Low
LEVULINE C19 YSEO	Combines aromatic expression with fermentation security. Promotes varietal aromatics and produces voluminous, persistent wines. β-glycosidase activity releases terpenes. Suited to Chardonnay, Semillon, Pinot Gris.	15%	Rapid	15-28°C	Low - Med	Low	Low
VIALATTE FERM W12	<i>S. cerevisiae galactose</i> strain provides finesse and complexity through rapid yeast autolysis mimicking fine lees aging. Respects varietal character and promotes delicate floral, white fruit and hazelnut notes. Suited to Chardonnay and other varieties aged on lees.	15%	Med	10 - 30°C	Low	Low	Low
VITILEVURE QUARTZ	Fructophilic yeast for production of Chardonnay and sparkling wines.	17%	Med	10 - 32°C	Low	Low	Low

Sensory profile of SO.DELIGHT® on Grenache Blanc.



Sensory profile of SO.COOL® on Sauvignon Blanc.





Product	Description	Alcohol Tolerance	AF Kinetics	Optimum Temp	Nitrogen Req	SO ₂ Prod	H ₂ S Prod
Red <i>Saccharomyces</i> Strains							
SO.THIOI	Optimises the conversion of thiol precursors to produce an intense blackcurrant, mulberry and fruity aromatic profile. Suits vibrant, fruit-driven styles of Syrah, Grenache, Pinot Noir.	14.5%	Rapid	20 - 23°C	Low	Low	Low
SO.FRUITY	Beaujolais isolate for young, fruity, supple red wine styles. Fresh sour cherry, grenadine and floral aromatics. Good extraction of anthocyanins and tannins suited to short - medium maceration time or carbonic maceration.	14%	Rapid	18 - 32°C	Low	Low	Low
VIALATTE FERM R26	Expressive notes of red and candied fruit combine with the complexity of spice, floral and dried herb characters. Suited to fruity styles of Syrah, Pinot Noir, Gamay.	16.5%	Med	22 - 30°C	Med	Low	Low
SO.FLAVOUR	Cotes du Rhone isolate for concentrated red wine styles with a complex dark fruit aromatic profile. Balance between tannic structure and roundness. High glycerol producer.	15%	Med	18 - 32°C	Med	Med - Low	Low
VIALATTE FERM R96	Versatile, robust red yeast. Red and black fruits with spice characters. Masks vegetative characters. Produces expressive, complex wines across a range of red grape varieties, phenological maturity and wine styles. Suited to Cabernet Sauvignon, Syrah, Merlot.	16%	Med	15 - 28°C	High	Low	Low
VIALATTE FERM R82	For production of complex premium wines destined for aging. Ripe, varietal fruits, spice, volume and persistence. Very low H ₂ S production. Suited to Syrah, Grenache, Merlot, Malbec.	16%	Slow	18 - 30°C	Med	Med - Low	Very low

Provence trend

SO.THIOI®

ALL WINES ARO-MA DRINKABILITY

INTENSE, COMPLEX NOTES of thiols

Optimises the **CONVERSION OF AROMATIC PRECURSORS**

FAST and COMPLETE FERMENTATION kinetics

ENHANCES FRESHNESS in the face of today's climate challenges

Challenging Conditions							
VIALATTE FERM HD18	Robust strain that is osmotolerant, fructophilic, and resistant to high alcohol. Respects terroir while building volume and roundness. Restart stuck ferments. Option as Direct Inoculum.	18%	Fast	10 - 30°C	Low	Med	Med - Low

Yeast Nutrition

Product	Description	Application	Rate (ppm)	Pack size
Yeast-Derived Nutrient				
NUTRICELL INITIAL	Yeast autolysate with added thiamine. Rich in amino acids, sterols and essential survival factors to support yeast viability and fermentation security. A good source of organic nitrogen. Recommended for use with direct inoculum yeast.	Yeast Rehydration Start AF	200 - 400	1kg 10kg
NUTRIMUST B+	Yeast autolysate naturally rich in essential amino acids (organic nitrogen) and vitamins, especially B vitamins, required for yeast growth and performance. Complete supplement for deficient must and difficult conditions. 100% yeast derived. Recommended for use with direct inoculum yeast.	Start AF	200 - 400	1kg 10kg
NUTRICELL AA	Yeast derivative naturally rich in amino acids (organic nitrogen), vitamins and minerals for a secure fermentation and optimised aroma profile. 100% yeast derived.	Start AF 1/3 AF	200 - 400	1kg 10kg
Mineral + Yeast-Derived Nutrient				
NUTRICELL	Blend of inorganic nitrogen plus yeast derivatives and thiamine. Supplements nitrogen in low YAN conditions and provides vitamins, minerals and survival factors.	Start AF 1/3 AF	200 - 600	10kg
NUTRICELL START	A complex blend of DAP, yeast derivatives and thiamine. Supplements nitrogen in low YAN conditions and provides vitamins, minerals and survival factors.	Start AF 1/3 AF	200 - 600	1kg 10kg
NUTRICELL MIDFERM	Complex nutrient of organic and mineral nitrogen with yeast cell envelopes. Provides essential factors to boost yeast metabolism and detoxify must.	Mid AF	200 - 400	10kg
Detoxification				
ECORCES DE LEVURES NEW	Yeast hulls with exceptional detoxifying capability for the treatment of sluggish and stuck ferments. Ability to adsorb pesticide residues, fatty acids and other fermentation inhibitors.	End AF	100 - 400	1kg



RESETS THE VITAMIN
balance of
DEFICIENT MUSTS
(stress, bioprotection,
fining)



NUTRIMUST®
B+
YEAST AUTOLYSATE FOR COMPLETE
SUPPLEMENTATION
of the **MUST BEFORE AF**









PROMOTES
the **AROMA**
METABOLISM



REDUCES
YEAST
STRESS



ENSURES OPTIMUM
IMPLANTATION and
SMOOTH AF



Aromatic Preservation - White and Rosé Juice

Product	Description	Application	Rate (ppm)	Pack size
NEO CRISPY	Yeast derivative rich in amino acids and reducing peptides, including glutathione and its precursors, protects juice and wine against oxidation. Early protection of aromatic compounds for enhanced expression, preservation and longevity of fresh, fruit-driven profiles.	Post-racking	150 - 300	1kg
ORIGIN SH	A synergistic blend of PVI/PVP and inactivated yeast to maximise and protect aromatics, particularly thiols, in white and Rosé juice. PVI/PVP binds and removes heavy metals that catalyse oxidative reactions and react directly with thiols. The yeast derivative is high in reducing peptides, such as glutathione and its precursors, protects aromas against oxidation and ensures their longevity in juice and wine.	Post-racking	100 - 700	1kg

Enzymes

Product	Application	Rate	Pack size
Juice Clarification			
VIAZYM CLARIF PLUS	Concentrated pectolytic enzyme preparation for rapid depectinising and clarification with compact lees of white and Rosé juice. Developed for challenging conditions.	5 - 20 mg/L	100g
Maceration			
VIAZYM MP	Enzyme preparation to optimise the revelation of varietal aromas and precursors (thiols and terpenes) during skin contact of white and Rosé grapes. Improves free-run juice extraction during pressing.	10 - 40 g/t	100g
VIAZYM EXTRACT	Enzyme preparation for the extraction of aromatics and free-run juice of white and Rosé grapes during pressing. Achieves greater free-run juice yield in less time. Recommended for difficult to press varieties and compromised grapes. Suitable for red grape maceration.	10 - 40 g/t	100g
VIAZYM EXTRACT PREMIUM	For premium red wines. Promotes gentle colour and fine tannin extraction while respecting terroir expression. Aids in ease of filtration later.	10 - 40 g/t	100g
Wine Aroma Liberation			
VIAZYM AROMA	β -glycosidase enzymes release and enhance varietal terpene expression of white and Rosé wine. Liberates smoke taint compounds for treatment and removal.	20-50 mg/L	100g
Wine Filtration			
VIAZYM FLUX	Liquid enzyme preparation of pectinases and β -glucanase for clarification and improved filterability of wine, especially those impacted by <i>Botrytis</i> .	30 - 50 ppm	1L

Biocontrol

Product	Description	Rate (ppm)	Pack size
KTS FA	A preparation of activated chitosan from <i>A. niger</i> and yeast hulls for early microbiological control. Addition to grapes at harvest, must or juice quickly and effectively reduces indigenous microbial flora. Promotes successful fermentation of desired yeast strain. Suited to low SO ₂ and NOLO protocols. Particularly useful during cold soak, cold settling and stabulation.	150 - 200	1kg 10kg
KTS CONTROL	Chitosan-based complex derived from <i>A. niger</i> effectively controls the development of micro-organisms responsible for organoleptic deviations, such as <i>Brettanomyces</i> , in wine. Used as a curative to control microbial population in wine or early as a preventative to limit future growth.	20 - 100	100g 500g

Flotation

Product	Description	Application	Rate (ppm)	Pack size
VIAZYM CLARIF PLUS	Concentrated pectolytic enzyme preparation for rapid depectinisation of juice. Developed for challenging conditions including low pH and low temperature.	Depectinising Enzyme	5 - 20	100g
KTS FLOT	Liquid preparation of chitosan from <i>A. niger</i> and pea proteins optimised for fast, efficient flotation and cold settling with very compact lees. Removes oxidised and oxidisable polyphenols. Corrects bitterness and astringency, enhances fresh and fruity characters. Vegan product with flotation efficacy comparable to animal gelatin.	Adjuvant	100 - 500	5L 20L 1000L POA
PROVGREEN PURE MUST	Highly charged pea proteins for rapid flocculation with suspended particles. High affinity for aggressive and oxidised phenolic compounds in juice. Vegan.	Adjuvant	100 - 400	1kg 10kg
ELECTRA	Powdered activated bentonite with excellent capability to bind floccules for optimal flotation. Improves clarity of juice and floc compaction. High deproteinising power.	Bentonite	100 - 400	1kg 5kg 25kg
NOIR ACTIVA MAX	Granulated activated carbon with very high decolourising power. Lower rate required due to a greater surface area specific for capturing anthocyanin molecules and treating browning caused by oxidation.	Decolourising Carbon	100 - 1000	1kg 15kg

100% VEGETABLE ALTERNATIVE
to animal fining and PVPP

For use in **STATIC AND FLOTATION**

KTS FLOT

A COMBINATION OF PLANT PROTEINS AND CHITIN DERIVATIVES

NOIR ACTIVA MAX

Treatment of Syrah rosé wine must from Languedoc

Treatment	DO420	DO520	DO620
Control - without treatment	0.135	0.115	0.055
Noir Activa + Granulé 50 g/hL	0.085	0.065	0.045
Noir Activa Max 28 g/hL	0.085	0.065	0.045

Treatment of press must in fermentation

Treatment	DO420	DO520	DO620
Control	0.65	0.85	0.10
Noir Activa + 20 g/hL	0.55	0.68	0.08
Noir Activa + 50 g/hL	0.38	0.42	0.05
Noir Activa Max 20 g/hL	0.42	0.48	0.05
Noir Activa Max 50 g/hL	0.28	0.28	0.02

- DECREASES DOSAGE USED**
- GOOD QUALITY/ PRICE RATIO**
- GRANULATED FORM MAKES IT AN EASY-TO-USE PRODUCT**

■ DO420
 ■ DO520
 ■ DO620



Fining

Product	Description	Rate (ppm)	Pack size
Vegan Products			
PROVGREEN PURE MUST	Pea proteins with a high affinity for aggressive and oxidised phenolic compounds in juice. Rapid flocculation and clarification properties. Used during cold settling or flotation. Effectively removes browning. Recommended for the treatment of oxidised or altered grapes (<i>Botrytis</i>).	100 - 500	1kg 10kg
KTS FLOT	Liquid preparation of highly charged chitosan from <i>A. niger</i> and pea proteins optimised for fast, efficient flotation and cold settling with very compact lees. Removes oxidised and oxidisable polyphenols. Corrects bitterness and astringency, enhances fresh and fruity characters. Also has excellent fining and clarification properties in wine.	100 - 1000	5L 20L 1000L POA
CRISTAL CLEAR	Liquid preparation of pea and potato proteins with bentonite. Superior clarification and settling with compact lees. Preserves freshness and aromatic intensity and removes browning.	100 - 300	1kg 10kg
NEO NATURA	Composed of proteins derived from yeast for the gentle fining and clarification of white, Rosé and red wines. Effective at very low rates. Selectively interacts with wine polyphenols to reduce astringency and bitterness while maintaining the wine's aromatic profile, mid-palate weight and structure. Refines and finesses.	5 - 200	500g
PROVGREEN PURE WINE	Pea proteins selected for their targeted removal of astringent and bitter polyphenols without imparting 'pea' character. Developed for fining and refining wines. Improves aromatic expression and suppleness. Excellent clarification properties with well-compacted lees.	20 - 100	1kg 5kg
PVPP	Polyvinylpolypyrrolidone.	100 - 500	1kg 20kg
Animal-Based Products			
CRISTALINE	Isinglass for clarification and refining white and Rosé wines.	5 - 40	1 kg

