

Innovation in
Winemaking



Australia

QUICK REFERENCE GUIDE



2022 July

**NEW
2022!**

NEW TO KAURI



Terracotta Amphora

- 230L, 500L and 1000L
- Handcrafted, gently air-dried and fired in the kiln
- Tilting system included for the 230L and 500L for easy emptying
- For 1000L, stainless door, discharge valve, and tasting tap included



Thermoblock

Perform up to 10 analyses simultaneously (analysis in parallel), significantly reducing analysis time



Black Eye

Stainless Steel Fermenter

- A unique design that combines the advantages of the egg shape with the advantages of a stainless steel tank
- For super premium small batch production
- 625L and 1000L



SOCMA®

French designed,
French made

The Cube - 4 in 1

OF hand harvested and
OF machine harvested

- **Vibrating Destemmer** - unique gentle and silent destemming without trauma
- **Vibrating Hopper** - for complete separation of vegetation and other debris
- **Viniclean** - to separate damaged berries from whole berries
- **Evacuation Belt** - a two way rotating belt to remove waste to either side of the unit

Optional: Removable Crusher, can be mounted on the Cube or separately on a mobile chassis



Conveyor - Transportation with care

- Self supporting
- Adjust & clean without tools
- Food Grade PVC with curved cleats
- Elevation from 1420 to 7500mm
- Length from 2 to 12m
- Standard hopper 70L, options 300L, 500L, 1000L



Options with Conveyor:

- Electronic Variable Speed
- Adjustable chute
- Suspended crusher
- Customised hopper

TurboPlunger

- Pump-Over, Punch-Down, Oxygenation
- Mixing - Sulfuring, fining, homogenisation blending
- Lees circulation



Gravity Filler

- Ideal for all beverages
- Up to approx. 400L/hour, 4 models
- Hygienic and easy to clean



Pasteuriser

- Easy to operate
- High efficiency by counter flow and high viscosities possible
- Fully electric for up to 300L/hour; diesel for up to 1800L/hour



**NEW
2022!**

Saury
Tonneier depuis 1873

LUMIÈRE PLUS TOAST

Increased fire intensity towards the end of toasting, retains the freshness and fruit vibrancy of Lumière, while also offering more toast richness and power to the wine.

SAURY PREMIUM

- Extra-fine grain, French Oak
- Immersion or Fire Bent
- Lumière, Lumière+, Medium, Medium+, House Toast

SAURY CLASSIC

- Fine grain, French and American Oak
- Immersion or Fire Bent
- Lumière, Lumière+, Medium, Medium+ Toast

SAURY BOURGOGNE

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



UNLEASHED

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

UNLEASHED

Tonnellerie Vlad
TRANSYLVANIA

VLAD EUROPEAN OAK

- Romanian oak from the Transylvania forest region
- 225L, 228L, 300L, 500L
- 24-36 month seasoned
- Artisanal cooperage with traditional ember toasting

LEROI

LEROI
TONNELLERIE

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

SAURY SONOMA

- North-East American Oak
- Coopered in California, French style toasting
- Seasoned for 3 years

NEW & SECOND HAND SPIRIT BARRELS

- 200L and 130L
- New American 250L barrels seasoned with Oloroso Sherry



BARREL ALTERNATIVES

Odyse Range

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



Ambrosia Range

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



**NEW
2022!**

Our new Thick Staves (18mm) - super premium oak for the most barrel like characters in your tanks



CUVES, VATS, OVALS & ROUNDS

- Minimum 48 month seasoned
- **Cuve/Vat** from 1000 to 7000L
- **Ovals** from 1000 to 5000L
- **Round** from 1000L to 6000L



Less is more!

FermControl™ YEAST NUTRIENT



An all natural product - a one pouch solution to replace all other winemaking additives

- Inhibits formation of H_2S and reductive off flavours
- Ensures reliable fermentation
- Protects and enhances varietal aromas and characters
- Wines develop with high stability due to natural glutathione production
- **NEW** application guide for low YAN wines

FermControl™ BIO is certified organic

[ORGANIC]



Organic Certified

100%
vegetarian & vegan
free from known allergens



ClearUp BIO [ORGANIC]

THE PROBLEM SOLVER

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



100%
vegetarian & vegan
free from known allergens

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 flotation
- Reduces taint (including smoke and pesticide)
- Reduce elemental sulphur and spray residue

Ferment phase

- Reduces sulphides
- Helps stuck and sluggish ferment by binding with fatty acids
- Increases nutrient uptake

Post ferment phase

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



RePrise™ BIO

[ORGANIC]

