

GRAPEWORKS & TANIUM

WINE, SPIRITS & BEVERAGES

2025



grapeworks
CONSUMABLES



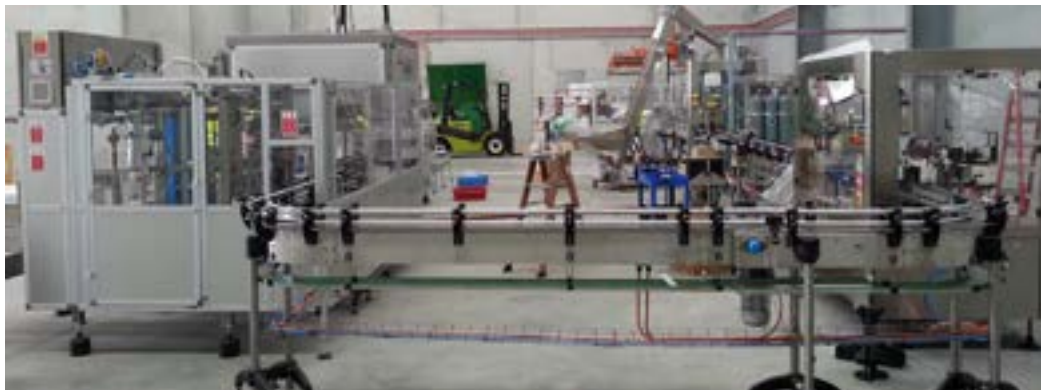
TANIUM
machinery & equipment

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.

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

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

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



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

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

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YEASTS: WHITE & ROSÉ WINE

| Product | Genus species | Recommended for: | Kinetics | Optimum Temperature | Nitrogen Req | Alcohol Tolerance (% w/v) | Prod of SO2 | Prod of VA |
|--|---|---|--------------------------|---|----------------|---------------------------|-------------|------------|
| VIALATTE FERM® W12 | <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 |
| VIALATTE FERM® W28 | <i>S. cerevisiae</i> | Making aromatic white and rosé wines, optimising expression of thiols | Rapid | 10 to 16°C | Low | 16.5% | Low | Low |
| VIALATTE FERM W58 | <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 |
| SO.DELIGHT® | <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 |
| NEW YEASTIE® DIRECT INOCULATION | <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 |
| NEW NEVEA™ NON-SACC YEAST | <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 |
| NEW SO COOL | <i>S. Cerevisiae</i> | This specific strain is optimised to accentuate citrus notes such as grapefruit, lemon and orange zest, while minimising the production of undesirable sulphur compounds such as SO2, H2S and acetaldehyde. | Average if temp is <16°C | 10°- 16° | Low | 16.5%vol | Average | Low |

YEASTS: RED WINE

| Product | Genus species | Recommended for: | Kinetics | Optimum Temperature | Nitrogen Req | Alcohol Tolerance (% w/v) | Prod of SO2 | Prod of VA |
|--------------------------------|----------------------|---|------------------|---------------------|--------------|---------------------------|-------------|------------|
| VIALATTE FERM® R71 | <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 |
| VIALATTE FERM® HD18 | <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 |
| VIALATTE FERM® R26 | <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 |
| VIALATTE FERM® R82 | <i>S. cerevisiae</i> | Making complex red wines with ripe red and dark berry aromas while avoiding the reduction of sensitive vine varieties. Very low production of H2S. | Slow | 18 to 30°C | Med | 16% | Med to Low | Med |
| VIALATTE FERM® R96 | <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 |
| SO.FRUITY | <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 |
| SO.FLAVOUR® | <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 |



Usable for the production of vegan wines

VOLUME DISCOUNTS APPLY



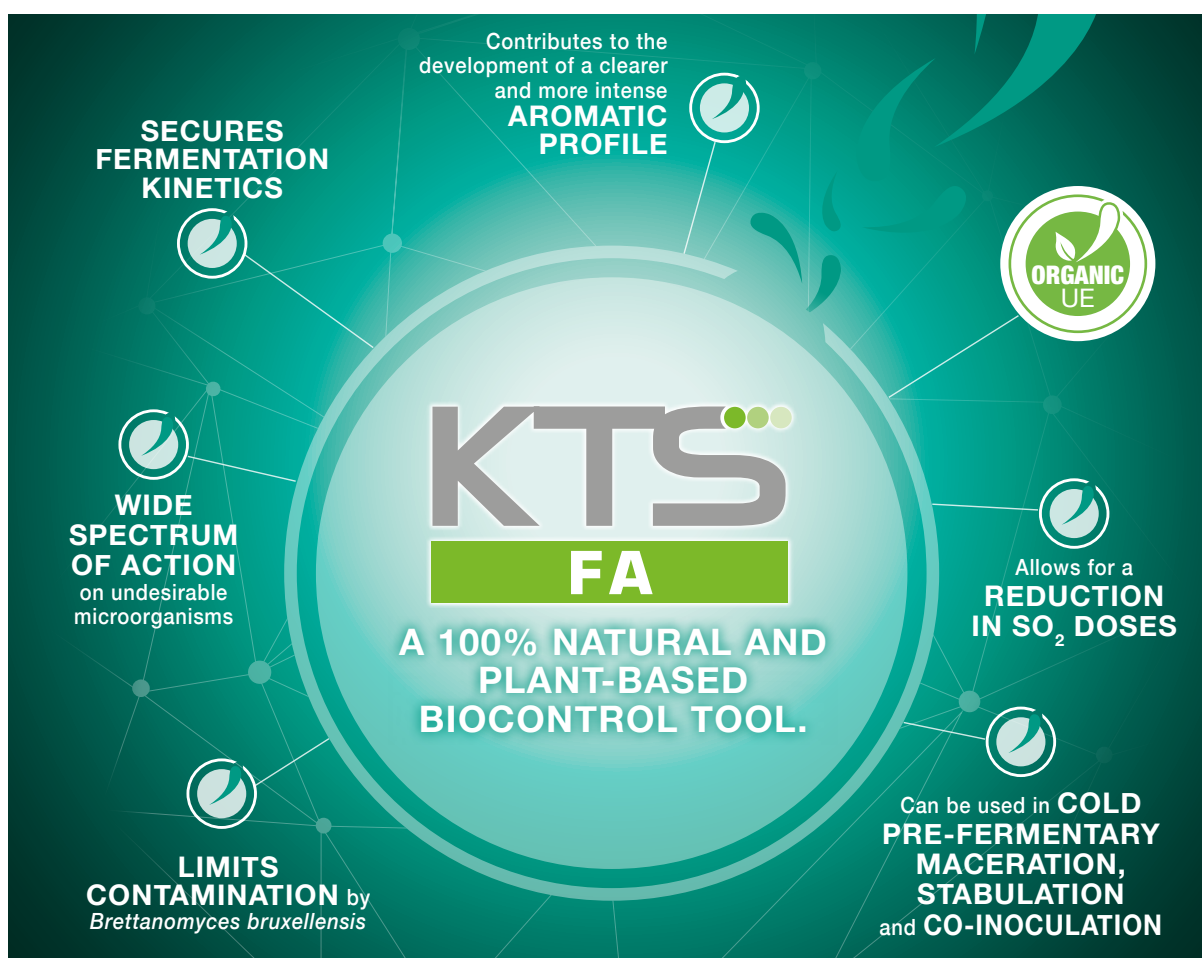
YEASTS: VITILEVURE™ PRODUCT RANGE

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 | Ferm. | Opt Temp | Nitrogen Req. | Resistance to Alcohol | Prod of SO ₂ | Production of Volatile Acidity | Pack size |
|--------------------|------------|--|-----------------------------------|-------|----------|---|-----------------------|-------------------------|--------------------------------|-----------|
| LEVULINE ALS® | White Rosé | Highlights aromatic expression of white wine varieties | Thiols (especially 4MMP) Terpenes | Fast | 15-25°C | Low but strong need for survival factor | 17% | N/A | Average heavy | 500 g |
| 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 | Fast | 15-28°C | Low to Average | 15% | N/A | Low | 500 g |
| 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 | Fast | 18-30°C | Low to average | 15% | N/A | Low to average | 500 g |


