



# QUICK REFERENCE GUIDE

New Zealand 2024

# FermControl™ BIO



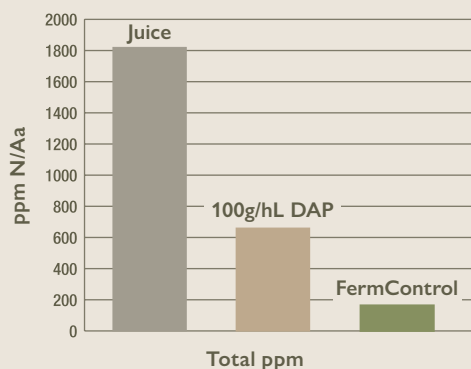
The original yeast supplement, highly purified and highly complex  
Certified Organic and Vegan Friendly

FermControl™ is a one pouch solution for the complete nutrition and supplementation of yeast during alcoholic fermentation. It improves all metabolic functions, fermentation dynamics and overall quality of the wine.

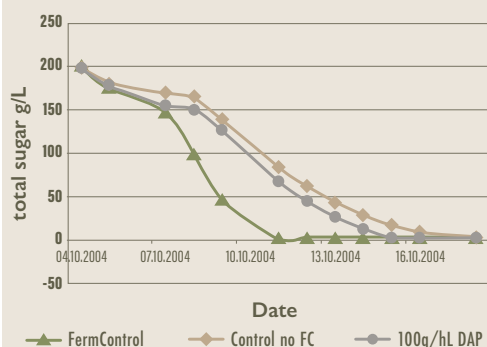
## Key Features:

- Inhibits the formation of H<sub>2</sub>S and reductive off-flavours
- FermControl™ BIO is an all natural product, replacing DAP, rehydration nutrient, conventional yeast derivatives, thiamin, and glutathione enhancing products
- Supports natural glutathione production by yeast leading to increased flavour stability of the wine
- Ensures reliable fermentation and wine longevity
- Protects and enhances varietal aromas and flavours
- Facilitates an easy MLF due to lowering the SO<sub>2</sub> production by yeast

Ammonia & Amino Acid Utilisation Rate



Fermentation Sugar Degradation



**DO NOT USE YEAST REHYDRATION NUTRIENT if using FermControl!**

FermControl™ is a one pouch solution and should not be used in conjunction with any other nutrient.

Standard Addition				<b>HOT TIP</b> <b>YAN MEASUREMENT</b> For reds, take sample >6 hours after skin contact. For whites, take sample after crush.
Brix	YAN (ppm)	1 <sup>st</sup> Addition on day 1 with 2B yeast; or on day 2 with all other yeast	2 <sup>nd</sup> Addition ⅔ through fermentation (i.e. 7-9°Brix)	
> 22.5	> 130	200 ppm <b>FermControl™</b>	200 ppm <b>FermControl™</b>	
< 22.5	> 130	150 ppm <b>FermControl™</b>	150 ppm <b>FermControl™</b>	

## Remedial Addition - in event of Sulphide Formation/Sluggish Fermentation

Between 1 <sup>st</sup> & 2 <sup>nd</sup> addition	100 ppm <b>FermControl™</b> + 150 ppm <b>ClearUp</b>
Between 2 <sup>nd</sup> addition and 4°Brix	50 ppm <b>FermControl™</b> + 150 ppm <b>ClearUp</b>
Below 4°Brix provided the yeast are still active	25 ppm <b>FermControl™</b> + 100 ppm <b>ClearUp</b>

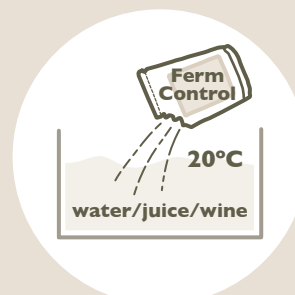
## Secondary Fermentation

Bottle Fermentation & Méthode Charmat	150 ppm <b>FermControl™</b>
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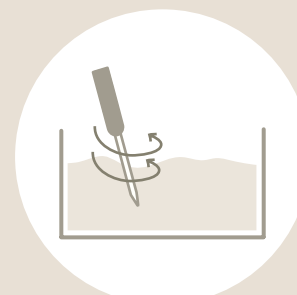
## Spontaneous Fermentation

As soon as the yeast shows significant activity (CO <sub>2</sub> release)	200 ppm <b>FermControl™</b>
⅔ through fermentation	200 ppm <b>FermControl™</b>

Scan QR code for Low NTU, High YAN & Low YAN addition guide



STEP 1



STEP 2



STEP 3

# ClearUp BIO - All Rounder

Highly purified yeast cell wall product

Certified Organic and Vegan Friendly

The broad application range includes the replacement of microplastics such as PVPP or other animal or silica based fining products; and the removal of undesired substances from juice or wine.



