





OAK BARRELS

Saury

One of the most renowned cooperages in France. Present in more than 30 countries, Tonnellerie Saury crafts the finest oak barrels with grain, size and toast options to suit all wine styles.

	L'ecrin Limited Availability	Premium	Classic	Bourgogne
Oak	French	French	French American	French
Grain	Extra-fine Hand Select	Extra-fine	Fine	Mid-fine Fine
Bending	Fire or Immersion			
Seasoning	3 year			
Toast Options	Lumière, Lumière Plus, Medium, Medium Plus, BG House			House Medium-Long Cru

NEW

Cru Toast

A sensational Burgundian toasting to provide mid-palate weight, sweetness and an elegant Burgundian lift. Perfect for **Chardonnay**, **Pinot Noir** and Shiraz/Syrah.

LEROI
TONNELLERIE

The oldest cooperage in France crafting barrels from quality French oak. The rich and savoury oak characters typify the traditional Cognac barrel style, imparting a unique complexity to the wine.

	Divine	Harmonie	Coopers Selection
Oak	French		
Grain	Extra-fine	Fine	Mid-fine
Toast Options	Medium-Long	Light, Medium, Medium-Long, Medium Plus, Burgundy House	
Seasoning	3 year		2 year



NEW

Tonnellerie des Clos

100% Burgundy from oak to craftsmanship!

Crafted from burgundian french oak sourced from the prestigious forests of Burgundy and produced in Côte de Nuit.

- 225L, 228L, 300L, 500L
- Toasting Options: Light, Medium, Medium-Long, Medium Plus, Strong



Tonnellerie Vlad

Saury Amplitude

Artisanal toasting method of incandescent oak embers that are renewed several times, enabling the toasting to penetrate the stave by several millimeters.

- Romanian oak from Transylvania region
- Suitable for all wines
- Vanillin aromas with refined and subtle oak notes
- Toasting Options: Light Ember, Medium Ember or Heavy Ember



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



Spirit Barrels

- Perfect for Bourbon and Whisky
- 5L, 10L, 20L, 56L, 112L, 200L
- Option of 3 char levels
- Made in USA and EU

Saury LEROI
TONNELLERIE

Cuves & Casks

- Ranging from 10hL through to 70hL
- Fully assembled for immediate use
- 4 year seasoned oak



Fassbinderei Schön

- Traditional Austrian cooperage with modern precision
- Specialising in thick stave tonneaus
- Available in Austrian, Slavonian and French Oak
- Custom options available.



Tonneau Traditional



Tonneau Oval



Round Casks



Oval Casks



Cuves/Vats

Small Barrels

- Hungarian Oak
- Available in 1L, 2L, 3L, 5L, 10L, 20L, 28L, 56L, and 112L
- Barrel racks included for 1L-20L
- Wine or spirit toast available



Decorative Half Barrels

- Brand new
- Fully assembled and ready to use



Barrel Repair Kit

- Coopers manual
- Coopers hammer
- Hoop driver
- Scraper
- Wedges
- Spikes

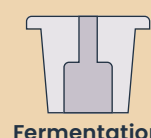
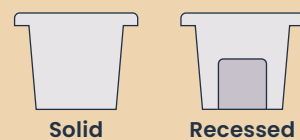


Barrel Thief



Silicone Bungs (made in Australia)

- Natural white
- Unique easy-grip design
- Red and white recessed bungs available



Fermentation



Compress the stopper for a tight seal

Extend the stopper to allow air flow

BARREL ALTERNATIVES

TN Coopers is a world leader in the production of premium oak products and provides winemakers several "barrel alternative" options, over two ranges. Samples available.



