

# Grapeworks & Tanium

WINE, SPIRITS & BEVERAGES

# 2024





# Service & installation

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



- **Advisory services**
- **Installation**
- **Service**
- **Maintenance**
- **Repair**

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

Don't get caught out with a costly halt to production, our technicians can trouble shoot your equipment now, pinpointing and eliminating potential problems.

The team can also provide project management for installation and expert advice when you choose to upgrade.



**Contact the team today to book a service or  
to discuss your requirements:**

**Call: (03) 9555 5500 | Email: [support@taniam.com.au](mailto:support@taniam.com.au) | SMS: 0429 366 459**

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## FOR ALL SALES AND ENQUIRY





Grapeworks | Tanium Australia wide

Contact: (03) 9555 5500 | Email: [info@grapeworks.com.au](mailto:info@grapeworks.com.au) | [Grapeworks.com.au](http://Grapeworks.com.au)








**grapeworks**  
CONSUMABLES

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machinery & equipment

## YEASTS: WHITE & ROSÉ WINE

Product	Genus species	Recommended for:	Kinetics	Optimum Temperature	Nitrogen Req	Alcohol Tolerance (% w/v)	Prod of SO <sub>2</sub>	Prod of VA
<b>VIALATTE FERM® W12</b> 	<i>S. cerevisiae</i> galactose	Making fine and elegant wines in view of optimizing maturing on lees. Very reliable and safe ferments in extreme conditions. Respects varietal character and terroir	Med if temp. < 16 °C	10 to 30°C	Low	15%	Low	Low
<b>VIALATTE FERM® W28</b> 	<i>S. cerevisiae</i>	Making aromatic white and rosé wines, optimising expression of thiols	Rapid	10 to 16°C	Low	16.5%	Low	Low
<b>VIALATTE FERM W58</b> 	<i>S. cerevisiae</i> and <i>S. uvarum</i>	Production of aromatic white wines. Enhances the presence of varietal terpenes. To produce fresh, floral aromatic profiles. Well suited to Riesling and Pinot Gris	Med	Recommend se-quential AF: start at 12°C to finish at 18°C	Med to low	14.5-15%	Med	Low
<b>SO.DELIGHT®</b> 	<i>S. cerevisiae</i>	Making fresh and fruity aromatic white and rose wines while developing fermentation aromas along with thiols and terpenes	Very rapid	10 to 16°C	High	15%	Med to Low	Med

## YEASTS: RED WINE

Product	Genus species	Recommended for:	Kinetics	Optimum Temperature	Nitrogen Req	Alcohol Tolerance (% w/v)	Prod of SO <sub>2</sub>	Prod of VA
<b>VIALATTE FERM® R71</b> 	<i>S. cerevisiae</i>	Making supple and fruity red and rosé wines with a fermentative profile	Rapid	14 to 32°C	High	16%	Med to Low	Low to Med
<b>VIALATTE FERM® HD18</b> 	<i>S. cerevisiae</i>	Osmotolerant strain, resistant to high alcohol content (18%). Great aromatic intensity and roundness in mouth.	Fast and regular	10 to 30°C	Low	18%	Med	Med to low
<b>VIALATTE FERM® R26</b> 	<i>S. cerevisiae</i>	Production of fruity, spicy red wines of the modern Syrah type. Production of esters	Med	22 to 30°C	Med	16.5%	Low	Med to low
<b>VIALATTE FERM® R82</b> 	<i>S. cerevisiae</i>	Making complex red wines with ripe red and dark berry aromas while avoiding the reduction of sensitive vine varieties. Very low production of H <sub>2</sub> S.	Slow	18 to 30°C	Med	16%	Med to Low	Med
<b>VIALATTE FERM® R96</b> 	<i>S. cerevisiae</i>	Making complex red wines with a dark and red fruits and spicy profile with great aromatic freshness. Very well suited to Cabernet Sauvignon and Shiraz.	Med	15 to 28°C	High	16%	Med to Low	Low
<b>SO.FRUITY</b> 	<i>S. cerevisiae</i>	Making supple red wines with a fresh and fruity pro-file. Excellent for Pinot Noir and Gamay.	Rapid	18 to 32°C	Low	14%	Low	Low
<b>SO.FLAVOUR®</b> 	<i>S. cerevisiae</i>	Côtes du Rhône isolate for making concentrated red wines with a complex and fruity profile. Very high glycerol production	Med	18 to 32°C	Med	15%	Med to Low	Med

## YEASTS: NEW AND UNIQUE

Product	Genus species	Recommended for:	Kinetics	Optimum Temperature	Nitrogen Req	Alcohol Tolerance (% w/v)	Prod of SO <sub>2</sub>	Prod of VA
<b>YEASTIE® NEW DIRECT INNOCULATION</b>	<i>S. cerevisiae</i>	YEASTIE® is a natural yeast selected for its ability to dispense with rehydration without loss of performance. Fructophilic yeast	Rapid	14 to 30°C	Low to average	16%	Low	Low
<b>NEVEA™ NEW NON-SACC YEAST</b>	<i>Lachancea thermotolerans</i>	NEVEA™ yeast is a pure culture of <i>Lachancea thermo-tolerans</i> for natural must acidification. For production very fresh white and rosé wines with aromatic complexity. Significant pH decrease.	NA	14 to 20°C	High	10%	NA	Med



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## YEASTS: VITILEVURE™ PRODUCT RANGE

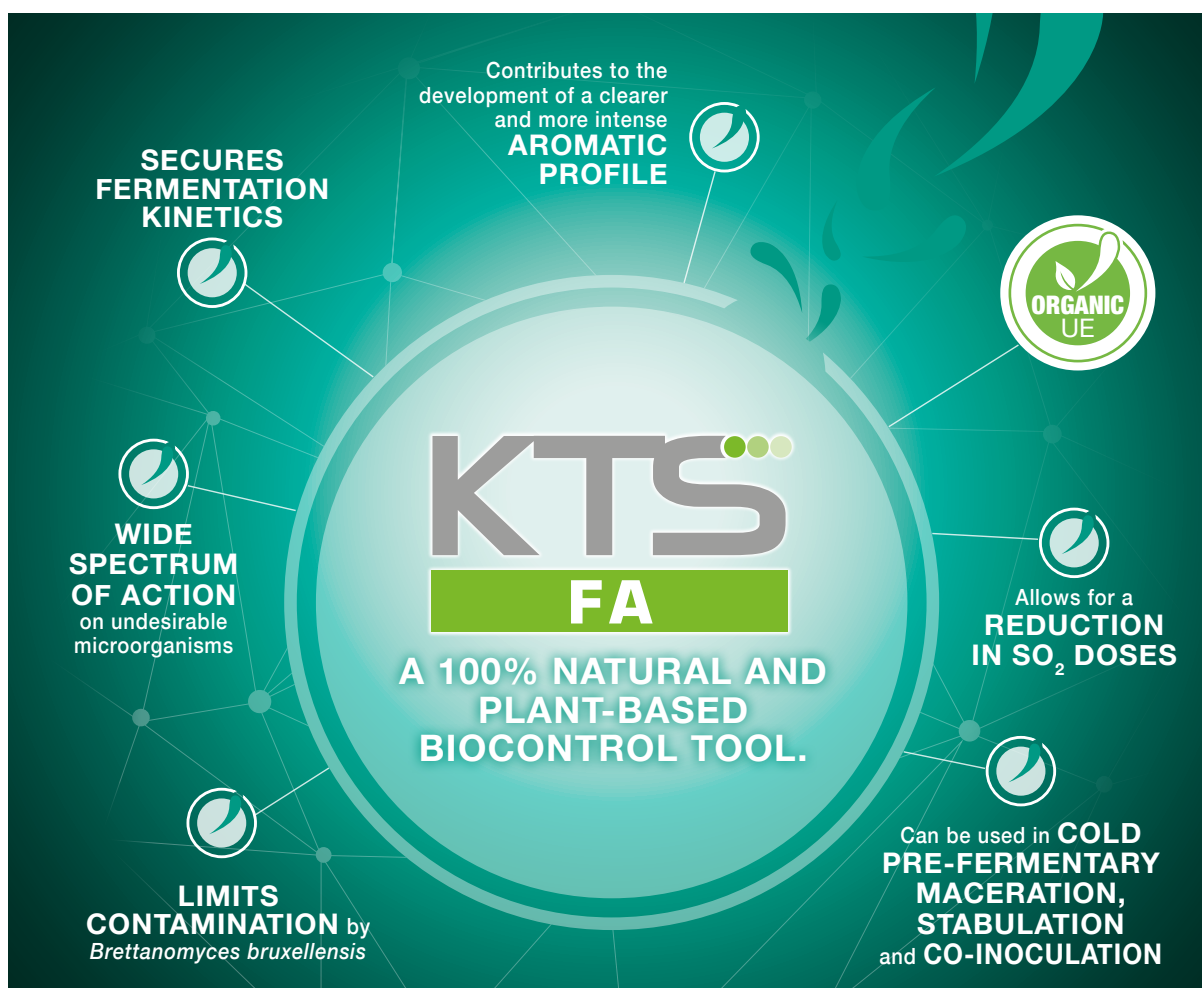


Yeasts with personality at the service of controlled oenology

Product	Description	Wine Type	Pack Size
VITILEVURE 58W3 YSEO®	For aromatic wine production especially Pinot Gris, Gewurztraminer	White, Rosé	500g
VITILEVURE 3001 YSEO®	For intense and complex red wines and especially suited to cold maceration process.	Rosé, Red	500g
VITILEVURE QUARTZ®	Sparkling yeast for difficult conditions and to restart stuck ferments.	White, Sparkling	500g

## YEASTS: LEVULINE® PRODUCT RANGE









Product	Wine Type	Recommended for:	Aromatic Expression	Pack size	Ferm.	Opt Temp	Nitrogen Req.	Resistance to Alcohol	Prod of SO <sub>2</sub>	Production of Volatile Acidity
LEVULINE ALS®	White Rosé	Highlights aromatic expression of white wine varieties	Thiols (especially 4MMP) Terpenes	500 g	Fast	15-25°C	Low but strong need for survival factor	17%	N/A	Average heavy
LEVULINE C19 Yseo®	White Rosé	Excellent fermentative qualities with a real aptitude to reveal varietal aromas for making fruity white and rosé wines	Mineral terpenes	500 g	Fast	15-28°C	Low to Average	15%	N/A	Low
LEVULINE Synergie®	White Rosé	Association of two yeast strains whose synergy guarantees fermentation safety and reveals aromas in white and rosé wines	Thiols Mineral terpenes	500 g	Fast	18-30°C	Low to average	15%	N/A	Low to average



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## NUTRIENTS

A complete range of nutrients for all situations. Optimised to aid in ensuring a clean and safe ferment, we have a solution to meet your need and nutrition strategy. Our Star product Nutricell AA is certified for organic winemaking and being rich in Amino Acids will aid aroma and flavour development especially when used in the first 1/3 of ferment.

