Saury Vinification Intégrale

Whole Bunch/Berry Barrel Fermentation

Saury Vinification Intégrale facilitates barrel fermentation of whole bunches and/or whole berries using the original and patented Vinification Integrale system first developed and offered by Tonnellerie Baron.

Winemakers will see great sensory results – heightened aromatic expression and textural improvements from barrel ferment of whole fruit.

Features include:

- Rotation of the barrels during fermentation improves results compared to stand up barrels with the heads off.
- Vinification Intégrale is a low cost investment.
- Avoid sending barrels out or hiring in coopers for barrel modification. Sauy Vinification Intégrale is designed for easy installation by winemakers or the winery handyman.
- Free installation by Saury on Vinification Intégrale ordered with new barrels.

Vinification Intégrale & Life Cycle of Equipped Barrels



Delivery of the barrel equipment with Vinification Intégrale with Monoblock.

Assembly post fermentation for maturation

Reuse of Vinification Intégrale Equipment on a New Barrel



Delivery of prepared barrel.

Expandable Bung

ACCESSORIES

Vinification Intégrale with Monoblock.

'inification Intégrale system on

Falland Barrel Master with wheels

HEAD BASE PLATE & COVER



Economic System

Simplest system for normal operation. Does not facilitate use of seed filter or cooling tube.



Standard System

Allows insertion of seed filter and cooling tube (not included).



Replacement Kit

For maturation.

BARREL ROTATION OPTIONS



MonoBlock for 225L/300L



MonoBlock for 500L

Recommended for barrel rotation. Mash Scraper Spanner For tightening the vinification intégrale system. Sampling Tool For insertion through bung hole, through cap Seed Filter Cooling Tube Tasting Kit

Kauri Winemaking Innovation

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Plexiglass head