A NATURAL ALTERNATIVE TO PVPP ON WINE

Similoak

Product	Description	Rate (ppm)	Pack size
SIMILIOAK	Blend of oak tannins and yeast derivatives rich in polysaccharides specifically developed to stabilise colour and mask vegetal characters during red fermentation. Improves volume and tannic structure. Addition directly onto red grapes, at the crusher or during fermentation. An alternative to oak chips.	200 - 600	500g 5kg
SIMILIOAK WHITE	Blend of oak tannin and yeast derivatives rich in polysaccharides to preserve and enhance white wine aromatic intensity with a hint of vanilla character. Enhances mouthfeel giving perception of sweetness, volume and length and reduces perceived acidity. Emulates stave or barrel maturation with rapid integration and ability to manage desired effect.	50 - 200	500g 5kg
SIMILIOAK TOASTED	Blend of oak tannins and yeast derivatives rich in polysaccharides for wine aromatic complexity and palate structure. Masks vegetal characters, coats green and aggressive tannins reducing astringency and bitterness. Increases palate volume. Offers warm, roasted notes with hints of cocoa, almond and vanilla in wine. Emulates stave or barrel maturation with rapid integration and ability to manage desired effect.	50 - 200	500g 5kg

VOLUME DISCOUNTS APPLY



Fermentation Tannins

Product	Description	Application	Rate (ppm)	Pack size
White & Rosé Vinification				
VITANIL B	Powerful antioxidant. Gallic tannin derived from tara pods to protect and preserve colour and aromatic longevity without imparting bitterness or astringency. Strong capacity to bind proteins and inhibit polyphenol oxidase and laccase activity (<i>Botrytis</i>). Aids in clarification. Supports low SO ₂ regimes.	Harvesting Processing Juice	50 - 200	1kg
SUBLIWHITE	Antioxidant, aromatic intensity & balance. Blend of gallic, grape-derived and exotic wood tannins to enhance and preserve yellow-green colour, fruity and floral characters and freshness. Masks vegetal characters and provides roundness and structure. Aids in clarification.	Juice First 1/3 AF	50 - 150	1kg
SUBLIFRESH	Improved aromatic intensity & complexity. Blend of antioxidant, exotic woods and grape-derived tannins rich in aromatic precursors to increase exotic fruit, lemon and white flower characters. Freshens, tightens mid-palate and aids in clarification. Brings aromatic intensity to warm climate or neutral varieties. Improves reduced aromatics and brightens tired wines.	Juice First 1/3 AF	20 - 100	1kg
Red Vinification				
TANIXEL	Sacrificial & structural. Granulated pure ellagic tannin. Superior reactivity with proteins promotes expression of endogenous grape tannins. Aids in organoleptic balance promoting structure and protects colour through co-pigmentation. Effectively inhibits natural grape oxidases and laccase (<i>Botrytis</i>).	Processing	50 - 300	1kg 12.5kg
SUBLITAN VINIF	Antioxidant & structural. Blend of high quality gallic, ellagic and proanthocyanidic grape-derived tannins to protect and preserve aromatic freshness, improve tannic structure and stabilise colour. Strong antioxidant and oxidase binding capability (<i>Botrytis</i>). Provides a more structured wine without perception of astringency or bitterness. Compensates for a diluted or low natural polyphenol content or low tannin maturity.	Processing &/or First 1/3 AF	50 - 400	1kg
SUBLISTAB	Colour Stabilisation. A blend of ellagic and proanthocyanidic tannins to protect and permanently stabilise colour by binding with anthocyanins. Maintains optimum redox potential.	Processing &/or First 1/3 AF	100 - 300	1kg 15kg
SUBLIRED	Improved aromatic intensity & mouthfeel. Specific blend of proanthocyanidic tannins from exotic woods to enhance bright cherry and berry characters and provide a silky tannic structure for fruity, supple wines.	First 1/3 AF	20 - 100	1kg

NEO® LEES

YEAST HULLS VERY RICH IN
YEAST POLYSACCHARIDE

**NATURAL LEES
AGING FOR DEPTH
AND VOLUME**

**GENTLE FINING
AND OXIDATIVE
PROTECTION.**

Wine Maturation

Product	Description	Rate (ppm)	Pack size
Tannins			
TANIPEPIN	Granulated pure grape seed tannin contributes palate weight and tannic structure, supplementing wines with unbalanced tannin-anthocyanin ratio. Permanently stabilises colour. Reinforces antioxidant capacity and evolution of the wine. May be added during early fermentation for colour stability and structure in the case of grape tannin deficiency or variable ripeness.	5 - 200	500g
TANIRASIN	Fine white grape skin tannin for tannin structure and finesse with minimal impact on astringency. Stabilises colour and improves organoleptic balance. May be added during early red fermentation for colour stability and structure in the case of grape tannin deficiency or variable ripeness.	5 - 200	500g
SUBLIPROTECT	Complex of grape-derived tannins and inactive dry yeast. Unique blend for building palate structure and balance through supplementation of fine grape tannins and polysaccharides. Contributes to the perception of freshness. Complementary to wine maturation, it strengthens resistance to oxidation, stabilises redox potential, and protects aromatics.	25 - 200	1kg
SUBLIOAK	Complementary blend of French oak tannins from Limousin and Tronçais forests to finesse the structure and expression of wine. Reveals vanilla and subtle roasted notes while removing vegetal and bitter characters. Develops aromatic complexity and fresh fruit notes while providing roundness, volume and fine structure.	5 - 100	500g
Yeast Derivative Products			
NEO CRISPY	Yeast product rich in reducing peptides for protection of aromatic compounds and colour against oxidation during wine maturation. Aromatic preservation and reinvigoration pre-bottling. Stabilises redox potential to reveal aromatics.	50 - 200	1kg
NEO LEES	Yeast hulls very rich in yeast polysaccharides. A substitute for natural lees during wine maturation without risk of organoleptic deviations. Gives volume and roundness and reduces bitterness and astringency. Offers protection against oxidation and reduction.	100 - 300	500g

Correction

Product	Description	Rate (ppm)	Pack size
Decolourising			
NOIR ACTIVA MAX	Granulated hyper activated carbon with very high decolourising power. Lower rate required due to a greater surface area that is specific for capturing anthocyanin molecules and treating browning caused by oxidation. Suitable for flotation.	100 - 1000	1kg 15kg
Deodorising			
NOIR CAPTIVA	Powdered activated carbon with a high capacity for removing contamination characters such as volatile phenols, smoke taint, ochratoxin A and geosmin. Effective treatment of 4EP & 4EG from <i>Brettanomyces</i> spoilage.	100 - 500	5kg
KTS CLEAR	Specific blend based on chitin-glucan from <i>A. niger</i> to treat off flavours caused by microbial spoilage and/or reduction in wines to reveal fruit aromatics.	50 - 400	1kg
PROVGREEN SMOKE TAINTS	Complex blend of pea protein, activated carbon, chitin-glucan (from <i>A. niger</i>) and yeast derivatives specifically developed to treat smoke taint, particularly volatile phenols, in juice and wine. Components work together synergistically to reduce addition rates, restore freshness and maintain integrity of the wine.	400 - 1000	1kg
Removal of Heavy Metals			
ORIGIN CAPTUR	PVI/PVP for chelation of heavy metals in juice and wine. Effectively reduces heavy metal ion content, especially Cu ²⁺ and Fe ³⁺ , limiting the risk of oxidation and haze formation. Preserves aromatic quality.	50 - 500	1kg



- LONG-LASTING TARTRATE STABILISATION**
- IN-LINE STABILISATION**
- PRESERVATION OF ORGANOLEPTIC CHARACTERISTICS**
- REDUCED ENVIRONMENTAL IMPACT**

Stabilisation

Product	Description	Rate (ppm)	Pack size
Bentonite			
ELECTRA	Powdered activated calcium bentonite with high deproteinising power comparable to sodium bentonite. High swelling and ability to flocculate particles with medium lees compaction.	100 - 1000	1kg 5kg 25kg
OPTIBENT	Mix of powdered activated and natural calcium bentonite. High deproteinising and clarification power with lees compaction comparable to calcium bentonite.	200 - 1000	25kg
PERFORMA	Pharmaceutical grade activated sodium bentonite. Superior reactivity with unstable proteins. Very large adsorption surface area considerably reduces the required rate for protein stability. Minimal to no impact on aromatic and organoleptic profile. Compatible with crossflow filtration.	50 - 200	1kg 5kg
Cold Stabilisation			
ANTARTIKA V40	Concentrated 20% potassium polyaspartate (KPA) solution for potassium tartrate stabilisation of white, Rosé and colour stable red wine. No organoleptic impact.	250 - 500	1L 20L 1000L POA
ANTARTIKA VR	Potassium polyaspartate (KPA) & Acacia Verek gum arabic solution for potassium tartrate stabilisation of red wine. Gum arabic prevents unstable colour precipitation.	500 - 2000	1L 20L
CRÈME DE TACKT	Mix of potassium bitartrate and calcium tartrate crystals for tartaric and calcium stabilisation of wines when calcium concentration is slightly above threshold.	4000	5kg
CALCISTAB 2.0	Micronised calcium tartrate powder removes excess calcium for calcium tartrate stabilisation of white, Rosé and red wine. Effective and efficient removal at 10-15°C.	1000	5kg
CRISTAB BV	20% solution cellulose gum (CMC). High concentration with low viscosity for potassium tartrate stabilisation of white and light Rosé wines.	<1000	5L 20L

Mouthfeel

Product	Description	Rate (ppm)	Pack size
OPEN PURE	Purified yeast mannoproteins. Finesses and fine tunes wines pre-bottling. Gives volume and length, softens and smooths astringency and improves aromatic persistence. Aids in colloidal stability. Low rate required due to purification and concentration process. Completely soluble.	5 - 50	250g
OPEN PURE FRAICHEUR	Yeast polysaccharides and mannoproteins blended with concentrated plant polysaccharides (gum arabic). Finesses and fine tunes wines pre-bottling. Provides a softer, polished mouthfeel enhancing varietal aromatic intensity and persistence. Aids in colloidal stability limiting tartaric and protein precipitation. Low rate required due to purification and concentration process.	5 - 200	250g
DUOGUM MAX	20% gum arabic solution from Acacia Verek and Acacia Seyal. Addition pre-bottling softens and smooths mouthfeel, masks astringency and aids in colloidal stabilisation.	300 - 1500	5L 20L

VOLUME DISCOUNTS APPLY



Sparkling

Product	Application	Pack size
Yeast		
SOEC 1971	<i>Saccharomyces cerevisiae galactose</i> (formerly <i>bayanus</i>) strain for fresh, fruity and elegant sparkling wine profiles. Excellent fermentation properties.	500g
SOEC 7	<i>Saccharomyces cerevisiae galactose</i> (formerly <i>bayanus</i>) strain selected from Champagne-Ardenne vineyards. Respects varietal character producing high quality sparkling wines with delicate aromas.	500g
VITILEVURE QUARTZ	Fructophilic yeast for production of fine sparkling wines. Offers fermentation security, elegant aromatics and a delicate profile. For base wines and secondary fermentation.	500g
LEVULINE C19 YSEO	Aromatic expression with fermentation security. Promotes varietal aromatics and produces voluminous, persistent wines. β -glycosidase activity releases terpenes. Suited to aromatic sparkling base, charmat and Prosécco styles.	500g
Yeast Nutrients		
START Y SP	Rehydration nutrient. Specific inactivated yeast with a high content of survival factors and micronutrients. Improves the multiplication and viability of yeast. Supports yeast resistance to difficult conditions.	1kg
PHOSPHATE COMPOSE	Nutrient complex of DAP and thiamine. Recommended during yeast culturing to increase yeast biomass at tirage. Helps prevent sluggish or stuck fermentations.	1kg
Fining		
CRISTAL CLEAR	Liquid preparation of pea and potato proteins with bentonite. Superior clarification and settling with compact lees. Preserves freshness and aromatic intensity and removes browning.	1kg 10kg
Decolourising		
NOIR ACTIVA MAX	Granulated hyper activated carbon with very high decolourising power. Lower rate required due to a greater surface area that is specific for capturing anthocyanin molecules and treating browning caused by oxidation. Suitable for flotation.	1kg 15kg
Stabilisation		
CRÈME DE TACKT	Mix of potassium bitartrate and calcium tartrate crystals for tartaric and calcium stabilisation of wines when calcium concentration is slightly above threshold.	5kg
CALCISTAB 2.0	Micronised calcium tartrate powder removes excess calcium for calcium tartrate stabilisation of white, Rosé and red wine. Effective and efficient removal at 10-15°C.	5kg
Adjuvant		
ADJUVANT 92	Alginates and mineral colloids form a coating to mitigate yeast and particle adhesion to the glass bottle, facilitating efficient riddling. Mineral colloids promote a compact deposit. Suitable for both automated and traditional hand riddling.	1kg
ADJUVANT MC	A blend of pharmaceutical grade bentonites. Forms a barrier between the yeast and glass bottle for effective riddling. Excellent clarification and produces very compact deposit. Designed for rapid riddling in automated systems.	1kg
Mouthfeel and Bubble Finesse		
SUBLITAN TIRAGE	Combination of tannins, inactivated yeast and yeast hulls. Contributes significantly to the organoleptic improvement of sparkling wines. Improves foam retention, aids in clarification and enhances mouthfeel.	500g
OPEN PURE	Purified yeast mannoproteins. Finesses and fine tunes. Gives volume and length, softens and smooths astringency and improves aromatic persistence. Aids in colloidal stability. Low rate required due to purification and concentration process. Completely soluble. Aids in bubble finesse.	250g