Product	Description	Wine Type	Pack Size
 <b>NUTRICELL INITIAL</b>	Organic nutrient for qualitative and controlled alcoholic fermentation used during yeast rehydration	All Wines	1kg, 10kg
 <b>NUTRICELL AA</b> 	Organic nutrient rich in amino acids, for the optimisation of aroma production during alcoholic fermentation.	All Wines	1kg, 10kg
 <b>NUTRICELL START</b>	Complex nutrient for the activation of alcoholic fermentation in case of nutrient deficiency.	All Wines	1kg, 10kg
 <b>NUTRICELL FLOT</b>	Specific nutrient for white and rosé floating musts, for an optimised start to alcoholic fermentation.	All Wines	1kg
 <b>NUTRICELL</b>	Complex nutrient, to activate and secure alcoholic fermentation and avoid sluggish ferments	All Wines	1kg, 10kg
 <b>NUTRICELL MIDFERM</b>	Complex nutrient, for a perfect control of the end of alcoholic fermentation in case of nitrogen deficiency.	All Wines	1kg, 10kg
 <b>NUTRICELL FINISH</b>	100% organic nutrient rich in yeast hulls and yeast autolysates for perfect control of the end of alcoholic fermentation	All Wines	1kg, 10kg



## NUTRICELL RANGE

Product	Available Organic N	Available Mineral N	Total available N	Available Nitrogen	Thamine	Survival factor	Growth substrate
<b>NUTRICELL® INITIAL</b>	7 mg/L		7 mg/L	🍷	🍷	🍷🍷	
<b>NUTRICELL® AA</b>	8 mg/L		8 mg/L	🍷		🍷	
<b>NUTRICELL® START</b>	2.5 mg/L	23 mg/L (w/ out sulfate)	25.5 mg/L	🍷🍷	🍷	🍷	
<b>NUTRICELL® FLOT</b>	3.3 mg/L		3.3 mg/L	🍷🍷	🍷	🍷🍷🍷	🍷🍷🍷
<b>NUTRICELL®</b>	1.5 mg/L	26 mg/L	27.5 mg/L	🍷🍷	🍷	🍷	
<b>NUTRICELL® MIDFERM</b>	2 mg/L	21 mg/L (w/ out sulfate)	23 mg/L	🍷🍷		🍷	
<b>NUTRICELL® FINISH</b>	6 mg/L		6 mg/L	🍷		🍷🍷	
<b>NUTRICELL® FML</b>	ND		ND	🍷		🍷	🍷





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## FINING OF MUSTS

Product	Description	Wine Type	Pack Size
<b>PROVGREEN PURE MUST</b> 	Selected pea proteins for the clarification and treatment of musts against oxidation.	White, Rosé	1kg, 10kg
<b>PV POUDRE LGV</b>	Pea proteins for the clarification and treatment of musts against oxidation.	White, Rosé	10kg
<b>KTS FLOT</b> 	Specific combination of non-allergenic plant-based fining agents for optimised flotation of musts. Can also be used for static clarification. Liquid product and easy to use.	All Wines	5L, 20L
<b>POLYGREEN</b> 	A blend of pea protein, PVPP and bentonite. Preventive and curative treatment of white and rosé musts and wines against oxidation.	White, Rosé	1kg, 5kg
<b>ORIGIN FRESH</b> 	Winemaking aid to preserve the potential and ensure the longevity of white and rosé wines.	White, Rosé	1kg
<b>ORIGIN SH</b> 	An innovative and specific must fining product to limit the risk to limit the risk of degradation of thiols.	All Wines	1kg
<b>PVPP</b> 	Polyvinyl polypyrrolidone prevents or cures oxidation	White Wine	1kg
<b>PROVGREEN SMOKE TAINTS</b> 	Complex specifically developed to eliminate smoky tastes from musts or wines in fermentation.	All Wines	1kg, 5kg

## KTS RANGE:

An innovative range of fining products made from chitin derivatives.

Product	Description	Wine Type	Pack Size
<b>KTS FA</b> 	Bio-control product for must micro-organisms based on Aspergillus niger chitosan.	All Wines	1kg, 10kg
<b>KTS FLOT</b> 	Specific combination of non-allergenic plant-based fining agents for optimised flotation of musts. Can also be used for static clarification. Liquid product and easy to use.	All Wines	5L, 20L
<b>KTS CLEAR</b> 	Chitin glucan complex specifically developed to eliminate bad tastes and for wine fining.	All Wines	1kg
<b>KTS CONTROL</b> 	Chitosan-based complex derived from Aspergillus niger to control the development of micro-organisms responsible for organoleptic deviations, particularly wines affected by Brettanomyces	All Wines	500g

## BACTERIA

Product	Packaging	Type	Alcohol	pH	SO <sub>2</sub> T/SO <sub>2</sub> L	Opt Temp Range	End of AF	Co-Inoculation	Diacetyl Production	Sensory Profile
<b>REFLEX MALO® 360</b> 	25 hL / 250 hL	DIRECT INOCULATION	<16 %	> 3.2	< 50 mg/L / < 10 mg/L	17° to 25°C	”””	”””	Low to average	Respect of typical varietal character
<b>REFLEX MALO® HD</b> 	25 hL / 250 hL	OENOCOCCUS OENI	≤ 17%	≥ 3.2	< 60 mg/L < 10 mg/L	17° to 25°C	”””	”””	Low to average	Fruity, floral notes
<b>REFLEX MALO® PH</b> 	25 hL / 250 hL	OENOCOCCUS OENI	≤ 14%	≥ 3	< 60 mg/L < 10 mg/L	18° to 22°C	”””	”””	Low to average	Fruity, floral notes
<b>VITILACTIC® STARTER BL01</b> 	25 g / 100 g	PIED DE CUVE	< 14 %	> 2.9	< 70 mg/L / < 10 mg/L	> 18°C and < 25°C	”””	”””	Very Low	Neutral, respect of aromatic finesse
<b>VITILACTIC® F</b> 	2.5 hL / 25 hL	DIRECT INOCULATION	< 15 %	> 3.2	< 50 mg/L / < 10 mg/L	≥ 16°C	”””	”””	Low to average	Round, fruity wines



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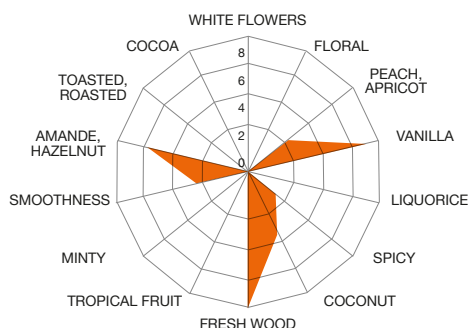
## TANNINS: SIMILIOAK RANGE

A Unique Range Of Products As An Alternative To Oak Chips During Fermentation.  
Dose Is 10 Times Lower Than Wood Chips

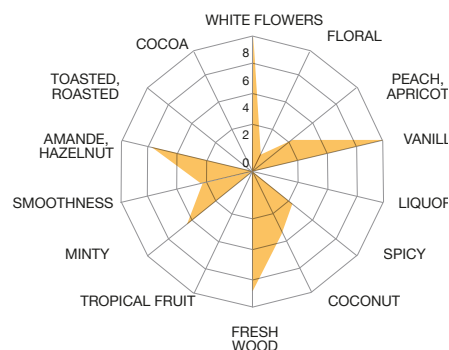


Product	Description	Wine Type	Pack Size
<b>SIMILOAK</b> 	Unique blend to preserve the sweetness and aromatic complexity of red wines.	Red Wine	500g, 5kg
<b>SIMILIOAK TOASTED</b> 	A unique blend to preserve the toasty and spicy notes of white, red and rosé wines.	All Wines	500g, 5kg
<b>SIMILIOAK WHITE</b> 	Unique blend to preserve the aromatic freshness and mouthfeel of white and rosé wines.	White, Rosé	500g, 5kg

**SIMILIOAK®**



**SIMILIOAK® WHITE**



## VINIFICATIONS TANNINS

Product	Description	Wine Type	Pack Size
<b>TANIXEL</b>	Chestnut tannin in granulated form for the clarification and stabilisation of musts and wines.	All Wines	1kg, 12.5kg
<b>SUBLISTAB</b> 	Complex of condensed and ellagic tannins specifically formulated for the stabilisation of the colour of red wines	Red	1kg
<b>TANIN VINIF LGV</b> 	Combination of tannins for protection against oxidation and protection of anthocyanins by copigmentation	Red	10kg
<b>SUBLIRED</b> 	A complex of condensed and gallic tannins specifically formulated to protect and enhance the aromatic potential as well as to provide a silky tannic structure to red wines.	Rosé, Red	1kg
<b>SUBLIWHITE</b> 	Tannin blend specifically developed for the clarification, stabilisation and balance of white and rosé wines.	White, Rosé	1kg
<b>SUBLITAN VINIF</b> 	Tannin combination specifically developed for the clarification and stabilisation of red wines.	Red	1kg
<b>VITANIL B</b> 	Tara tannin for the clarification of white wines, particularly those impacted by lacasse secreted by botrytis	White, Rosé	

## AGEING AND FINISHING TANNINS

Product	Description	Wine Type	Pack Size
<b>TANIRASIN</b> 	Grape skin tannin for wine making and maturation.	All Wines	500g
<b>TANIPEPIN</b> 	Grape seed tannin for clarification, stabilisation and balance of red and rosé wines.	All Wines	500g
<b>SUBLI'OAK</b> 	Association of high quality oak tannins to reveal the roundness and expression of wines.	All Wines	500g
<b>SUBLIPROTECT</b> 	A complex of condensed and hydrolysable tannins and inactivated dry yeast specifically formulated for aroma protection as well as to enhance the red wine's oxidation-reduction potential.	All Wines	1kg

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## FINING OF WINE



Product	Description	Wine Type	Pack Size
<b>PROVGREEN PURE WINE</b> ACO	Pea proteins selected for the fining and refining of wines	All Wine	1kg, 5kg
<b>GELISOL</b>	Medium-hydrolysed gelatine in solution or powder form for fining fine white, rosé or red wines.	All Wine	1L, 20L
<b>SILISOL</b> 	Colloidal silica sol for the clarification of difficult white and rosé wines.	White, Rosé	5L
<b>CRISTALINE</b>	Isinglass for the clarification of difficult wines.	White, Rosé	1kg
<b>AQUACOL</b>	Ready-to-use fish gelatin for clarifying and softening wines.	All wines	1L, 20L
<b>KTS CLEAR</b>	Chitin glucan complex specifically developed to eliminate bad tastes and for wine fining.	All Wines	1kg
<b>PVPP</b> 	Polyvinyl polypyrrolidone prevents or cures oxidation	White	1kg
<b>PROVGREEN SMOKE TAINTS</b> 	Complex specifically developed to eliminate smoky tastes from musts or wines in fermentation.	All Wines	1kg, 5kg

## ENZYMES

Product	Description	Wine Type	Pack Size
<b>VIAZYM MP</b> 	Pectolytic enzyme preparation for skin maceration and the production of fruity and aromatic wines.	White	100g
<b>VIAZYM AROMA</b> 	Pectolytic enzyme preparation for the release of terpene aromas in wine.	White	100g
<b>VIAZYM CLARIF PLUS</b> 	Concentrated pectolytic enzyme preparation for the clarification of difficult white and rosé musts	All Wines	100g
<b>VIAZYM ROUGE</b> 	Pectolytic enzyme for the clarification of juices or red wines.	Red	100g
<b>VIAZYM EXTRACT PREMIUM</b> 	Concentrated pectolytic enzyme preparation for the extraction of tannins, colour and aromas from red grape varieties with high potential	Red	100g
<b>VIAZYM FLOT</b> 	Liquid pectolytic enzyme preparation for must flotation.	All Wines	1L
<b>VIAZYM FLUX</b> 	Liquid enzyme preparation specifically developed for the clarification and filtration of musts and wines. Aids in filtration with wines impacted by botrytis	All Wines	1L
<b>BACTOLYSE LYSOSYME</b> 	Pure lysosyme preparation for delaying or blocking malolactic fermentation, blocking lactic acid pitting and bacterial stabilisation after malolactic fermentation.	All Wines	500g

## YEAST PRODUCTS

Product	Description	Wine Type	Pack Size
<b>OPEN PURE</b> ACO	Mannoproteins from Saccharomyces cerevisiae yeast to reduce bitterness and improve the volume in the mouth of wines before bottling.	All Wines	250g
<b>OPEN PURE FRAICHEUR</b> 	Association of polysaccharides to improve the roundness in the mouth and the aromatic freshness of wines before bottling.	All Wines	250g
<b>NEO CRISPY</b> 	Yeast product rich in amino acids and reducing compounds to preserve the freshness potential of white and rosé wines.	White, Rosé	1kg
<b>NEO SWEET</b> 	Yeast product rich in parietal polysaccharides to develop volume, suppleness and protect the colour of red wines.	Red	1kg



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## BENTONITE

Product	Description	Wine Type	Pack Size
<b>Optibent</b>	A mixture of natural and activated calcium bentonites for the removal of excess proteins and colloids in musts and wines.	20 – 100 G/HL	25kg
<b>Electra</b>	Activated calcium bentonite with high deproteinising power for the removal of unstable proteins from musts and wines.	20 – 100 G/HL	1kg, 5kg, 25kg
<b>Performa</b>	High quality pharmaceutical grade activated sodium bentonite. Tiny doses and gentle on aromatics.	5-10 G/HL	1kg, 5kg

## GUM ARABIC

Product	Description	Wine Type	Pack Size
<b>Duogom Max</b>	Preparation based on gum arabic from Acacia Verek and Acacia Seyal and SO2 for colloidal stabilisation and improvement of the roundness of wines.	Rosé, Red	1L, 20L
<b>Gomixel</b>	Preparation based on gum arabic from Acacia Seyal and SO2 for colloidal stabilisation and improvement of the roundness of white and rosé wines.	White, Rosé	1L, 5L
<b>Filtrostabil</b>	Preparation based on gum arabic from Acacia Verek and SO2 for the stabilisation of colouring matter in red wines and colloidal disorders in white wines.	All Wines	1kg