A NATURAL ANTIOXIDANT

For Vinification, Maturation and Refreshment for Red, White & Rosé Wines



- Use as a natural antioxidant in wine maturation
- Reduction of SO₂ addition rate at stabilisation
- Promotes colour and aroma protection of the wine, after vinification without SO₂
- Enhancement of colour stabilisation and harmonisation of the phenol content in red wines
- Protection against early ageing
- For refreshing old wine - reduce oxidative characters

| ClearUp BIO Yeast Cell Wall a fining tool for juice and wine | RePrise™ BIO Inactivated Yeast a vinification and fining aid |
|--|---|
| <ul style="list-style-type: none"> • Removal of undesired phenols in juice and wine • Removal of spray residues • Increases inner surface (NTU) | <ul style="list-style-type: none"> • Improves mouthfeel and flavour stability • Improves colour and tannin stabilisation |
| <ul style="list-style-type: none"> • Reduction of volatile phenols (up to 54%) • Treatment of Brett • Treatment of smoke taint | <ul style="list-style-type: none"> • Removal of oxidised phenols • Elimination of high colour in white wines |
| <ul style="list-style-type: none"> • Detoxification of stressed ferments • Removal of mid chain fatty acids | <ul style="list-style-type: none"> • Improving the redox potential to reduce the requirement of necessary SO₂ • Use as a natural antioxidant |
| <ul style="list-style-type: none"> • Removes reductive characters after completion of the primary fermentation | <ul style="list-style-type: none"> • Refreshing aged wines |

THE POWER OF NATURE

VitiFerm™ BIO YEAST STRAINS [ORGANIC]

100%
vegetarian & vegan
free from known allergens



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

All yeast now available in 500g and 1kg packs.

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

Rubino Extra

All fruit driven red wines and restarts

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

Vulcano

For all varieties

- World first blend of spray dried *Pichia kluyveri* and *Saccharomyces cerevisiae*
- Solution for spontaneous fermentations
- Expressive thiols and long chain esters
- High alcohol tolerance up to 16 vol % alc
- Top Performer in all wines, including low YAN wines

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

Alba Fria

All aromatic wines and Rosé

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

Esprit

For all terpene driven white wines, Sparkling and Prosecco

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



Conventional Yeast Production

VS

2B VitiFerm™ Yeast Production

Yeast strains, yeast derivatives: Additions may be needed to complete product. Few are parts of organic, natural origin.

- High drying temperatures
- Conventional raw materials, no organic certification
- Conventional molasses as sugar source, even from GMO-derived products
- Synthetic ammonia (NH₃) as nitrogen source
- Sulfuric acid (H₂SO₄) & sodium hydroxide (NaOH) for pH buffering
- Synthetic vitamins & inorganic salts to supplement nutrition
- Mono and diglycerides E471 sorbitan monostearate E491 as emulsifiers / preservatives
- Difficult to degrade, persistent by-products

Yeast strains & pure yeast derivatives: No additions needed to complete product. More native nutrient and enzymatic retention.

- Low drying temperatures
- Exclusive EC certified organic raw materials
- **Organic** molasses as sugar source
- **Organic** cereal and plant extracts steam pasteurised as nitrogen, vitamin and mineral sources
- **Organic** vegetable oil as a defoamer
- Waste material is suitable for **Organic** animal feed - zero waste
- No ammonia, chemicals, preservatives or emulsifiers are used

MaloBacti™
MLF BACTERIA



| CNI | HF2 | AF3 |
|---|---|--|
| <ul style="list-style-type: none"> Citric acid Negative strain – no diacetyl! | <ul style="list-style-type: none"> Colour protective bacteria culture isolated in Burgundy | <ul style="list-style-type: none"> Australian isolated strain |
| <ul style="list-style-type: none"> Protects primary fruit aromas and preserves varietal character | <ul style="list-style-type: none"> Isolated in a red Burgundy cellar with year round temp of 12-13°C | <ul style="list-style-type: none"> High tolerance towards elevated phenolic conditions |
| <ul style="list-style-type: none"> No increase in VA as there is no acetic acid production | <ul style="list-style-type: none"> Lowest B-glucosidase activity of all strains on the market | <ul style="list-style-type: none"> Complex sensory profile of dark fruits, leather and spice in red wines |
| <ul style="list-style-type: none"> Excellent fruit purity | <ul style="list-style-type: none"> Accentuates varietal character and reduces vegetative aromas | <ul style="list-style-type: none"> Extreme alcohol tolerance to 17% |
| <ul style="list-style-type: none"> Min pH 3.2; max alc 14.5%; max 20ppm TSO2 at pH 3.3; temp range 16-26°C | <ul style="list-style-type: none"> Min pH 3.0; max alc 16%; max 40ppm TSO2 at pH 3.3; temp range 13-26°C | <ul style="list-style-type: none"> Min pH 3.3; max alc 17%; max 60ppm TSO2 at pH 3.4; temp range 15-26°C |

BARREL RACKS & BARREL MASTERS



Barrel Racks



Barrel Masters
Seismic Report Available

GRAPE BINS



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



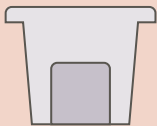
ViniTannins™

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

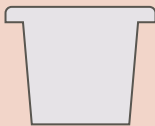


| COMPARISON CHART | W | SR | Multi Extra |
|---|----|----|-------------|
| Protection from oxidation for white wines | √√ | - | - |
| Mouthfeel enhancement for white wines | √√ | - | - |
| Grape tannin | √√ | √√ | √√ |
| Enhances structure | √ | √√ | √√ |
| Improves mid-palate volume | √ | √√ | √√ |
| Increases ageing potential | √√ | √√ | √√ |