Viniflora® Specialty Bacteria

novonesis

(Formerly Chr. Hansen)

Product name	Wine colour	MLF flavours	Temp (°C)	Alcohol % v/v	pH	TSO ₂ ppm	Key characteristics	Pack size (L)
Viniflora® CH35 The hard worker	red, rosé, white	Yes	15-25°	14%	>3.1	45	Promote diacetyl High SO ₂ Secure MLF	250, 2500 10,000 & 25,000
Viniflora® CiNe™ The fruit keeper	red, rosé, white	No	17-25°	14%	>3.2	30	Fruit driven reds Whites without MLF Flavours	2,500 5,000* 25,000
Viniflora® CH11 The fast track	red, rosé, white	Yes	14-25°	15%	>3.0	35	Low pH/ Low Temp Fast MLF	2500 & 5,000* 10,000 & 25,000
Viniflora® Oenos The classic	red, rosé, white	Yes	17-25°	14%	>3.2	40	Most wines	2,500 25,000
Viniflora® CH16 The character	red, rosé, white	Yes	17-25°	16%	>3.4	40	High alcohol High maturity	250, 2500 5,000* & 25,000
Viniflora® SPARTA™ The robust runner	red, rosé, white, sparkling	Yes	15-25°	<16%	>3.0	45	Treating stuck MLF	5,000
Viniflora® SuperNoVA™	red, white	No	18-25°	<14.5%	>3.3	30	Production of high fruity flavour Low volatile acidity Inhibition of acetic acid bacteria & apiculated yeast in juice and must No biogenic amines production	5,000
Bactiv-Aid	red, rosé, white	A malolactic nutrient made of a blend of inactivated yeasts selected specifically to improve the growth conditions for malolactic bacteria in wine ensuring the bacteria has sufficient supply of nutrients. It optimizes growth conditions for the bacteria which help to ensure a fast, successful malolactic fermentation without any negative effect on wine aroma or flavour.						2,500 25,000

All freeze-dried products are available in pouches ready for direct inoculation. Pack sizes include 250L / 2,500L / 25,000L except CiNe™ and CH11, which are only available in 2,500L. SPARTA™ is available in 5000L frozen pouches only.

Bacteria are living organisms and wine is a harsh environment for them: **Always check temperature, alcohol, pH and total SO₂ before inoculation.**

*FREASY



Viniflora™

DVS™ JAZZ™

Viniflora™ DVS™ JAZZ™ is a premium yeast that enables reliable fermentation and varietal character

Benefits of Viniflora™ DVS™ JAZZ™

- Provides a pure fruit expression, respecting terroir
- Ferments efficiently across a wide temperature range, including as low as 12°C / 54°F
- Ensures excellent compatibility with malolactic bacteria

Direct-inoculation *Saccharomyces cerevisiae* for efficient and reliable fermentation

Advantages of DVS™, direct inoculation process

- Secures equivalent performance and flavor-profile when rehydrated/acclimatised
- Eliminates risks introduced in rehydration and acclimatization stages
- Streamlines yeast inoculation, saving time and labor

Viniflora® Specialty Yeasts

novonesis

(Formerly Chr. Hansen)

Product name	Wine style	Alcohol % v/v	Species	Temp (°C)	Inoc rate ppm	TSO ₂ ppm	Key characteristics	Pack size (L)
Non Saccharomyces Yeasts								
FROOTZEN™	Sauvignon Blanc, Pinot Gris, Chardonnay, Riesling & Pinot Noir	6%	<i>Pichia kluyveri</i>	15-25°	100	45	High level of volatile thiols Direct inoculation Frozen product Oxygen scavenging	500g 5,000 10,000
PRELUDE™	Pinot Noir, Bordeaux varieties, Grenache, Rosé, Barrel matured whites	9%	<i>Torulaspora delbreuckii</i>	10-25°	200	30	Produces polysaccharides for texture Caramel / pastries flavour note Perfect for pre-fermentation maceration	500g
CONCERTO™	Light to medium weight reds including Mediterranean styles & Pinot Noir	10%	<i>Lachancea thermotolerans</i>	15-25°	200	30	Lower pH naturally (lactic acid production) Produces polysaccharides for mouthfeel Fruit lift from ethyl lactate Inhibition of Kloeckera & acetic acid bacteria	500g
OCTAVE™	Rosé, Pinot Gris, Chardonnay, Riesling	11%	<i>Lachancea thermotolerans</i>	13-25°	200	30	Inhibition of spontaneous MLF Colour vibrancy in Rosé Lower pH naturally (lactic acid production) Lifted stone fruit character	500g
Saccharomyces Yeasts								
MERIT	Traditional red varieties	17%	<i>Saccharomyces cerevisiae</i>	15-30°	200	90	Resistance to high alcohol Red & black fruit flavour Spicy notes	500g 5kg
JAZZ™	Traditional red varieties	17%	<i>Saccharomyces cerevisiae</i>	10-30°	200	90	Fruit lift without being confected Elegant structure Velvety complex tannins	500g 5kg
Blend of Saccharomyces and Non Saccharomyces Yeasts								
MELODY™	Chardonnay, Pinot Noir, Grenache	17%	<i>Saccharomyces cerevisiae</i> (60%) <i>Lachancea thermotolerans</i> (20%) <i>Torulaspora delbreuckii</i> (20%)	15-28°	200	30	Increases aromatic complexity Rounded mouthfeel	500g
SYMPHONY	Textural whites, whites with a degree of bunch rot	17%	<i>Saccharomyces cerevisiae</i> (80%) <i>Lachancea thermotolerans</i> (20%)	15-28°	200	30	Promote varietal expression Enhanced complexity	500g



Amanda from Novonesis out visiting clients with Matt in Hunter Valley.

Acid Adjustment

Ascorbic Acid	25kg Bag	ERASCA1
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Tartaric Acid - Premium Natural	15kg Bags	ERTART1
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Lactic Acid - 88% Solution	25kg Cube	LACAC1
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Malic Acid	15kg Bag	ERMAL
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Citric Acid Citric Acid (Wine grade) acid adjustment.	15kg Bag	ERCIT1
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Potassium Carbonate	25kg Bag	ERPOTCA1
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Potassium Bicarbonate	25kg Bag	ERPOTBI1
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Dap Diammonium Phosphate (DAP)	25kg Bag	DAP
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Potassium Bitartrate - Cream of Tartar (KHT)	15kg Bag	COT1
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Potassium Sorbate	25kg Bag	POTSORB1
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Hydrogen Sulphide Odour Treatment

KUPZIT	1kg & 10kg	ERKUP1
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Copper Citrate on bentonite base. Eliminates hydrogen sulphide odours without increasing copper levels.

Sulphur

Potassium Metabisulphite - PMS	1kg Pk, 15kg Box	ERPMS1
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Sodium Metabisulphite - SMS	25kg Bag	ERSMS1
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Efferbaktol - 5 - Granules Martin Vialatte effervescent granules. Optimised sulfiting of barrels.	Each satchel is 12.5g = 5g of SO2	EFFER0008
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Sulphur Rings Burning rings for barrel sterilisation.	5g / 25g rings in 1kg tub	SULPHRING PREM
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Grape Juice Concentrate

Neutral white grape juice. 68 Brix.

Gordo Grape Concentrate. 68 Brix	18.5kg CUBE	
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Red Wine Grape Concentrate. 68 Brix	10kg CUBE	GJC-10
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Distilled Water

Distilled water for lab analysis	10L	DW10 10L
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Neck Freezing

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

For the conveyance of wine & beverages up to 28% alcohol content, fruit juices and dairy products.

Grapeworks can supply fitted with hosetails complete on request.

Clear Wine hosing available on request.

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

High Alcohol & High Temp Hoses Available

PLUS - Spirit Hose

For the conveyance of spirits up to 95% alcohol content.

HOSE 95%



Cellar Tools



Fermentation Strainer
150mm ø x 1200mmWH
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 - 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

Refer page 56

Racking Plate

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

Red Fermentation Irrigator

Pressure Gauges

Diaphragm & standard.

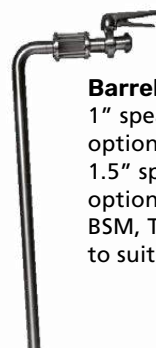
Lees Stirrer

Bent/Swivel paddle.

Curved stirrer.

Spanners

BSM Spanner and "C" Spanner 25, 38, 50, 63, 75 & 100mm.



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.

Sparges

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



Spray Balls

38, 40, 50 & 63mm BSM & Triclover fitting.

Dip Tape

10 & 15m.



Valenche Wine Samplers

Available in stainless steel or glass, curved or angled



CUSTOM
made
fittings
available

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.



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 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 $\varnothing$ conduit.

Hoop size can be made as small or as large as the covers diameter to suit your fermentation vat. Use 20mm $\varnothing$ conduit. Conduit can be purchased from your local hardware store.

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



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



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



BREATHABLE



NON-BREATHABLE

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



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

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

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

Made from durable food grade plastic so any ullage, spills or broken glass can be easily washed off.

CellaStac Quick and Accurate Inventory Control

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

Manufactured from durable plastics and has a life expectancy of over 20 years.



CellaStac Range

48 Bottle Tray - for most common shapes.

Pallet size (1200mm x 1200mm)

CS48

40 Bottle Tray - for many sparkling, larger diameter burgundy and taller.

Pallet size (1200mm x 1200mm)

CS40

40 Bottle Tray - for most common shapes.

Suits NZ, USA and Japanese pallet size (1000mm x 1200mm).

CSE40

***Please confirm your bottle type for tray size suitability.**

Picking and Storage Options

Wine Storage Bags



Cellabag 1000L

Specialised oxygen barrier bags for wine maturation, storage and transportation.

CBS1000



Trays

Stack and Nest Tray 32L

Polypropylene: 655 x 413 x 210 mm

Weight: 1.7 kg. Lid available.

Available in Blue and Red

Minimum Order: 96

Stack and Nest tray 20L

Polypropylene: 70 x 305 x 175 mm

Weight: 1kg

Available in Blue & Red

Minimum order: 152

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 - solid or vented

1,165 x 1,165 x 780mmH

Food grade. Ability to add custom logos or numbering. 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



Grape Handling: Vikan Hygiene System

All of Vikan's food-industry specific 'high hygiene' tools are made of EU approved and FDA compliant materials and can be washed at high temperatures to eliminate germs and bacteria.

All equipment is durable, ergonomic and fully moulded to guarantee easy cleaning.

- Halaal and Kosher compliant
- Autoclavable
- pH range 2 – 10.5
- Operational temperature range: -20C to 100C
- Maximum dishwasher temperature: 93C
- Maximum autoclave sterilisation temperature: 121C

Core colours

+2

+3

+4

+5

+6

2nd colours

+7

+8

+9

3rd colours

+1

77

66

88

Example to order: HC28/538190 + colour = HC28/5381903 (blue)



Measuring jug, 2L
HC28/6000+



Hand Scoop, 310mm or 350mm
HC28/5677+/5675+



Round Bowl Scoop
Available in 1L and 2L
HC28/5682+



Measuring jug, opaque food grade:
250mL, 500mL, 1L, 1.5L, 2L, 3L & 5L
HC70/333



Bucket, 12L & 20L
(12L) HC28/5686+
(20L) HC28/5692+



Rake (white)
Hygiene rake head
205mm. Handle
required.
HC28/56915



Deck Scrub
HC28/7060+



Floor Broom
White 610mm soft/
stiff.
HC28/3194+



Bucket Pan & Brush
HC28/559618



Paddle (White)
Small blade with
holes. 1200mm
long.
HC28/70125



Shovel Slotted
Ergonomic shovel
with drain holes,
Long Handle, large
blade.
HC28/56035



Shovel Solid
Short handle with
D-Grip, medium
blade (Ergo version
available).
HC28/5625+



Fork (White)
Hygiene reinforced
with inner aluminium.
315mm fork - 5
prongs.
HC28/56905



Safety Sign, A Frame
29/2420A

Cleaning Tools: Call to discuss the huge range available!