## TARTRATE STABILISATION

Product	Description	Wine Type	Pack Size
<b>Antartika V40</b> 	New generation of tartaric stabiliser against potassium bitartrate precipitations. 20% Concentrated formula for white, red and rosé wines.	All Wines	1L, 10L, 20L 1000L On request
<b>Antartika VR</b> 	New generation of tartaric stabiliser against potassium bitartrate precipitations and recommended for red wines. Association of potassium polyaspartate and Acacia Verek gum.	Red, Rosé	1L, 20L
<b>Antartika Duo</b> 	A new generation of tartaric stabiliser for potassium bitartrate precipitations, specially formulated to ensure the organoleptic balance of red wines and rosé. Association of potassium polyaspartate and gum arabic (Seyal and Verek).	Red, Rosé	1L, 20L
<b>Antartika Fresh</b> 	New generation of tartaric stabiliser against potassium bitartrate precipitations, to reinforce the fresh and fruity characters of white and rosé wines. Combination of potassium polyaspartate and plant polysaccharides.	White	1L, 20L
<b>Cristab GC (CMC)</b> 	Cellulose gum (E466) of natural origin for tartaric stabilisation of wines against potassium bitartrate.	White	1L, 20L 1kg
<b>Cristab BV (CMC)</b> 	Solution of cellulose gum (E466) at 20% of natural origin for the tartaric stabilisation of wines against potassium bitartrate. Low viscosity	White	20L



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## SPARKLING YEAST



Product	Description	Wine Type	Pack Size
SOEC 1971 	Yeast for the production of elegant sparkling wines of great aromatic finesse	All Wines	500g, 10kg
SOEC 7 ACO	Yeast for the production of high quality sparkling wines	All Wines	500g
Vitilevure Quartz	Natural selected yeast. Elaboration of effervescent wines, alcoholic fermentation restart and fermentative security and organoleptic quality of wines.	All Wines	500g
SOEC 49 	Yeast for the production of sparkling wines produced by the Charmat method (closed tank) to generate fresh and fruity aromas	All Wines	500g
SOEC 39 	Yeast for the production of sparkling wines produced by the Charmat method (closed tank) to generate fresh floral aromas	All Wines	500g

## SPARKLING NUTRIENTS

Product	Description	Wine Type	Pack Size
Start Y SP 	Nutritional supplement specifically developed for sparkling wines to reactivate yeast during the rehydration process	Sparkling	1kg
Start Y Fresh 	Organic nutrient for longevity and aromatic freshness in sparkling wines	Sparkling	1kg
Phosphate Composé 	Nutrient supplement for alcoholic fermentation. Blend of DAP and thiamine.	All Wines	1kg, 5kg
Charm Active 	Nutritional supplement to optimize the production of yeast starters used for second fermentation in the Charmat (closed tank) method	All Wines	1kg

## SPARKLING FINING

Product	Description	Wine Type	Pack Size
Origin F-Max 	Specific formulation for preventive and curative treatment of white and rosé musts and wines with regard to oxidation.	All Wines	1kg
Cristalgreen 	Non-allergenic fining additive specially formulated for sparkling wines. Maturation of organoleptic characteristics Improvement of clarity and filterability. Vegan equivalent of isinglass.	All Wines	10L
Phosphate Composé 	Nutrient supplement for alcoholic fermentation. Blend of DAP and thiamine.	All Wines	1kg, 5kg

## SPARKLING STABILISING AGENTS


Product	Description	Wine Type	Pack Size
Efficol	A combination of bentonite and gelatine for removal of proteins and to preserve foaming qualities of sparkling wine	Base Wines	1kg, 25kg
STABICa 	Potassium tartrate to remove excess calcium in wine	Base Wines	1kg




Usable for the production of vegan wines

## SPARKLING TANNINS AND TIRAGE






Product	Description	Wine Type	Pack Size
<b>Sublitan Tirage</b>	Combination of tannins, inactivated yeasts and yeast hulls for tirage	Tirage	500g
<b>Charm Redox T</b>	Complex of pro-anthocyanidin and gallotannins for the production of sparkling wines produced by the Charmat method (closed tank)	Charmat	1kg
<b>Subli Charm</b> 	Complex of tannins essentially proanthocyanidin for the production of sparkling wines produced by the Charmat method (closed tank)	Charmat	1kg

## SPARKLING ADJUVANTS

Product	Description	Wine Type	Pack Size
<b>Efficol</b>	A combination of bentonite and gelatine for removal of proteins and to preserve foaming qualities of sparkling wine	Base Wines	1kg, 25kg
<b>STABICa</b> 	Potassium tartrate to remove excess calcium in wine	Base Wines	1kg

## SPARKLING YEAST PRODUCTS

Product	Description	Wine Type	Pack Size
<b>Open Pure</b> 	Mannoproteins from <i>Saccharomyces cerevisiae</i> yeast to reduce bitterness and improve the volume in the mouth of wines before bottling. Aids in quality of bubbles in sparkling wine	All Wines	250g
<b>Charm Age</b> 	Complex of yeast products rich in polysaccharides and antioxidant compounds to optimize the ageing process using the Char-mat method (closed tank)	Charmat	1kg
<b>Charm Elevage</b> 	Complex of yeast products rich in cell wall polysaccharides for the production of sparkling wines produced by the Charmat method (closed tank)	Charmat	1kg

**Everything  
you need  
for the  
tirage of  
your sparkling  
wines**

**YEAST  
SOEC 1971®**  
Brings a clear, fresh  
and fruity aromatic profile.  
Usable in both primary  
and secondary  
ferments

**The only  
brand  
of oenological  
products  
100%  
dedicated  
to the world of  
sparkling  
wines**

**NUTRIENTS  
START Y®  
FRESH**  
Guarantees a complete  
and successful secondary  
ferment.  
Ensures the longevity  
of aromas and  
the freshness  
of wines.

**TANNINS  
SUBLITAN  
TIRAGE**

Adds brilliance, improves  
foam retention and enhances  
the structure  
and roundness  
in the mouth.

**PROTEIN  
REMOVAL  
EFFICOL**

Removes excess protein  
from base wines  
prior to tirage.  
Preserves the foaming  
qualities.

**ADJUVANTS  
ADJUVANT MC**

Allows the formation of a very  
compact deposit  
that can be easily  
removed during  
disgorging.



**STATION**  
ŒNOTECNIQUE  
DE CHAMPAGNE



Usable for the production of vegan wines



## SENTIA

## The most convenient wine analysis tool available

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

- Free SO<sub>2</sub>
- 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



SENTIA™



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](mailto:Sentia@grapeworks.com.au)

# AIRD Cleaning Products

## Aird Sustainable Hygiene

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

### Allegro - Potassium Hydroxide Liquid

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

4L Pk, 12L Cube, 200kg Drum

**AIRDALLEG**

### Cleanskin - Alkaline Detergent

Clean/remove wine tartar, colour, protein or organic matter from stainless surfaces.

4kg Pk, 12kg Box, 200kg Drum

**AIRDCS1**

### Cleanskin K - Potassium Alkaline Detergent

4kg Pk, 12kg Box, 200kg Drum

**AIRDCS1K**

### Linvasan - Tartaric Peroxyacid Sanitiser

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

12L Cube, 200L Drum

**AIRDL1**

**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.

12L Cube, 200L Drum

**AIRDPER1**

**AIRDPER1 - POWDER**

### Citsanex - Citric Detergent Biocide

Single process cleaner and sanitiser.

12L Cube, 200L Drum

**AIRDCITSAN**

### Destainex - Peroxy-Alkaline Detergent

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

4kg Pk, 12kg Pail, 200L Drum

**AIRDDS1**

**AIRDDS1LF (Low foam)**

### Oak Restorer - Buffered Alkaline Detergent

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

4kg Pk, 12kg Pail

**AIRDOR1**

### Peroxica - Effervescing Oxygen Treatment

Mild sanitising agent that neutralises odours in barrels. Use after Oak Restorer.

4kg Pk, 12kg Pail

**AIRDOXICA**



## Conventional Cleaning

### Proxitane

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

22kg Drum

**PROXI1**

### Sodium Percarbonate

Oxyper style tank cleaning and sanitising.

25kg Bag

**EROXY1**

### Caustic Soda Pearl

Sodium Hydroxide.

25kg Bag

**CSP1**

### Caustic Soda Liquid

Sodium Hydroxide.

15L Cube

**CSP1LIQUID**

### Citric Acid

25kg **ERCIT1**

## DAP

**Dap Diammonium Phosphate**

25kg Bag

**DAP**

## Acid Adjustment

### Ascorbic Acid

25kg Bag

**ERASCA1**

### Tartaric Acid - Italian

25kg Bags

**ERTART1**

### Lactic Acid - 88% Solution

25kg Cube **LACAC1**

### Malic Acid

25kg Bag **ERMAL**

### Citric Acid

Citric Acid (Wine grade) acid adjustment.

25kg Bag

**ERCIT1**

### Potassium Carbonate

25kg Bag

**ERPOTCA1**

### Potassium Bicarbonate

25kg Bag

**ERPOTBI1**

### Potassium Sorbate

25kg Bag

**POTSORB1**

### Potassium Bitartrate - Cream of Tartar

25kg Bag

**COT1**

## Hydrogen Sulphide Odour Treatment

### KUPZIT

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

1kg Pk, 10kg Pk

**ERKUP1**

## Sulphur

### Potassium Metabisulphite - PMS

1kg Pk, 15kg Box

**ERPMS1**

### Sodium Metabisulphite

- SMS 25kg Bag

**ERSMS1**

### Efferbaktol - 5 - Granules

Martin Vialatte effervescent granules. Each satchel is 12.5g = 5g of SO<sub>2</sub>. Optimised sulfiting of barrels.

25 Satchels per box.

1 Box, 10+ Boxes

**EFFER0008**

## Sulphur Rings

Burning rings for barrel sterilisation.

5g / 25g rings in 1kg tub

**SULPHRINGPREM**

## PVPP

### PVPP - Polyclar VT (USA)

22.7kg Drum

**PVPPU**

## Grape Juice Concentrate

Neutral white grape juice. 68 Brix.

Gordo Grape Concentrate. 68 Brix.

Red Wine Grape Concentrate. 68 Brix.

10kg Pail **GJC-10**

195kg Drum **GJC-195**

### Also available:

Organic Grape Juice Concentrate (ex France).

Red wine concentrate.

Gordo grape concentrate.

## Distilled Water

Distilled water for lab analysis.

**DW10 10L**

## Neck Freezing

### PROPYLENE GLYCOL USP/EP

Heat transfer fluid for neck freezers.

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

**GLYCOLP**

## Cellar Tools

### Fermentation Strainer

150mm ø x 1200mm H  
**STRAINER**

### Bullant Cap Plunger

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

Cap Plunger - prong

**BULLANT**

Cap Plunger - plate  
**PL250**

### BARREL SPEARS - GAS

For racking, transferring and topping barrels using pressurised inert gas.

Including 1" butterfly valve, 1" sight glass and racking plate.

### BARREL TOPPING KIT

### IMMERSION PLATES

VC Cooling plates. 800, 1000 & 1200mm.

### RACKING PLATE

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

### RED FERMENTATION IRRIGATOR

### PRESSURE GAUGES

Diaphragm & standard.

### LEES STIRRER

Bent/Swivel paddle.

Curved stirrer.

### SPANNERS

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

### Valenche Wine Samplers

Glass Curved

**VBENTG**

Glass Angled

**VBENTGA**

Stainless Steel Angled

**VBENTSS**

Stainless Steel 120° Curved

**VBENTSSC120**

Stainless Steel 45° Curved

**VBENTSSC45**

Stainless Steel Straight

**VBENTSTRAIGHT**

### SPARGES

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

### SPRAY BALLS

38, 40, 50 & 63mm BSM fitting.

### DIP TAPE

10 & 15m.

### 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.

## 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.

**Call for the large range of fittings available.**

### 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.

**CUSTOM  
MADE  
FITTINGS  
AVAILABLE**

## 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.

**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



### SPIRIT HOISING AVAILABLE.

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

**HOSE 95%**

### Product Specifications

**Reinforcement:** Rigid red PVC helix.

**Inner tube:** Clear PVC.

**Cover:** Clear PVC.

**Temperature:** -5°C TO 60°C

**Standards:** AS/NZS2070

## Storage options

### Wine Storage Bags



#### Cellabag

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

#### Cellabag 1000

1000L for use in palleanon or nally bins.

**CBS1000**

### Trays

#### Stack and Nest Tray 32L

Polypropylene

Size Ext: 655 x 413 x 210 mm

Weight: 1.7 kg. Lid available.

Available in Blue, Red and Yellow.

Minimum Order: 96

**SN200**



### Wine Storage IBC's



#### Ecobulk 1000L IBC Tank

EVOH oxygen barrier tank with steel pallet and frame.

