

Innovation in
Winemaking



NZ 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

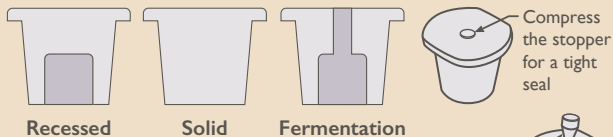


STAINLESS STEEL BARRELS

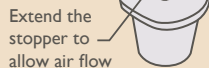
- 100L, 225L and 300L



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



Less is more!

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 H₂S 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 SO₂ 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



100%
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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



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 & GORILLA BARREL RACKS & GRAPE BINS



Barrel Racks



Barrel Masters



Grape Bins

**CHECK
ONLINE**

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

**CHECK
ONLINE**



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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 SO₂
- Primary Amino Nitrogen
- Malic Acid
- Acetic acid
- Glucose/Fructose
- Ethanol
- and future parameters!
- Total Acidity
- Free SO₂
- Anthocyanins
- Ammoniacal Nitrogen
- Lactic acid
- Tartaric acid
- Colour

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ONLINE**



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

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