

# grapeworks

EQUIPMENT & SUPPLIES

**Product  
List**  
*january 2012*

## **NEW Biogamma Enzymatic test kits**

Ready to use straight out of the box  
see page 8

## **NEW Actifirm Organic – DAP free Nutrient**

Highly effective and 100% yeast derived  
see page 2

## **Pall & Seitz filtration products**

Contact Grapeworks regarding  
availability of supply  
see page 10

## **NEW Cold Stabilising CMC**

Commercial volumes of Australian wine  
are already tartrate stabilised with  
Cristab and now on retail shelves

**Cristab is in stock and available now**  
see page 7



NATIONAL  
telephone 03 9555 5500  
facsimile 03 9555 3500  
18 / 260 Wickham Rd, Highett,  
Victoria 3190 Australia  
email [info@grapeworks.com.au](mailto:info@grapeworks.com.au)

SOUTH AUSTRALIA & WESTERN AUSTRALIA  
telephone 0401 560 550  
email [martin@grapeworks.com.au](mailto:martin@grapeworks.com.au)

HUNTER VALLEY, MUDGEE & QUEENSLAND  
telephone 0447 020 313  
email [peter@grapeworks.com.au](mailto:peter@grapeworks.com.au)

**[www.grapeworks.com.au](http://www.grapeworks.com.au)**

# CONTENTS

Enzymes .....	1	Barrels .....	12
Yeasts .....	2	Staves .....	12
Yeast Nutrients .....	2	Chips .....	12
		Powder .....	12
Fermentation Supplements .....	3	Barrel Racks .....	13
Lysozyme .....	3	Mobile Steam Generation .....	13
Malo Bacteria .....	3	Hot Water Sterilizing .....	13
Malo Nutrients .....	3	Barrel Washer .....	13
		Power Supply .....	13
Sparkling Wine yeasts and additives .....	4	Barrel Bungs silicon .....	13
Carbon .....	4	Bung Airlock .....	13
Bentonites .....	5	Fermentabag .....	14
Tannins .....	5	Cellabag .....	14
Treatment of Hydrogen Sulphide Odour .....	5	Bin Liners .....	14
Gum Arabic .....	5	Bulk Containers – IBC .....	14
		Picking / Ferment Bins .....	14
Fining Agents, Tannin Adsorption, Taste Harmonisation .....	6	VC Tanks .....	14
Acid Adjustment .....	6		
		Covers for Open Fermenters .....	15
Cold Stabilisation .....	7	Insulation .....	15
Sugars .....	7		
Sulphur .....	7	Sparkling Wine Closures .....	16
Cleaning .....	7		
		Muselets .....	17
Wine Analysis .....	8	Hoods .....	17
Filtration .....	9	Still Wine Closures .....	18
Pall & Seitz Filtration .....	10	Equipment .....	19
		Grape Press .....	19
Cellastac Bottle Cellaring tray system .....	11	Must Clarification .....	19
Cellastac Pallets .....	11		
Cellastac Pallet Handling .....	11	Cellar Door .....	20
		Vineyard .....	20
		Terms and Conditions .....	21



## ENZYMES

### Martin Vialatte

		Pack Size
<b>Depectil MP+</b>	B-glucosidase activity, better juice extraction, clarification & settling	100 gm 1 kg
<b>Depectil Easyclar 32 FCE</b>	Highly concentrated pectanase, clarification of difficult varieties	100 gm 1 Kg
<b>Depectil Ar</b>	Increased release of aromatic terpenols, improved clarification of must, makes filtration easier	100 gm 1 kg
<b>Depectil Elevage</b>	Improved organoleptics of wine aged on lees and filterability Extraction of yeast polysaccharides	100 gm 1 kg
<b>Depectil Extra Garde FCE</b>	Improved & more rapid extraction of tannins & colour in red wine	250 gm 1 kg
<b>NEW Pectolyse Red</b>	To extract grape phenolic compounds. Granula formula	1 kg
<b>NEW Pectolyse White</b>	For the clarification of white and rose musts. Granula formula	1 kg