ODYSÉ
INNOVATION

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

- French and American Oak
- Available Toasts: Medium, Medium Plus, Heavy



AMBROSIA
PERFECTION

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

- French and American Oak
- Available Toasts: Sweet, Complex, Intense



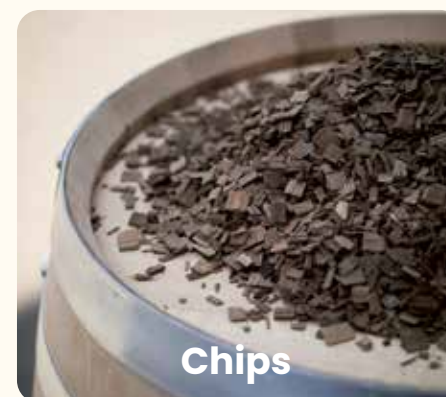
Zig-Zags



Premium Staves



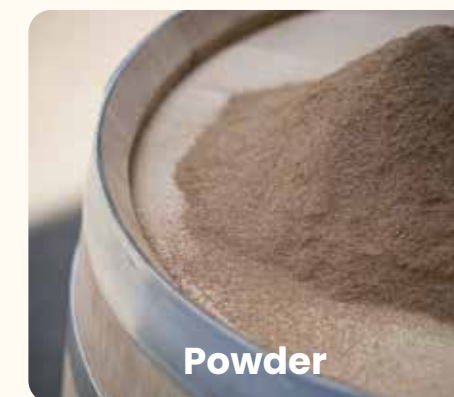
Viniblocks (Dominos)



Chips



Rice



Powder

Stainless Steel Barrels

- Can be pressurised for barrel topping
- Use as neutral barrels for trials
- Seamless design
- 100L, 125L, 225L, 300L



FERMENTATION & FINING



VitiFerm™ BIO Yeast

- No rehydration nutrient required
- Perfect for conventional and organic production

Alba Fria

All aromatic wines and rosé

- Clean fruit expression
- Low VA and ester producer
- Faster settling with increased β -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



Pinot Alba

For all complex white wines

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



Paradisi

For expressive rosé and all crisp summer wines

- 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



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



Sauvage

For all varieties

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



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



RIP & TIP

Rubino Extra, Esprit and Alba Fria are suitable for Direct Inoculation.

QUICK ACTIVATION

Mix 50% juice and 50% water at 28–30°C.
Add to must after 15 minutes – NO lag phase!

FermControl™ BIO – The Original Yeast Supplement

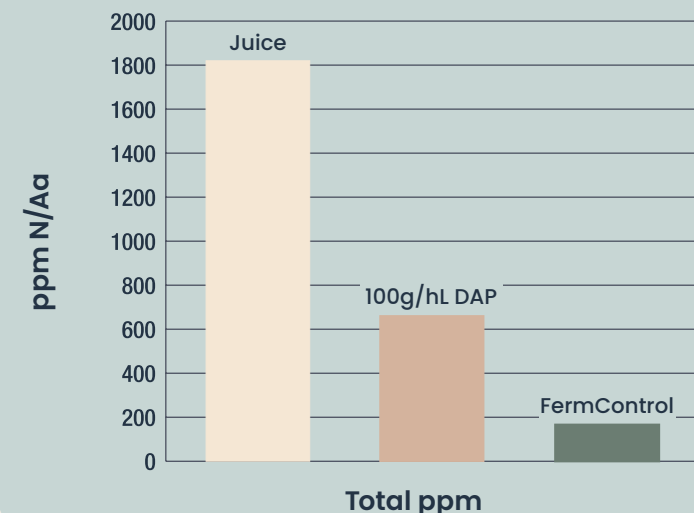
FermControl™ is a one pouch solution for the complete nutrition and supplementation of yeast during alcoholic fermentation. It improves all metabolic functions, fermentation dynamics and overall quality of the wine.

Key Features:

- Inhibits the formation of H_2S 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_2 production by yeast
- Certified organic



Ammonia & Amino Acid Utilisation Rate



Complete Australian addition guide



Complete New Zealand addition guide

Standard Addition

Baumé/Brix	YAN (ppm)	1st Addition Day 1 with 2B yeast; or day 2 with all other yeast	2nd Addition ⅓ through fermentation (i.e. 4–5°Baumé/7–9°Brix)
> 12.5 / > 22.5	> 130	200 ppm FermControl™	200 ppm FermControl™
< 12.5 / < 22.5	> 130	150 ppm FermControl™	150 ppm FermControl™

Remedial Addition

In event of Sulphide Formation/Sluggish Fermentation

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

HOT TIP

YAN Measurement

For reds, take sample
> 6 hours after skin contact.

For whites, take sample after crush.

ClearUp™ BIO – Highly Purified Yeast Cell Wall

The unique washing and production process ensures a high absorption capacity.