Pipe Brush w/handle 90mm, Med/hard

HC28/538190+



Tank Brush, 205mm, Medium

HC28/7039+

Tank Brush, 205mm, Hard

HC28/7037+

Ultra Hygienic Handle, Ø32mm

Available in 1,500 and 1,700mm length.

1500mm: HC28/2962+

1700mm: HC28/2964+



Detail Brush, 205mm, Very hard

HC28/4401+

Heat Resistant Option

HC28/44023



Ultra Hygiene Squeegee, 400mm,

HC28/7140+



Scouring Pads- 245mm

Soft - White. HC28/05525

Medium - Blue. HC28/05524

Hard - Brown. HC28/05522



Floor squeegee, 400mm

HC28/7752+

Replacement cassettes available



Scouring pad holder & replacement

HC28/05500+



Toolflex One Rail

Available with 2,3 or 5 x Tool Holders

18/TF019+

Aluminum Telescopic handle 1575 - 2780 mm, Ø32 mm.

HC28/2975+

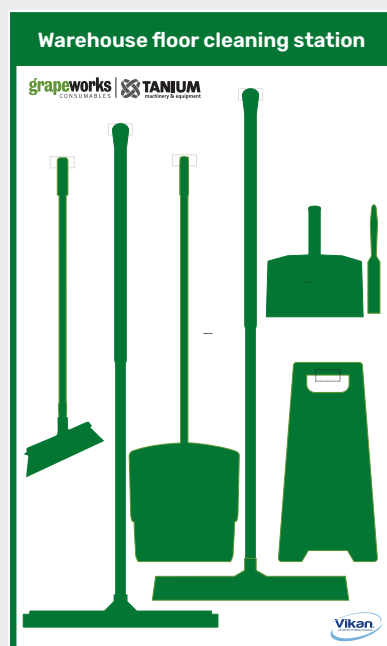
Shadow Board Systems

By providing your workplace with custom made, easy to identify shadow boards, rest assured knowing your workplace is well organised, safe, clean and efficient.

Many options to suit your workplace.

- Fully customisable
- Wall-mounted
- Mobile station
- Floor-mounted
- Single-sided
- Double-sided

Ask about a
free site
assessment



AIRD: Cleaning Products

AIRD Sustainable Hygiene

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



CLEAN:

Allegro - Potassium Hydroxide Liquid

Clean and remove wine tartar, colour, protein and all organic soils, from stainless steel and hard and flexible surfaces.

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

SANITISE:

Vinisan - Broad spectrum Biocide Sanitiser

Effectively neutralise bacteria, yeast, killing microbes from stainless surfaces.

12L Cube
AIRDVIN1

Linvasan - Tartaric Peroxyacid Sanitiser

Liquid or Powder. No taint / low odour. Effectively neutralise bacteria, yeast, microbes from stainless surface. No rinsing.

4kg Pk, 12L Cube, 200L Drum
AIRDL1 or AIRDL1 - POWDER

Percitra - Citric Peroxyacid Biocide

Liquid or Powder. 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.

4kg Pk, 12L Cube or 200L Drum
AIRDPER1 /AIRDPER1 (Powder)

CLEAN AND SANITISE:

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 Box, 200L Drum
AIRDDS1
AIRDDS1LF (Low foam)

OAK:

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
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 & sanitising.

25kg Bag
EROXY1

Caustic Soda Pearl

Sodium Hydroxide.

25kg Bag
CSP1

Caustic Soda Liquid

Sodium Hydroxide.

15L Cube
CSP1LIQUID

Citric Acid
25kg
ERCIT1

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

VAPOR1ONE



Tonnellerie Bordelaise: Oak Barrels

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



BARREL STYLES

Available in:

225L, 228L, 300L and 500L*.

***Dependent on Forest**

Branding Available



BIODYNAMIC BARRELS

Small lots from 2 distinct forests have been harvested following Biodynamic moon cycle principles. Staves are split on a day that corresponded to the original harvest day. Toasting and manufacture of the barrels also occurs during the same cycle after orders are received.

Limited oak available from Chatearoux and Loches.

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. Oak & Oxygen

Improve the sensory and aromatic quality of your wines with Visio, bringing complexity, body, and sweetness, all while preserving freshness and stability thanks to the use of Boisé premium oenological oak and oxygen.



BOISÉ

Boisé® Origine - Specific Oak Profiles

The Boisé Origine® range is made up of 12 complementary, oak 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. These products guarantee the unique precision and repeatability of the Boisé® oak.



REQUEST A SAMPLE

Visio. Micro-oxygenation

Enrich any type of wine thanks to micro-oxygenation. It accentuates the sensation of fullness, softens the tannins, and stabilises the RedOx balance and colour, all while maintaining quality and individuality.

Visio micro-oxygenators allow you to adjust the oxygen level according to the wine's characteristics, thus eliminating its reductive character and shortening the ageing time.

Visio micro-oxygenation devices are easy to use, making oxygen management accessible to everyone.



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.



Gamba casks and fermenters:

- Wood selection from France, Slovenia & East Europe.
- 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.

Accessories for casks and fermenters

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



500Litre Puncheon:

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

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



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

SENTIA

The most convenient wine analysis tool available

Trust the Sentia™ hand-held wine analyzer to reliably measure:

- Free SO₂
- Malic acid
- Fructose and Glucose
- Acetic Acid
- Titratable acidity

in post primary ferment wine and juice*. Test results in minutes, wherever and whenever you need them.

***Malic and titratable acidity only**



6 TESTS
1 hand-held
analyzer



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



More than 100 tests achievable on a single charge



Affordable



Easy and intuitive for any team member



Auto calibrating



No hazardous chemicals for safe handling



Touchscreen



Reproducible results comparable to other test methods

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


SENTIA™

Other Analysis

Wine Testing	pH Test Meter	Turbidity Meter	Wine Analysis
OenoCheck For the determination of residual sugars in wine. 40 tabs per bottle OENOCHECK	Apera 20 Series Digital pH tester & thermometer PHTEST-20 Apera 60 Series Digital pH tester & thermometer PHTEST-60	Ionix Portable Turbidity Meter. Includes 3 sample cells, calibration standards, silicone oil, sample cell oiling cloth, manual and carry case. TN50-NTU	HYDROMETERS - STILL WINE Range of sizes available. DENSIMETRE - TIRAGE DENSIMETRE 337 - HYDROTIR Range: TIRAGE 990 to 1005 1/10E Calibrations: 20° Celsius DENSI0007

EzyTop

Fast and consistent barrel topping

Topping barrels is essential but time-consuming. The EzyTop makes topping easier and faster, delivering the same fill level every time.

EzyTop is an all in one barrel-topping system that takes the guesswork and inconsistency out of barrel topping. The unit contains an in-built pump so it can pump directly from tanks or barrels and it tops every barrel to the same level. It is portable, easy to clean and fast.

Features at a glance

- Consistent filling, auto-stop, 3L/min, 1.5m suction lift.
- 20m delivery length, 4m delivery lift.
- All-day battery operation.
- LED for greater visibility.
- Easy clean-up.



The Performing Seal: VC Tank Leak Detection

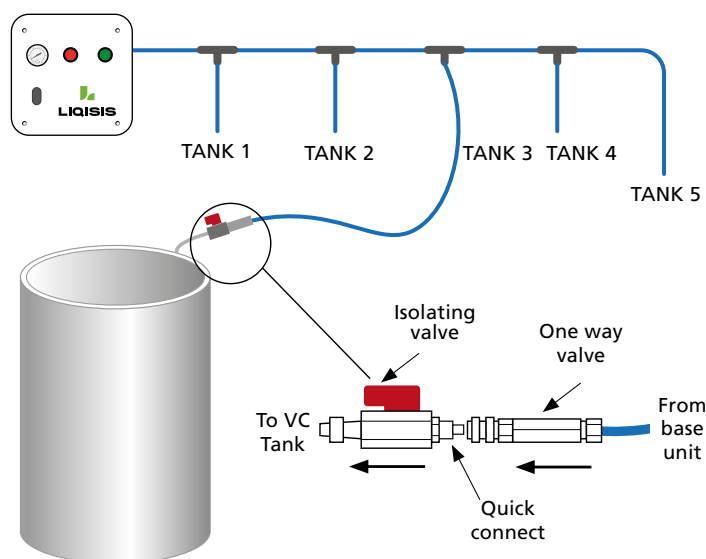
Dont lose seal pressure on your VC tanks!

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

The Advantage

Connect your tank to the supply line and it will be up to pressure within 30 seconds. The pressure is kept within a predetermined band so tank seals will always be kept inflated. To deflate, just disconnect. Tanks can also be disconnected without deflation, for example in a small winery when VC tanks are moved around the winery.



Variable Capacity (VC) Tanks

High quality Stainless Steel VC tanks.

Call for
larger
sizes

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

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



Call for VC Tanks larger than 1500L.

Variable Tank Seals & Pumps



VC Tank Valves

VC Tank Venting Valves

38mm Ø / 46mm Ø



VC Tank Seals

Complete range of replacement VC Seals.

Sizes from 200 through to 2400mm Ø.



VC Seal Pump

VCPUMP

Ferment Vats: Food Grade Polyethylene

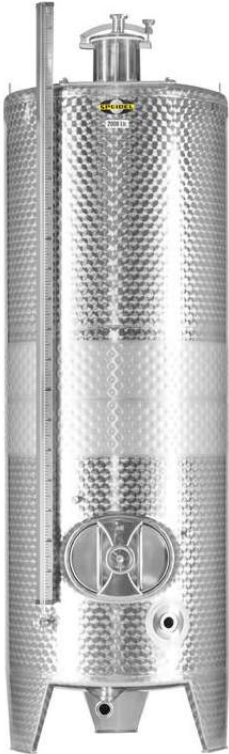


Round 1000L	Round 700L	Round 500L	Round 350L	Round 225L
950Hx1340W.	900Hx1150W.	820Hx1040W.	710Hx950W.	540Hx860W.
Rec Cover – 013	Rec Cover – 011	Rec Cover – 08 & 09	Rec Cover – 08	Rec Cover – 06
OFR1000	OFR700	OFR500	OFR350	OFR225

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
- Flawless primary material
- Vulcanized sealing - odourless for best hygiene
- 25 years Speidel tank warranty
- Reliable Speidel quality - for 100 years



FO-M VARIABLE CAPACITY TANKS

Complete with floating lid, mash door, racking and bottom outlets. Option to add a cooling jacket for temperature control and crane to hold your floating lid, moveable by rope or winch.

Capacity: 1,100L to 15.2kL

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.

Capacity: 320L to 25kL

Speidel 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.

Pressure tanks available in 3 and 8 bar pressure



Concrete Wine Tanks

A high quality and affordable fermentation vat offering oxygen permeability and neutral flavour impact. Concrete allows gentle oxidative development.

Grapeworks partnership is with a third generation, Australian specialty caster who has over 15 years experience with complex concrete water storage solutions.

Options and various finishes available.

Capacity 2,000L



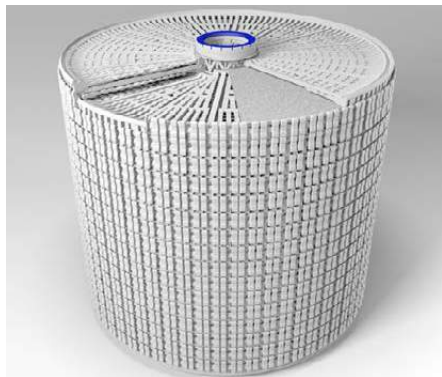
Speidel Ferment Egg

The egg shaped PolyEthylene fermentation 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.

Available in 3 sizes: 60L, 250L, 600L



Filtration: Food & Beverage



Clarification

Lees

Refer to Oenoflow HS cross flow (P31)

Initial clarification

Following fermentation wine can have turbidity, clarification removes these particles so the wine can move smoothly into the next processing steps.

- **SUPRADisc II or Filter sheets**
– K Series

Polishing clarification

After primary clarification; fining agents, crystals, colloids and bacteria may still be present. Wine polishing filtration is designed to remove these substances to produce a brighter wine with improved filterability.