**SCHIBC**

#### Ecobulk 1000L IBC

##### Anti-Static Tank

EVOH oxygen barrier tank with steel pallet and frame, suitable for spirit transport.

**SCHIBCANTISTATIC**

#### IBC Adaptor

Ecobulk Buttress to 50 BSP.

**IBC200863M**

IBC Adapter Ecobulk Buttress to 50 BSM.

**IBC200863RJT**

### Picking & Ferment Bins



#### Nally MegaBins

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

Forklift entry 143mm opening to easy moving.

Food grade approved.

Ability to add custom logos or numbering.

#### Solid Bins

**PB780**

#### Vented Bins

**PB780V**

Tipping bars optional in galvanised or mild steel

#### Bin Lids - Solid

**PBLID**

### Bin Liners Bags

Poly liners for picking bins, harvest or fermenting.

**5 Pack, Roll of 40**

**BINLIN**



### Plastic Buckets

#### Nally Bucket 13.6L

**N151-W (White)**

Matching lid white

**N148-LID**

#### Nally Bucket 22L

**N075-W (White)**

**N075-B (Blue)**

**N075-R (Red)**

Matching lid white

**N073-LID**





# Grape Handling & Cleaning Tools

## 1. Grape Rake

White, excludes handle.

HC28/56915

## 2. Shovel

White with medium size blade  
(Ergonomic version available).

HC28/56255

## 3. Shovel Slotted

White with drain holes.

HC28/56035

## 4. Grape Fork

White 315mm fork - 5 prongs.

HC28/56905

## 5. Bucket

White 12Ltr.

HC28/56865

## 6. Round Scoop

White 2L.

HC28/56805

## 7. Bucket Seamless

12Ltr Stainless steel.

HC68/20730

9Ltr Stainless steel.

HC68/20729

## 8. Paddles

L handle S blade with holes.

HC28/70125

## 9. Tank Brush

Hard - White 210mm.

HC28/70375

## 10. Scouring Pad Holder

White 235mm.

HC28/055005

## 11. Scouring Pads

Soft - White 235mm

HC28/05525

Medium - Blue.

HC28/05524

Hard - Brown.

HC28/05522

## 12. Squeegee Holder

Classic white 600mm with black rubber.

HC28/77545

Classic white 700mm with black rubber.

HC28/77555

## 13. Replacement Squeegee

Classic back 600mm width.

HC28/77749

Classic back 700mm width.

HC28/77755

## 14. Floor Broom

White 610mm soft/stiff.

HC28/31945

## 15. Deck Scrub

HC28/70605

## 16. Handle Telescopic

Aluminium 1500-2750mm.

HC28/029755

## 17. PP Hygienic Handle

Polypropylene - 1500mm

HC28/29625

## 18. Stainless Steel

Measuring Jugs

500ml HC69/20921

1Ltr HC69/20922

3Ltr HC69/20923

## 19. Bucket Pan & Brush

Large holding capacity.

HC28/559618

## 20. Stainless Steel Scoop

500mm HC69/SSS0.5

1Ltr HC69/SSS1.0

2Ltr HC69/SSS2.0

3Ltr HC69/20902B

Plastic items available in white and other colours  
for HACCP coding or cleaning zones.  
Ask about the colour options.



## Wine Testing

### Sentia

Hand held analyzer and strips  
(see p13)

### OenoCheck

For the determination of residual  
sugars in wine.

40 tabs per bottle

OENOCHECK

## pH Test Meter

### Apera 20 Series

Digital pH tester & thermometer

PHTEST-20

### Apera 60 Series

Digital pH tester & thermometer

PHTEST-60

## Turbidity Meter

Ionix Portable Turbidity Meter.

Includes 3 sample cells,  
calibration standards, silicone oil,  
sample cell oiling cloth, manual  
and carry case.

TN50-NTU

## Wine Analysis

### HYDROMETERS - STILL WINE

Range of sizes available.

### DENSIMETRE - TIRAGE

### DENSIMETRE 337 - HYDROTIR

Range: TIRAGE 990 to 1005  
1/10E Calibrations: 20° Celcius

DENSI0007

# 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  $\phi$  conduit.

Hoop size can be made as small or as large as the covers diameter to suit your fermentation vat. Use 20mm  $\phi$  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 <sup>2</sup> (47"²)	FMS1212	NBS1212
1500mm <sup>2</sup> (59"²)	FMS1515	NBS1515
1800mm <sup>2</sup> (72"²)	FMS1818	NBS1818
2100mm <sup>2</sup> (82"²)	FMS2121	NBS2121
2500mm <sup>2</sup> (98"²)	FMS2525	NBS2525
2600mm <sup>2</sup> (102"²)	FMS2626	NBS2626



BREATHABLE

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



NON-BREATHABLE

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



# CellaStac Bottle Storage Systems

Australia's leading modular wine storage system.



CellaStac puts sensible technology to work in your cellar and offers you the following advantages.

## CellaStac Minimises Injuries

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

## CellaStac Saves Handling Costs

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

## CellaStac Reduces Damage

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

## CellaStac Is Easy to Clean

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

## CellaStac Quick and Accurate Inventory Control

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

## CellaStac Saves Space

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

## CellaStac – Durable, Long-Life & Economical

CellaStac is manufactured from durable plastics and has a life expectancy of over 20 years.

## CellaStac Range

**48 Bottle Tray - for most common bottle shapes.**

Pallet size (1200mm x 1200mm)

CS48

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

Pallet size (1200mm x 1200mm)

CS40

**40 Bottle Tray - for most common bottle shapes.**

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

CSE40

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

## Ferment Vats

Food Grade Polyethylene



**Round 225L**  
540Hx860W.  
Rec Cover – 06  
**OFR225**



**Round 350L**  
710Hx950W.  
Rec Cover – 08  
**OFR350**



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



**Round 700L**  
900Hx1150W.  
Rec Cover – 011  
**OFR700**



**Round 1000L**  
950Hx1340W.  
Rec Cover – 013  
**OFR1000**



## BOISÉ® Oak alternatives Precision and repeatable.

For over 20 years, Boisé® has been a world leader in technical oenological oak, providing innovative oak ranges for the wine and spirits industries.

Boisé is committed to sustainable production practices, PEFC and ISO5001 certification, with all packaging 100% recyclable.



### Barrel Insert Chain

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

1 insert = 16 sticks per chain will provide equivalent 30% new oak in 225L barrels. (0.27m2 surface area)

20.1iN	Vanilla style barrel inserts with volume and structure
20.3iN	Spicy style barrel inserts with volume and structure
20.5iN	Toasty style barrel inserts with volume and structure
20.VOiN	Fruity style barrel inserts with volume and structure

### Boisé® Origine - Specific Oak Profiles

#### STRUCTURING OAK



The Boisé Origine® range is made up of 12 complementary, combinable chip products that can be used as ingredients to design wine and 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.



#### AROMATIC OAK





## Boisé® Inspiration Staves

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



### Staves 7mm

7mm (950x50x7mm) 63 staves/pack

#07.VO	FRUITS	VOLUME	STRUCTURE
#07.1	VANILLA	SWEETNESS	
#07.3	SPICES	SWEETNESS	
#07.5	TOASTED AROMAS	SWEETNESS	

### Staves 20mm

20mm (950x50x20mm) 21 staves/pack

#20.VO	FRUITS	VOLUME	STRUCTURE
#20.1	VANILLA	VOLUME	STRUCTURE
#20.3	SPICES	VOLUME	STRUCTURE
#20.5	TOASTED AROMAS	VOLUME	STRUCTURE



BOISE® SPIRITS is a range of oenological woods adapted to the world of spirits and designed as a tool for creating new spirit drinks and cocktail recipes.

Available in Chips and Staves.



### Boisé® Signature blends chips

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

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

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

## Oxygen Management MICRO-OX:

### Controlled supply of oxygen

Characteristics of the devices:

- Cliquage / Macro-oxygenation (mg/l)
- O2CM (ml/l)
- MOX / Micro-oxygenation (ml/l/month)
- MOX Program ready to use already set in the software.
- Vivelys program (Fruit or Structure)
- Personalised, create your own MOX Program
- Parameters management



#### VISIO-S:

- Portable
- 2 diffusers (smallest one)
- Non scalable

#### VISIO-6:

- Fixed
- Scalable 6\*6 diffusers
- Until 96 units
- 12 units maximum per box
- One driving box with a screen



Larger & custom sized units available to suit every size winery.

## Gamba: Oak barrel, casks & fermenters

Founded in 1798, located in Castell'Alfero d'Asti Italy, the Gamba family has handed down the art of the master cooper building oval and round casks, barrels and vats for seven generations.



Meticulously sourced from chosen forests by qualified merrandiers and aged naturally, Gamba's objective is to select the best wood for the winemaker to achieve the optimum result from the aging process.

### FORESTS CHARACTERISTICS

#### Allier:

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

#### Tronçais:

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

#### Nevers:

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

#### Vosges:

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

#### Limousin:

The texture is coarser and the grain wider, thus when considering the aging of wine, the exchange of oxygen between the interior and the exterior is higher; evaporation is faster and more oak tannin is extracted than from other forest selections.

#### Acacia:

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

#### Compeigne:

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

#### Hungary/Zemplen:

This region is in the north eastern Hungary where it is colder and longer winters. The trees here grow slowly creating a tight grain. The oak offers silky tannins. Hungarian oak with medium toast brings butterscotch, vanilla, clove, cinnamon or toffee characters to the wine.



#### Jupille:

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

#### Barrel sizes available

114L (Allier & Nevers Only)	225L	228L
300L	350L	500L
600L	700L	

#### Option of water and fire bent staves for barrels.

## Single Rotating Barrel Stand

### Bottistop Barrel Stand

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

### BBSSTAND



## Gamba casks and fermenters built in the traditional method:

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



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

Option of untoasted, light or medium.

### Accessories available for casks and fermenters

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



### Gamba Glass Funnel

Suitable for large format oak casks and barrels

**GAMBA-GLASSFUNNEL**



### 500Litre Puncheon:

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



## Silicone Barrel Bungs

### Recessed Bung #2

White.

**GBR-W**

### Solid Bung #2

White.

**GBS-W**

### Reverse Taper Bung #2

Reverse Top Taper, recessed. Dual use, for sealing and fermentation.

**GBRT-W**

### Fermentation Bung #2

Gas release nipple.

White.

**GBFN-W/R/V**

### Open hole version #2

For use with airlock bubbler.

**GBFH-W/R/V**

### Airlock Bubbler

Ferment Bung Water trap bubbler.

**GBBUB**



\*Please note, only 'natural' color available



## Small Bungs

**SUITABLE FOR SMALL SPIRIT BARRELS AND DEMI-JOHNS**

**Fermentation Bung #1**

**Small Bungs.**

Open hole version.

**GB1FN-W**

**Solid Bung #1**

White.

**GB1S-W**





## Tonnellerie Bordelaise: Oak barrels

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



Call for  
pricing  
options



### BARREL STYLES

#### Single Forest

##### AMELINE (2 Year)

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

#### French Forests

##### CENTRE OF FRANCE (2 Year)

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

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

##### FRANCIS – Extended air seasoning (3 Year)

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

##### SOUTH WEST FRANCE (3 Year)

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

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

#### ACACIA

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

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

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 Chateauroux 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.



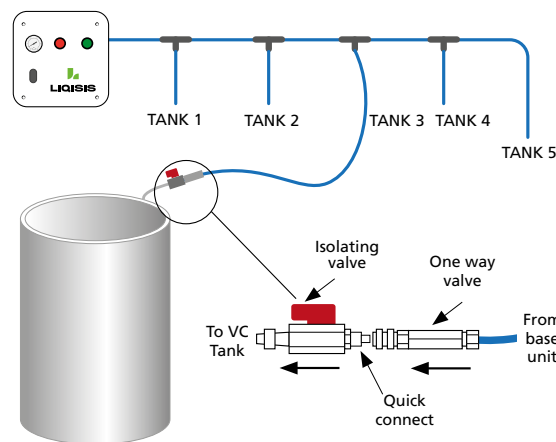
## The Performing Seal: VC tank leak detection

**Don't 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**



## Variable Capacity (VC) Tanks

**High quality Stainless Steel VC tanks.**

**Call for  
larger  
sizes**

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

### Standard Flat Bottom

High quality Stainless Steel VC tanks made in Italy. Range of flat bottom VC tanks with floating lid and tank kit. Sizes ranging from 100 litres to 1,500 litres. Tanks inner are mirror polished for easy cleaning. **VCSS Call for VC Tanks larger than 1500L.**

## Variable Tank Seals & Pumps



**VC Tank Valves**  
VC Tank Venting  
Valves

**38mm Ø / 46mm Ø**



**VC Seal  
Pump**  
**VCPUMP**



**VC Tank Seals**

Complete range of replacement  
VC Seals.

