

Innovation in  
Winemaking



# AUSTRALIA QUICK REFERENCE GUIDE



## SAURY PREMIUM

- Extra-fine grain
- Immersion or Fire Bent
- Medium, Medium Plus, Lumière Toast



## SAURY CLASSIC

- Fine grain
- Immersion or Fire Bent
- Medium, Medium Plus, Lumière Toast

## SAURY BOURGOGNE

- Mid-fine or Fine grain
- Immersion or Fire Bent
- Medium-Long or House Toast



### UNLEASHED

- One barrel, all wine styles. Just try it!
- Developed by Kauri especially for the ANZ market



### MASSIF

- Value-for-money
- Increased impact from a hotter toast
- Seasoned near the foot of the Massif Central Mountains



## SAURY AMERICAN OAK

## VLAD EUROPEAN OAK

## LEROI

From the oldest cooperage in France



### Divine

- Extra-fine grain, French Oak
- Seasoned beyond 36 months
- Limited quantity



### Harmonie

- Fine grain, French Oak
- Seasoned 36 months
- Balance, structure and finesse

### Coopers Selection

- Medium-fine grain, French Oak
- Seasoned 24 months
- Excellent value for money



## VINIFICATION INTÉGRALE

- Allows whole bunch/berry fermentation inside barrels
- Available on pre-ordered Saury/Leroi



## BARREL ALTERNATIVES

### Odyse Range

- Traditional convection toasting ensures consistent high quality and great integration
- Fruit support and background structure
- Toast options: M or M+



### Ambrosia Range

- Extended seasoning and double convection toasted
- Adds palate richness
- Toast options: Sweet, Complex, Intense

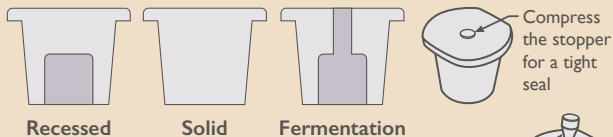


## STAINLESS STEEL BARRELS

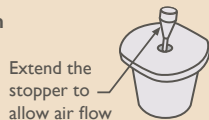
- 100L, 225L and 300L



## SILICONE BUNGS



- Natural white
- Green and red recessed bungs available



## WINEMAKER'S BARREL REPAIR KIT

Full repair kit includes cooper's manual, cooper's hammer, hoop driver, scraper, wax, wedges, spikes, and reeds.

## BARREL THIEF



## FermControl

### YEAST NUTRIENT



- FermControl BIO replaces DAP, conventional yeast derivatives, thiamin and yeasts containing glutathione
- Ensures reliable fermentation
- Protects and enhances varietal aromas and flavours
- Inhibits the formation of H<sub>2</sub>S and reductive off-flavours
- Increases the formation of fruity esters
- Supports glutathione production by yeast leading to increased flavour stability of the wine
- Facilitates an easy MLF due to lowering the SO<sub>2</sub> production by yeasts
- The original yeast supplement, highly purified and highly complex
- Available in 1kg, 5kg, 100kg

### FermControl BIO is certified organic



100%  
vegetarian & vegan  
free from known allergens



# THE POWER OF NATURE

## VitiFerm BIO YEAST STRAINS

### Active Dried Yeast

Fast activation. No rehydration nutrient required. Perfect for conventional and organic winemaking. Low Nitrogen requirements.

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#### Sauvage

**For all white wines, red wines and Rosé**

- *Saccharomyces Uvarum* strain
- “Clean Spontaneous” flavour spectrum combined with high alcohol tolerance
- Increased savoury and spicy characters

#### Vulcano

**For all white wines, red wines and Rosé**

- World first blend of spray dried *Pichia Kluyveri* and *Saccharomyces Cerevisiae*
- Extended flavour spectrum due to *Pichia Kluyveri*
- High alcohol tolerance and linear fermentation kinetics
- No special handling or storage requirements

#### Alba Fria

**All aromatic wines and Rosé**

- Clean varietal fruit expression
- Low VA and ester producer
- Faster settling with increased B-lyase activity

#### Rubino Extra

**For all red wines and stuck ferments**

- Amplified xylanase activity for increased skin tannin and colour
- Low ester and low VA formation
- Strong fermenter and restart strain
- High alcohol tolerance up to 17 vol%

