

Innovation in
Winemaking



New Zealand

QUICK REFERENCE GUIDE



SAURY PREMIUM

- Extra-fine grain
- French Oak certified origin, seasoned for 3 years
- Hand selected and handcrafted
- Sourced from the finest forests of Central France
- Pre-order only, limited availability



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 - smoke/meat/char
- Seasoned near the foot of the Massif Central Mountains
- Wood selection and sourcing from the Centre of France



SAURY CLASSIC

- The original barrel, since 1873
- Fine grain
- French or American Oak
- Seasoned for 3 years



SAURY BOURGOGNE

- Mid-fine grain or Fine grain option
- French Oak, seasoned for 3 years
- A perfect balance of fine toast aromatics and textural finesse
- Selection and assemblage from Centre of France forests



SAURY SONOMA

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



VINIFICATION INTÉGRALE

- Patented system
- Available on pre-ordered Saury/Leroi
- Allows whole bunch/berry fermentation inside barrels
- Optional plexiglass head



LEROI

Leroi is a small, hands-on Cognac cooperage, with a culture hugely influenced by its century old traditional values and practices. Its loyal team of master coopers knows the importance of consistency year on year.

LEROI
TONNELLERIE

CHECK
ONLINE

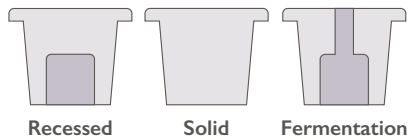
Divine - Beautifully crafted barriques from the finest selection of extra-fine grain staves, with 36 months seasoning. Primarily for wines where the extra dimension of depth, elegance, and structure from 18+ months maturation is pursued by the winemaker.

Harmonie - Fine grain and 36 months seasoning. Delivering respect for fruit across all the toast options. An excellent choice for Chardonnay, Pinot Noir, Shiraz, Cabernet, and Bordeaux blends.

Coopers Selection - Medium fine grain, 24 months seasoning. Excellent value for money, and especially attractive for reds spending 8-12 mths in oak, wanting early impact.



SILICONE BUNGS



- Natural white
- Green and red recessed bungs available

WINEMAKER'S BARREL REPAIR KIT

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

BARREL THIEF

Designed by Kauri and made using polished stainless steel inside and out, our barrel thieves are the perfect size and will last a lifetime.

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FERMENTATION & FINING

THE POWER OF NATURE

Less is more



FermControl YEAST NUTRIENT

FermControl is a truly special, one of a kind yeast supplement for the support of yeast metabolism. Due to its unique and unrivalled composition, FermControl provides specific co-factors in order to secure an optimal, reliable and clean fermentation. The effect is a **significantly improved sensory impression** of the wine **without any reductive or other undesirable flavour** characteristics.



100%
vegetarian & vegan
free from known allergens



FermControl gives yeast the ability to express a vineyard's true terroir by stimulating the increased uptake of naturally occurring vineyard derived amino acids by 40-45% on average, and in some cases by up to 75%. These amino acids are the precursors to aroma and flavour development in all wines, and with a more complete amino acid utilisation, the potential **quality of the final wine is maximised.**

- Protects and enhances varietal aromas and flavours
- Inhibits the formation of H_2S and reductive off-flavours
- Increases the formation of fruity esters
- Supports glutathione production of yeasts leading to increased stability of the wine
- Facilitates an easy MLF due to lowering the SO_2 production by yeasts
- The original yeast supplement, highly purified and highly complex
- Available in 1kg, 5kg, 100kg

FermControl BIO is certified organic

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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ClearUp BIO YEAST CELL WALLS

- 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
- Available in 1kg, 5kg, 100kg



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Juice phase

- Reduce undesirable characters and phenolics
- Stabilise colour by removing laccase from juice
- Increases NTU in highly clarified juice

Ferment phase

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

Post ferment phase

- Reduce bitter phenolics
- Reduce late sulphides and off-flavours
- Palate correction in stressed ferment
- Pre-bottling fine tuning
- Reduce *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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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



GrapEX

- No.1 liquid tannin on the market
- Easy to use, excellent integration
- Improves colour and enhances mouthfeel
- Very effective in difficult vintages



STAINLESS STEEL TANKS

Made in Germany



BO



KO



FO



Rectangular Tank - Space Saver!



Round Tank



Stackable Tank



Red Ferment Tank

FALLAND BARREL RACKS & GRAPE BINS



Barrel Racks



Barrel Masters



Grape Bins

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BARREL ALTERNATIVES

Odyse Range

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



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Ambrosia Range

- Extended seasoning and double convection toasted
- Adds palate richness
- Toast options SWEET, COMPLEX, INTENSE



MANUAL BVS SCREW CAPPERS / CORKERS / WIRERS / DESKIRTERS

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



Novatwist™ SCREW CAPS

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



WINE HEATERS

- Gentle heating by convection
- Warm wine prior to bottling
- Use during MLF or fermentation
- NZ made, no moving parts
- Stainless steel; submersible
- Single phase 2.3kW; 3-phase 8kW



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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...



STAINLESS STEEL BARRELS

Designed for all stages of winemaking, stainless steel excels in terms of product integrity, longevity and purity of materials.

- 100L, 225L and 300L
- Custom options available



Smart fog BARREL CELLAR HUMIDIFICATION

- Intelligent non-wetting system
- Alcohol content control and reduce wine loss



IN-LINE CARBONATION SYSTEM

- Industry leading system
- Accurate, consistent, quick and easy
- Standalone, mobile or integrated system
- Reduce carbonation times by over 500%
- Improve accuracy, save floor space



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ALCHEMATOR™

- Produces Low alcohol beverages and hard seltzer
- Allen Bradley PLC Control System with operator interface
- Proprietary membrane alcohol separation technology





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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SMART ANALYSIS

One Small Device for:

- | | | | |
|------------------------|--------------------------|---------------|----------|
| • Glucose/Fructose | • Malic acid | • YAN | • pH |
| • Free SO ₂ | • Total SO ₂ | • Alcohol | • Colour |
| • Total acidity | • Acetic acid | • Lactic acid | |
| • Tartaric acid | • and future parameters! | | |



**SMART
ANALYSIS**

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

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Kauri Winemaking Innovation

v.2020

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