



THAP

# Contemporary Terracotta AMPHORA

The Hungarian Amphora Project (THAP) produce contemporary amphorae of high quality with practical options for winemakers, brewers and other producers.

Basic materials for the clay are taken directly from the mine and processed at THAP's terracotta company. These basic materials are purified and mixed to a special composition to allow for consistency in porosity. The raw clay is then formed by craftsman into an amphora by hand. The new born amphora has the time to gently air-dry until it is ready to go into the kiln to take its final form.



## Features

- THAP's terracotta composition has been researched and proved to comply with the requirements for food use: all components are known and controlled.
- Porosity of clay composition around 2.5 %. Pore size <0.4 micron - this porosity provides a moderate level of micro-oxygenation.
- **Hygienic Material** – The small pore size of the amphora and the absence of wax treatment results in an easy to clean surface and little development of micro-organisms. Even red wine does not stain the interior of the terracotta products so they can be used alternating for making red and white wine.

- **Evaporation** – A consequence of porosity needed for the micro-oxygenation (like in barrels). The vaporisation speed of water and alcohol is different depending on temperature and air humidity. When cellars are open during fermentation the evaporation is higher and cools the fermentation.

- **Tilting System Video**



Capacity	1000L	500L	230L
<b>Standard Equipment</b>	With Terracotta Lid, Airlock, SS 200mm Door, Sample Tap, 2" Triclover Bottom Outlet and Acacia Pallet as standard.	With Terracotta Lid, Airlock, Tilting System and Acacia Pallet as standard. Sample tap option available.	With Terracotta Lid, Airlock, Tilting System and Acacia Pallet as standard.
<b>Dimensions</b>	110 (W) x 174 (H) cm	86 (W) x 137 (H) cm	71 (W) x 98 (H) cm
<b>Weight</b>	340 kg	145 kg	88 kg
<b>Features</b>	<ul style="list-style-type: none"> <li>• Use for fermentation and/or ageing red and white wines</li> <li>• Terracotta lid is easy to use and provides good thermal insulation</li> <li>• Accompanying strong pallet made from durable acacia wood</li> <li>• For 230/500L models, steel tilting rack allows for easy emptying</li> </ul>		

## Standard Equipment



Terracotta Lid



Airlock



Tilting System  
Standard on 230/500L



Acacia Pallet



SS 200mm Door  
Standard on 1000L



Sample Tap  
Standard on 1000L  
(optional for pre-production orders on 230/500L)



Outlet Gland  
Forward facing flush with bottom 2" Triclover. Standard on 1000L. Optional for pre-production orders on 230/500L. (Adaptor to BSM/RJT or other threads available on request.)

## Available for Pre-Order



Glass Lid



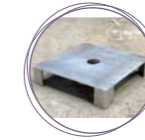
Flat Lid



Sunken SS Lid  
(Top)



Lid with Cooling System



Stainless Steel Pallet (instead of Acacia Pallet)  
Small pallet 46 x 46 cm for 230L and 500L amphora  
Big pallet 52 x 52 cm for the 1000L amphora



Stainless Steel Shovel

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