**Sizes from 200 through  
to 2400mm Ø.**

**CALL FOR THE RANGE**

## 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**

**VAPOR①NE**



# Stainless Steel Tanks by Speidel



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

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



## VARIABLE CAPACITY TANK – FO

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

Available with fork lift socket for safely moving.



## 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.



## TRANSPORTATION & TIPPING TANK – KO

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



## RS - MO RECTANGLE

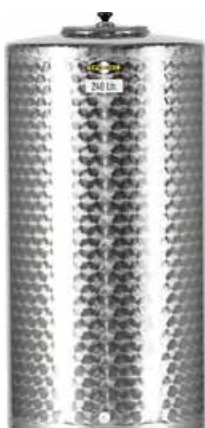
Space-saving tanks for fermentation or storage.

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



## FO-M VARIABLE CAPACITY MASH TANK

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



## Storage tanks

Suitable for Wine and Spirit

### FD range - Tri-legs

Filling opening 220mm diam + lid, Racking and Bottom outlet with BSP fitting

Capacity 100, 240, 300, 525 & 625 litres

### BD range - Flat bottom

Filling opening 220mm diam + lid, Racking outlet with BSP fitting

Capacity 100, 240, 320 litres

## OPTIONS

### THREADED SLEEVE FOR THERMOMETER

Available in 125mm and 250mm.

### FLOATING LIDS FOR VC TANKS

With VC seal, air hose, pump & airlock.

### CRANE

Optional cable pull or hand winch for floating lids.

### HINGED LID

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

### MANHOLE

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

### MASH DOOR

Available in two sizes.

### LEG EXTENSIONS

Discharge height from 600mm-1000mm.

### ADJUSTABLE FEET

Tank legs with adjustable feet for sloping floors.

### PE BASE FOR TRANSPORTATION & STORAGE

Accessible by forklift or pallet truck. Suitable for flat bottom tanks.

### JUICE EXTRACTOR SIEVES

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

### DOUBLE JACKETS

Assist with temperature control – warm or cool.

## TANK ACCESSORIES

### DISC VALVE WITH SECURITY LOCKING DEVICE

With chain.

### BALL VALVES WITH SEALING CAP WITH CHAIN

### SAMPLING TAP

### BI-METAL DIAL THERMOMETER - 100MM

L = 125mm and 250mm

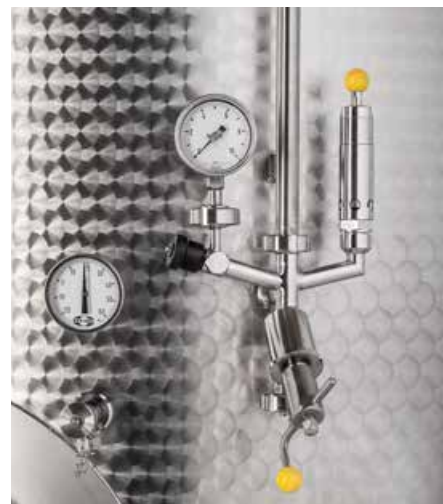


## Speidel Pressure Tank (Sparkling)

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. Every tank is individually tested prior to delivery.

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

**Pressure tanks available in 3 and 8 bar pressure**



## Speidel Ferment Egg

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

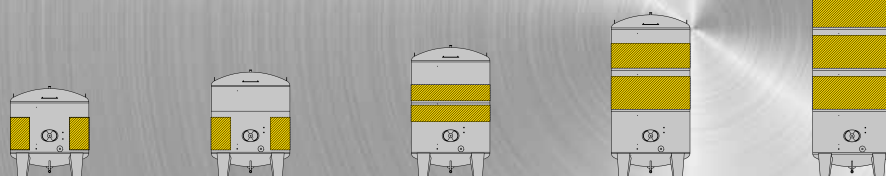
The egg shaped vessel results in convection currents during fermentation, unhindered by corners or edges. This movement results in your wine or beer constantly circulating, with an end result of a more complex, yet unified product.

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



Size Litres	Width	Height	Weight	Code
60L	48cm	79cm	20kg	<a href="#">SP21090</a>
250L	76cm	120cm	20kg	<a href="#">SP21070</a>
600L	103cm	157cm	32kg	<a href="#">SP21080</a>

**SPEIDEL DOUBLE JACKETS:** Are moulded on the outside of tank by laser procedure and this transfers the heat or cold to the medium inside the tank.



## Centrifugal Mill

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

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

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

**SPCMILL**



## Hydropress 180ltr

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

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

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





## Filtration: Food & Beverage

### Sheet based Modules

#### LENTICULAR MODULES (Nominal rated) SUPRAdisc II 12" (16" available)

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

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

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

Sheet media type	Application	Examples of use
<b>EKS, EK1, EK, KS 50, KS 80</b>	Fine Filtration	Microorganism reduction and yeast removal in wine. Microorganism reduction in beer with moderate to high microbial load. Final filtration of juice and juice concentrate prior to bottling. Microorganism reduction in sugar syrups. Microorganism reduction in enzyme solutions.
<b>K100, K150, K200, K250, K300</b>	Polishing Filtration	Polishing filtration of wine. Microorganism reduction in beer with low microbial load. Fine filtration of beer and yeast removal. Fine filtration of beer following DE prefiltration. Polishing filtration of beer. Prefiltration of juice prior to final membrane filtration. Haze removal in apple juice before bottling. Polishing filtration of sugar syrups. Polishing filtration of enzyme solutions. Polishing filtration of thick liquor gelatin.
<b>K700, K800, K900</b>	Coarse Filtration	Clarification of wine. Particle removal in fruit juice. Prefiltration of juice concentrate. Polishing filtration of olive oil. Clarification of enzyme solutions. Clarification of thin liquor gelatin.
<b>ZD range</b>	Very low impact on colour and flavour	100% cellulose depth without any use of diatomaceous earth (DE) or Perlite. Available for fine, polishing and particle filtration.
<b>AKS4</b>	Colour and flavour correction	De-chlorination of water. Correction of off colour, flavour and odours in distilled spirits. Decolorization of sweetener and sugar syrups. Colour correction in juice and beer applications. Gelatin decolorization and deodorization.

### Filter Sheets

#### PLATE & FRAME FILTER SHEETS

##### SEITZ Filter Sheet 40cm x 40cm

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

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

**SPK**

### Lenticular module housings

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

High quality internal surface finish, electropolished.

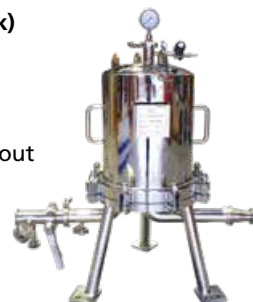
**12" SS (Single Stack)**

**12" SS (2 Stack)**

**12" SS (3 Stack)**

**P28**

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



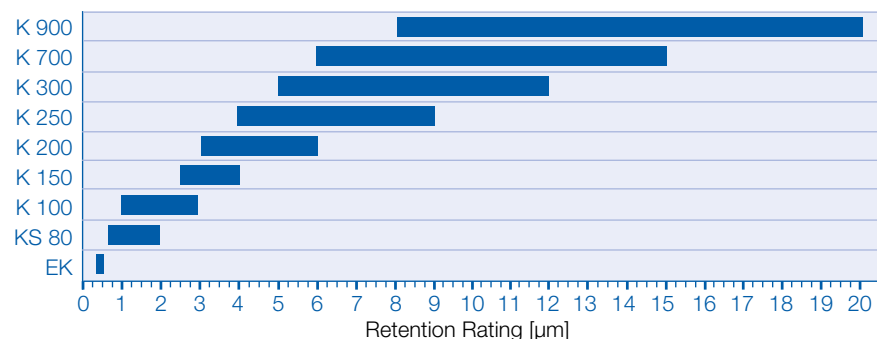
### Backflush Support Set-SD

SUPRAdisc II modules may be regenerated in the reverse flow direction (back-washed), to improve the regeneration efficiency with the use of a backflush set consisting of supporting discs and intermediate distance discs. SupraDisc II modules can be back-flushed either with water or product in order to remove contaminants and prolong their life.

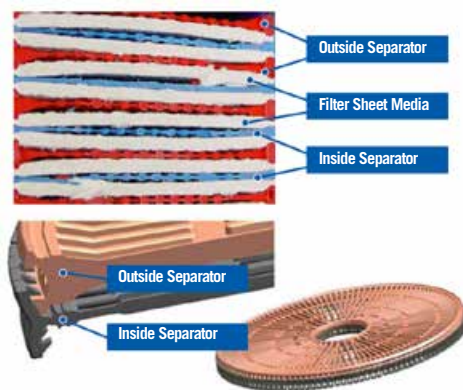
**P28-GFY**



### Relative Retention Rating 1 - For Lenticular and Filter Sheets



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



Lenticular Separator Cross Section



# Cartridge Filters

## NOMINAL FILTERS – 90% Efficiency (Beta 10)

Available in 10", 20" and 30" cartridges

Fittings available in DOE – double open ended flat gasket

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

### Nexis T

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

Removal rating from 0.5um to 200um

NXT



### Polyfine II

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

Removal rating from .25um to 30um

PFT



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

Available in 10", 20" and 30" cartridges

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

### PROFILE STAR

Pleated depth filters designed for high particle and gel removal.

Ideal for pre-filtration.

Removal rating from 1um to 20um

AB.SBB7



### OENOCLEAR II

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

Removal rating of 0.8um

AB.ST7



## FINAL MEMBRANE FILTERS

Available in 10", 20" and 30" cartridges

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



### SUPOR

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

Removal rating of 0.45um AB.SBB7

### MEMBRACART XP

Hydrophilic membrane filters designed for Hydrophilic membrane filters constructed in inert polyethersulfone with polypropylene casing and drainage layer. Suitable for removal of spoilage microorganisms in the food and beverage industry.

Removal rating: 0.45 & 0.65 micron AB3MB

### ULTIPOR N66

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

Other Pall Filter cartridge options available as required.

# Cartridge Housings

## Stainless Steel

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

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

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

30" housing available in 3 and 5 cartridge version

SAS



## Polypropylene

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

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

LMO 20" 3/4" NPT in/outlet



## Cartridge Fittings

Flat Gasket Fitting

Code 7 Fitting SOE

Double O Ring Bayonet

Stainless steel in/out feed connections and pressure gauges available, please refer page 15.



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

## Custom Crown Seals

### Genuine Assurance

Cutting-edge printing technology allows virtually endless customisation.

Suited to high-end beverages such as craft beers, cider sparkling wines, aromatic wines and carbonated water. Custom crowns available from 100,000 units.

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



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

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

ISO 9001  
ISO 14001  
FSSC 22000  
BUREAU VERITAS  
Certification



## Stock Crown Seals

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

Custom colours available.

29mm diameter.

Volume Discounts Apply.



### Aluminium

#### Aluminium crown seal with TOP+ liner

Will not rust, easy to apply. Recommended for tirage and final closure (non-magnetic).

##### Black

TCAL-BLK

##### Gold

TCAL-G

##### Red

TCAL-R

##### Silver

TCAL-SIL

##### White

TCAL-W

Boxes of 6250

Bag of 1000



### Standard Steel (For Tirage only)

#### Standard steel crown seal with

##### TOP+ liner

Steel with 4 layers of tin for corrosion resistance. Recommended as a tirage closure (magnetic).

##### Black

TCSTD-BK

##### Gold

TCSTD-GO

##### Silver

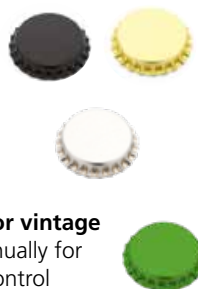
TCSTD-SI

##### Seasonal colour for vintage

Colour changes annually for vintage inventory control

TCSTD

Boxes of 6250 or Bag of 1000



### Stainless Steel

#### Stainless steel crown seal with

##### TOPZ LINER

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

##### Black

TCSTZ-BK

##### Gold

TCSTZ-GO

##### Red

TCSTZ-RD

##### Silver

TCSTZ-SI

##### White

TCSTZ-W

Boxes of 6250

Bag of 1000



#### TOP+ Crown Seal Inlay Specifications

Suggested for medium term ageing - 48 months. Suggested liner when slightly higher micro-oxygenation is required.

#### TOPZ Crown Seal Inlay Specifications

Recommended for medium to long term ageing - 60 months.

Ideal for warmer, riper vintages with base wines tending to early evolution/ripening.

## Crown Seals with Incorporated Bidules

Injected Polyethylene bidule inlay. Recommended for tirage.