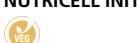





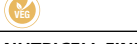
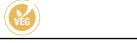


Usable for the production of vegan wines

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 |
|---|--|-----------|-----------|
|  NUTRIMUST B+ | 100% organic nutrient for complete supplementation of musts before AF. | All Wines | 1kg, 10kg |
|  NUTRICELL INITIAL | Organic nutrient for qualitative and controlled alcoholic fermentation used during yeast rehydration | All Wines | 1kg, 10kg |
|  NUTRICELL AA | Organic nutrient rich in amino acids, for the optimisation of aroma production during alcoholic fermentation. | All Wines | 1kg, 10kg |
|  NUTRICELL START | Complex nutrient for the activation of alcoholic fermentation in case of nutrient deficiency. | All Wines | 1kg, 10kg |
|  NUTRICELL FLOT | Specific nutrient for white and rosé floating musts, for an optimised start to alcoholic fermentation. | All Wines | 1kg, 10kg |
|  NUTRICELL | Complex nutrient, to activate and secure alcoholic fermentation and avoid sluggish ferments | All Wines | 1kg, 10kg |
|  NUTRICELL MIDFERM | Complex nutrient, for a perfect control of the end of alcoholic fermentation in case of nitrogen deficiency. | All Wines | 1kg, 10kg |
|  NUTRICELL FINISH | 100% organic nutrient rich in yeast hulls and yeast autolysates for perfect control of the end of alcoholic fermentation | All Wines | 1kg |
|  NUTRICELL FML (MLF) | Organic nutrient for the activation of malolactic fermentation | All Wines | 1kg, 5kg |



NUTRICELL RANGE

| Product | Available Organic N | Available Mineral N | Total available N | Available Nitrogen | Thamine | Survival factor | Growth substrate | Pack size |
|---------------------------|---------------------|--------------------------|-------------------|--------------------|---------|-----------------|------------------|-----------|
| NUTRICELL® INITIAL | 7 mg/L | | 7 mg/L | 🍷 | 🍷 | 🍷🍷 | | 1kg, 10kg |
| NUTRICELL® AA | 8 mg/L | | 8 mg/L | 🍷 | | 🍷 | | 1kg, 10kg |
| NUTRICELL® START | 2.5 mg/L | 23 mg/L (w/ out sulfate) | 25.5 mg/L | 🍷🍷 | 🍷 | 🍷 | | 1kg, 10kg |
| NUTRICELL® FLOT | 3.3 mg/L | | 3.3 mg/L | 🍷🍷 | 🍷 | 🍷🍷🍷 | 🍷🍷🍷 | 1kg, 10kg |
| NUTRICELL® | 1.5 mg/L | 26 mg/L | 27.5 mg/L | 🍷🍷 | 🍷 | 🍷 | | 1kg, 10kg |
| NUTRICELL® MIDFERM | 2 mg/L | 21 mg/L (w/ out sulfate) | 23 mg/L | 🍷🍷 | | 🍷 | | 1kg, 10kg |
| NUTRICELL® FINISH | 6 mg/L | | 6 mg/L | 🍷 | | 🍷🍷 | | 1kg |
| NUTRICELL® FML | ND | | ND | 🍷 | | 🍷 | 🍷 | 1kg, 5kg |



Usable for the production of vegan wines



FINING OF MUSTS

| Product | Description | Wine Type | Pack Size |
|-----------------------------------|--|-------------|-----------|
| PROVGREEN PURE MUST | Selected pea proteins for the clarification and treatment of musts against oxidation. | White, Rosé | 1kg, 10kg |
| PV POUDRE LGV | Pea proteins for the clarification and treatment of musts against oxidation. | White, Rosé | 10kg |
| KTS FLOT | 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 |
| POLYGREEN | 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 |
| ORIGIN FRESH | Winemaking aid to preserve the potential and ensure the longevity of white and rosé wines. | White, Rosé | 1kg |
| ORIGIN SH | An innovative and specific must fining product to limit the risk to limit the risk of degradation of thiols. | All Wines | 1kg |
| PVPP | Polyvinyl polypyrrolidone prevents or cures oxidation | White Wine | 1kg |
| NEW NEO NATURA | NEO® NATURA, our groundbreaking innovation in oenological products. Formulated with native proteins derived from yeast, NEO® NATURA presents a smooth and natural solution for wine fining, offering an effective alternative to traditional animal-based fining agents. Perfect replacement for PVPP. | All Wine | 500g |
| PROVGREEN SMOKE TAINTS | 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 |
|------------------------|---|-----------|------------|
| KTS FA | Bio-control product for must micro-organisms based on Aspergillus niger chitosan. | All Wines | 1kg, 10kg |
| KTS FLOT | 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 |
| KTS CLEAR | Chitin glucan complex specifically developed to eliminate bad tastes and for wine fining. | All Wines | 1kg |
| KTS CONTROL | 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 | 100g, 500g |

BACTERIA

| Product | Type | Alcohol | pH | SO2 T/SO2 L | Opt Temp Range | End of AF | Co-Inoculation | Diacetyl Production | Sensory Profile | Pack Size |
|-------------------------------------|--------------------|---------|-------|-----------------------|-------------------|-----------|----------------|---------------------|---------------------------------------|----------------|
| REFLEX MALO® 360 | DIRECT INOCULATION | <16 % | > 3.2 | < 50 mg/L / < 10 mg/L | 17° to 25°C | | | Low to average | Respect of typical varietal character | 25 hL / 250 hL |
| REFLEX MALO® HD | OENOCOCCUS OENI | ≤ 17% | ≥ 3.2 | < 60 mg/L < 10 mg/L | 17° to 25°C | | | Low to average | Fruity, floral notes | 25 hL / 250 hL |
| REFLEX MALO® PH | OENOCOCCUS OENI | ≤ 14% | ≥ 3 | < 60 mg/L < 10 mg/L | 18° to 22°C | | | Low to average | Fruity, floral notes | 25 hL / 250 hL |
| VITILACTIC® STARTER BL01 | PIED DE CUVE | < 14 % | > 2.9 | < 70 mg/L / < 10 mg/L | > 18°C and < 25°C | | | Very Low | Neutral, respect of aromatic finesse | 25 g / 100 g |
| VITILACTIC® F | DIRECT INOCULATION | < 15 % | > 3.2 | < 50 mg/L / < 10 mg/L | ≥ 16°C | | | Low to average | Round, fruity wines | 2.5 hL / 25 hL |