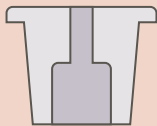
SILICONE BUNGS



Recessed



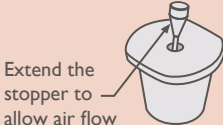
Solid



Fermentation



Compress the stopper for a tight seal



Extend the stopper to allow air flow

- 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



BREWING & CIDER

Hydopress

For pressing of grapes, apples, pears, berries and more

- Pressed with waterpressure (no electricity needed)
- High juice yield with unique slit blade basket construction – less waste
- Optional fine filter bag for yeast and lees pressing
- 20L, 40L, 90L & 180L



Apple & Pear Mill

For milling of grapes, apples, pears, berries and more

- Designed to shred fruit in an optimum precise manner
- The highest possible juice yield pre-pressing
- Up to 1 tonne per hour



200L, 500L, 1000L



10L, 20L & 50L
Braumeister PLUS

Craft Brewing System

- Single kettle brewing system
- 100% electric

Fermentation Egg

- Perfect for the fermentation of wine, beer and cider
- Made of food safe polyethylene
- The smooth inner surface is very easy to clean
- 60L, 250L and 600L



Round & Oval PE Containers

- Airtight, thick-walled containers for long-lasting aroma



STAINLESS STEEL TANKS

STAINLESS STEEL TANKS

Made in Germany



BO



KO



FO



Rectangular Tank - Space Saver!



Round Tank



Stackable Tank



FD & FDS



UF

Black Eye

Stainless Steel Fermenter

- A unique design that combines the advantages of the egg shape with the advantages of a stainless steel tank
- For super premium small batch production
- 625L and 1000L





SMART ANALYSIS

The intelligent and connected instrument that revolutionises analysis in the winery



**SMART
ANALYSIS**

Wine Analysis Parameters:

- Glucose/Fructose
- Glucose/Fructose/Sucrose
- Acetic Acid
- L-Malic Acid
- L-Lactic Acid
- Total SO₂
- Free SO₂
- Primary Amino Nitrogen* (PAN/FAN)
- Alpha Amino Nitrogen* (inorganic nitrogen)
- Tartaric Acid
- Total Acidity
- pH
- Anthocyanins
- Alcohol
- Colour
- Polyphenols
- and future parameters!

*YAN can be tested using the PAN and Alpha Amino Nitrogen kits.

Features

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

Beer Analysis is now available!



wi-fi
and
bluetooth



simplified
analysis
kits



optical
technology



innovative
data
management



no calibration
or
maintenance

Thermoblock

Perform up to 10 analyses simultaneously (analysis in parallel), significantly reducing analysis time



**NEW
2022!**

Smart Ring Test

Standard to measure 5 parameters (Glucose/Fructose, Malic, Acetic, free SO₂, total SO₂) 12-18 months shelf life.

- Aids in-house training, ensuring staff are performing tests accurately
- Useful tool to ensure equipment and team are ready for vintage
- 6 monthly testing is recommended

Mini Centrifuge

Compact mini centrifuge with two rotor types. Speed can be adjusted to 4000 min⁻¹ or 6000 min⁻¹. Powerful motor for fast starting. Quick stop when the lid is opened.



Sonicator/De-gasser

Convenient degassing of samples. Eco-friendly, only needs warm water. By ultrasonic sound millions of small air bubbles are generated. Combined with a very high pressure fast and efficient degassing.

- Ready to use, no assembly required
- Automatic 3-minute-operation can be stopped anytime
- Removable lid
- Stainless steel tank





STAINLESS STEEL BARRELS

Seamless SS Barrel 300L

- Same volume as a 300L Hogshead
- Traditional barrel shape for optimum filling and emptying
- Seamless design with no internal crevices
- 2" tri-clover in body centre of drum
- Designed to fit on standard barrel racks



Seamless SS Barrel 225L & 100L

- Seamless design with no internal crevices
- 2" tri-clover in body centre of drum
- Option 2" tri-clover in head of drum for 100L
- 225L designed to fit on standard barrel racks
- 225L identical volume to a barrique



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 cives, stainless steel tanks, bottling lines, filters and more...



MICRO-OXYGENATION

- Precise oxygen dosing
- Easy to use and reliable
- For every size winery



Novatwist™ SCREW CAPS

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



MANUAL BVS SCREW CAPPERS / CORKERS / WIRERS / DESKIRTERS

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





QUALITY EUROPEAN GLASS

Wine

- Up to 95% recycleable
- Many sizes, shapes, colours,
- BVS, Cork, Vinolock, Crown

Beer & Cider

- Fantastic selection

Champagne & Sparkling

- From 375ml upward
- Spirit bottles
- Including customised and printed

Large Format

- 1.5L, 3L, 5L, 6L, 9L, 12L, 15L, 18L, 21L, 24L, 27L, 30L



Kauri Winemaking Innovation

Aus Tel: 1800 127 611
Email: info@kauriwine.com

NZ Tel: 0800 528 749
Web: www.kauriwine.com