### Standard Steel Crown with built in Bidule

TCSTDBID

Boxes of 6000

Bag of 1000



### Aluminium Crown with built in Bidule

TCALIBID

Boxes of 6000

Bag of 1000



### Injection Moulded Polyethylene Bidule

TCBID

Boxes of 12,500

Bag of 1000



## Stainless Steel – OXYSORB

### The Ideal Crown Seal

#### For Tirage & Final Closure

#### NEW CROWN SEAL - OXYSORB LINER

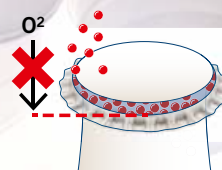
The "Active" Barrier against oxygen.

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

Silver / Gold

TCSSOXY-SIL

Boxes of 6250





## Custom Designed Muselets

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

Custom options available include:

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



## Stock Muselets

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

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

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

Available by the carton, please call for details.



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



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



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



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



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



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



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



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



## Custom Designed Hoods

Discover the possibilities with Lux Hoods.

Hoods offering endless design possibilities to market your brand.

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

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



### LUX moulded aluminium top

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



### 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.

### Make a set

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



### Textured Finish

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



### Digital

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



### Peel to Reveal – The Art of Detail

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

Small  
& large  
runs  
available

## Stock Hoods

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

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

Stock hoods come in a 90 or 120mm length with straight bottom including the 30mm tear tag with a foil strip for easy opening. With the straight bottom you can apply as is or add a neck label to finish the presentation.

Add colour to your packaging with our stock colour range and compliment with our stock colour range of muselet.

Gold, Silver and Black are available with diamond emboss or 90mm length for a different look.



**Old Gold**  
120mm.  
[SHSTDOG](#)



**Dark Gold**  
120mm.  
[SHSTDDG](#)



**Satin Gold**  
120mm.  
[SHSTDSG](#)  
UV Orientation.  
[SHUVSG](#)  
90mm.  
[SH90SG](#)



**French Embossed Gold**  
120mm.  
[SHSTDGFE](#)



**Champagne Gold**  
120mm.  
[SHSTDCG](#)



**Gun Metal**  
120mm.  
[SHSTDGREY](#)



**Satin Silver**  
120mm.  
[SHSTDSS](#)  
UV Orientation.  
[SHUVSS](#)  
90mm.  
[SH90SS](#)



**French Embossed Silver**  
120mm.  
[SHSTDSFE](#)



**Pearl White**  
120mm.  
[SHSTDPW](#)



**White**  
120mm.  
[SHSTDBLANCO](#)

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

## Customise the stock colours:

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

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



**Bronze**  
120mm.  
[SHSTDBZ](#)



**Satin Pink**  
120mm.  
[SHSTDSP](#)



**Burgundy**  
120mm.  
[SHSTDBGY](#)



**Large Format Hood  
Matt Black**  
165mm.  
[SH3LMB](#)

**Large Format Hood  
Matt Black**  
205mm.  
[SH6LMB](#)

**Large Format Hood  
Gold**  
165mm.  
[SH3LGFE](#)

**Large Format Hood  
Gold**  
205mm.  
[SH6LGFE](#)



**Dark Blue**  
120mm.  
[SHSTDB](#)



**Satin Black**  
120mm.  
[SHSTDSB](#)



**Matt Black**  
120mm.  
[SHSTDMB](#)  
UV Orientation.  
[SHUVMB](#)  
90mm.  
[SH90MB](#)



**French Embossed  
Satin Black**  
120mm.  
[SHSTDBFE](#)



## Custom Capsules

### Custom Tin Capsules

Pure tin capsules provide 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



\*Images mix of tin & poly laminate

### Custom Poly laminate Capsules

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

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

Minimum volumes for custom of 25,000 units



### High Quality Poly laminate Stock Capsules

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



**Burgundy**  
CAPPLPBURG

**Bright Red**  
CAPPLEREDB

**Silver**  
CAPPLPSILV

**Matt Black with Gold Stripe**  
CAPPLPMBGS

**Matt Black**  
CAPPLPBB

**Navy Blue**  
CAPPLPNB

**Red**  
CAPPLPRED

**White**  
CAPPLPW

**Gold**  
CAPPLPGOLD

**Matt Black with 2 Gold Stripe**  
CAPPLPMBGSD

**Gloss Black**  
CAPPLPGB

**Metallic Blue**  
CAPPLPMB

## Stock Tin Capsules

### Premium Quality Tin Capsules

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



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

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

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

**Gold 31.5 x 55mm**  
PTIN31.5G  
1,600 Per Box.

**Black 31.5 x 55mm**  
TIN31.5BLK  
1,600 Per Box.

## Custom BVS Screw Caps

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

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

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

LUV caps are also available with inside thread. Huge range of colours.

**Minimum volume for custom print is 3,600 units.**



## Stock Screw Caps

Available in Aluminium & Plastic

### BVS Screw Caps:

Machine applied.

30x60mm. Bright Red / White / Burgundy / Gold / Black / Silver / Gun Metal Grey.

Box of 1400.

[CAPBVS](#)

**Plastic:** Novatwist.

Apply by hand, available in black, red and burgundy.

Box of 1000

[NOVA](#)



## 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



## Custom T-Stopper

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

**Stopper Plug choices include:**

**ECO**

Made from environmentally friendly polymer.

**Nature**

Blended sanitized cork granules and thermoelastic polymers without use of glue, so no odors or cork taint.

## Stock T-Stopper

### Bar Stopper Altop Diam 3

26.5 x 19.5mm.

[CORKBARSTOP19.5](#)

26.5 x 22.5mm.

[CORKBARSTOP22.5](#)

Bag 1,000 / Box 5,000





## Bottle Waxing Machinery

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



### Sincera SL14 fully automatic machine.

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

## Wax strips

Under wax strips for easily opening.

Several types of strips are available:

- Plasticized paper
- Woven textiles
- Machinable reel



### Sincera 4.

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



### Sincera 2: Two bottle model.

Manual timers allow for both immersion and cooling times and a thermostat maintains the temperature.

#### Production rate:

Approx 200-250 BPH.

Size range: from 750ml to 5L.



### Sincera 1: One bottle model (Manual).

The machine, specifically designed for small to medium sized waxing runs, has a thermostat for temperature regulation & rotational system so the bottle is constantly spinning during immersion.

#### Production rate:

Approx 100 BPH.

Size range: from 750ml to 6L.

## Wax colours

Stock, speciality or even custom. A huge range of colours are available: visit [grapeworks.com.au](http://grapeworks.com.au)

- Stock wax - 1kg blocks
- Speciality wax - min order 20kg
- Custom wax (your specific colour matched) - min order 50kg.



Orange. OG006



Olive. GN006



Red. RD010



Silver. SR001



Yellow. YE016

## Brass Stamps

Personalised brass stamps are available on request, with your logo. Apply manually or automatically with the auto models. [WAXSTAMP](http://WAXSTAMP)





# EQUIPMENT



## Europress. The brand trusted by winemakers

For over 45 years, German designed and built Europress by Scharfenberger has been setting the standard in gentle grape processing. Known for its reliability, build quality and simplicity of operation and cleaning, Europress is the press winemakers turn to. There is a range of presses, one to suit your production requirements from 6hl to 320hl.

### Europress EP range

- All stainless steel design
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- Membranes made of food-resistant material, heat resistant up to 70 °C
- High volume vacuum pump with double function: pre-blower and evacuation
- Internal compressed air supply with high-performance compressor
- New fully automatic digital control system with 24 freely selectable pressing programs
- Large 10" touch screen monitor with intuitive menu navigation and easy quick-start
- Polished press drum
- Large press drum opening
- Lateral parts of the press are hinged and folded down (up to 52 hl)
- Membrane fastening strips specially designed for decompaction
- Pomace discharge elements below the membrane for quick emptying
- Large stainless steel juice tray
- Drum sizes from 15hl to 320 hl



### Customisable Hopper

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

### Customisable Catwalk

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





## Europress EV Hydraulic basket press

- Stainless steel housing of control cabinet and hydraulic unit
- 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, as an option



## Europress EQ range

- All stainless steel design
- Polished press drum for easy cleaning
- Solid frame with fixed side parts
- Internal compressed air supply with high-performance compressor
- High volume vacuum pump with double function:
  - Pre-blower and evacuation
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- New fully automatic digital control system with 12 selectable pressing programs
- The EQ range of press is available up to 150hL.





## Crushpad Equipment

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

Call to find out about the many models and sizes available.



#### Reival Hopper

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



#### Vibrating Sorting Table

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



#### Destemmers – AS Range

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



#### Roller Sorter Model RS

Scharfenberger roller sorter separates MOG with gentle rolling motion.

Use in combination with Scharfenberger destemmer AS5, AS10 and AS15 (option).

#### Specifications

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



### **Euroselect Destemmer**

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



### **Whole Cluster Transport Conveyor**

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



### **Euroselect Optical Sorter**

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



### **Camera and sorting unit features**

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



### **Fruit Press option**

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

Special membrane with connectors to attach drain hose.



## Crushpad Equipment

Quality crushpad equipment in a range of sizes.



S O C M A

### Le Cube Destemmer

The Cube® is the most complete and versatile destemming and sorting device on the market. It has a very innovative design that 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.

The final stage is the 15 roller sorter that separates the remaining good berries from the stems with the grapes falling through to the receptacle below and the stems being carried forward and ejected out the end of the roller sorter. The roller spacing is easily adjusted on two axis and can be adjusted "on the fly" whilst running to enable fine and precise adjustment whilst watching the fruit progress.

- It can be fed by a number of different methods:
- bin or inclined screw hopper,
- vibrating hopper,
- Conveyor belt or vibrating sorting table,
- or by crate.
- The Cube can be used with either hand harvested or machine harvested fruit to destem and sort, or to sort only.

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





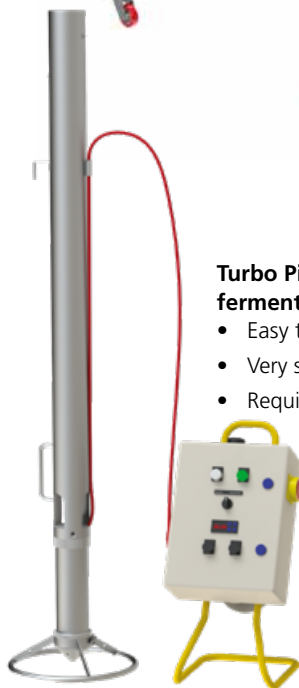
**Viniclean Vibrating Hopper**

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

**Turbo Pigeur Red wine ferment pump over**

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

**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

**Le Densibaie - Sorter**

Accurate and consistent berry sorting by ripeness and sugar concentration. Versatility (manual or mechanical harvesting)

- Sorting or segmentation tool
- A compact and mobile device
- Density directly adjusted by the user
- Simplified and fast cleaning
- OPTION for tall hopper

Available in 2 sizes

**Bin Tipper**

All stainless steel metalwork and chassis

- Self-supporting structure
- Stainless steel height adjustable feet on braked castors with rubber wheels
- Two hydraulic cylinders for tilting

## Juice pressing equipment

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



### Berry and Fruit Crusher

Berry and fruit crusher is used for crushing products before further processing.

Mill has interchangeable sieves for different fruits/berries/vegetables. The berry crusher can also crush stone fruits due to the special mill construction which does not damage the stone or seed.

- Powerful 5.5kw crusher engine.
- Small and compact size.
- Mounted on pivoting wheels.
- Product can be supplied in different variations.
- Has a bottom outlet for the crushed mash.

### Filling - Bag in Box

#### Automatic Bag in Box and Stand up Pouch filler AUTOFLOW

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.



### Filling - Bag in Box

#### Table Version Bag in Box Filler MINIFLOW

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

- Capacity ~250 pcs. of 3L packages (depending on the pump).
- 50 kg weight.
- Two options: with or without pump.
- Suitable for hot and cold filling.
- Machine fills Bag in Box bags sizes: 1–30L  
Stand up Pouch packages: sizes 0.75–5L.





## Fruit pressing

### Belt Press POWERPRESS 1500

Belt press POWERPRESS is designed for pressing fruit, berry and vegetable mash. The mash is placed onto the belt which presses it against cylinders.

The obtained juice flows into integrated collection tank under the press. Then the pump transfers the juice from the press to a desired tank for further processing.

The pressing process is continuous.

**Capacity: 1500 kg/h**



## Fruit pressing

### Belt Press POWERPRESS 400

Belt press POWERPRESS 400 is designed for pressing fruit, berry and vegetable mass. Fruit mass is placed on the belt which presses it against cylinders.