### AB Enzymes

<b>ROHAVIN MX</b>	Special Pectinase for white & rosè skin maceration to break down soluble Pectin, improve juice extraction, settling & clarification	25 kg
<b>Rohavin L</b>	Red Wine maceration, general red enzyme, and highly effective pectinase	25 kg
<b>ROHAVIN BX-L</b>	Cleans cross flow membranes, removal of yeast cells. Pinot Noir: Glucanase and Colloidal breakdown. Aids with filtration	25 kg

### Erbsloh

<b>Trenolin Bucket DF</b>	White wine to improve aroma. Enzyme for Depectinization of mash/crush and musts	1 ltr
---------------------------	---	-------



# YEASTS

Pack Size

## Martin Vialatte

<b>NEW Viti C</b>	Starter yeast - blend of Saccharomyces cerevisiae. Adapted to the beginning of the season.	0.5 kg
<b>BC</b>	Restart stuck ferments - blend of Cerevisiae and Bayanus	0.5 kg
<b>NEW Sauvignon</b>	Killer yeast - Sacchoromyces cerevisiae galactose	0.5 kg
<b>58W3</b>	Isolated in Asace - Pinot Gris, Gewurtztraminer, Riesling, Viognier	0.5 kg
<b>Multiflor</b>	For Riesling & aromatic whites to enhance fruit & floral characters, gives increased body.	0.5 kg
<b>Chardonnay</b>	Special Chardonnay strain MV95203, increased aromatic complexity and increased fruit driven intensity.	0.5 kg
<b>Quartz – SOEC</b>	Saccharomyces bayanus, high alc tolerance, clean neutral fermenter secondary ferment	0.5 kg
<b>Perle – SOEC</b>	Secondary Ferment Specialised for Charmat Tank Method	0.5 kg
<b>M83</b>	High aromatics & flavours in red wine - Rosé specialist	0.5 kg
<b>MVO 3001</b>	Isolated on Grand Cru in Côtes de Nuit, primarily for pinot noir & other cold soak varieties	0.5 kg
<b>MT</b>	Cabernet, Franc & Merlot. Enhances varietal aromas especially fruity/floral, strawberry & caramel	0.5 kg
<b>CSM</b>	Special Bordeaux strain L6885, Increased extraction of soft long tannins, lifted aromatics. Specialist for Cabernet Sauvignon and Franc, and Merlot	0.5 kg
<b>Syrah YSEO</b>	Shiraz specialist, high alc tolerance, improved spice	0.5 kg
<b>Grenache</b>	Grenache specialist, maximum colour extraction, no VA produced	0.5 kg

## Oenofrance

<b>C19 YSEO</b>	Fruit driven white and rose styles, sparkling secondary ferment	0.5 kg
<b>Synergie</b>	70% C19 & 30% ALS for aromatic enhancement in dry white & rose	0.5 kg
<b>ALS</b>	Classic Alsacian yeast strain. Aromatic wine styles, Riesling, Sauvignon Blanc, semillon	0.5 kg
<b>BRG YSEO</b>	Aromatic and organoleptic expression especially burgundian style white and red wine	0.5 kg
<b>CHP</b>	Sparkling wine fermenter - Primary or Secondary ferment	0.5 kg
<b>Lumai</b>	Malbec, Mourvedre (Mataro) & Cabernet rapid implantation and low nitrogen requirements	0.5 kg
<b>Ribera</b>	Full bodied fruit driven style red wine	0.5 kg