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 and lot NTU whites

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 the treatment of juice, wine and aged wines. Certified organic and vegan friendly.

Vinification

- Colour stabilisation and aroma protection (particularly disease affected juice)
- Reduction of SO₂ 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



MaloBacti™ – MLF Cultures

Unique strains for natural colour, aroma and flavour stability.

DIRECT INOCULATION

available now!

CN1

Citric acid Negative strain – no diacetyl

Protects primary fruit aromas and preserves varietal character

Excellent fruit purity

HF2

Colour protective

Isolated in a Burgundy cellar with year round temp of 12-13°C

Accentuates varietal character and reduces vegetative aromas

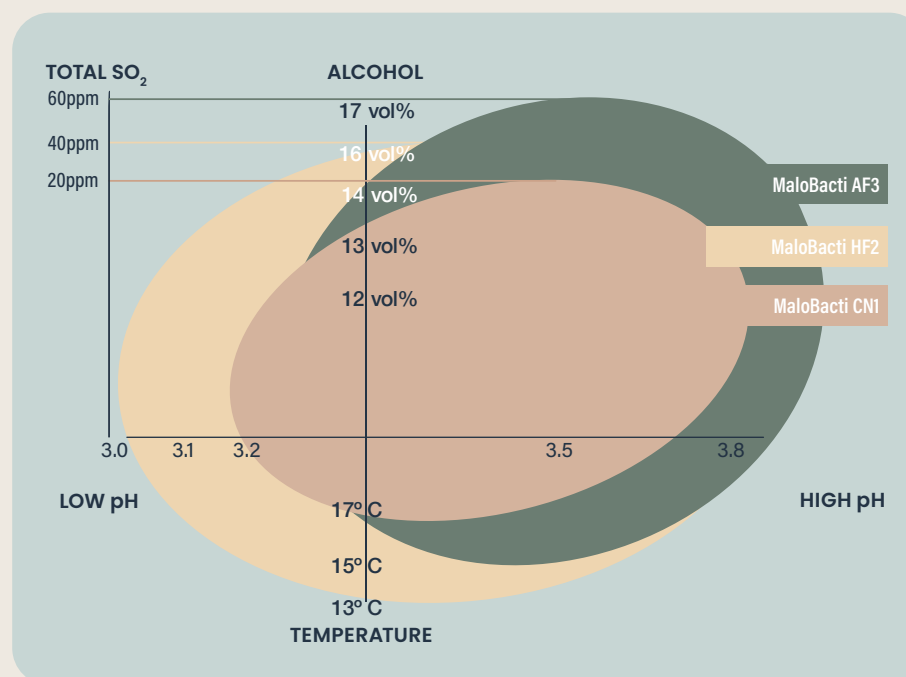
AF3

Australian isolated strain

High tolerance towards elevated phenolic conditions

Complex sensory profile of dark fruits and spice in red wines

Enhances diacetyl in white wine



MaloControl™ BIO – MLF nutrient

Recommended for MLF under the following conditions:

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



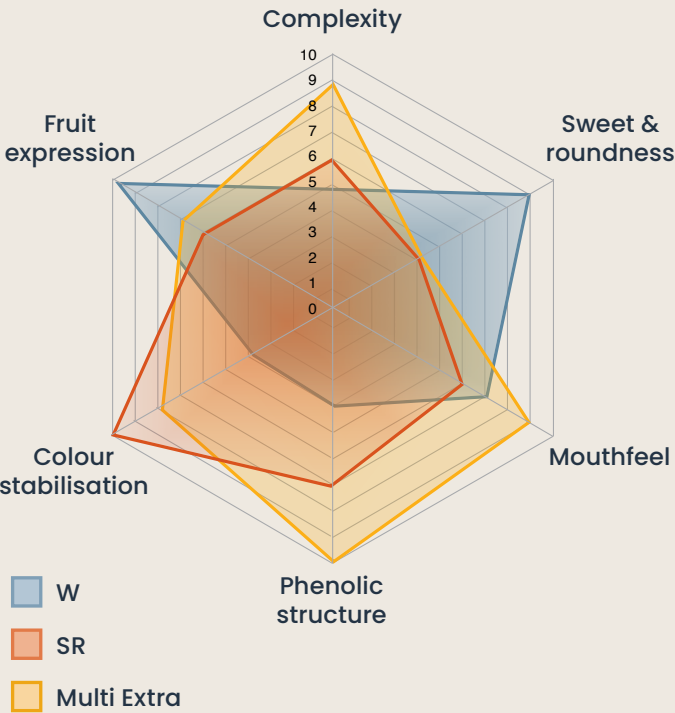
L Malic

NEW

L Malic acid added in combination with Tartaric is an easy and inexpensive tool to achieve an appropriate pH shift, and a high level of microbial integrity. It prevents the excessive precipitation of tartaric acid and potassium. The result is improved sensory balance and palate harmony.

ViniTannin™ – 100% grape derived tannins

- Excellent integration in must and wine
- Improves structure and softens tannin profile
- No bitterness or astringency
- For fermentation and fine tuning prior to bottling



W

Recommended for white and rosé wines

Optimises redox potential and aromatic stability of wines

SR

Excellent for all red wines

Optimises colour pigment stabilisation and improves texture

Multi Extra

Excellent for all red wines

Improves colour intensity, texture and optimises colour concentration

Terracotta Amphora

- High quality Hungarian amphora
- 40L, 230L, 500L, 800L and 1000L
- Handcrafted, gently air-dried and fired in the kiln
- Allows for controlled micro-oxygenation
- Easy to clean and integritytested
- Options include: Stainless steel door, outlet valve, tasting tap and tilting frame for easy emptying



Supreme

NEW

- 100% white grape skin tannin with high content proanthocyanidin
- Optimal for the colour stabilisation of red wine, including Pinot Noir and Grenache
- Upgrades the sensory quality of all wines; more complexity and increased palate weight



Wine i-QT

NEW

- Made of 100% heart wood from European oak
- Gently toasted before extraction
- Easy soluble, very smooth and complex tannin
- Supports the reductive potential and flavour development



Liquid Tannin – NZ Only

- Easy to use, excellent integration
- Improves colour and enhances mouthfeel
- Very effective in difficult vintages



PMS

(Potassium Metabisulphite)

- High quality PMS
- Made in Europe
- 1kg or 15 kg packets

NEW

Wine Concrete Tanks

NEW

Winecube

- Stackable cement tanks
- 7hL and 11hL
- Lightweight, compact, easy to transport



STAINLESS STEEL TANKS



Made in Germany

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

ST-T Series



- 1000L and 1500L
- Can be stacked 3 high when full
- Options include a mash door and double jackets for cooling/heating
- Provided with wide forklift tyres for ANZ market

TO-Z



Versatile VC Tanks



- 750 - 1900L
- Versatile use
- Forkliftable transportation tank, accessible from both sides with a pallet truck or forklift
- Options include double jackets for cooling/heating, mash door, and juice extractor sieve

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

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



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
- Perfectly welded seams and smooth inner walls make the fermenting chamber 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

Forkliftable Feet



available for FO/FSMO tanks



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, floating lid and a stirrer
- Provided with wide forklift tyres for ANZ market

RSMO Series

Rectangular tanks for space optimisation

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



FD Fermenters & Storage

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



PE Ferment & Storage Vessels

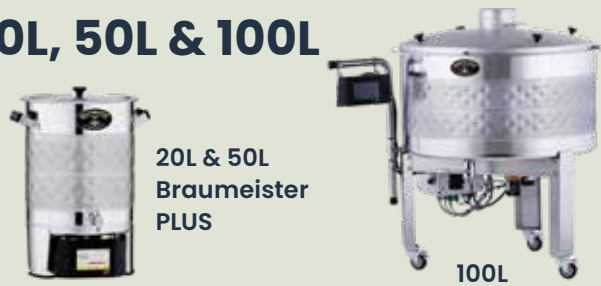


BRAUMEISTER – Craft Brewing System



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

20L, 50L & 100L



20L & 50L
Braumeister
PLUS

100L

200L, 500L & 1000L



200L

1000L

500L

NEW Braumeister Light



500L

1000L

Maltman® Malt Mills – by Sommer for brewers and distillers



Freshly ground malt enhances purity and flavour in brewing and distilling. The Maltman® crushes kernels into grit with low flour content and intact husks, ensuring ideal preparation and a natural purification filter.