- **SUPRADisc II or Filter sheets**
– K Series



Special purpose

Protein and/or Tartrate clarification

During ageing, proteins and polysaccharides can interact and form complexes that can create haze. Clarification steps aimed at cold stability help reduce the formation of these crystals.

- **Profile Star**
- **Profile II**

Barrel char and particle removal

- **Ultipleat HF**

Chill Haze removal

To remove haze forming compounds that can affect clarity and product appearance, particularly after cooling or bottling. Both white and brown spirits.

- **IR filter sheets**

Non chill filtration

Removal of impurities without cooling

- **Ultipleat HF**

Activated Carbon treatment

Used to reduce unwanted compounds, including those affecting flavour, colour and aroma

- **SUPRADisc II or Filter sheets**
AKS FB

Activated Carbon removal

- **Ultipleat HF**
- **Profile II**



Bottling

Bottling including Trap, pre & final filtration

Final filtration is to ensure the removal of wine spoilage organisms that can cause re-fermentation, off flavours or turbidity post bottling. Ensure pre-filtration is considered prior to final membrane.

- **Trap: Profile Star A030**
- **Pre-filtration: PREcart PP II / SUPRADisc II – K Series**
- **Final filtration: Supor / Ultipor N66**

Guard/Filling filtration

To remove remaining particulates during downstream processing and prior to bottling. This step helps protect product clarity and reduce the risk of visible particles in the finished spirit.

- **IR filter sheets**
- **Profile II**



Filter Housing

Cartridge

Sanitary housing ideal for pre and final filtration at bottling.

Code 7 fitting for cartridge and membrane filters.

Available in single 10" & 30" length plus 3 and 5 cartridge in a 30" length, holding capacity.



Lenticular

Closed housing ideal for wine and spirit filtration.

Small footprint, easy to clean and ability for reusable/regenerable filtration modules.

Minimal loss and low dissolved oxygen during filtration.

Available in 12" and 16" diameter housing



Water Treatment

IDL single filter cartridge housing

Stainless steel DOE housing

Available in 10" and 30" length

Inline 1" BSPT in/out let

Mounting bracket included (no legs)

IOL single filter cartridge housing

Stainless steel SOE housing - Code 7

Available in 10" and 30" length

Inline 1" BSPT in/out let

Mounting bracket included (no legs)



Air/Gas

ECS Series air/gas filtration housing

High flow, low dynamic-loss design of the housing interior

Able to be steam sterilized in situ, in either direction of flow.

ECS 3000 = AB CODE 2 5" cartridge

ECS 6000 = AB CODE 7

10 or 20" cartridge

Bag filtration housing

HEXB – Swing-bolt industrial housing, polished 304 or 316 stainless

HBTF – Sanitary grade, polished 316 stainless

- Stainless steel
- Filter Bag size : Bag 1,2,3,4
- Connection: Triclover



Filtration bags

Standard bags

Suitable for high flow, high temperature or high viscous liquid.

Wide range of filter bag sizes in nominal micron rating in either needlefelt or monofilament filter media.

Suitable for food & beverage and water treatment.

Available for size 1 & 2 filter housing.



Absolute rated bags

High degree of filtration accuracy.

Pleated version offering increased filter surface area.

Available for size 1 & 2 filter housing.

Activated Carbon bags

Suitable for chlorine reduction or for potable water treatment to improve the taste of water.

Constructed of coconut shell based carbon.

Operate at high flow rate.

Available in size 2

Polypropylene filter housing

Constructed of polypropylene with a large filter surface area.

Ideal for water treatment or as a pre-filter for RO.

Available in 10" & 20" length with 1" or 1.5" BSP ports in single, twin and triple configuration.





Cross Flow

Oenoflow XL-E

The Oenoflow XL-E systems are fully automated systems enabling post fermentation clarification of wine in a reliable, economical and single process step. Clarification is achieved without the need for filter aids, or impact on the organoleptic characteristics of the wine.

The XL-E cross flow system incorporates unique features:

- PVDF membranes with high mechanical strength for longer service life
- Symmetric hollow fibre, high flow membranes with 21.5 square meters of filter area per module
- Modules have excellent chemical resistance which allow high productivity and repeated exposure to aggressive cleaning regimes.
- Back pulse capability for increased system productivity
- Fully automated production and cleaning cycles for unattended operation and reduced labour and downtime.

Pall Oenoflow XL-S and XL-A series, also available



What's happened in the last 12 months



Victorian Wine Show Awards



Tasmania warehouse



Gippsland Wine Show



Sofralab seminars

Crown Seals: Stock and Custom

High quality PVC free crown seals made to protect your sparkling wine during tirage and final closure.

Custom colour and branding available.

29mm diameter.

Volume Discounts Apply.



Aluminium Box of 6250 Bag of 1000	Aluminium crown seal with TOP+ liner Will not rust, easy to apply. Recommended for tirage and final closure (non-magnetic).
Available in Black, White, Gold, Red, Silver - TCAL	
TOP+ Crown Seal Inlay	Suggested for medium term ageing - 48 months. Suggested liner when slightly higher micro-oxygenation is required.

Stainless Steel Box of 6250 Bag of 1000	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).
Available in Black, White, Gold, Red, Silver - TCSS	
TOPZ Crown Seal Inlay	Recommended for medium to long term ageing - 60 months. Ideal for warmer, riper vintages with base wines tending to early evolution/ripening.

Oxysorb liner Box of 6250	The "Active" Barrier against oxygen. Oxysorb is the first "active" liner used for secondary fermentation. 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.
Available in Silver/Gold - TCSSOXY-SIL	

Standard Steel (For Tirage only) Box of 6250 Bag of 1000	Standard steel crown seal with TOP+ liner Steel with 4 layers of tin for corrosion resistance. Recommended as a tirage closure (magnetic).
Available in Black, Gold, Silver, Seasonal colour for vintage - TCSTD	



Crown Seals with Incorporated Bidules

Injected Polyethylene bidule inlay. Recommended for tirage.

Standard Steel Crown with built in Bidule

TCSTDBID

Box of 6000

Bag of 1000



Aluminium Crown with built in Bidule

TCALIBID

Box of 6000

Bag of 1000



Injection Moulded Polyethylene Bidule

TCBID

Box of 12,500 or Bag of 1000

Cork disc liner

Crown Seal for Tirage - TOPL

Provides a sustainable solution for tirage to ensure organoleptic and homogeneity safety.

- Plastic-free
- Mechanical insertion of the liner without glue)
- Cork treated with supercritical CO2
- No adaptation of the filling lines needed
- 12.5% reduction in CO2 emission



Crown Testing

Tirage and final closure fitting tool to check correct application of crown seals.

Stainless steel crown testing

TC00LSS

Aluminium & STD steel crown testing

TC00LSTD



Hoods: Custom

A wide range of options to differentiate your packaging in the market.

From different textures, full colour printing, and your choice of foil weights.

Top finishes include: plain or hot foil stamping.

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

Small
& large
runs
available



Standard Top

Making 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.

LUX moulded aluminium top

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



Textured Finish

Choose between different textures including diamond, pebble or pin embossing. Stand out with personalized embossing.



Make a set

Match your muselet to your hood design to elevate your brand.

Hoods: Stock

Grapeworks have a wide range of quality sparkling hoods to suit your packaging needs. Standard in 122mm length with 30mm tear tag.

Stock hoods come in 122mm 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.

Add colour to your packaging with our stock colour range and compliment with our stock colour range of muselet. Gold, Silver and Black hoods are available in satin, with diamond emboss or 90mm length for a different look. (also available with UV orientation)

Stock items available by the carton.

Customise these 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 130mm
- 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
SHSTDOG



Dark Gold
SHSTDDG



Satin Gold
SHUVSG



Diamond Embossed Gold
SHSTDGFE



Champagne Gold
SHSTDCG



Bronze
SHSTDBZ



Gun Metal
SHSTDGREY



Satin Silver
SHUVSS



Diamond Embossed Silver
SHSTDSFE



Pearl White
SHSTDPW



White
SHSTDBLANCO



Satin Pink
SHSTDSP



Burgundy
SHSTDBGY



Dark Blue
SHSTDDB



Satin Black
SHUVSB



Matt Black
SHSTDMB



Diamond Embossed Satin Black
SHSTDBFE

Large Format Hoods for 3L & 6L. Available in Black & Gold.

Muselets: Stock and Custom

A wide selection of stock muselets in a range of colours to compliment your packaging.

We offer a range of high quality muselet with durable wire, allowing for problem free application and removal.

The design incorporates a free belt and flush legs for a tight fit around the bottle neck.

Stock items available by the carton.



Silver
Silver wire. Silver plaque. Long stick (100 piece). **WHSSP**



Gold
Gold wire. Gold plaque. **WHGG**



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

Custom

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



White
White wire. White plaque. **WHWW**



Black
Black wire. Black plaque. **WHBBP**



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



Silver / Black
Silver wire. Black plaque. **WHSBP**



Dark Pink
Pink wire. Dark pink plaque. **WHDP**



Mauve
Mauve wire. Soft mauve plaque. **WHMM**



Cork Closures

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

Sparkling Wine Mytik
30.5 x 48mm.

CORKDM

Bag 500 / Box 2,500

Still wine corks
available on request



Closures: Stock and Custom

Stock closures or customise your packaging presentation with a custom option.

BVS Screw Caps - Stock & Custom

Stock and Custom - 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. Premium caps are also available with inside thread. Huge range of colours.

Minimum volume for custom print 3,600 units.



Polylaminate Capsules - Stock & Custom

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

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

Or customise with print and hot stamp foil to polylaminate to create your packaging finish.

Tear tag is available for easy opening.

Custom minimum volumes for of 20,000 units



Tin Capsules - Custom

Pure tin capsules provide a premium 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



T-Stopper - Stock & Custom

Decide from a huge range of T-Stoppers, to fit your chosen spirit bottle.

Stoppers available in Wood, Monobloc, aluminium finish. Other options also available.

Shank option include natural or microgranule cork and synthetic.



Bottle Waxing Machinery

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



Sincera SL fully automatic machine.

Suitable for being incorporated into an automatic bottling line. Production capacity up to 1200 BPH depending on wax format.



Sincera 2 or 4:

Manual timers allow for both immersion and cooling times and a thermostat maintains the temperature. Available with 2 trays for different wax colours.

Production rate: Approx 200-250 BPH.

Size range: from 750ml to 5L.

Huge range of colours - Custom available.
View more on the Grapeworks website



White. WH001



White. WH007



Silver. SR001



Gold. GD001



Gold. GD003



Gold. 011



Pink. PK006



Red. RD007



Red. RD010



Red. RD016



Blue. BU002



Blue. BU012



Blue. BU014



Green. GN001



Green. GN015



Green. GN017



Yellow. YE006



Yellow. YE016

EQUIPMENT



EUROPRESS

made by Scharfenberger

For over 50 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 open, closed & dual tank presses available, one to suit your production requirements from 1hl to 320hl.

Europress EP Range - The Premium choice

- All stainless steel design
- Drive motor with one rotational speed (20-65 hl)
- Frequency-controlled drive motor with 6 rotational speeds (80-200 hl) – sense of rotation counter / -clockwise
- Membranes made of food grade 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 (20-65 hl), optional (80-200 hl)
- Fully automatic digital control system with 24 freely selectable pressing programs
- Large 10" touch screen monitor with intuitive menu navigation
- 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 guides below the membrane for quick emptying
- Large stainless steel juice tray
- Drum sizes from 20-320 hl.



Customised options to enhance the EP range

- Cooling jacket with external insulation
- Temp-control, ability to pre-select the desired grape or must temperature
- Intelligent pressing program – drain control
- Flow divide, juice separation into three grades
- Various juice tray systems
- Wired or wireless remote control
- Large pneumatic press drum opening
- Inert ECO gas blanketing of the press drum
- Inert Pro fully automatic inert gas function
- Air pulse, cleaning with compressed air/water mixture
- Solus, one-time manual execution of a complete pressing process





Europress EV Vertical press

Stainless steel housing of control cabinet and hydraulic unit

- New generation 10" widescreen touch panel
- Up to 50 freely adjustable pressing programs (up to 90 pressure levels)
- Low height of construction as the cylinders can fully be retracted for optimal transport
- Adjustable legs
- Press basket with laser-made slots in 2 different widths for optimal juice flow and quality
- Splash guard in stainless steel, tool-free and quick to remove
- Second basket for efficient pressing and emptying, (option)
- Size - 6-24hl



Europress EQ Range - The Essential

- All stainless steel design
- Polished press drum for easy cleaning
- Solid frame with fixed side parts
- Internal compressed air supply with high-performance compressor (1-60 hl)
- High volume vacuum pump with double function: Pre-blower and evacuation
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- Fully automatic digital control system with 12 selectable pressing programs
- Drum sizes from 1-200 hl.