Usable for the production of vegan wines

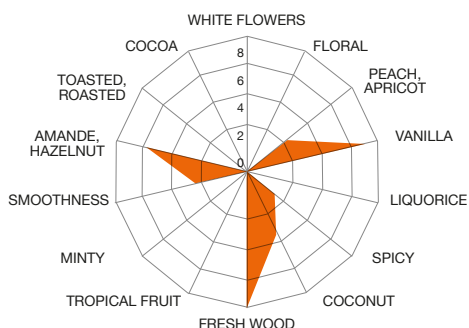
TANNINS: SIMILIOAK RANGE

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

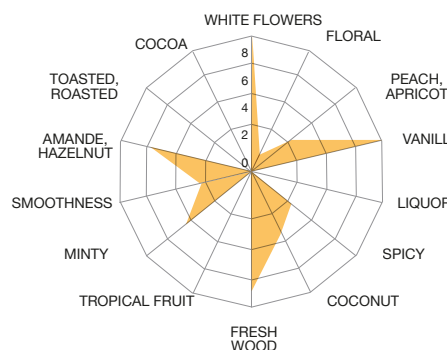


| Product | Description | Wine Type | Pack Size |
|--|--|-------------|-----------|
| SIMILIOAK  | Unique blend to preserve the sweetness and aromatic complexity of red wines. | Red Wine | 500g, 5kg |
| SIMILIOAK TOASTED  | A unique blend to preserve the toasty and spicy notes of white, red and rosé wines. | All Wines | 500g, 5kg |
| SIMILIOAK WHITE  | 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 |
|--|--|-------------|-------------|
| TANIXEL | Chestnut tannin in granulated form for the clarification and stabilisation of musts and wines. | All Wines | 1kg, 12.5kg |
| SUBLISTAB  | Complex of condensed and ellagic tannins specifically formulated for the stabilisation of the colour of red wines | Red | 1kg |
| TANIN VINIF LGV  | Combination of tannins for protection against oxidation and protection of anthocyanins by copigmentation | Red | 10kg |
| SUBLIRED  | 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 |
| SUBLIWHITE  | Tannin blend specifically developed for the clarification, stabilisation and balance of white and rosé wines. | White, Rosé | 1kg |
| SUBLITAN VINIF  | Tannin combination specifically developed for the clarification and stabilisation of red wines. | Red | 1kg |
| VITANIL B  | Tara tannin for the clarification of white wines, particularly those impacted by lacasse secreted by botrytis | White, Rosé | 1kg |

AGEING AND FINISHING TANNINS







| Product | Description | Wine Type | Pack Size |
|---|--|-----------|-----------|
| TANIRASIN  | Grape skin tannin for wine making and maturation. | All Wines | 500g |
| TANIPEPIN  | Grape seed tannin for clarification, stabilisation and balance of red and rosé wines. | All Wines | 500g |
| SUBLI'OAK  | Association of high quality oak tannins to reveal the roundness and expression of wines. | All Wines | 500g |
| SUBLIPROTECT  | 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 |











Usable for the production of vegan wines

VOLUME DISCOUNTS APPLY







FINING OF WINE

| Product | Description | Wine Type | Pack Size |
|--|--|-------------|-----------|
| NEW NEO NATURA  | NEO® NATURA, our groundbreaking innovation in oenological products. Formulated with native proteins derived from yeast, NEO® NATURA presents a smooth and natural solution for wine fining, offering an effective alternative to traditional animal-based fining agents. Perfect replacement for PVPP. | All Wine | 500g |
| PROVGREEN PURE WINE   | Pea proteins selected for the fining and refining of wines | All Wines | 1kg, 5kg |
| GELISOL | Medium-hydrolysed gelatine in solution or powder form for fining fine white, rosé or red wines. | All Wines | 1L, 20L |
| SILISOL  | Colloidal silica sol for the clarification of difficult white and rosé wines. | White, Rosé | 5L |
| CRISTALINE | Isinglass for the clarification of difficult wines. | White, Rosé | 1kg |
| AQUACOL | Ready-to-use fish gelatin for clarifying and softening wines. | All Wines | 1L, 20L |
| KTS CLEAR | Chitin glucan complex specifically developed to eliminate bad tastes and for wine fining. | All Wines | 1kg |
| PVPP  | Polyvinyl polypyrrolidone prevents or cures oxidation | White | 1kg |
| PROVGREEN SMOKE TAINTS  | Complex specifically developed to eliminate smoky tastes from musts or wines in fermentation. | All Wines | 1kg, 5kg |

ENZYMES

| Product | Description | Wine Type | Pack Size |
|---|---|-----------|---------------|
| VIAZYM MP  | Pectolytic enzyme preparation for skin maceration and the production of fruity and aromatic wines. | White | 100g |
| VIAZYM AROMA  | Pectolytic enzyme preparation for the release of terpene aromas in wine. | White | 100g |
| VIAZYM CLARIF PLUS  | Concentrated pectolytic enzyme preparation for the clarification of difficult white and rosé musts | All Wines | 100g, 1L, 20L |
| VIAZYM ROUGE  | Pectolytic enzyme for the clarification of juices or red wines. | Red | 100g |
| VIAZYM EXTRACT PREMIUM  | Concentrated pectolytic enzyme preparation for the extraction of tannins, colour and aromas from red grape varieties with high potential | Red | 100g |
| VIAZYM FLOT  | Liquid pectolytic enzyme preparation for must flotation. | All Wines | 1L |
| VIAZYM FLUX  | 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 |
| BACTOLYSE LYSOSYME  | 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 |
|--|--|-------------|-----------|
| NEW NEO NATURA  | NEO® NATURA, our groundbreaking innovation in oenological products. Formulated with native proteins derived from yeast, NEO® NATURA presents a smooth and natural solution for wine fining, offering an effective alternative to traditional animal-based fining agents. Perfect replacement for PVPP. | All Wine | 500g |
| OPEN PURE   | Mannoproteins from Saccharomyces cerevisiae yeast to reduce bitterness and improve the volume in the mouth of wines before bottling. | All Wines | 250g |
| OPEN PURE FRAICHEUR  | Association of polysaccharides to improve the roundness in the mouth and the aromatic freshness of wines before bottling. | All Wines | 250g |
| NEO CRISPY  | Yeast product rich in amino acids and reducing compounds to preserve the freshness potential of white and rosé wines. | White, Rosé | 1kg |
| NEO SWEET  | Yeast product rich in parietal polysaccharides to develop volume, suppleness and protect the colour of red wines. | Red | 1kg |







BENTONITE

| Product | Description | Wine type | Pack Size |
|-----------------|---|---------------|----------------|
| Optibent | 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 |
| Electra | Activated calcium bentonite with high deproteinising power for the removal of unstable proteins from musts and wines. | 20 – 100 G/HL | 1kg, 5kg, 25kg |
| Performa | 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 |
|---------------------|--|-------------|-----------|
| Duogom Max | 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 |
| Gomixel | 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 |
| Filtrostabil | 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 |
|---|--|-----------|----------------------------------|
| Antartika V40  | 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 |
| Antartika VR  | 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 |
| Antartika Duo  | 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 |
| Antartika Fresh  | 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 |
| Cristab GC (CMC)  | Cellulose gum (E466) of natural origin for tartaric stabilisation of wines against potassium bitartrate. | White | 1L, 20L 1kg |
| Cristab BV (CMC)  | Solution of cellulose gum (E466) at 20% of natural origin for the tartaric stabilisation of wines against potassium bitartrate. Low viscosity | White | 20L |



PRODUCTS



Usable for the production of vegan wines



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 |
|------------------------------|--|-----------|-----------|
| NEW CRISTALCLEAR | A plant-based fining product specially developed for the treatment of musts intended to produce sparkling base wines | All Wines | 1kg, 10kg |
| 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 |