Maltman 55/75

- Suitable for brews up to 200L with throughput 75kg/h



Maltman 110/150

- Throughput up to 150kg/h (Maltman 110) and 200kg/h (Maltman 150)



Hydropress

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



Apple & Pear Mill

- High juice yield pre-pressing
- Can process up to 1 tonne per hour



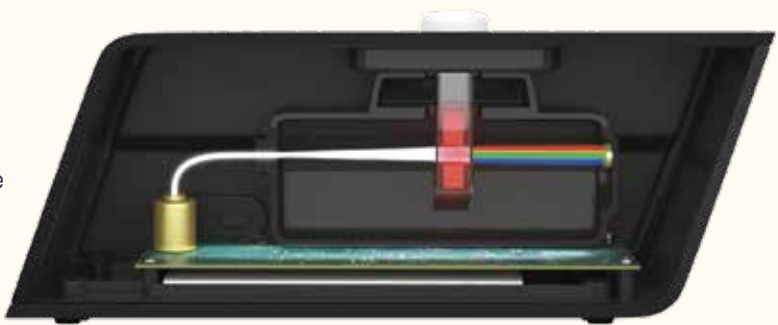
SMART ANALYSIS – Analysis, Anytime, Anywhere



A portable, enzyme analyser that simplifies quality control in the cellar and allows you to improve your product day after day.

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

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

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



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

Thermoblock

Enables simultaneous analysis of one parameter, on up to 10 samples



Mini Centrifuge & Degasser

Perfect for easy sample preparation



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!



Models	Plug	kW	SUITABLE FOR		
			Barrels	SS Tank Max Vol	Bottling Line Nozzles
TD9	20A	9.9	One at a time	6000L	9-10
TD13	20A	13.2	1-2 at a time	8000L	13-14
TD16	32A	16.5	1-2 at a time	10000L	16-18
TD20	32A	19.8	1-2 at a time	12500L	19-22
TD23	32A	23.1	1-3 at a time	15000L	24-26
TD33	50A	33	1-4 at a time	25000L	30-32

NEW



Barrel Cellar Humidification

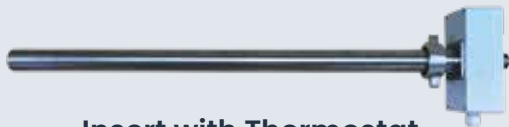
- Leading manufacturer of dry fog technology
- Intelligent non-wetting system
- Reduce wine losses & save on topping costs

VinHeat Wine Heaters

Made in Germany



Submersible
Into tank or barrel



Insert with Thermostat
Through 2" ball valve into tank; or top of vessel.

Traditional Racks



Barrel Masters



Gorilla Bins



BOTTLING SOLUTIONS

750ml Feather 300g

NEW

The Most Sustainable Wine Glass Bottle

- Cost reduction on the whole supply chain including transport
- Contains up to 84% recycled material

	750ml Bordeaux Feather 300g	750ml Bordeaux Feather 300g	750ml Burgundy Feather 300g*	750ml Burgundy Feather 300g*
Colour	Antique Green	Flint	Antique Green	Flint
Finish/Closure	BVS	BVS	BVS	BVS
Height (mm)	290mm	290mm	tbc	tbc
Diameter (mm)	73mm	73mm	tbc	tbc
Weight	300g	300g	300g	300g

*750ml in Burgundy 300g coming later this year.



Core Range

- Premium European glass
- Cork, BVS, Vinolok
- Up to 95% recyclable glass
- Please enquire for more options