Just some of the options:

- Four-sided closed infill hopper with under frame mounted and fixed on chassis
- Hopper 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.
- Catwalk on one long side; access from two sides
- Includes two access ladders and anti-slipping protection
- Custom catwalk built to your requirements
- Level switch for the juice tray – level control
- Any height press elevations
- Wired or wireless remote control
- Large pneumatic press drum opening
- Inert gas blanketing of the press drum
- Can be used as a fruit press with drainage set on closed tank press



Europress installs over the last couple of years



EP2 - 150 - Nagambie



Reconditioned T34 - Western Aust



EQ1 - 60 - Hunter Valley



Reconditioned EHP3000 - Barossa V



EPI - 52 - Canberra



EPI - 65 - Garra Valley

Follow us on



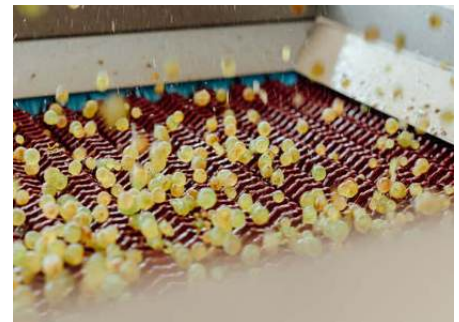
Crushpad Equipment

The quality range of Scharfenberger grape processing equipment includes destemmers, sorting tables, roller and optical sorters.



Destemmer Selektiv EA-S Series 1 to 9 tonnes per hour.

- Finger roller and basket separate
- VFD controlled and adjustable
- Various adjustable rotational speeds for feed screw, basket, finger roller, and roller sorter
- Roller sorter frequency-controlled and adjustable
- PE destemming basket perforation 25/22
- Gentle transition between feed screw and finger roller
- Destemming cylinder is open along its entire underside
- Closed and open rollers adjustable in spacing over the entire discharge length of the basket
- Separation of small parts and juice beneath the closed rollers
- Height-adjustable stainless steel base with a ground clearance of approximately 620-1,060 mm



Destemmer EA Series, available in 3 to 90 tonnes per hour.

- 4" touch display, 3 destemming programs can be stored
- Eccentric position of the shaft in the destemming basket
- Pre-juicing in the feed hopper
- Frequency controlled feed screw
- Frequency controlled drive for basket and beater shaft
- Synchronous operation of basket and beater shaft
- Easy cleaning - option for cleaning spray
- Height adjustable legs
- Stainless steel construction
- Perforated basket available in stainless and PE
- Optional crusher

Grape Processing Systems

Thoughtfully designed in every detail. These systems for grape processing enable a gentle transport, destemming and selection supporting wineries during grape processing.



Vibrating Sorting Table

Vibrating discharge with large infill hopper and two frequency drive motors. De-juicing chamber with drain. Capacity: 5-10 t/h.



Vibration Dosing Table

Continuous feeding of grapes to a destemmer or optical sorter. Capacity: 5-10 t/h.



Receival Hopper

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



Whole Cluster Transport Conveyor

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



EuRosélect Destemmer

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



Selection Table

- Food grade material belt with frequency driven motor & small loading hopper
- Available in 3 & 5 metre length
- Capacity: 5-10 t/h



Euroselect Optical Sorter, Camera & sorting unit features

- Grapes are rapidly analysed & sorted in free fall by 4 HD-cameras
- Detection of visible colours (RGB) and infrared (IR)
- Control with touchscreen, 8 individual memory locations
- Chroma-function with variable adjustable colour detection from surface to core
- Teaching-function for detection of present colours
- Ready for external air supply.

Pumps

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

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.



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.



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

Pumps

Find out more about the Cazaux 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 1,400L up to 110,000L*
- Multifunction lobular pump in alimentary nitrile
- Very slow rotation speed is 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

Large range of sizes.

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



Crushpad Equipment

Quality crushpad equipment in a range of production options.



Le Cube Destemmer

The Cube® is the most complete and versatile destemming and sorting device on the market. The innovative design combines a gentle destemmer, vibrating sorting table and roller sorter all in one single and compact machine.

This allows it to be adapted to a large range of different configurations and cater for a wide range of handling processes.

The destemmer on Le Cube is a unique design that utilises gravity to move bunches down through a series of vibrating ribs to gently remove the grapes from the stems. The materials inside the destemmer are made of both rigid and flexible food grade polymers to ensure the best destemming result and the gentlest handling of the fruit.

The vibrating sorting table below the cube destemmer is used to eliminate the small pieces of MOG and dried or shrivelled berries.

It comes standard with two easily changeable grate widths, with other widths available as an option.



Viniclean Vibrating Hopper

The automatic sorting tool for destemmed or whole cluster harvest that replaces manual sorting.

- 4 shock absorbers linked to the chassis
- Removable juice collection tray
- Sieve for separating unwanted material.

Elevation: from 1450 to 7500mm

Length: 2 to 5m.

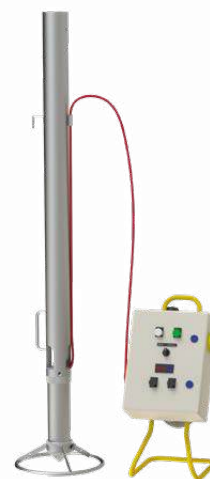


Conveyor Belt

- Simplified cleaning thanks to the tool-free belt tensioning system.
- Curved belt cleats for the transport of solids and liquids.
- Microblasted finish.

Elevation: from 1450 to 7500mm

Length: 2 to 5m.



Turbo Pigeur Red wine ferment pump over

- Easy to use and clean.
- Very short cycle time.
- Requires only one operator.

All components are made in house by SOCMA allowing great control of build quality and parts availability.

Juice Processing Equipment

Fruit, berry and vegetable processing equipment solutions in a range of sizes.



PROFRUIT
-MACHINERY-



Filling - Bag in Box

Automatic Bag in Box and Stand up Pouch filler **DOUBLE flow**

Bag in Box Filler AUTOFLOW automatically fills hot and cold liquids into Bag in Box and Stand up Pouch packaging.

- Simple ease of use.
- Unit automatically removes the tap, vacuums the bag, fills it with liquid and closes the bag.
- Full filling process of 3L bag takes ~7 seconds.
- Capacity – 300 pcs of 3L bags per hour.

Perfect for filling various liquids: from juice, wine, milk, broth, oil, to cream, coffee, ice cream, soap, motor oil and chemicals.

Also available in **SINGLE flow**.

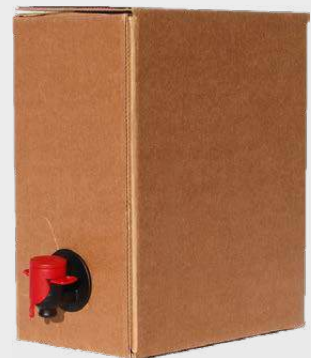


Table Version Bag in Box Filler MINIFLOW

Table version semi-automatic filler fills liquids into Bag in Box and Stand up Pouch packages.

- Capacity: 250 pcs of 3L packages
- Suitable for hot and cold filling.
- Machine fills Bag in Box bags 1–30L
- Stand up Pouch packages 0.75–5L.

Various bags and pouch sizes available.



White/pattern stand up pouch:

- 1 Litre
- 1.5 Litre
- 3 Litre
- 5 Litre

Bag in Box bags:

- 3 Litre
- 5 Litre
- 10 Litre
- 20 Litre

Bag in Box boxes:

- 3 Litre
- 5 Litre

Bottling installs over the last couple of years



Filling Solutions by Alfatek

Alfatek supplies customised wine bottling solutions that range from 800bph 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.



WLP hyperbaric filler

An innovative technology patented by Alfatek. Ranging from 6 to 90 valves, it is used for the bottling of smooth or lightly carbonated products such as wines, for which the traditional bottling systems (operating through either depression or fall) prove either inadequate or limited.

The hyperbaric filler produced by Alfatek is characterized by a low pressure of inert gas within the tank to ensure the highest quality during the filling process, and prevents the loss of aromas and flavors of the wine and the loss of volatile elements of the finished product, representing a higher technological option to the vacuum-sealed traditional systems.

MONOBLOCK ISOBARIC FILLER (Counter Pressure)

The isobaric bottling systems in the self-levelling series are an expression of today's most advanced technology for bottling sparkling/carbonated products.

The models in this range provide completely innovative technological solutions that will simplify and perfect the methods on which the isobaric bottling technique is based.

Features:

- New-concept patented isobaric valve;
- Bottle-holding piston, anchored on top, with mechanical movement;
- Ring-shaped filling tank divided into independent sections and the introduction of the central plenum chamber;
- New system of pre-evacuation of air from the bottles.



Electropneumatic Valves



EASY COMPACT 7.7.1

The high-performance patented **EASY COMPACT 7.7.1** system by Alfatek is a monobloc rinsing, filling and capping system that features innovative technical and functional characteristics to handle small quantities of high-quality products.



BOTTLING PROCESS

Simultaneous loading, rinsing and positioning of seven empty bottles, thanks to the rotating star, which is placed close to the filling valves;

1. Filling of the tank with inert gas;
2. Filling of the product into the tank;
3. Lowering of the tank, extrusion of any air from the bottles;
4. Filling of the bottles with inert gas;
5. Opening of the valves, filling of the bottles in the absence of oxygen

Canning with Alfatek

Protect from Oxidation with the ISO 6.1 monoblock



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.

Can detection (to trigger the filling);

Gas flushing: replaces air in the can with neutral gas to reduce oxygen;

- Filling;
- Levelling;
- 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.



Bottle Rinsers: Automatic

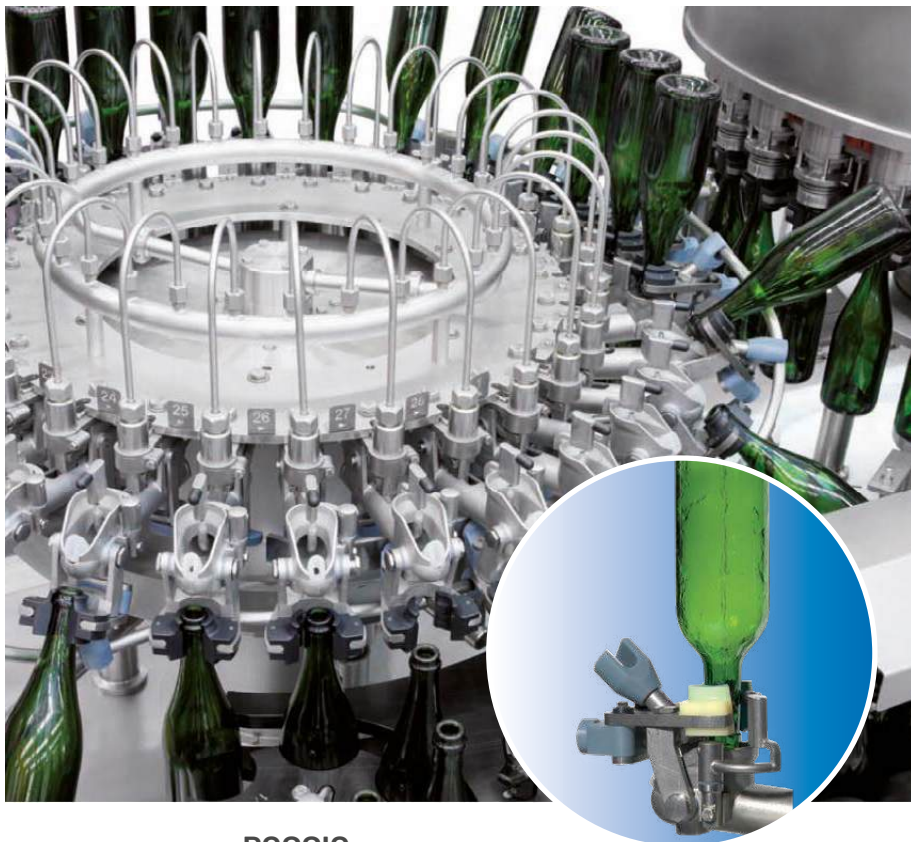
PERRIER.

A unique rinsing system specifically designed for the wine industry.

Perrier's patented bottle's neck handling system requires less maintenance with its unique through passage valve without gaskets or springs.

Features

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



TARDITO

Linear automatic rinsing machine with automatic loading and unloading of the bottles, works with a system of water injection.

Machine is designed to rinse the inside of new bottles with pre-filtered water, before filling, without wetting the outside.

Water is filtered using 316 stainless steel 60µm filter cartridge.

Production speed 800 BPH.



POGGIO

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

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

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



Bottle Rinsers: Manual & 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.