The obtained juice flows into integrated collection tank under the press. Then the pump transfers the juice from the press to a desired tank for further processing.

The pressing process is continuous.

**Capacity: 400 kg/h**

### Fruit and Vegetable Washer Elevator Mill MAXIMILL

Washer-Elevator-Mill MAXIMILL is designed for washing, transporting and milling of fruits and vegetables before further processing.

- Operator pours fruits and vegetables into the washing tub with clean water.
- Conveyor lifts the products up to the mill which crushes them into a mash. During the lifting process, water nozzles spray the fruits and vegetables with clean water.
- The fruit or vegetable mash falls out of the mill for further pressing or destoning process.

**Capacity: 1000 kg/h or 3000 kg/h**



## Pasteurizer

### Electric ECO HEAT

Electric pasteurizer heats and pasteurizes various liquids before the filling process. Machine runs on electricity and is a more ecological choice.

The liquid comes into the tubular spiral surrounded by hot water which is heated by three electrical heating elements. The heat from the water heats up the liquid and eliminates the bacteria.

- Available outputs: 300 L/h, 500 L/h





## 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 1000L up to 100,000L\*
- Multifunction lobular pump in alimentary nitrile
- Very slow rotation speed, delicate with the product
- Pump housing in 316L SS
- Low oxygen dissolution
- Self priming: 8 meters
- High pressure (up to 10 bar\*) and temperature resistant (-10°C, 90°C)

### Options

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

\* depending on the model



LOB100	1,400L/h - 15,000L/h	115x100x64cm	90kg
LOB200	1,500L/h - 24,000L/h	124x56x100cm	180kg
LOB300	3,000L/h - 34,000L/h	148x61x100cm	205kg
LOB600	6,000L/h - 66,000L/h	158x65x100cm	255-295kg
LOB1000	8,000L/h - 110,000L/h	180x75x100cm	360kg

*"Great experience" Cazaux LOB600. We acquired the pump with the purpose of pumping red fermenters to move large volumes of both wine, skins and seeds. Pumping large volumes through 4" pipes over significant distances the LOB600 maintained good flow and pressure. The pump is very easy to operate and clean and the stainless steel trolley is surprisingly easy to move around the winery.*

*JORGE HENRY – Senior Operations Manager ZILZIE WINES*

### Cazaux Impeller

Large range of sizes.

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



### AeroSmooth Pump

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

- Easy to use & clean
- Fast, gentle and efficient

**10 times faster than normal pump over methods!**



## Pumps

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

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

### Kiesel Eccentric Screw Pump (Mono Pump)

Ideal for marc, yeast, wine, juice and drawing off for filtration.

Self-priming capacity.  
Vibration-less operation.

1,000 to 50,000 L/h.

**Options: variable speed, by-pass & remote control.**

### Kiesel Flexible Impeller Pump

Dry, self priming pump combining the characteristics of a rotary pump and a positive displacement pump.

From 1,200 to 28,000 L/h.

**Options: variable speed, by-pass & remote control.**

# KIESEL

### Kiesel Open Throat Must Pump

Ideal for transferring destemmed/stemmed grape must and a high proportion of whole grapes.

Compact, low profile and manoeuvrable.

Sizes from 3000 - 75,000 L/h

**Options: run dry protection and level control.**



Other options available



## Flotation

### KIESEL Floatclear B55

Floatclear is a device that can be mounted on a Series M screw that has a capacity of min. 10,000 L/h.

Pump can also be used for general purpose pumping.



### Versatile Flow meter on trolley

Accurate high quality mag-flow meter ideal for juice, wine, water and other liquids.

**38mm, 50mm and 75mm.**

**Other sizes available on request.**





## Filling solutions by Alfatek

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

If you're after complete turn-key plant, Alfatek has a solution including, capsuling, labelling, packing and conveyors for sparkling and still wine, beverages - beer, cider, spirits plus soft drinks, fruit juice and oils.

The **PERFECTA ELETTRONICA** filler is the most modern and innovative system for bottling liquid or high viscosity products for the food, chemical and pharmaceutical sectors. Suitable to all products for which precise filling weight, flexibility, easy and fast washing and sanitizing are key. Its technology features MASS flow meters, measuring weights/volume in real time.

### Features:

- high filling precision
- no moving parts



## Alfatek's Unique Features

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

### Bottle and ship in the same day

Alfatek's DE-OX head filler combined with their low pressure filling system virtually eliminates Dissolved Oxygen pickup through the bottling process.

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



No  
bottle  
shock!





# Canning with Alfatek

Protect from Oxidation with the ISO 6.1 monoblock



## Standard Features:

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

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



### RINSER

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

### FILLER

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

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.

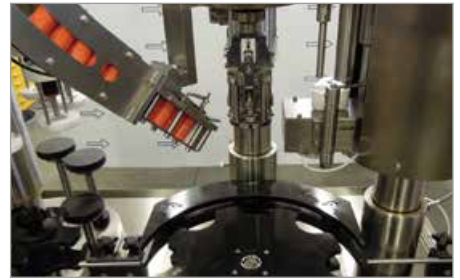
The rinse, filler and gas injection/foaming jet units are equipped with dummy bottles with manual application that allow their correct washing.

## Filling solution: GT Filler

Quality at an economical price

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

Ideal for small to large facilities and vertically integrated producers.



(Screw capper closeup)



**Simplicity  
of use!**

### 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.



## Filling solutions: Small scale



### 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**



### Monoblock Gravity Filler

Semi automatic for still wine or spirits. Monoblock with crown, cork or screw capper.

4 valves, drop-down timer, for automatic filling cycle, corker & hopper.

**PG2010/M**



### Semi-Automatic Gravity Filling Monoblock

6 valves rotary filler with filling with gravity system, automatic movement, pneumatic bottles lifting. 10 cavity rinser. Mechanical corker machine for T-corks with push button operation and pneumatic bottles lifting.

**EURO 1061S**



### Large Format Filler

Monoblock Large Format Filler with Vacuum Corker.

For 3, 6 and 9L bottles.

**TAVAFIL**

## Counter Pressure Fillers



### Semi-Automatic

Barida ISO 4 semi-auto carbonated beverage filler is suitable for sparkling wines, beer, soft drinks, cider and carbonated mineral water.

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

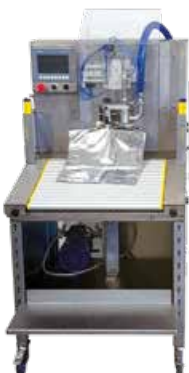


### ISO 6/1/1-A - Automated Monobloc

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



## Bag In Box



Performs the fill cycle: vacuum; filling; nitrogen injection.

The operator selects the desired volume.

The possibility to choose between different types of flow sensors ensure the optimal use of the machinery in applications such as wine, fruit juice, oil, cream, etc.

## Keg Washer & Filler



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

## Can Filler & Sealer



6 head beer can filler with two station sealer. 500 cans per hour.



## Nitrogen Generator.

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

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



### Skid - Plug & Play

The generators range can be assembled on a skid with all the elements of the air supply chain.

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



### Technical characteristics

Nitrogen flow: from 5 Nm<sup>3</sup>/h.

Purity: up to 99.9999%

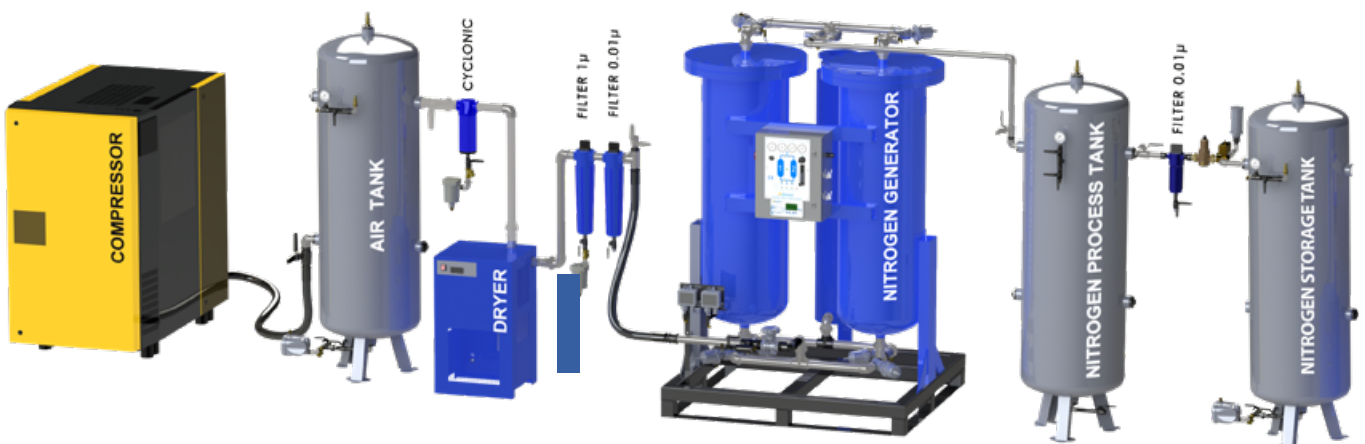
- PSA technology (Pressure Swing Adsorption)
- Integrated high precision oxygen analyzer (0.01%).
- Double Purity
- Impure Nitrogen Purge
- Eco mode
- Food grade certificate

### 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)



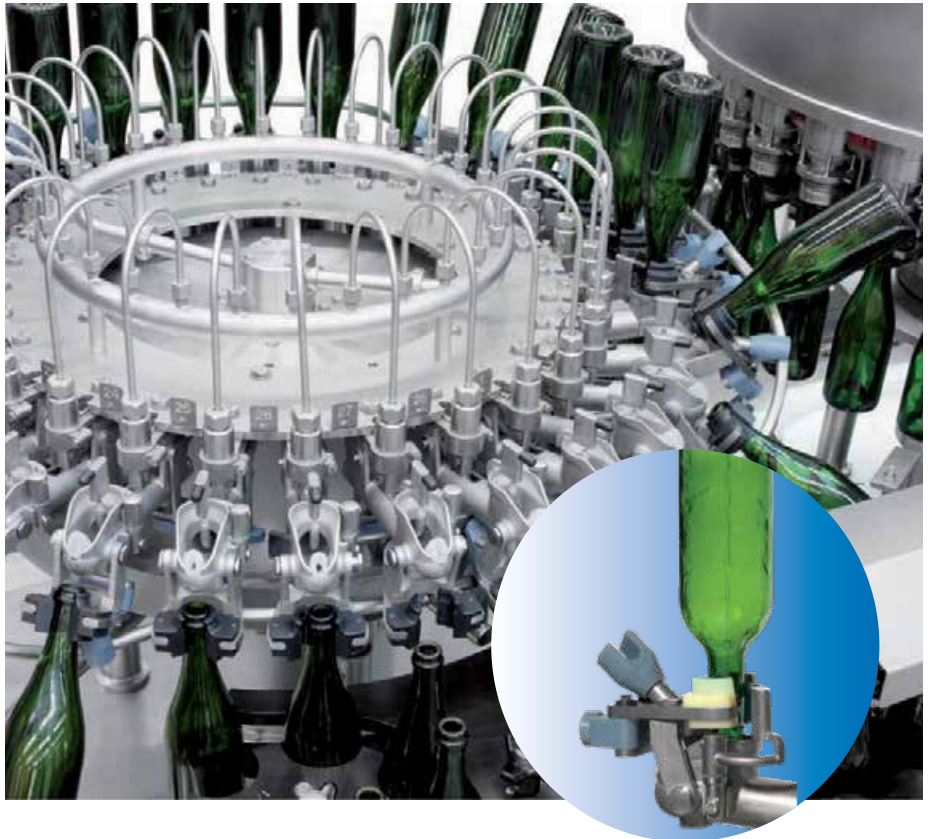
## Bottle Rinsers: Automatic

**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.



**Water Recycling Tank**  
SM4R  
SMP4



**Water Recycling Tank**  
TARTP10  
TARTP10/R

## Closure - Semi Auto & Manual



### Enolmechanica Multi Function Screw Cap, Crown or Corker

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

2500 BPH.



### Semi-Automatic Corking Machine

Pneumatic bottle lifter. Auto cork distribution by top hopper.

Approx 900 BPH.

Options: Nitrogen Injection Vacuum Corking.

Still Wine: [PG2010](#)

Sparkling: [PG2010S](#)



### Monobloc Semi-Auto Corker Wirer

Semi-Automatic Corker Wirer. Pneumatic bottle lift. Corks top feeding pipe.

Approx. 800 BPH.

[PG2010/S1](#)



### Semi Automatic Corker T-stoppers

Free standing wheeled semi-automatic corker machine in stainless steel. Pneumatic bottles lifting and push button operation. Automatic distribution of the corks into the chute.