Code	375mL-1L				500mL				750mL			
	375ml Bordeaux Grand Vin 38.5 BVS	375ml Burgundy BVS	375ml Burgundy BVS Flint	375ml Sparkling Green	500ml Bordeaux Tall BVS Extra Flint	500ml Bordeaux Storica Taper	750ml Burgundy Premium Hugo BVS	750ml Burgundy Evolution Flint	750ml Burgundy Tradition Vinolok	750ml Riesling 342 Vinolok	1L Bordeaux Evolution Flint	1L Riesling Evolution Flint
Finish/Closure	BVS	BVS	BVS	Crown/Cork	BVS	Cork	BVS	Cork	BVS	BVS	Cork	Cork
Height (mm)	236.5mm	243mm	242mm	244.4mm	327mm	267mm	296mm	296mm	296mm	341.5mm	305mm	305mm
Diameter (mm)	61mm	65.6mm	66mm	68.3mm	62.5mm	72.7mm	85.7mm	81.4mm	85.7mm	81.4mm	81.4mm	81.4mm
Weight	280g	310g	305g	430g	450g	500g	485g	440g	485g	560g	475g	475g
Bottles/Pallet	2380	2432	2352	1904	1650	960	528/1232	1372	528/1232	1015	1050	1050
Bottles/Ctn	6	6	-	-	-	-	-	-	-	-	-	-

750ml Burgundy Caractere	750ml Burgundy Renaissance	750ml Burgundy Tradition Green	750ml Bordeaux Sissi Bartop	750ml Riesling BVS	750ml Riesling 350	750ml Champ Grand Cru	750ml Champ Italia	750ml Sparkling Light	750ml Burgundy Tradition Vinolok	750ml Riesling 342 Vinolok	1L Bordeaux Evolution Flint
WG-566-05-77 WG-566-X7-77	WG-8028862	VG-8005691	VI-8008649	WG-056-05-4E WG-056-X7-4E	WG-065-05-77	FU-013851 FU-017127	WG-406-05-43	WG-279-01-31 WG-279-07-31	WG-477-05-1A	WG-165-05-1A	WG-8006894
Cork	Cork	Cork	Bartop/Cork	BVS	Cork	Crown/Cork	Crown/Cork	Crown/Cork	Vinolok with lug	Vinolok with lug	Cork
296mm	300mm	296mm	330mm	327.5mm	350mm	299mm	304mm	290.6mm	289mm	341.5mm	305mm
81mm	91.4mm	82mm	72.5mm	75.5mm	77.9mm	95mm	99.2mm	83.4mm	82.2mm	77.9mm	84.5mm
450g	910g	570g	500g	415g	560g	850g	920g	560g	570g	560g	475g
594/1372	888	1164	1404	1350	1218	432/576	762	1274	1372	1015	1050

LARGE
FORMAT

- High quality European glass bottles
- 1.5L up to 30L Bottles
- Available in **pallet quantities** or in **carton quantities**
- Most bottles available ex stock
- Core range listed. Please enquire for more options

Bottle Colours

- Green
- Antique Green
- **VE** Antique Green VE
- Champ Green
- Dark Green
- Flint
- **e** Extra Flint

Magnum
1.5L

						
Code	VE FU-010016 e FU-010973	VE FU-016875 e FU-006009	VE FU-017139	VG -8024081	VE FU-017231	VE FU-015013
Finish/Closure	Cork	BVS	Cork	Cork	Cork	BVS
Height (mm)	347mm	347mm	347mm	358mm	347.2mm	347.2mm
Diameter (mm)	109mm	109mm	106mm	111.5mm	99.7 mm	99.5mm
Weight	850g	850g	850g	1240g	850g	850g
Bottles/Pallet	315	315	351	500	381	381
Bottles/Ctn	6	6	6	6	6	6

Jeroboams
3L

					
Code	VE FU-015772 e FU-018111	VE FU-014336	VP -05080#804 e VP-05088#704	VE FU-013109 e FU-017249	VP -01040#804
Finish/Closure	Cork	Cork	Cork	Cork	Cork
Height (mm)	450mm	456mm	456mm	445mm	475mm
Diameter (mm)	138mm	121mm	120.5mm	127.8mm	135mm
Weight	1750g	1750g	1750g	1750g	2950g
Bottles/Pallet	112/168	258	-	126/189	-
Bottles/Ctn	6	6	6	6	6

Large Format
6L - 30L

							
Code	VE FU-013104	e VP-0503B#104	VG -8021146	VG -8007338	VP -7396Q#103	VP -0504Q#103 e VP-0504B#103	VG -2268V#202 VG -8007341
Finish/Closure	Cork	Cork	Cork	Cork	Crown/Cork	Cork	Cork
Height (mm)	545mm	493.1mm	492.8mm	578.5mm	584mm	555mm	645mm
Diameter (mm)	158mm	164.4mm	164.5mm	173mm	189.3mm	189.3mm	193.4mm
Weight	2950g	2950g	2985g	5150g	5250g	4000g	7000g
Bottles/Pallet	126	-	-	-	-	-	-
Bottles/Ctn	6	6	6	6	6	6	1/4