SPARKLING BACTERIA


| Product | Description | Wine Type | Pack Size |
|------------------------------------|---|-----------|-----------|
| Vitilactic Starter BL01 | Vitilactic Starter BL01 is a lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic wine. Produces wine of great finesse in due respect with typical character of vine varieties. Implementation requires prior acclimatization (starter culture). | All Wines | 25g, 100g |





Usable for the production of vegan wines






SPARKLING TANNINS AND TIRAGE

| Product | Description | Wine Type | Pack Size |
|--|--|-----------|-----------|
| Sublitan Tirage | Combination of tannins, inactivated yeasts and yeast hulls for tirage | Tirage | 500g |
| Charm Redox T | Complex of pro-anthocyanidin and gallotannins for the production of sparkling wines produced by the Charmat method (closed tank) | Charmat | 1kg |
| Subli Charm  | 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 |
|--|--|-----------|-----------|
| Adjuvant 92  | A blend of alginic and mineral colloids, coats and glass and draws yeasts to the neck of the bottle into a compact sediment. Suitable for hand and automatic riddling. | All Wines | 1kg |
| Adjuvant MC  | Available in both powder and liquid form, Adjuvant MC is blend of different types of pharmaceutical grade bentonites. Excellent clarification and produces very compact cap. Designed for rapid riddling in automatic systems. | All Wines | 1kg, 10L |

SPARKLING YEAST PRODUCTS

| Product | Description | Wine Type | Pack Size |
|--|---|-----------|-----------|
| Open Pure  | Mannoproteins from Saccharomyces cerevisiae 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 |
| Charm Age  | Complex of yeast products rich in polysaccharides and antioxidant compounds to optimize the ageing process using the Char-mat method (closed tank) | Charmat | 1kg |
| Charm Elevage  | 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
OENOTECHNIQUE
DE CHAMPAGNE



Usable for the production of vegan wines

Acid Adjustment

Ascorbic Acid

25kg Bag

ERASCA1

Tartaric Acid - Premium

Natural

15/25kg 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 (KHT)

25kg Bag

COT1

DAP

Dap Diammonium

Phosphate

25kg Bag

DAP

Hydrogen Sulphide

Odour Treatment

KUPZIT

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

1kg & 10kg

ERKUP1

PVPP

Refer to page 7 & 8

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 SO₂. Optimised sulfiting of barrels.

25 Satchels per box.

1 Box

EFFER0008

Sulphur Rings

Burning rings for barrel sterilisation.

5g / 25g rings in 1kg tub

SULPHRINGPREM

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.
- De-ionised grape concentrate.
- Natural grape aroma.

Contact us for details.

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



Suction Hose

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

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

Grapeworks can supply fitted with hosetails complete on request.

Clear Wine hosing available on request.

ADVANTAGES:

- Able to handle liquors with an alcohol content up to 28%
- Smooth inner tube
- Hose compounds contain no phenol
- Clear side wall to see liquid or identify blockages.



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

Cellar Tools



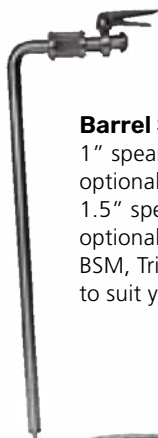
Fermentation Strainer
150mm ø x 1200mmH
STRAINER



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

Cap Plunger - prong
BULLANT

Cap Plunger - plate
PL250



Barrel Spears
1" spear with angled foot or optional adjustable racking plate.
1.5" spear with angled foot or optional adjustable racking plate.
BSM, Triclover or Camlock fitting to suit your hosing.



Bucket Seamless
12Ltr Stainless steel.
HC68/20730

Stainless Steel Scoop

- 500mm **HC69/SSS0.5**
- 1Ltr **HC69/SSS1.0**
- 2Ltr **HC69/SSS2.0**
- 3Ltr **HC69/20902B**



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.

Stainless Steel Measuring Jugs

500ml
HC69/20921
1Ltr
HC69/20922
3Ltr
HC69/20923



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.



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.



Picking and Storage Options

Wine Storage Bags



Cellabag 1000L

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

CBS1000



Trays

Stack and Nest Tray 32L

Polypropylene

Size Ext: 655 x 413 x 210 mm

Weight: 1.7 kg. Lid available.

Available in Blue and Red

Minimum Order: 96

SN200

Stack and Nest tray 20L

Polypropylene

Size Ext: 570 x 305 x 175 mm

Weight: 1kg

Available in Blue & Red

Minimum order: 152

SN170

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 780mmH

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



**CUSTOM
made
fittings
available**

Stainless Steel Fittings

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

Call for the large range of fittings available

Ball valves and Butterfly valves

Available with your fitting type and size.



Sample Valve

Available with drain and lockable feature.



HOSE FITTING Hosetails

Available in full range of sizes to suit your hose and outlets.

Ability to have one size for the hose and a differing size for the outlet.

eg: 25mm hosetail with 38mm BSM fitting.



Hose Clamp or Band-it Clamp

Clamps for securing hosetail to hose.

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



Triclover Clamps

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



Sight Glass

Range of sizes with optional fittings to suit.



Seals & O'Rings

Available for BSM, Triclover and Camlock fittings

Full range of sizes.



Adaptors

Converting one fitting type to a different type.



Reducers

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



Joiners

Same fitting both ends, ideal to join hoses.



Elbows 90° & 45°

Available in BSM, BSP, Triclover & Camlock fittings.



Junction

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

Venturi Additive Injector

A venturi creates a constriction within a pipe that varies the flow of fluid. As the fluid velocity in the throat is increased there is a consequential drop in pressure.



Covertec Covers

Breathable & Non-Breathable Covers

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



Square and Rectangular:

60mm satin hem & elastic drawstrings. Covers include a 200mm side skirt and corner openings for insertion of conduit to create lifting frame.

Round Covers:

Round covers have elastic drawstrings & a 60mm satin hem to allow the insertion of conduit to create a lifting frame. Use 20mm ø conduit.

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

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



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



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 ø (33" ø) | FMH06 | NBH06 |
| 1050mm ø (41" ø) | FMH08 | NBH08 |
| 1150mm ø (45" ø) | FMH09 | NBH09 |
| 1350mm ø (53" ø) | FMH011 | NBH011 |
| 1550mm ø (61" ø) | FMH013 | NBH013 |
| 1750mm ø (69" ø) | FMH015 | NBH015 |
| 2050mm ø (81" ø) | FMH018 | NBH018 |
| 2350mm ø (92" ø) | FMH021 | NBH021 |
| 2650mm ø (104" ø) | FMH024 | NBH024 |



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 1000L
950Hx1340W.
Rec Cover – 013

OFR1000



Round 700L
900Hx1150W.
Rec Cover – 011

OFR700



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

OFR500



Round 350L
710Hx950W.
Rec Cover – 08

OFR350



Round 225L
540Hx860W.
Rec Cover – 06

OFR225

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.



Boisé® Absolu

Unlocking the natural essence of oak

Discover Boisé® Absolu, a natural aqueous oak product of exceptional quality, incredible concentration and with astounding aromatic intensity.

- Use as a finishing touch to reveal the best of your profiles
- Use to refresh barrels and achieve consistent results
- Reduce both production costs and environmental impact

Available in

- #2: Fresh
- #6: Vanilla Note
- #8: Spice and Toasted Notes
- #10: Coffee and Toasted Notes

Cost efficiency

- Enhanced flavor complexity
- Precise control
- Accelerated aging
- Sustainability
- Easy to use

NEW
Product
Range



Barrel Refresh - Elixir Kit

A solution that extends the life of your barrels.