#### Pinot Alba

**For all complex white wines especially barrel fermented Chardonnay**

- Emphasises yellow fruit characters and creaminess
- Fast autolysis, release of mannoproteins and polysaccharides
- Low sugar conversion rates

#### Esprit

**For all terpene driven white wines, Sparkling and Prosecco**

- Fresh citrus and lime characters
- Robust strain with low nutrient consumption
- Excellent riddling properties and fast flocculation

## ClearUp BIO YEAST CELL WALLS

- Certified organic fining aid - “the Problem Solver”
- Replaces traditional fining products i.e. PVPP, casein etc
- Improves fermentation dynamics in difficult conditions
- Removes inhibitory substances and eliminates negative off-flavours

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#### Juice phase

- Reduces undesirable characters and phenolics
- Stabilises colour by removing laccase from juice
- Increases NTU in highly clarified juice
- Replaces all other fining products for floating

#### Ferment phase

- Reduces sulphides
- Helps stuck and sluggish ferments by reducing fatty acids
- Increases nutrient uptake

#### Post ferment phase

- Reduces bitter phenolics
- Reduces late sulphides and off-flavours
- Palate correction in stressed ferment
- Pre-bottling fine tuning
- Reduces *brettanomyces* taint 4-EP 4-EG



## MaloBacti MLF BACTERIA

- Excellent sensory profile
- Freeze dried MLF bacteria
- 3 versatile strains CN1, HF2, and AF3, for all wine styles
- Each with unique characteristics
- Suitable for inoculation at any stage
- Simple pH test confirms viability prior to inoculation
- Available in 25hL, 250hL, 100kL, 500kL



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STAINLESS STEEL TANKS

## MaloControl BIO MLF NUTRIENT

- Certified organic MLF nutrient
- Improves bacteria metabolism
- Absorbs inhibitory substances
- For difficult wines i.e. low pH, high alc, high TSO2, low YAN
- For MLF re-inoculations
- Available in 100g, 1kg

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## ViniTannins

- Excellent integration
- Pure and 100% natural
- Derived exclusively from grapes
- Contains active components only
- Improves structure and softens tannin profile
- No bitterness or astringency

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## STAINLESS STEEL TANKS

Made in Germany



BO



KO



FO



Rectangular Tank - Space Saver!



Round Tank



Stackable Tank



Red Ferment Tank

## FALLAND & GORILLA BARREL RACKS & GRAPE BINS



Barrel Racks



Barrel Masters



Grape Bins

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## PICKING BINS

High Quality - Made in Turkey



Folding 670L

Closed or Perforated



Rigid 625L

Closed or Perforated

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## QUALITY EUROPEAN GLASS

- 375ml to 30L with all closure types
- Precision finish to avoid bottling line setbacks
- Up to 95% recycled glass options
- Burgundy, Bordeaux, Riesling, Sparkling and Champagne

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## Gebhardt TURBO-STEAMER



- Superior German engineering
- Instant and continuous steam, reduces water use
- Safe, low pressure, electric, minimal moving parts
- Steam output range from 15kg/hr to 55kg/hr, 5 models
- Ideal for chemical free sterilisation of oak barrels and cuves, stainless steel tanks, bottling lines, filters and more...

## MANUAL BVS SCREW CAPPERS / CORKERS / WIRERS / DESKIRTERS

- For small production and samples
- No power necessary
- Swiss made precision



## Novatwist™ SCREW CAPS

- Innovative and recyclable
- Just push-on and tighten
- Great for samples and small bottling runs



# SMART ANALYSIS

Quality Analysis Where & When You Need It!



**SMART  
ANALYSIS**

## Wine Analysis:

- pH
- Total SO<sub>2</sub>
- Primary Amino Nitrogen
- Malic Acid
- Acetic acid
- Glucose/Fructose
- Ethanol
- and future parameters!
- Total Acidity
- Free SO<sub>2</sub>
- Anthocyanins
- Ammoniacal Nitrogen
- Lactic acid
- Tartaric acid
- Colour

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## Features

- Android APP, WIFI, bluetooth and cloud service
- Step by step user guidance
- New optical fibre and LED light technology
- Automatic updates and self diagnostics. No calibration or maintenance required



**Kauri Winemaking Innovation**

v.2021

Aus Tel: 1800 127 611

Email: [info@kauriwine.com](mailto:info@kauriwine.com)

NZ Tel: 0800 528 749

Web: [www.kauriwine.com](http://www.kauriwine.com)