## Juice phase

- Reduces undesirable characters and phenolics
- Stabilises colour by removing laccase from juice
  - Increases NTU in highly clarified juice
- Reduces taint (including smoke and pesticide)
- Reduces elemental sulphur and spray residue
- Treatment of powdery mildew and sour rot
- Certified organic and vegan alternative for flotation

## Ferment phase

- Reduces sulphides
- Helps stuck and sluggish ferments by binding fatty acids
  - Increases nutrient uptake
- Improves fermentation dynamics in difficult conditions

## 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 and 4-EG

# RePrise™ BIO - Novel Inactive Yeast

Designed for vinification and treatment of wines

Certified Organic and Vegan Friendly



## Vinification

- Colour stabilisation and aroma protection (particularly disease affected juice)
  - Reduction of SO<sub>2</sub> addition rate at stabilisation
  - Natural antioxidant
- Protection against early ageing

## Maturation

- Use as a natural antioxidant in wine maturation
- To refresh stinky lees, when ageing on lees is desired
- Enhancement of colour stabilisation and harmonisation of the phenol content in red wines

## Refreshment

- Refreshing aged and dull wines to improve vibrancy



## VitiFerm™ BIO - certified organic, active dry yeast



- Fast activation and low nitrogen requirements
- No rehydration nutrient required
- Perfect for conventional and organic production

### Paradisi **NEW**

**For expressive rosé and all crisp summer wines - limited quantity for 2024**

- Broad flavour profile of pink grapefruit and blood orange zest characters
- Fruity and exotic aroma spectrum due to increased fruit ester formation
- Stable and persistent aroma
- Low formation of acetaldehyde



### 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



### Sauvage

**For all varieties**

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



### Pinot Alba

**For all complex white wines**

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



### Rubino Extra

**All fruit driven red wines and stuck ferments**

- High colour and flavour capacity due to amplified enzymatic activity
- Low ester and low VA formation
- Strong fermenter and restart strain
- High alcohol tolerance up to 18 vol % alc



### Alba Fria

**All aromatic wines and rosé**

- Clean fruit expression
- Low VA and ester producer
- Faster settling with increased  $\beta$ -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



\*Rubino Extra, Alba Fria, Esprit are suitable for direct inoculation.