# YEAST NUTRIENTS

Pack Size

<b>Phosphate Composé</b>	Thiamin and DAP blend. For damaged fruit and secondary ferment conditioning	1 kg
<b>DAP</b>	DAP (Diammonium Phosphate) European Origin	1, 5 & 15 kg
<b>DAP</b>	DAP (Diammonium Phosphate) Chinese origin	1, 5 & 15 kg
<b>Preferm</b>	Martin Vialatte Rehydrating, micronutrients, sterols and long chain fatty acids	1 kg
<b>Actiferm</b>	Martin Vialatte Complete nutrient and trace element addition useful for re-starts	1 kg
<b>Actiferm 1-2</b>	Martin Vialatte 2 stage ferment nutrient. For rapid start & to build yeast tolerance to ethanol	1 kg
<b>NEW Actiferm Organic</b>	Actiferm Organic provides organic nitrogen giving wines a better organoleptic profile and aroma without H2s production	1 kg



## FERMENTATION SUPPLEMENTS

### Yeast hull and polysaccharide preparations

Pack Size

<b>Genesis FRESH</b>	Oenofrance helps prevent browning & maintain aroma freshness	1 kg
<b>Genesis LIFT</b>	Oenofrance improves the organoleptic volume in both white and red wine	1 kg
<b>Genesis PRIME</b>	Oenofrance assists removing off sulphur aromas, improves mouth feel volume & length	1 kg

## LYSOZYME

Pack Size

<b>NEW Bactolyse Lysozyme</b>	The addition of this natural product can be used for several objectives: -	500 gm
	1) to (temporarily) prevent malolactic fermentation (MLF)	1 kg
	2) to delay the onset of malolactic fermentation so that it starts at the end of alcoholic fermentation	
	3) to prevent lactic acid bacteria activity during stuck alcoholic fermentations to avoid lactic spoilage	
	4) to stabilize wines microbiologically after malolactic fermentation	

## MALO BACTERIA

Pack Size

### Martin Vialatte

<b>H+</b>	Works at low temperature & pH, 1 step process	5 KL
		25 KL
<b>F</b>	Direct Inoculation low temps (Alpha equivalent)	250 L
		2,500 L
		10,000 L
		25,000 L
<b>XL</b>	Rapid & reliable MLF 1 step process	5,000 L
		25,000 L
<b>BLO1</b>	A lactic acid bacterial strain especially suitable for very low pH in white and sparkling base wines. <b>Will not metabolise citric, no diacetyl production.</b>	25 gm
	Contributes aromatic elegance and preserves fruitiness	100 gm

## MALO NUTRIENTS

Pack Size

### Martin Vialatte

<b>Prelactic</b>	Rehydration, amino acids, peptides, vitamins and mineral salts	1kg
<b>Malovit</b>	Improves multiplication & viability, wines prone to MLF problems	1kg
<b>Malovit B</b>	With arginine recommend for chardonnay and any wines particularly problematic with MLF	1kg



## SPARKLING WINE yeasts and additives

		Pack Size
<b>Quartz SOEC</b>	Primary and secondary ferment yeast PDM	0.5 kg
<b>C19 Oenofrance</b>	Secondary ferment yeast, more fruit driven style	0.5 kg
<b>Perle SOEC</b>	Secondary ferment specialised for charmat tank method	0.5 kg
<b>CHP Oenofrance</b>	Sparkling wine fermenter primary or secondary ferment	0.5 kg
<b>Phospate Composé</b>	Thiamin and DAP blend. Specific for damaged fruit and secondary ferment conditioning	1 kg
<b>Adjuvant 92</b>	SOEC worlds leading adjuvant powder for excellent machine riddling results	1 kg 5 kg
<b>Adjuvant 83</b>	clarification during triage. A blend of bentonites and mineral colloids. For hand riddling	1 kg
<b>Complexe AN</b>	Add with adjuvants, improves riddling and makes more compact deposits	5 ltr
<b>SektKlar Plus</b>	Clarifying dispersion for bottle fermentation	1 ltr
<b>NEW Oenolysat</b>	Yeast hull derived. Added to liqueur at dosage for increased roundness, volume and natural aging aromas	0.5 kg
<b>Tannin Tirage Powder</b>	80% Gall nut 20% chestnut tannin. Assists bottle fining in secondary ferment & tirage ageing	1 kg
<b>Amplitan Tirage</b>	Fine Tannin & partially Autolysed yeast. Accelerated yeast autolysis characters Contributes to volume and mouth feel in young sparkling wines	1 kg
<b>Efficol</b>	Specially formulated bentonite by SOEC for sparkling base wines. Compact lees and preservation of consistent foam formation	1 kg 25 kg
<b>Cristaline</b>	Extremely soluble & easy to integrate. Isinglass powder a proteinic fining agent particularly for white & rosé wines. Refines the organoleptic characters improves clarity & filterability	1 kg
<b>BL01</b>	A lactic acid bacterial strain especially suitable for very low pH in white and sparkling base wines. Will not metabolize citric, no diacetyl production. Contributes aromatic elegance and preserves fruitiness	25 gm 100 gm
<b>Cristab</b>	<b>Commercial volumes of Australian sparkling wine are already stabilised with Cristab and on retail shelves for Christmas 2011</b> <b>Cristab-GC</b> Ensures tartaric stabilization in effervescent and still white wines reducing the need for cold stabilization. Its organoleptic neutral. Made from pure natural Cellulose gums.	5 ltr 20 ltr 1,000 ltr
<b>Propylene glycol USP/EP</b>	Heat transfer fluid for neck freezers	20 ltr 200 ltr