Our Elixir Kits are an exceptional combination of Boisé Absolu and premium Martin Vialatte oak tannin and mannoproteins to refresh and add new life to old barrels.

As barrels age, the flavour compounds and oak tannins available for extraction reduce.

Options:

- Mouthfeel & Colour stability
- Oak Flavour
- Double Oak
- Tannin Structure

Use an Elixir kit to replenish what's been lost and add years to the life of your barrels.

BOISÉ
ABSOLU



Boisé® Signature blends chips.

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

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

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

Boisé® Origine - Specific Oak Profiles

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

STRUCTURING OAK



AROMATIC OAK



Boisé® Inspiration Staves

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



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 |

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 | |

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® 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.



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

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



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



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.

Barrel sizes available

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

Option available of water and fire bent staves for barrels.



Gamba casks and fermenters built in the traditional method:

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

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 for casks and fermenters

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



500Litre Puncheon:

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



Gamba Glass Funnel

Suitable for large format oak casks and barrels

GAMBA-GLASSFUNNEL

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



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

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

*Dependent on Forest
Branding Available

BIODYNAMIC BARRELS

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

Limited oak available from Chatearoux and Loches.

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



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



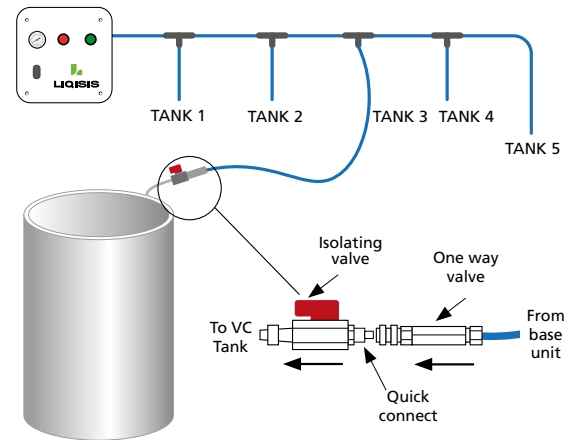
The Performing Seal: VC Tank Leak Detection

**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.
Capacity: 220L to 25kL



FS-MO CLOSED TANK

Available in a large range of heights and capacity to suit your cellar space and batch sizing.

Complete with manhole, racking and bottom outlets. Ability to add a cooling jacket for temperature control.

Option for hinged lid on top.

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

Capacity: 320L to 25kL



Speidel Pressure Tank (Sparkling)

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

- Best weld seam quality – easy cleaning
- 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



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.

Capacity: 1,100L to 15.2kL

ST-T TRANSPORTATION & STACKING TANK

Closed tank on frame with ability to stack 3 high.

Available with cooling jacket and/or mash door.



Speidel Ferment Egg

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

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

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



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

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**



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

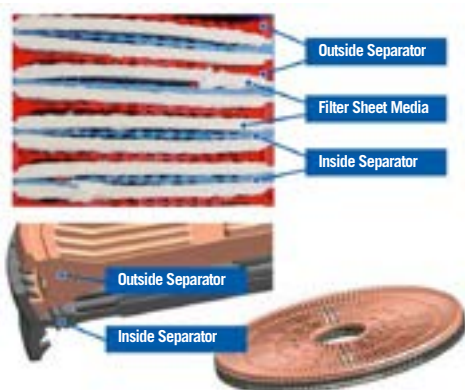
SUPRADisc II modules may be regenerated in the reverse flow direction (back-washed), to improve the regeneration efficiency with the use of a backflush set consisting of supporting discs and intermediate distance discs.

SupraDisc II modules can be back-flushed either with water or product in order to remove contaminants and prolong their life.

P28-GFY

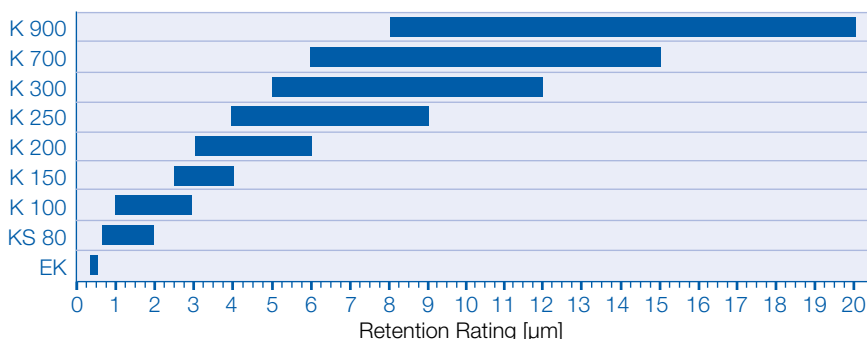


| Sheet media type | Application | Examples of use |
|-------------------------------------|---------------------------------------|--|
| EKS, EK1, EK, KS 50, KS 80 | Fine Filtration | Microorganism reduction and yeast removal in wine. Microorganism reduction in beer with moderate to high microbial load. Final filtration of juice and juice concentrate prior to bottling. Microorganism reduction in sugar syrups. Microorganism reduction in enzyme solutions. |
| K100, K150, K200, K250, K300 | Polishing Filtration | Polishing filtration of wine. Microorganism reduction in beer with low microbial load. Fine filtration of beer and yeast removal. Fine filtration of beer following DE prefiltration. Polishing filtration of beer. Prefiltration of juice prior to final membrane filtration. Haze removal in apple juice before bottling. Polishing filtration of sugar syrups. Polishing filtration of enzyme solutions. Polishing filtration of thick liquor gelatin. |
| K700, K800, K900 | Coarse Filtration | Clarification of wine. Particle removal in fruit juice. Prefiltration of juice concentrate. Polishing filtration of olive oil. Clarification of enzyme solutions. Clarification of thin liquor gelatin. |
| ZD range | 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. |
| AKS-FB | 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. |



Lenticular Separator Cross Section

Relative Retention Rating 1 - For Lenticular and Filter Sheets



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

Cartridge Filters

Other Pall Filter cartridge options available as required.

NOMINAL FILTERS – 90% Efficiency (Beta 10)

Available in 10", 20" and 30" cartridges

Nexis T

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

Removal rating from 0.5um to 200um

NXT

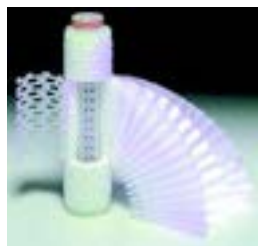


Polyfine II

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

PROFILE STAR

Pleated depth filters designed for high particle and gel removal.

Ideal for pre-filtration.

Removal rating from 1um to 20um

AB.SBB7



FINAL MEMBRANE FILTERS

Available in 10", 20" and 30" cartridges



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

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

COMPACT TOUCH Integrity Tester

The Compact Touch Integrity Test Device is a pressure decay integrity test device which is fully portable, powered by battery or mains electricity and has a color touchscreen for easy operation.

- reduces total preparation and test time, whilst optimizing test security
- decrease the risk of false filtration results and providing filter performance assurance.



Cartridge Housings

Stainless Steel

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

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

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

30" housing available in 3 and 5 cartridge version

SAS



Polypropylene

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

LMO 20" 3/4" NPT in/outlet

Cartridge Fittings

Flat Gasket

DOE – double open ended flat gasket

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



Stainless steel in & out feed connections and pressure gauges available on request – refer to page 15.