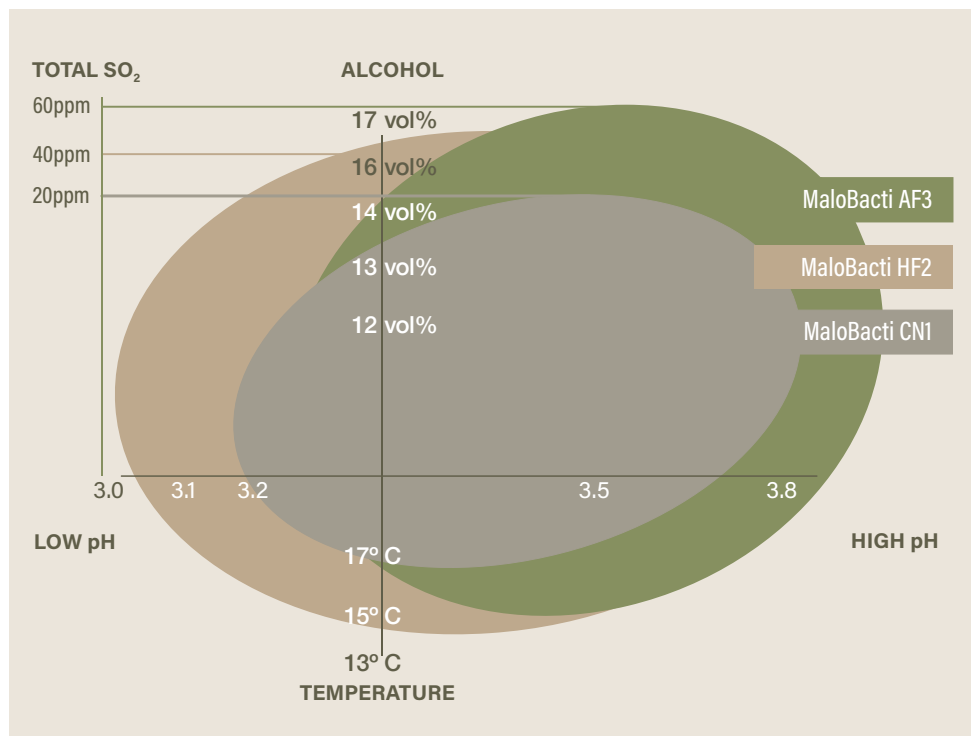
# MaloBacti™

Simple water activation.

**New** - HF2 is also available in Direct Inoculation (Rip & Tip) option.



CN1	HF2	AF3
Citric acid Negative strain – no diacetyl	Colour protective	Australian isolated strain
Protects primary fruit aromas and preserves varietal character	Isolated in a Burgundy cellar with year round temp of 12-13°C	High tolerance towards elevated phenolic conditions
Excellent fruit purity	Accentuates varietal character and reduces vegetative aromas	Complex sensory profile of dark fruits, leather and spice in red wines



# MaloControl™ BIO - MLF nutrient

Recommended for MLF under the following conditions:

- Low YAN
- Stressed primary ferment
- Low pH or high alcohol wines
- MLF reinoculation

# ViniTannin™

- Excellent integration
- Derived exclusively from grapes, pure and 100% natural
- 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	✓ ✓	✓ ✓	✓ ✓
Softens astringent red wines	✓ ✓		

**Note:** Samples available for bench trials.

# GrapEX

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



# Micro-Oxygenation

Precise oxygen dosing throughout all phases of winemaking.





# OAK BARRELS

<b>Saury</b>	Limited Availability				
	L'ecrin	Premium	Classic	Bourgogne	Sonoma
<b>Oak</b>	French	French	French American	French	American
<b>Grain</b>	Extra-fine Hand Select	Extra-fine	Fine	Mid-fine Fine	Fine
<b>Bending</b>	Fire Immersion				
<b>Toast Options</b>	Lumière Lumière Plus Medium Medium Plus BG House	Lumière Lumière Plus Medium Medium Plus BG House	Lumière Lumière Plus Medium Medium Plus	House Medium-Long	Lumière Medium Medium Plus Burgundy
<b>Seasoning</b>	3 year	3 year	3 year	3 year	2 year 3 year

<b>LEROI</b> TONNELLERIE	Divine	Harmonie	Coopers Selection
	French		
<b>Grain</b>	Extra-fine	Fine	Mid-fine
<b>Bending</b>	Fire		
<b>Toast Options</b>	Medium-Long	Light Medium Medium-Long Medium Plus Burgundy House	Light Medium Medium-Long Medium Plus Burgundy House
<b>Seasoning</b>	3 year	3 year	2 year



## Stiller Barrels

A Stiller Coopers was established in 2003 by Andrew Stiller, a Master Cooper with over 25 years experience in the trade, and sixth generation Barossan.

Careful hand selection of well seasoned Fine grain oak, toasted to an optimum level, and hands on production methods all ensure a world class barrel offering.



## Vlad

- Romanian oak from Transylvania forest origin
- Suitable for all wines



## Spirit Barrels

- Hand crafted in USA for Bourbon and Whisky
- Option of 3 char levels

# Fassbinderei Schön

Established in 1993, traditional Austrian cooperage with modern precision.  
Austrian and French Oak.