								
VE FU-017137	e WG-298-X7-506	WG -6189Z7-4E e WG-6189X7-4E	LG -112920121	VG -8003306	e FU-016893	e FU-015726	VE FU-015923	VE FU-013605
Cork	Cork	BVS	Cork	Cork	Crown/Cork	Crown/Cork	Crown/Cork	Crown/Cork
392mm	398mm	398mm	480mm	478mm	353mm	372mm	350mm	380mm
98mm	93.9mm	93.9mm	89mm	93.5mm	120.4mm	114.7mm	120.4mm	126.5mm
1350g	980g	980g	1200g	1270g	1750g	1750g	1750g	1750g
254/381	576	288/417/432	600	284	258	300	258	162/243
6	6	6	6	6	6	6	6	6

	
e FU-015866	VE FU-012971
Crown/Cork	Crown/Cork
475mm	446.5mm
135mm	145.8mm
2950g	2950g
112	144
6	6

Large Format
5L

		
Code	VE FU-014337	VE FU-018055
Finish/Closure	Cork	Cork
Height (mm)	532mm	518mm
Diameter (mm)	145mm	154mm
Weight	2950g	2950g
Bottles/Pallet	96	84
Bottles/Ctn	6	6

Bench Top
Corkers

Custom made to match bottle and cork size.



							
VG -8007327	VP -0505Q#103 e VP-0505B#103	VP -0506Q#202 e VP-0506B#202	VG -0109V#202	VP -0507Q#102	VP -0189V#302	VP -0110V#101	VP -0212V#301
Cork	Cork	Cork	Cork	Cork	Cork	Cork	Cork
699mm	653mm	695mm	759mm	750mm	827mm	906mm	906mm
212.5mm	205.6mm	214mm	224.8mm	224mm	232mm	258.4mm	274.3mm
8400g	5550g	6700g	10000g	7000g	11500g	11000g	11000g
-	-	-	-	-	-	-	-
4	4/6	2/4	2	2	1/2/4	1	1

Manual BVS
Screw
Capper

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



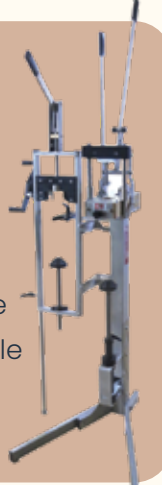
Manual
Corker for
Large Bottles

- 5 models available
- Optional vacuum device available
- Swiss made precision



Manual
Corker/
Wirer

- For sparkling wine
- 3 models available
- Swiss made precision



Spirit
Bottles
Now Available!



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

LogiCO2 Safety Systems



The perfect safety solution to protect staff from the dangers of CO2 exposure.

LogiCO2 Mk9

The latest generation and most economical CO2 Safety System.

- Measures the CO2 concentration and alerts in the event that CO2 concentration reaches the pre-set alarm levels
- Provides visible indication of CO2 levels and temperature in the area where the remote sensor is located
- Self-calibrates at regular intervals
- A complete plug and play set up, allowing up to 12 sensors



LogiCO2 Scout Glow

The new LogiCO2 Scout Glow – Low cost, pocket-sized and measure CO2 remotely.

- The revolutionary pocket-sized CO2-detector can be rolled into a risk area and will indicate if there is a dangerous concentration in the area, eliminating human risk
- If the CO2 concentration is above the threshold the Scout warns the user visually by sound and flashing lights
- The Scout is operated by a smartphone App and connects through wireless Bluetooth



The Wine Check

Traveling with wine has never been easier!

- Two carry handles and wheels with a removable pull strap make transporting your wine a breeze
- Lightweight design (2.5kg) allows you to check-in a full 12 bottle case of nearly any wine at the airport, while staying under the 23kg weight limit



Rigid or Folding Bins

- 3 Runners for tipping
- 625L Rigid Bins: 1200 L x 1000 W x 760 H mm
- 670L Folding Bins: 1200 L x 1000 W x 800 H mm (290 H mm when folded)



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