**Bottle Rinser
SMP4**

**With recycling water tank
SM4R**



**Bottle Rinser
TARTP10**

**With recycling water tank
TARTP10/R**

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.

*Simplicity
of use!*



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.

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.

GT MonoSlim 5.1

Automated Filler/Capper

5 head filler + 1 head capper

- All-around safety guarding including interlocked doors.
- One Star wheel for filling and capping (one bottle type included).
- Machine base-frame completely clad in stainless steel.
- Height adjustment by mechanical handle, with easy wind gearbox.
- Both infeed screw and star wheel set is provided with safety micro-switches for stopping the machine with broken or fallen bottles.

700BPH - 750ml bottle



Filling Solutions



Manual Gravity 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. ATEX rating available.

MFIL4 / MFIL6



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



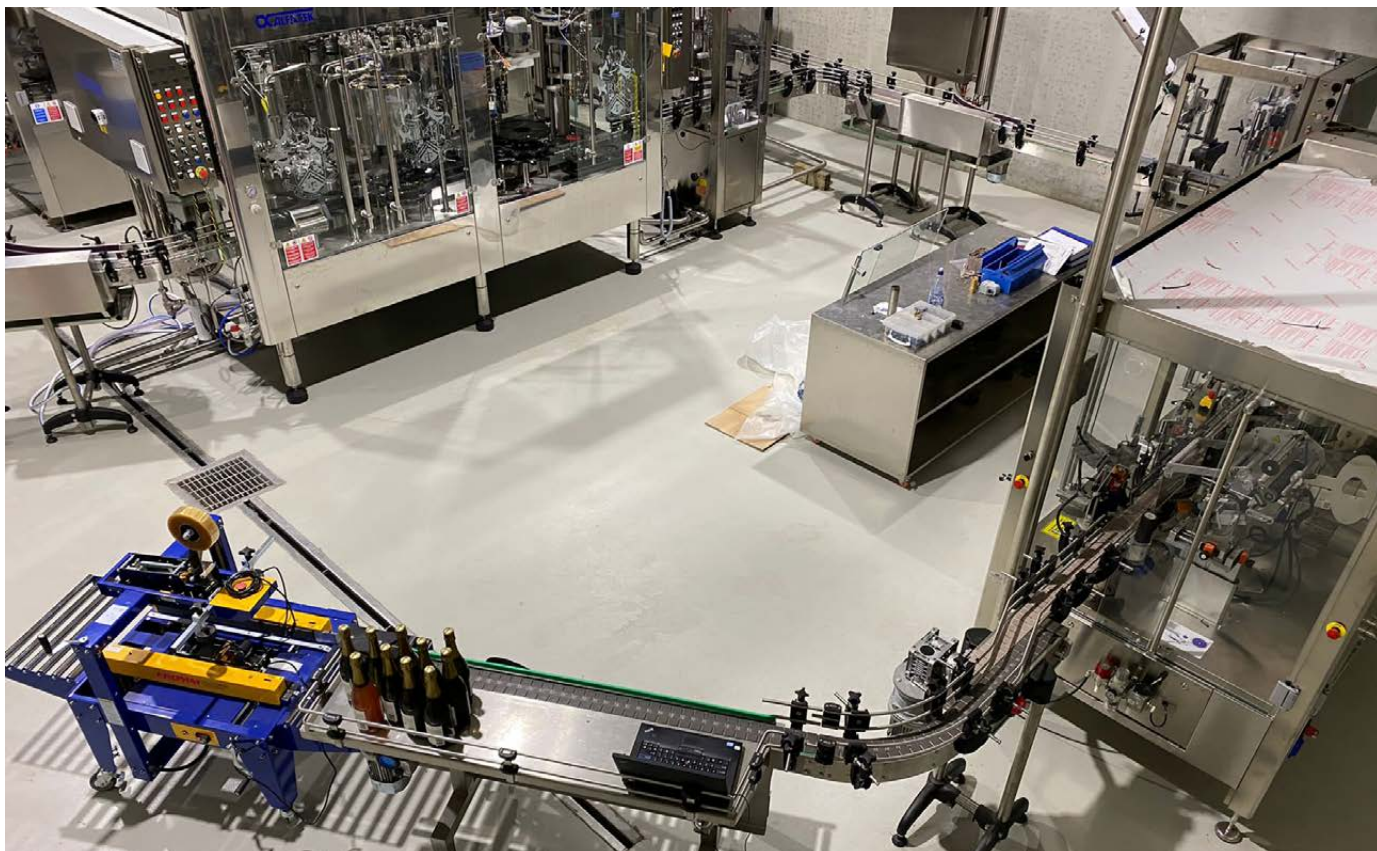
Monoblock Gravity Filler

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

Alfatek bottling, CDA labeller and packing line install



Filling Solutions



Counter Pressure

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.



Pneumatic/Electric Screw Capper

Free standing Screw cap applicator including stainless steel capping head.

Separate capping heads available in BVS and ROPP.

- Bottle range 250ml to 2L.

Up to 500 BPH.



Counter Pressure

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.



Semi Automatic T-stopper Cork Machine

Free Standing Wheeled semi automatic t-stopper machine in stainless steel.

- Pneumatic bottles lifting and push button operation.
- Automatic distribution of the corks to bottle.

**Optional cork hopper
300 BPH.**



Semi Automatic Capper for Crowns

Semi-automatic machine in stainless steel

- Electric-pneumatic capper for the closure of crown caps Ø26 or 29mm
- Push button operation
- Automatic crown caps distribution by vibrator

500 BPH.

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



Disgorging

Hand Disgorging Tool.

For removal of tirage crown seals.

DISGKEY



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



Cap Spinners

Capsule roll-on head on pedestal or bench top unit.

Suitable for applying poly laminate/tin/aluminium capsules.

BTCAPSPIN



Disgorging

Disgorging Stand with key & disgorging shute.

DISGSTAND

Heat shrink capsule application

Manual machine for closure of thermo-shrink capsules (PVC)

- Bench top
- Adjustable working temperature.

BTPVCCAPSHRINK



DOSA-2N

Inert gas dosing unit with two dosing valve.

DOSA-2N



Pneumatic Assisted Manual Wirer

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

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.



Manual Crown Sealer

MCROWNER

Pneumatic Crown Sealer

Up to 300 BPH.

BTC5500



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



Label inspection

CE – Control of Labels, Capsules & Seals Inspection

This system, placed downstream of the labelling machine, allow to verify the correct positioning and integrity of the labels applied, recognizing the defect and reporting it.



Digital Control Level & cap inspection

CMTL – Cap & Level Control

This system, located downstream of the filler and the capper, checks the filling level and the cap, detecting and reporting any defects. If combined with a rejection system, such as the REJ, it will reject the defective products from the line.



Digital Control Smart level inspection

CMTL Smart Level inspection with single camera

This system, placed after the filling machine and the closure system, uses a single camera to verify the filling level of liquids in glass, PET or HDPE containers and can also verify the cap presence.

Batch & Date Coding

Ink Jet & Laser Printers (For automated lines only)



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.



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%

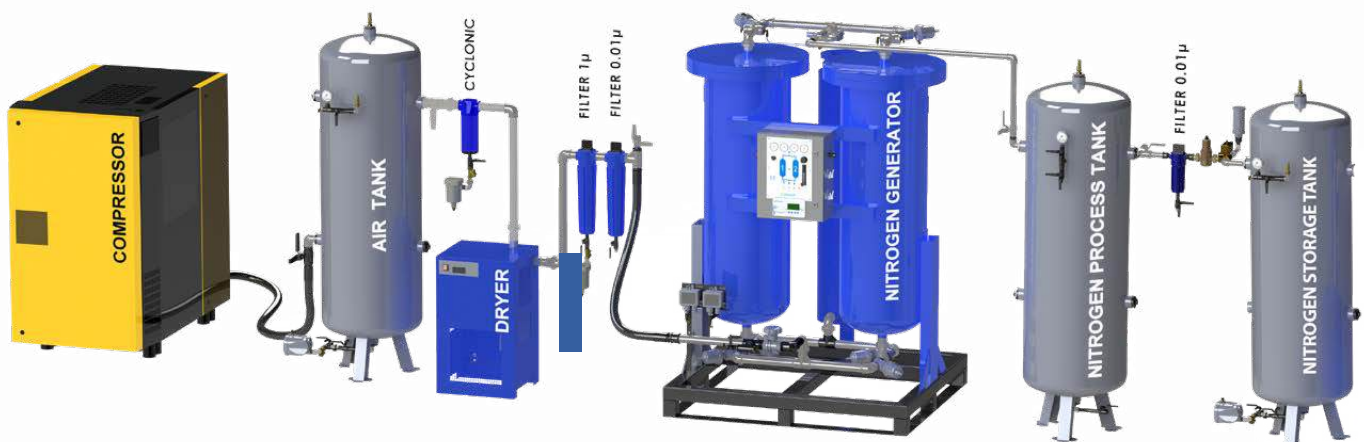
- PSA technology (Pressure Swing Adsorption)
- Integrated high precision oxygen analyzer (0.01%).
- Double Purity
- Impure Nitrogen Purge
- Eco mode
- Food grade certificate

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)



Linear Labellers: Automatic

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



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 poly laminate capsules and/or heat shrink capsules.

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



Ninette R1000 or R1500 Auto Labeller

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

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

Up to 1500 BPH

Ninette Semi-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.

Labellers: Semi Auto

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.



Linear Labellers

With over twenty years of experience in labelling machine manufacturing, STS Machine Enologiche has created a range of linear labelling machines for self-adhesive packaging, cylindrical or shaped.

Models from 1000 to 12,000BPH



Monobloc SV700

Labeling containers/bottles: cylindrical, jars
Up to 3 stations for label application: front, back, medal

Available options: Capsuling, Printing (thermal, inkjet)

2500-3000BPH

S1/Z

Labeling of containers/bottles: cylindrical, jars
Up to 3 stations for label application: front, back, neck, medal, bezel, "I" seal

Available options: Capsuling, Printing (thermal, inkjet), Label centering, Bottom notch centering

1000BPH



S2/L Linear

Labeling of containers and bottles of the for: cylindrical, square and shaped jars

Maximum 4 stations for applying labels: front, back, neckband, medal, bezel, collar, "I" seal, "L" seal, "U" seal

Available options: Capsuling, Printing (thermal, inkjet), Label centering, Bottom notch centering, Glass joint centering

1400-2000BPH



GT Monoslim and STS S2/L install.



Rotary Labellers: Automatic

Cavagnino provide rotary labelling solutions from 1,000 BPH - 20,000 BPH.



HIGH Volume Production - Self Adhesive

CG A-B-C SERIES with VPS - YPS units

The CG A-B-C rotary machines guarantees high performance. Versatile, the unit can be used in a wide variety of industrial sectors.

The labelling units are managed by an advanced and reliable electronic system, supported by refined and sturdy mechanics that allows heavy duty use without the need of frequent maintenance.

Options such as motorised double reel unwinders or labelling units working in no-stop mode allow significant increase in production and reduction in machine downtime.



Self Adhesive

CG T-TL-CLR-E SERIES

Rotary machine:

Bottle platforms handling system with double-profile cam in oil bath or with MP electronic control movement.

Various types of optical or mechanical orientation, in order to detect and orient capsules with lettering, UV spots, glass mould seam, glass marks, silkscreens, lever-operated caps, labels already applied on different containers.

Automation package with a touch-screen panel interface that includes PLC management of: incoming bottle accumulation, bottle stop with automatic gate, automatic speed variation, jog operation, production lots and alarms management.

Labelling from 2,000 - 7,000 pieces BPH.



Self Adhesive or Wet Glue

CG 80 SERIES with XPS - RPS units

The compact CG 80 series allows high precision and high-quality packaging. The labelling units, managed by reliable electronics and supported by efficient mechanics, are easy to use and require minimal maintenance.

This series can be equipped with various types of orientations and with an automatic synchronised system for the spinning or shrinking of the capsules. The compact and straightforward design makes them suitable to be added to any bottling line.

XPS - 2500BPH

RPS - 3000 - 4500BPH

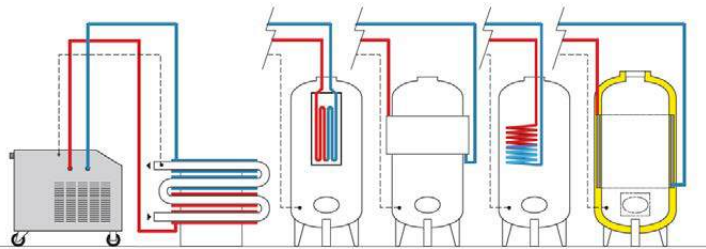


Chillers

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



- All Winus coolers have a stainless steel structure with cooling circuit made with pickled copper piping.
- Temperature range from -5 degrees C to + 40 degrees C.
 - Optional electro-valves connecting tanks to chiller for temperature control at the unit.