Tonneau Traditional (Large Barrels)	Thickness in mm
500L	40/35
600L	
700L	
800L	
900L	



Oval Casks	Thickness in mm
1000L	50/48
1500L	
2000L	
2500L	
3000L	60/50

Round Casks	Thickness in mm
1000L	50/48
1500L	
2000L	
3000L	
4000L	60/50

Closed Top Vats/Cuves	Thickness in mm
2000L	50/50
2500L	
3000L	
3500L	
4000L	
5000L	60/60



## UNLEASHED

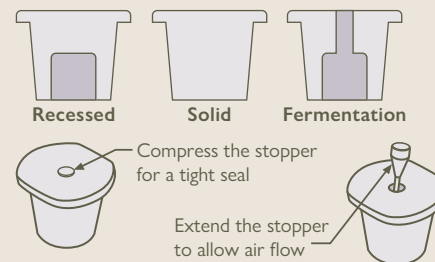
- One barrel, all wine styles
- Developed by Kauri especially for the ANZ market

## MASSIF

- Value for money, French oak barrel
- Increased impact from a hotter toast – smoke/meat/char

## Silicone Bungs

- Natural white
- Green recessed bungs available



## Barrel Repair Kit

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



## Barrel Thief



## Small Barrels

- Hungarian Oak
- 5L, 10L, 20L, 56L, and 112L
- Barrel racks included for 5L - 20L



## Stainless Steel Barrels

- Can be pressurised for barrel topping
- Seamless design with no internal crevices
- 100L, 225L, 300L



# Hungarian Amphora

- 230L, 500L and 1000L
- Handcrafted, gently air-dried and fired in the kiln
- Stainless steel door, outlet valve, and tasting tap included as standard for the 1000L



# BARREL ALTERNATIVES

## Zig-Zags, Staves, Viniblocks, Chips, Rice and Powder

Samples available on request.



Long Convection Toasting (4 hours) provides excellent aromatic and tannin impact, filling out the mid-palate and giving structure and power.

**Available Toasts** - Sweet, Complex, Intense



Traditional Convection Toasting (2 hours) provides excellent oak support while respecting the varietal and aromatic characters of the wine.

**Available Toasts** - Medium and Medium Plus

## Vintage Rice & Powder

- Unique blend of untoasted and toasted French and American oak added at crush or during fermentation
- Quick extraction and integration of oak and wine
- Heightens aromatic intensity and fruit expression





## Gebhardt TURBO-STEAMER

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



## Traditional Racks



## Barrel Masters



## Gorilla Bins

- 850L, 1000L, 1450L, 2850L



## Rigid or Folding Bins

- 3 Runners for tipping
- Rigid: 1200x1000x760H mm
- Folding: 1200x1000x800H mm



# BOTTLING SOLUTIONS



## Quality European Glass

- Made from up to 95% recyclable glass
- Wide range of sizes, shapes and colours
- BVS, cork, vinolok, crown seal
- Customisable options available on request

### Beer, Cider & Spirit Bottles

- Wide range of options available

### Large Format

- Ranging from 1.5L through to 30L!

## Screw Caps Novatwist™

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



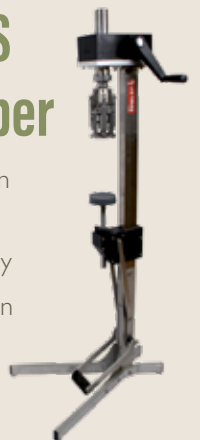
### Electric Drill Adaptor

- Save time and manual labour
- Perfect for multiple bottlings



## Manual BVS Screw Capper

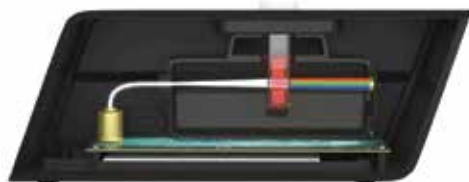
- For small production and samples
- No power necessary
- Swiss made precision



## Analysis, Anytime, Anywhere

### 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



### Wine Analysis Parameters:

- |                                     |  |                |
|-------------------------------------|--|----------------|
| • Glucose/Fructose                  | • Total SO <sub>2</sub>                      | • Anthocyanins |
| • Glucose/Fructose/Sucrose          | • Free SO <sub>2</sub>                       | • pH           |
| • Acetic Acid                       | • Tartaric Acid                              | • Colour       |
| • L-Malic Acid                      | • Total Acidity                              | • Polyphenols  |
| • L-Lactic Acid                     | • Alcohol                                    |                |
| • Primary Amino Nitrogen* (PAN/FAN) | • Alpha Amino Nitrogen* (inorganic nitrogen) |                |