SENTIA

The most convenient wine analysis tool available

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

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

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

*Malic and titratable acidity only



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

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

Wine Testing

OenoCheck

For the determination of residual sugars in wine.

40 tabs per bottle

OENOCHECK

Accuvin

For Malic Test

ACCUMAL 10/50

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

Stock and Custom 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

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 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



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



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

TICALIBID

Boxes of 6000

Bag of 1000



Injection Moulded Polyethylene Bidule

TCBID

Boxes of 12,500

Bag of 1000



Stainless Steel

Stainless steel crown seal with TOPZ LINER

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

Black

TCSSTZ-BK

Gold

TCSSTZ-GO

Red

TCSSTZ-RD

Silver

TCSSTZ-SI

White

TCSSTZ-W

Boxes of 6250

Bag of 1000



Stainless Steel - OXYSORB

The Ideal Crown Seal For Tirage & Final Closure

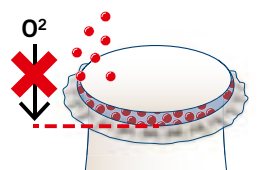
NEW CROWN SEAL - OXYSORB LINER

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

Silver / Gold

TCSOXY-SIL

Boxes of 6250



Custom Hoods

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

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

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

**Small
& large
runs
available**



LUX moulded aluminium top

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



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.

Stock Hoods

Grapeworks have a wide range of quality sparkling hoods to suit your packaging needs. Standard in 120mm length with 30mm tear tag.

Stock hoods come in 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.

Customise these stock colours:

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

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



Old Gold
SHSTD0G



Dark Gold
SHSTDDG



Satin Gold
SHSTDSG



French Embossed Gold
SHSTDGFE



Champagne Gold
SHSTDCG



Bronze
SHSTDBZ



Gun Metal
SHSTDGREY



Satin Silver
SHSTDSS



French Embossed Silver
SHSTDSFE



Pearl White
SHSTDPW



White
SHSTDBLANCO



Satin Pink
SHSTDSP



Burgundy
SHSTDBGY



Dark Blue
SHSTDB



Satin Black
SHSTDSB



Matt Black
SHSTDMB



French Embossed Satin Black
SHSTDBFE



Large Format Hood Matt Black: 165mm
SH3LMB

Large Format Hood Matt Black: 205mm
SH6LMB

Large Format Hood Gold: 165mm
SH3LGFE

Large Format Hood Gold: 205mm
SH6LGFE



Customise Closures

Talk to us about personalising your packaging presentation

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

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 20,000 units

BVS Screw Caps

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

Minimum volume for custom print is 3,600 units.



T-Stopper

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

Stoppers available in Wood, Monobloc, aluminium finish.

Other options also available.

Shank include natural or microgranule cork and synthetic.



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
APPLPBURG

Red
CAPPLRED

Bright Red
CAPPLEREDB

White
CAPPLPW

Silver
CAPPLPSILV



Gold
CAPPLPGOLD

Matt Black
CAPPLPBB

Gloss Black
CAPPLPGB

Navy Blue
CAPPLPNB

Metallic Blue
CAPPLPMB

Cork Closures

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

Sparkling Wine Mytik
30.5 x 48mm.

CORKDM
Bag 500 / Box 2,500

Still wine corks
available on request



Stock Tin Capsules

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

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



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



Wax Strips

Under wax strips for easily opening.
Several types of strips are available:

- Plasticized paper
- Woven textiles
- Machinable reel



Wax Colours

Stock, speciality or even custom. A huge range of colours are available.
Visit grapeworks.com.au

- Stock wax - 1kg blocks
- Speciality wax colour - Contact us for minimum order
- Custom wax colour (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



Custom 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

We have available a wide selection of stock muselets in a range of colours to compliment your packaging.

We offer a range of high quality muselet with durable wire, allowing for problem free application and removal. The design incorporates a free belt and flush legs for a tight fit around the bottle neck.

Stock items available by the carton, 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



Silver / Black
Silver wire. Black plaque.
WHGB



Dark Red
Red wire. Red plaque.
WHRRP



Dark Pink
Pink wire. Dark pink plaque.
WHDP



Pink
Pink wire. Soft pink plaque.
WHPP

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.



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 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.

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.

Wide range of colours. Check the Grapeworks website



Pink. PK002



White. WH001



Blue. BU006



Gold. GD003



Green. GN001



Red. RD004

Grape Handling: Vikan Hygiene System

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

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

- Vikan is a Danish brand of colour coded cleaning equipment
- Halaal and Kosher compliant
- Autoclavable
- pH range 2 – 10.5
- Operational temperature range: -20C to 100C
- Maximum dishwasher temperature: 93C
- Maximum autoclave sterilisation temperature: 121C

Core colours

+2

+3

+4

+5

+6

2nd colours

+7

+8

+9

3rd colours

+1

77

66

88

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



Measuring jug, 2L
HC28/6000+



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



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



Measuring jug, opaque available in 250mL, 500mL, 1L, 1.5L, 2L, 3L & 5L
HC70/3334+



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



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



Deck Scrub
HC28/7060+



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



Bucket Pan & Brush
HC28/559618



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



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



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



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



Safety Sign, A Frame
29/2420A

Cleaning Tools



Pipe Brush w/handle 90mm, Med/hard
HC28/538190+



Pipe Cleaning Brush f/handle, 50mm/hard
HC28/538050+



High-Low Brush, 265mm, Medium
HC28/7047+



Range of Tube Brushes available in medium & hard from: 2mm - 140mm



Scraper w/flexible steel blade, 260mm
HC28/2909+



Detail Brush, 205mm, Very hard
HC28/4401+
Heat Resistant Option
HC28/44023



Ultra Hygiene Squeegee, 400mm,
HC28/7140+



Tank Brush, 205mm, Medium
HC28/7039+

Tank Brush, 205mm, Hard
HC28/7037+



Floor squeegee, 400mm
HC28/7752+
Replacement cassettes available



Scouring pad holder & replacement
HC28/05500+



Scouring Pads- 245mm
Soft - White. HC28/05525
Medium - Blue. HC28/05524
Hard - Brown. HC28/05522

UST ULTRA HYGENIC

Ultra Safe Technology

(UST) is a superior resin-set brushware. Creating the most secure, safe & hygienic cleaning tools for the food & beverage industry.



UST Hand Brush, w/short handle 260mm, Hard
HC28/4179+

UST Hand Brush, w/long handle 260mm, Hard
HC28/4196+



UST Broom, 400mm, Medium brush
HC28/3173+

UST Broom, 400mm, Hard brush/scrub
HC28/4179+



UST Hand Brush, 176mm, Hard
HC28/3891+



Toolflex One Rail

Available with 2,3 or 5 x Tool Holders
18/TF019+



Aluminum Telescopic handle
1575 - 2780 mm, Ø32 mm.
HC28/2975+



AIRD Cleaning Products

AIRD Sustainable Hygiene

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

CLEAN:

Allegro - Potassium Hydroxide Liquid

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

12L Cube, 200kg Drum

AIRDALLEG

Cleanskin - Alkaline Detergent

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

4kg Pk, 12kg Box, 200kg Drum

AIRDCS1

Cleanskin K - Potassium Alkaline Detergent

4kg Pk, 12kg Box, 200kg Drum

AIRDCS1K

SANITISE:

Vinisan - Broad spectrum Biocide Sanitiser

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

12L Cube

AIRDVIN1

Linvasan - Tartaric Peroxyacid Sanitiser

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

12L Cube, 200L Drum

AIRDL1 or AIRDL1 - POWDER

Percitra - Citric Peroxyacid Biocide

Liquid or Powder. An acid-oxidising sanitiser of bacteria, yeast and microbes with a neutralisation of incidental surface chloride for stainless steel, HDPE/PP plastics, glass and wine transfer hoses.

