

Fast and consistent barrel topping

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



Barrel topping – essential but time-consuming

Barrels are an important winemaking tool, but they need frequent attention to ensure they are full. Even low levels of headspace in a barrel can lead to oxidation and microbial growth, damaging both the wine and the barrel, therefore they need regular topping. Barrel topping is slow and labour-intensive, and this means it can sometimes be missed, or intervals stretched.

Wine must be taken from a tank or other barrel, transferred to a container such as a bucket or pressure keg, and then used to fill the barrel. This requires double handling of the wine, which can increase oxygen pickup.

Pressure kegs make the filling process easier, but the keg needs to be filled and pressurised before use, and it can be difficult to determine the level in the keg until it is near empty. Filling with buckets and jugs is slow, prone to spillage, and introduces a lot of air.

When using a pressure keg or jugs it is necessary to see into the barrel while topping, which often requires

barrels to be unstacked. Even after topping the level in the barrels can be uneven, and both underfill and spillage are common.

At the end, leftover wine must be returned to the original tank, requiring another handling step.

What is EzyTop?

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

Features at a glance

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

The advantages of EzyTop

- EzyTop fills barrels to the same level every time.
- The operator doesn't need to be holding the unit – it will stop automatically.
- If the unit runs for more than 3 minutes it switches off automatically.
- The fill level is adjustable – there is a stainless-steel guide that sits on the barrel so the sensor is always at the required height.
- The operator can top directly from any container (VC, barrel etc).
- In some VC tanks the suction line will fit between the lid and the wall - lid doesn't need to be removed. For larger tanks, attach the tube to a fitting for connection to one of the tank valves.
- EzyTop is battery-powered and can be moved around the cellar.
- The battery is good for a full day's topping and can be recharged during use (charger also available on request).
- An LED on the handpiece allows operators to easily see the top of the barrel and the bunghole location, making it easy to work even in poorly lit conditions.
- Barrels can be topped on racks or stillage because the operator doesn't need to see into the barrels.
- Ezytop has 20m of delivery line, to reach most barrels in a barrel store.
- The delivery line is protected by abrasion-resistant spiral wrap so it can be dragged across the floor.
- As the unit is battery mounted, larger barrel stores can use a VC on a trolley. (Alternatively a longer delivery can be custom-made if required.)
- Cleaning EzyTop is as simple as pumping through a bucket of clean water followed by a sulphur solution.
- EzyTop can be stored with the sulphur solution in-line and flushed out at next use. (It can also be cleaned with percarbonate-based cleaners and warm water.)



For more information, call 03 9555 5500 or email info@grapeworks.com.au

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