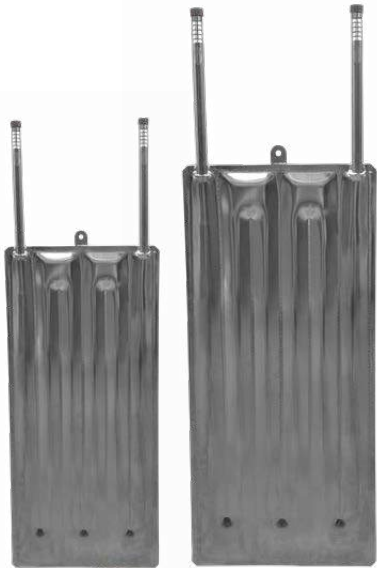
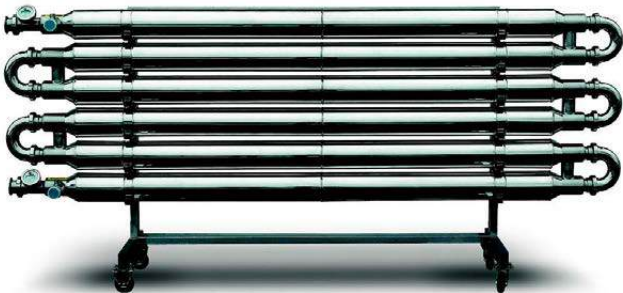
Mobile Machine

C2-W2	6,000 ltr	Electro-valves (solenoids) 2 & 4 tanks
C2-W3	10,000 ltr	Electro-valves (solenoids) 2 & 4 tanks
C2-W5	17,000 ltr	Electro-valves (solenoids) 2, 4, 5 & 6 tanks
C2-W9	25,000 ltr	Electro-valves (solenoids) 2, 3, 4 & 6 tanks
C2-W11	32,000 ltr	Electro-valves (solenoids) 8 tanks
C2-W13	37,000 ltr	Electro-valves (solenoids) 8 tanks

Larger sizes available

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.

Allians Robotics

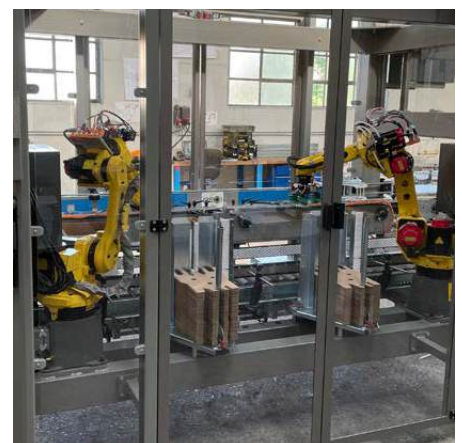
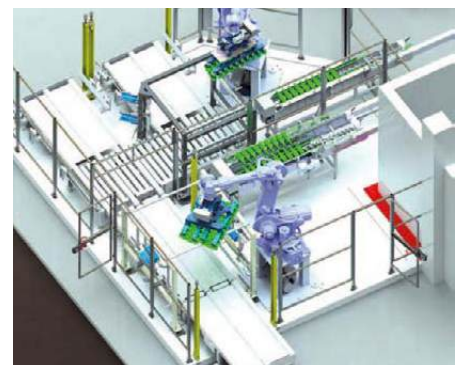
Robotic bottle handling solutions - up to 20,000BPH.

- 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 lay flat cartons with finished wine
- Packing pallets of full cartons in any format and packing pallets.



Allians Robotics Range

- Empty bottle depalletiser
- Boxing-unboxing transfer
- Multi-purpose robot
- Bottle boxing
- Box Palletiser
- Moving Handling system
- Bottle dispatcher
- Conveyers, cases, bottles, boxes



Conveyor Equipment

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



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



The FCS-10R automatically senses the incoming box size and adjusts so it can seal correctly.

- Easy to operate
- Top and bottom drive system
- Seals top and bottom
- Stand alone or inline
- Suitable to box min: 100mm height x 170mm wide.

FCS-10R



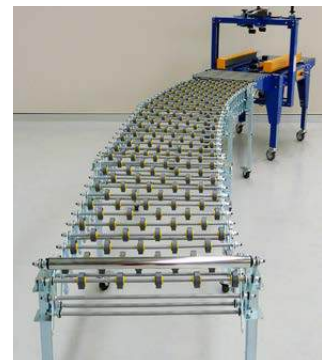
Semi-Automatic Pallet Wrapping Machine

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
- Extendible
- Height adjustable
- Locking wheels.

EXE-103

Fillpack

Depalletising – semi-automated

Stationary depalletizer handling pallets
(1000 x 1200 mm x 2000 mm high)

Robust and compact machine structure with linear guides
to ensure precise movements.

Inflatable rubber gripping head for 3 rows of bottles, a
solution suitable for bottling lines with production up to
3,000 b/h or alternatively, with a gripping head for picking
up a full tier of bottles which increases production output.

Available with magnetic gripping heads
for depalletizing metal cans.



BEDI

Depalletising and Palletising – automated

- Compact options available to integrate easily at end of packing line

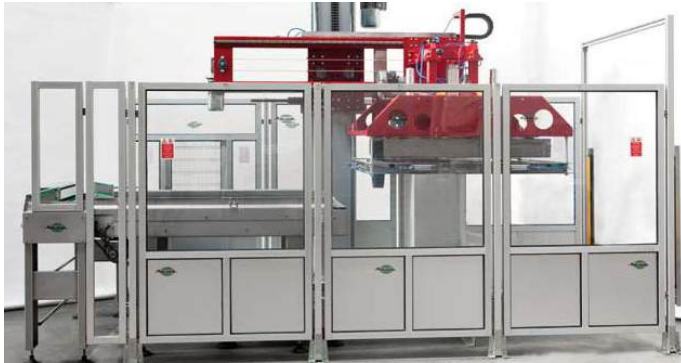


Depalletisers

- Available in manual and semi-automatic options from
2000 to 7000bph

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.



Automatic Depalletiser. Model MS/DB Pick-Up System

Machine suitable to depalletise new bottles from pallets with overlapped layers, by means of a pick-up system.

Manual pallet feeding by the operator, after film and layer-pad removal between the layers of bottles.

- A manipulator with two axis, vertical/horizontal, with inflatable bars, picks up a complete layer of bottles and transfers it on the evacuation table.
- Centering basket electro-pneumatically controlled, included in the head, to center the layer to depalletise.



Automatic case erector. Model 382/C

Machine suitable to erect "American" style cases or BAG-IN-BOX with bottom flaps closure by means Hot Melt glue.

- Case magazine adjustable to different sizes.
- An electro-pneumatically controlled system, picks up the case, opens it and transfers it to the glue distribution area.
- Case advancement controlled with positioning managed by encoder and speed managed by inverter.
- Automatic closure of lower short flaps.
- Case squaring device electro-pneumatically controlled.
- Long lower flaps closure and keeping during the automatic pressing.



Divisions inserter. Model 2001

Machine suitable to pick-up, open and insert automatically solid carton divisions into cases

- Divisions' magazine adjustable to different sizes and with a pitch-to-pitch movement according to division thickness.
- An electro-pneumatically controlled system compensates for the thickness difference between division center and ends.
- A carriage with suckers picks up, opens and inserts divisions into cases (this system enables to maintain the division blocked and squared up to its insertion inside the case).



Case erecting & packing. Model FI

- Case magazine adjustable to different sizes.
- Motorized conveyor to feed the product on a single row.
- A centering basket enables case centering for a correct product entry.
- Head-holding carriage on two controlled axis, vertical and horizontal, with motorization managed by inverter and positions managed by encoder.
- Bottom case closure at case advancement at packing area out-feed with bottom flaps bending and pressing.

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.



Roto-Jolly Sizes:

- Single
- Double
- Triple
- Quad
- Six up formats.

The four and six cage units have self locking top gates for safety. Roto-Jolly's are freestanding and are designed with an expandable frame & controller to meet future requirements. Roto-Jolly is the only double cage machine that can be easily double stacked to create a 4 cage unit without engineering modifications.

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 standard sparkling. **Holds 504 bottles.**

- BAS/VLM Cages - Suitable for BAS & VLM 8 cage machines. **Holds 504 bottles.**
- Roto-Jolly Cages - Suitable for skittle sparkling bottle **Holds 420 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.

Modulo units

Modulo 1250 - 2000 BPH.

Modulo QS 1750 - 2,500 BPH.

Linear units

1,500 - 18,000 BPH.



Rotary Champagel Neck Freezers available in sizes from 350BPH to 1600BPH

Disgorging, Dosage & Levelling

Perrier is a leading manufacturer of premium quality bottling, disgorging and dosage equipment based in central France. Machines are constructed of the highest quality materials and used by 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.



PERRIER
bottling machines

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

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

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



BARIDA
INTERNATIONAL



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+.

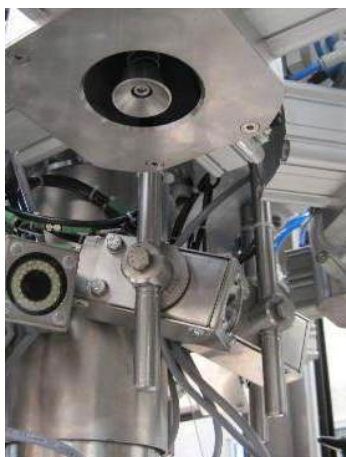


Top of bottle application

For more than 30 years, Kematec has been a reliable partner in the field of dispensing and applying capsules onto wine, beer and sparkling wine bottles and perfect wiring of champagne and sparkling wine bottles.

Automatic corking, wiring and hood and capsule application from 1,000 to 30,000BPH.

Kematec
Kellereitechnik



Global Green vineyard range

SnapMax Vine Guards

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, faster growth to the wire without training
- Supportive 'U' saddle prevents growing tip damage & allows uni or bi-lateral training
- Extended top allows for ground/wire height variation up to 60mm
- Translucent for drive by visual vine monitoring
- Micro ventilation for vine health in humid & extreme heat conditions

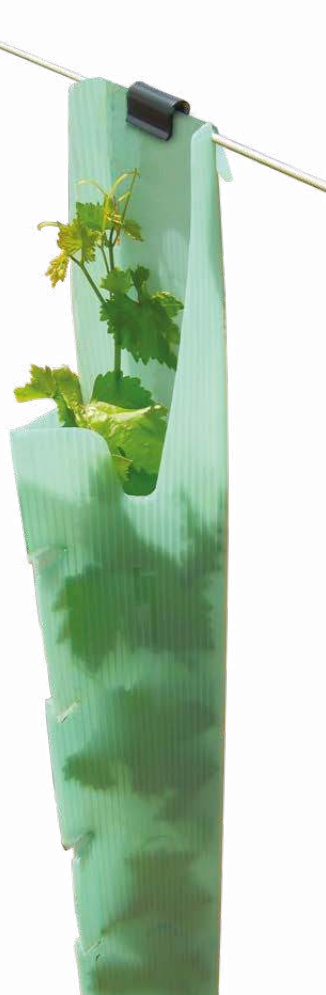
- Protection from deer, hares and herbicide
- Unique durable double tab locking seal
- UV stable long life polyethylene, reusable
- Includes sturdy clip to securely fasten guard to wire on windy sites.

SnapMax sizes

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

OTHER SIZES MADE TO ORDER



GreenMat Weedmat

Reduces weed competition inside the guard.
Made from recycled paper & available in 2 sizes.

Size: 105x105mm

GREENMAT105
pack 500

Size: 220x220mm

GREENMAT220
pack 50



Sprayguard

Snapmax Sprayguards come pre-assembled ready to press open and install.

- Stake slots for support.
- Made from durable tear resistant UV stabilised HDPE. Reusable year after year.

Sizes available:

- 400mm
- 450mm
- 500mm
- 600mm



Spraypod

SprayPOD – Simple and easy to install, SprayPod is the natural way to protect and grow healthy Vines and Horticultural Crops.

Size available:

- 500mm



Bamboo Canes

- 600mm 8-10
- 600mm 10-12
- 750mm 10-12
- 900mm 10-12
- 1200mm 10-12

Other sizes available on request.



Hardwood Stakes

Call for the range of sizes:

1.2m, 1.5m, 1.8m, 2.4m

Bio Carton guards

Biodegradable milk carton style, user-friendly solution for protecting young plantings.

- 300mm 95x95mm
- 450mm 95x95mm



Find out more about the range from Global Green.
globalgreen.com.au | 03 9967 1970

Globalgreen
environmental