12L Cube or 200L Drum

AIRDPER1

4kg Powder

AIRDPER1

CLEAN AND SANITISE:

Citsanex - Citric Detergent Biocide

Single process cleaner and sanitiser.

12L Cube, 200L Drum

AIRDCITSAN

Destainex - Peroxy-Alkaline Detergent

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

12kg Pail, 200L Drum

AIRDDS1

4kg Powder

AIRDL1

AIRDDSLF (Low foam)

OAK:

Oak Restorer - Buffered Alkaline Detergent

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

4kg Pk, 12kg Pail

AIRDOR1

Peroxica - Effervescing Oxygen Treatment

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

4kg Pk, 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

Shadow Board Systems

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

Many options to suit your workplace.

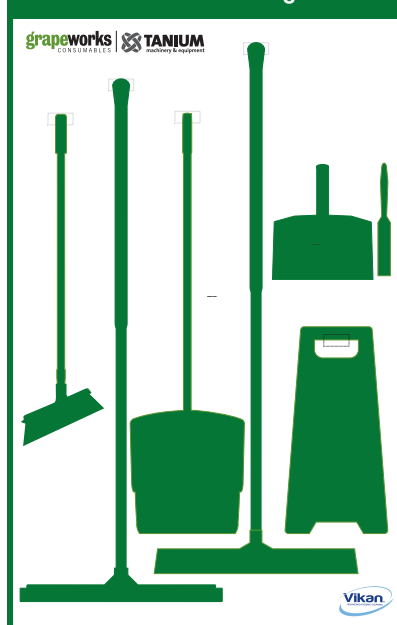
Fully customisable

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



Ask about a
free site
assessment

Warehouse floor cleaning station



EQUIPMENT



EUROPRESS

The brand trusted by winemakers

For over 50 years, German designed and built Europress by Scharfenberger has been setting the standard in gentle grape processing. Known for its reliability, build quality and simplicity of operation and cleaning, Europress is the press winemakers turn to.

There is a range of presses, one to suit your production requirements from 1hl to 320hl.

Europress EP Range

- All stainless steel design
- Drive motor with one rotational speed (20-65 hl)
- Frequency-controlled drive motor with 6 rotational speeds (80-200 hl) – sense of rotation counter / -clockwise
- Membranes made of food grade material, heat resistant up to 70 °C
- High volume vacuum pump with double function: pre-blower and evacuation
- Internal compressed air supply with high-performance compressor (20-65 hl), optional (80-200 hl)
- Fully automatic digital control system with 24 freely selectable pressing programs
- Large 10" touch screen monitor with intuitive menu navigation
- Polished press drum
- Large press drum opening
- Lateral parts of the press are hinged and folded down (up to 52 hl)
- Membrane fastening strips specially designed for decompaction
- Pomace discharge elements below the membrane for quick emptying
- Large stainless steel juice tray
- Drum sizes from 20-200 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

- 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.



EP Customised Options

- Cooling jacket with external insulation
- Intelligent pressing program – drain control
- Juice separation – flow divide
- Level switch for the juice tray – level control
- Whole cluster hopper also with integrated crusher
- Central infill fittings
- Individual frame elevations
- Catwalk in stainless steel
- Various juice tray systems
- Must and pomace transport systems
- Wired or wireless remote control
- Large pneumatic press drum opening – EP1, EP2, EP3 including membrane seal – EP2 and EP3
- Inert gas blanketing of the press drum
- Can be used as a fruit press with drainage set (tank press, EP2)
- And much more.



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 (1-60 hl)
- High volume vacuum pump with double function: Pre-blower and evacuation
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- Fully automatic digital control system with 12 selectable pressing programs
- Drum sizes from 1-320 hl.



**NEW
•PRODUCT•
RANGE**

Europress EV Hydraulic Basket Press

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

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.

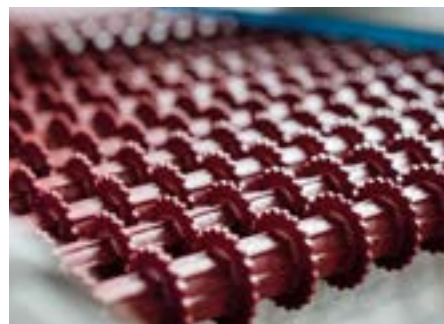


Destemmer AS 05 to 80 | RSS

- Available in 7 different sizes
- With a capacity between 3-80 t/h
- Frequency-controlled feeding auger
- Synchronized movement of basket and destem bar
- Continuous variable speed
- Height adjustable stainless steel frame (option)
- Movable crusher (option)
- Stainless steel or polyethylene basket with different perforation patterns.

Roller Sorter RSS - Option for the destemmer

- Sorting of destemmed berries
- Rollers made out of food grade material
- Roller distance can be adjusted
- Frequency driven motor.



Grape Processing Systems

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



Vibrating Sorting Table

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



Vibration Dosing Table

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



Receival Hopper

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



Whole Cluster Transport Conveyor

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



Euroselect Destemmer

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



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
- Control with touchscreen, 8 individual memory locations
- Teaching-function for detection of present colours
- Ready for external air supply.

Crushpad Equipment

Quality crushpad equipment in a range of production options.



Le Cube Destemmer

The Cube® is the most complete and versatile destemming and sorting device on the market.

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.





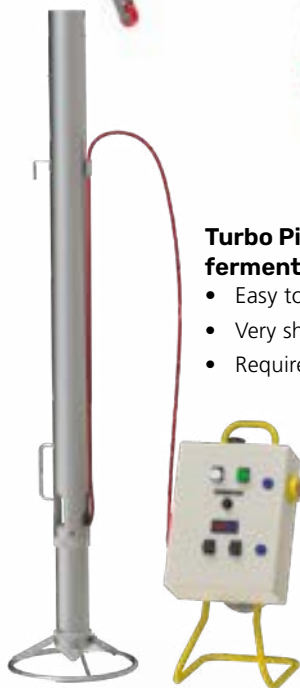
Viniclean Vibrating Hopper

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.

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

Options

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

* depending on the model



| | | | |
|----------------|------------------------------|---------------------|------------------|
| 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.



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 Open Throat Must Pump

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

Compact, low profile and manoeuvrable.

Sizes from 3000 - 75,000 L/h.

Options: run dry protection and level control.



Kiesel Eccentric Screw Pump (Mono Pump)

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

Self-priming capacity.

Vibration-less operation.

1,000 to 50,000 L/h.

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



Kiesel Flexible Impeller Pump

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

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

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



ROMFIL

Flotation with Romfil & KTS Flot

Romfil offer a range of high quality German made flotation pumps. Standard with Stainless Steel Prefilter and 3 stage gas filtration. Option of Peristaltic Dosing pump.

Models Available:

RFS50 - 5,000L/hr

RFS100 - 10,000L/hr

RFS300 - 30,000L/hr



Advantages using KTS FLOT

- Plant based vegan product. Certified for use in organic wine making
- As a liquid, its preferred in the cellar for ease of use
- Floats up 4 times faster than traditional animal based products
- Unique blend of plant proteins and polysaccharides allows super compact cap
- Performs a gentle fining removing oxidisable phenolics whilst maintaining freshness and aromatic intensity.