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

## Beer Analysis is now available!



simplified  
analysis kits



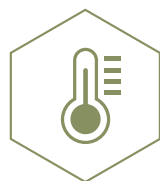
user friendly  
mobile app



wi-fi and  
bluetooth



spectrum  
340-760 nm



thermostated  
up to 40°C



no **calibration**  
or **maintenance**



innovative **data**  
**management**



internal battery  
7Ah + microUSB

## Smart Ring Test

Standards to measure 5 parameters (Glucose/Fructose, Malic, Acetic, Free SO<sub>2</sub>, Total SO<sub>2</sub>).

- 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



## Thermoblock

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



## Mini Centrifuge & Sonicator/De-gasser

For sample preparation.





# STAINLESS STEEL TANKS



## Made in Germany

- Carbon Neutral manufacturing
- First class stainless steel with flawless surfaces

## BO Series

### Flat Bottom Tanks

- 110, 220, 290, 650, 1100 and 1600L
- Ideal for smaller winemaking volumes
- Floating lid complete with seal, pump and pressure gauge
- Storage rack available



## FO Series

### VC Tanks with Feet

- 220 - 15,200L
- Vaulted tank bottom for complete draining
- Option for cooling/heating jackets, racking and discharge welded glands, sample tap
- Crane, winch and cable recommended for tanks greater than 1400mm in diameter



## FO-M Series

### Red Wine Mash Tank

- 1100 - 15,200L
- Floating lid, crane and mash door, gives great flexibility as mash tank or VC storage tank
- Optional mobile plunger



- Perfect welded seams make tanks easy to clean

## KO Series

### Forkliftable & Tippable Tanks

- 380 - 2500L
- Forkliftable variable capacity tanks, giving versatility for fermentation, storage, transport and tipping
- Options include double jackets for cooling/heating, mash door, and a stirrer



## FSMO Series

- 320 - 20,000L in a variety of diameters ranging from 820 - 2200mm
- Weld-free manhole
- Cooling/heating options include vertical and maximum cooling (covering all possible surfaces)
- Stackable options



## RSMO Series

- 950 - 7200L rectangular space saving tanks
- Stackable options



## ST-T Series

- 1000L and 1500L
- Can be stacked 3 high when full
- Options include a mash door and double jackets for cooling/heating



## FD Series

- 60 - 625L
- Perfect for storage
- Optional double jackets



## Black Eye

### Stainless Steel Fermenter

- 625L and 1000L
- A unique design that combines the advantages of the egg shape with a stainless steel tank
- Provides a gentle and well controlled ferment
- Yeast can circulate smoothly during the fermentation phase
- Perfect welded seams and smooth inner walls make the fermenting chamber very easy to clean



## Fermentation Egg

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



## Hydropress

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



## Apple & Pear Mill

- Designed to mill fruit in an optimum precise manner
- The highest possible juice yield pre-pressing
- Can process up to 1 tonne per hour



## Braumeister

### Craft Brewing System



- Single kettle brewing with standard cooling jacket
- Brewing process fully automatic with touchscreen control
- Integrated WiFi to synchronise recipes and monitor the brewing process



## PE Containers

Airtight, thick-walled containers



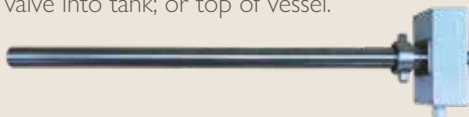
## VinHeat WINE HEATERS

Perfect for heating wine prior to bottling, or assisting in the completion of ferments

**Submersible:** into tank or barrel.



**Insert with Thermostat:** through 2" ball valve into tank; or top of vessel.



# New for V24

### Paradisi

For expressive rosé and all crisp summer wines

see page 6

### Stiller Barrels

World class barrel crafted by Barossa based Master Cooper, Andrew Stiller

see page 10

### Fassbinderei Schön

Large format casks and cuves

see page 12

### Hungarian Amphora

Contemporary, hand crafted terracotta

amphorae  
see page 14

### Novatwist

Electric drill adaptor for multiple bottlings

see page 17

### Kauri Winemaking Innovation

AU 1800 127 611

NZ 0800 528 749

info@kauriwine.com

www.kauriwine.com