Suitable for one format of cork.

[PG2010-T](#)



### Electric Pneumatic Screw Capper

Free standing screw cap applicator, features full stainless steel head.

Bottle range 250ml to 2L.

Up to 500 BPH.

Free Standing Unit

[PG2010V](#)

## Cap & Cork Feeders



### Feeder with Vibrator

Cork, screw cap, crown seal 90,000 c/h.

Capacity: 200 – 800L.

[ALM-ZEV1](#)



### Capsules Feeder

Aluminium - PVC 12,000 c/h.

[ALC](#)

## Crown Sealers



### Manual Crown Sealer

[MCROWNER](#)

### Pneumatic Crown Sealer

Up to 300 BPH.

[BTC5500](#)



### Heat shrink capsule application

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

- Bench top
- Adjustable working temperature

[BTPVCCAPSHRINK](#)

### Manual Corker

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

[MCORKER](#)



### Cap Spinners

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

Suitable for applying poly laminate/tin/ aluminium capsules.

[BTCAPSPIN](#)





## Chillers

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

**WINUS** s.r.l.

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

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



## Tube In Tube, Immersion Coils & Plate Heat Exchangers

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



## Air Knife Bottle Dryers

Air knives can direct air flow to the precise spot that you need it without introducing other contaminants. Air velocity can be adjusted in the field with an optional butterfly or dampener valve to provide the appropriate pressure and airstream as required by the process.

Multiple air knife and air nozzle combinations can be connected to a manifold assembly, which in turn is powered by a single motor/blower system.

**Call for more information and specifications.**

## Crossflow Filtration

The solution for wine & lees filtration

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



### TMF Series: Semi and automatic crossflow filter for wine

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

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

### Crossflow filtration

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

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

No need of filtering aids.

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



TMF-60



### TUN Series: Fully automatic combined Unico crossflow filter

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

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



### TLS Series: Fully automatic Lees crossflow filter

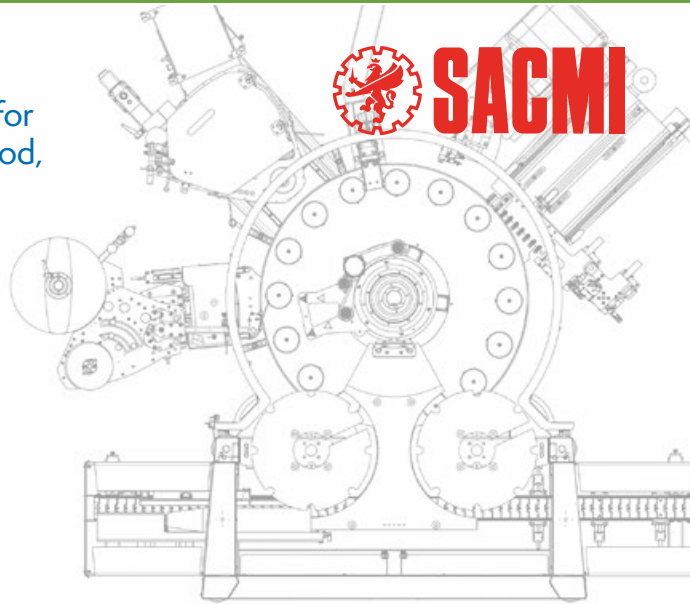
- TLS membranes are specific for the treatment of lees and must.
- More consistent removal of solids from filterable area: longer, more productive filter cycles
- Wine quality/quantity higher than traditional filtration
- Special models for distilleries



## Rotary Labellers by SACMI

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

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



The Carousel can be equipped with multiple fixed labelling stations or mobile modules. The touch screen interface is provided with user friendly software and remote control system.

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

Ask about  
the recent  
install





## Automatic Linear Labellers

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



### Ninette R1000 or R1500 Auto Labeller

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

Easy touch screen display.

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

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

#### Production

Up to 1500 BPH



### Ninette Auto Labeller

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

600 to 800 BPH.



### Lystop II Labeller

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

Can be fitted 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)

## Automatic Labellers

Cavagnino provide rotary labelling solutions from 1,000 BPH.

**CAVAGNINO  
& GATTI**  
macchine  
etichettatrici



### 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

### Self Adhesive

#### CG T-TL-CLR-E SERIES

Rotary machine: Labelling from 2,000 - 7,000 pieces PH.

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 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.

Ask about servicing and spare parts from the Team at TTS.

**TANIUM**  
TECHNICAL SERVICES





## Semi-Auto Labellers

### Label Application for cylindrical, rectangular and other shaped container

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



## Batch & Date Coding

### Ink Jet & Laser Printers

Designed with a focus on effortless marking and coding experience, the Videojet range of printers deliver lasting uptime during everyday operation, while minimizing operator errors and reducing total cost of ownership (TCO).

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

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



### Smart-Jet® DUO MAX

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

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

#### Smart-Jet carton printers

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





## Quality Control Systems by Digital Control

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



### CE Label Inspection

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

### Option also available for label inspection directly in labelling machine

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



- Integrate into any line
- Easy fault detection
- Clear image display
- Cap application integrity
- Fill height inspection

Alternate Inspection Systems, including inspecting neck finish

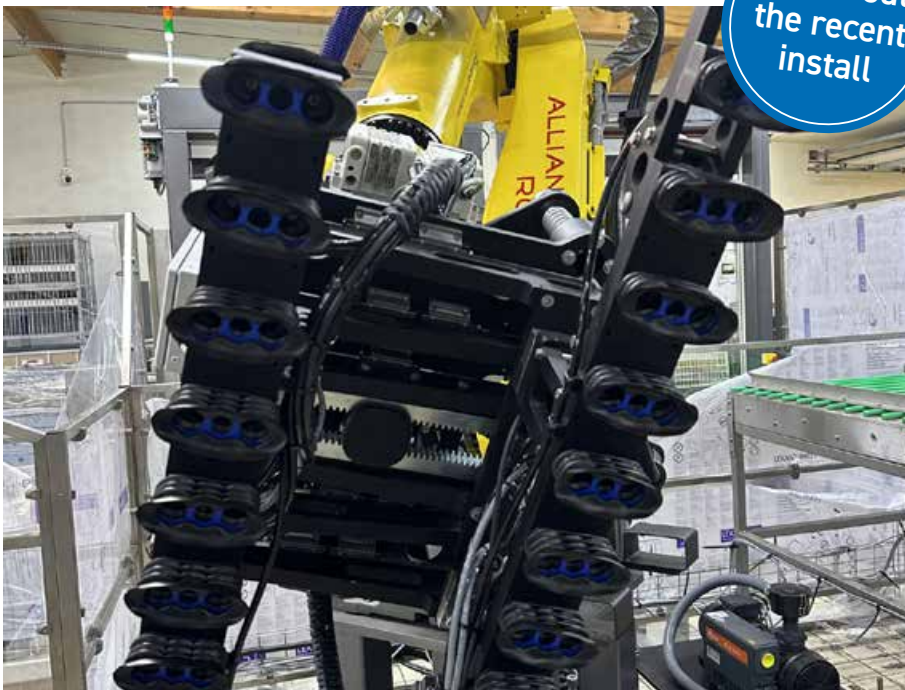
## Allians Robotics

Robotic bottle handling solutions.

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



Ask about  
the recent  
install



## Conveyors & Accumulation

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



End of Line Accumulation & Carton Packing Table



Multi Lane In-feed Accumulation Conveyor



Conveyor Cross-Over Transfer



Rotating In-Feed & Out-Feed Accumulation Tables



### Automat Carton Weight Checker

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



First In First Out Conveyor Accumulation Table



90° Corner for Carton Conveyors

## Packing Equipment



### Pneumatic height adjusting rotation pallet table

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

**EZ30**



### Uniform Carton Sealing Machine

The FCS10R 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
- Self adjusts to incoming box size
- Stand alone or inline

**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
- Extendable
- Height adjustable
- Locking wheels

**EXE-103**



## Automated Packing Lines

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



### Divisions Inserter. Model 2000/E

Suitable to pick-up, open and insert automatically solid carton divisions into cases.



### Palletiser. Model Compact 2007

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

## COSMAPACK

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



### INC1211

- Case glueing machine,
- Able to close bottom and top flaps of a carton by means of hot melt glue.
- Application up to 3000 boxes/hour.

### WA

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



### CARTESIO2 DEPALLETISER

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



## 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.

**LAFAI**  
**ROTO - JOLLY**



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

### Roto-Jolly Sizes

Available in:

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

### 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.

### Software

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





## 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.

Other options available.

Rotary Champagel Neck Freezers available in the following sizes:

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





## 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.



### Disgorging, Dosage & Agitating

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

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





## Disgorging, Dosage & Levelling



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

### Poker Series

The Poker range comprises automatic monobloc POKER 400, 700 and 900, with respective bottle processing speeds. Each unit disgorges, dosages and levels.

Each have inlet and discharge starwheels and guide conveyors.

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



### Atlas M

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

120-150BPH.

ATLASM



### MUIMA TG Auto Monobloc

Automatic decrowning assembly, disgorging-dosing-levelling monobloc. Bottles are automatically transferred to the different processing stations.

The unit incorporates a corker and wire hood. Autonomous conveyor.

Output approximately 500 BPH.

### Barida DG Series 4 and 6 Disgorging (Not Shown)

Automatic disgorging with four or six working stations.

Throughput from 1,200 to 2,200 BPH.

## Cork Orientation

### Sparkling Cork Orientator

Sparkling cork orientator and feeder for semi and automatic machines.



## Shaker/Agitator

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

[Call for more information on suitable machines for your production.](#)



## Bottle Washers & Dryers

Tardito semi-auto and high speed fully automated washer dryers are capable of handling all bottle sizes and bottle styles.

Machines can be built to meet your requirements and speed.

500 to 18,000 BPH+.



## Auto Corking, Wiring, Hooding & Capsuling

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

**nortan**  
VERONELLA-VERONA



### Wire Hooding and Corking Wirers

Automatic wirehooding machines and monobloc corker wirers.

### Capsule Application

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

## Small Tools & Equipment

### Pressure Testing Aphrometers

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

Crown Seal  
Version  
**APHRO2**

Cork Version  
**APHROCORK**



### Crown Testing

Tirage and final closure fitting tool for checking the correct application of crown seals.

Stainless steel crown testing  
**TCTOOLSS**

Aluminium & STD steel crown testing  
**TCTOOLSTD**



### Disgorging

Hand Disgorging Tool.

For removal of tirage crown seals.

**DISGKEY**



### Disgorging

Disgorging Stand with key & disgorging shute.

**DISGSTAND**



### DOSA-2N

Inert gas dosing unit with two dosing valve.

**DOSA-2N**



### Manual Sparkling Wine Hood Applicator

Two bells, first with inside grooves, to crease the four pleats on the hood and the second to smooth.

Powered by compressed air.

**HOODAPBT**



### Pneumatic Assisted Manual Wirer

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

**PG2010-AM**



### Semi-Auto Wirer

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

**PG2010-93-S**



### Manual Crown Sealer **MCROWNER**

Pneumatic Crown Sealer  
Up to 300 BPH.

**BTCS500**



# SnapMax Vineguards

Invented in 1995 and sold worldwide, SnapMax saves growers time and money, whilst maximising vine growth for earlier returns.

SnapMax is supplied pre-assembled so installation takes just seconds.

## SnapMax benefits

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



## Vineguard Weedmat

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

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

Size: 105x105mm

**GREENMAT105**  
pack 500

Size: 220x220mm

**GREENMAT220**  
pack 50



## SnapMax sizes

### Assembled Vineguard UV Stable Polyethylene with Attachment Clip

<b>SNAP1200</b>	Fits wire height 1200 to 1260mm
<b>SNAP1100</b>	Fits wire height 1100 to 1160mm
<b>SNAP1000</b>	Fits wire height 1000 to 1060mm
<b>SNAP900</b>	Fits wire height 900 to 960mm
<b>SNAP850</b>	Fits wire height 850 to 910mm

OTHER SIZES MADE TO ORDER

## 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:

- 400mm **SPRAYG400**
- 450mm **SPRAYG450**
- 500mm **SPRAYG500**
- 600mm **SPRAYG600**



## Bamboo Stakes

- 600mm 8-10
- 600mm 10-12
- 750mm 10-12
- 900mm 10-12
- 1200mm 10-12
- 1500mm 10-12
- 1800mm 10-12

Other sizes available on request.

## Hardwood stakes

Call for sizes

Find out more about the range from GlobalGreen.

[globalgreen.com.au](http://globalgreen.com.au)

**Globalgreen**  
environmental