ALFATEK BOTTLING PLANTS



Filling Solutions by Alfatek

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

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

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.



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.



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.



Juice Processing Equipment

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



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.



Large range of other fruit processing equipment including:

- **Fruit Presses**
- **Washer Elevator**
- **Pasteurizer**



Fruit and Vegetable Washer Elevator Mill MAXIMILL



**Fruit pressing
Belt Press POWERPRESS 1500**



**Pasteurizer
Electric ECO HEAT**



Bottle Rinsers: Automatic

PERRIER.

A unique rinsing system specifically designed for the wine industry.

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

Features

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



TARDITO

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

Machine is designed to rinse the inside of new bottles with pre-filtered water, before filling, without wetting the outside. Water is filtered using 316 stainless steel 60µm filter cartridge.

Production speed 800 BPH.



POGGIO

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

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

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



Bottle Rinsers: Manual & Semi Automatic

TARDITO

Tardito manual & semi-auto models come in 4, 10 and 20 outlets. Each model is available in 4 configurations:

- Straight water/liquid rinse with filter housing (connected to water/liquid supply, waste goes to drain)
- Straight air/gas rinser
- Water/liquid and air/gas rinse – (water goes to drain)
- Water/liquid with recycling pump, tank and filter.

For gas rinse option use air, nitrogen, CO2 etc. No bottle – no rinse.

700 to 1200 BPH.

Semi-auto air rinse available.



Bottle Rinser

SMP4

With recycling water tank

SM4R



Bottle Rinser

TARTP10

With recycling water tank

TARTP10/R

Filling Solution: GT Filler

Quality at an economical price

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

Ideal for small to large facilities and vertically integrated producers.



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.

Small Tools & Equipment

Pressure Testing Aphrometers

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

Crown Seal Version

APHR02

Cork Version

APHROCORK



Disgorging

Hand Disgorging Tool.

For removal of tirage crown seals.

DISGKEY



Disgorging

Disgorging Stand with key & disgorging shute.

DISGSTAND



Manual Sparkling Wine Hood Applicator

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

HOODAPBT



Cap Spinners

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

Suitable for applying poly laminate/tin/aluminium capsules.

BTCAPSPIN



Heat shrink capsule application

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

- Bench top
- Adjustable working temperature.

BTPVCCAPSHRINK



DOSA-2N

Inert gas dosing unit with two dosing valve.

DOSA-2N



Pneumatic Assisted Manual Wirer

Pneumatic Muselet Applicator. Pneumatic bottle lifting. Manual Spindle handle wiring twist.

Handles bottles 375ml to 1.5L. 250 BPH.

PG2010-AM



Semi-Auto Wirer

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

Up to 400 BPH.

PG2010-93-S



Manual Crown Sealer

MCROWNER

Pneumatic Crown Sealer

Up to 300 BPH.

BTC500

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

EURO 1061S



Large Format Filler

Monoblock Large Format Filler with Vacuum Corker.

For 3, 6 and 9L bottles.

Counter Pressure

Semi-Automatic

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

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



Counter Pressure

ISO 6/1/1-A - Automated Monobloc

Integrates the operations of; isobaric filling with 6 valves, closure with champagne corks and application of muselets. Different phases and processing times can be set through the electronic operator panel.

750ml - 650/700 BPH, 500ml - 650/750 BPH. 375ml - 800/900 BPH.

Available in alternative model options.



Closure: Semi Auto



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



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.

EMMT+



Monobloc Semi-Auto Corker Wirer

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

Approx. 800 BPH.

PG2010/S1



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**



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

Labellers: Semi Auto

Label Application for cylindrical, rectangular and other shaped container

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



Manual Bottling Line - Ready To Go

Call us to find out more.



Bottle Rinser

Manual - 4 heads. Semi-auto models in 10 and 20 outlets. (Larger sizes available)

Manual Gravity Fillers

Available with or without a feeding pump. Also available for the spirit industry with a diaphragm pump.

Electric Pneumatic Screw Capper

Available for a range of different closure types.

Ninette Auto Labeller

An affordable entry level labeller with motorized conveyor and collection table.

Batch & Date Coding

Ink Jet & Laser Printers (For automated lines only)

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

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

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



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!



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.



Laser marking coding printers available for multiple substrates and applications. Contact us for more information.



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 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)



Technical Characteristics

Nitrogen flow: from 5 Nm3/h.

Purity: up to 99.9999%

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



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 - 20,000 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 a touch-screen panel interface that includes PLC management of: incoming bottle accumulation, bottle stop with automatic gate, automatic speed variation, jog operation, production lots and alarms management.



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

TANIUM
TECHNICAL SERVICES

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.

Quality Control Systems by Digital Control

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



CE Label Inspection

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

Option also available for label inspection directly in labelling machine

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

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



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

CONVEYORS & PACKING AUTOMATION

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

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

Ask
about the
installs!



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.



Case Packer M1

Suitable for packing bottles into a range of cartons, boxes, crates or trays.

Machines available for different vessels: glass bottles, PET bottles, jars & square containers.



Palletiser. Model Compact 2007

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



Depalletiser D3 - Sweep off system

Machine suitable to depalletise new bottles from pallet with overlapped layers transferring the complete layer with a vertical movement of the pallet.

Depalletiser D/2006 - Sweep off system

Machine suitable to depalletise new bottles from overlapped layers transferring the complete layer with a horizontal and vertical movement electromechanically controlled.

2,000 - 10,000BHP

***Palletisers: Also available as pick and place version for bottles on pallets with raised dividers.**



Crossflow Filtration

The solution for wine & lees filtration



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

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.

VLS
Technologies

ROMFIL

RCF 4 EVOFLOW

The Romfil wine filtration system RCF 4 is completely in stainless steel pipes and handmade. It has standard touch panel, pre-filter, dry running protection, over-and under-pressure protection, automatic gas pressure backwash (CO₂, N₂ or air), a filtrate unit with pump and tank and an adjustable dynamic filtration.

- No CO₂ loss
- No increase in temperature
- No loss of aroma
- No foreign flavours
- Only one sufficient filtration gear
- Reduced residual quantity losses compared to conventional wine clarification
- Economical and low-maintenance technology
- Evoflux modules durable up to 70 degrees Celsius
- Under 50 db operating noise.



Cork Orientation

Sparkling Cork Orientator

Sparkling cork orientator and feeder for semi and automatic machines.

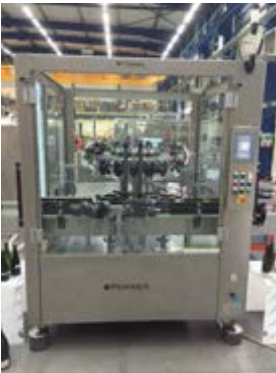


Shaker/Agitator

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.

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.

LAFAL
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



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.



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.

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

| | |
|-----------------|---------------------------------|
| SNAP1200 | Fits wire height 1200 to 1260mm |
| SNAP1100 | Fits wire height 1100 to 1160mm |
| SNAP1000 | Fits wire height 1000 to 1060mm |
| SNAP900 | Fits wire height 900 to 960mm |
| SNAP850 | Fits wire height 850 to 910mm |
| SNAP600 | Fits wire height 600 to 640mm |

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 / 12-14
- 1500mm 10-12 / 12-14
- 1800mm 10-12 / 12-14

Other sizes available on request.

Hardwood Stakes

Call for the range of sizes.

Find out more about the range from GlobalGreen.
globalgreen.com.au

Globalgreen
environmental