## CARBON

		Pack Size
<b>Granucol GE</b>	Deodorizing activated carbon dustless	1 kg 10 kg
<b>Granucol FA</b>	Decolourising activated carbon dustless	1 kg 10 kg
<b>Granucol BI</b>	High tannin/phenolic activated carbon dustless	1 kg 10 kg
<b>Norit CASPF</b>	Basic activated carbon	15 kg



## BENTONITES

		Pack Size
<b>Efficol</b>	Specially formulated bentonite by SOEC for sparkling base wines. Compact lees and preservation of consistent foam formation	1 kg 25 kg
<b>Granula</b>	Activated Sodium bentonite. Highly pure can be used on must and wine	25 kg
<b>Miracol</b>	Specially activated montmorillonite fining bentonite. For use with difficult wines with high protein content. Significantly lower dosage rates	1 kg
<b>NaCalit poretec</b>	Premium Sodium/Calcium, tight lees, less wine loss, very low Iron, less stripping	15 kg
<b>Seporit poretec</b>	CALCIUM granulated bentonite specially for must/grape juice to achieve clean Fermentation. Mild protein stabilization and removal of fermentation inhibiting must ingredients	20 kg
<b>Mostrein</b>	Calcium bentonite-activated carbon-granulate for juice from damaged white/red grapes	20 kg
<b>Volclay KWK</b>	Sodium bentonite for protein stabilization	25 kg
<b>Vitiben</b>	Sodium bentonite for protein stabilization	22.68 kg

## TANNINS

		Pack Size
<b>Martin Vialatte</b>		
<b>Subliwhite</b>	Proanthocyanidin tannin specifically designed for white wine	1 kg
<b>Vitanyl AJ11</b>	Reactive with proteins & anthocyanins, used to negate "green" tannins	1kg 5 kg
<b>Vitanyl VR</b>	Used for its antioxidant & anti oxidasic properties, VR Supra alternative	1 kg 10 kg
<b>Taniraisin</b>	Pure grape tannin, extracted 100% from grape skins	0.5 kg
<b>Tanipepin</b>	Pure grape seed, for red wines improved colour and tannic structure	0.5 kg
<b>Vitanyl Oak</b>	Pure oak tannin extracted by water. Protects the wine against oxidation	0.5 kg
<b>Tannin Tirage Powder</b>	80% Gall nut 20% chestnut tannin. To assist with in bottle fining during secondary ferment and tirage ageing	1 kg
<b>Sublitan Vinif</b>	Blend of tannins, mostly grape to reinforce structure, limits reductive tastes Stabilizes colour, adds to organoleptic balance of red wines	1 kg
<b>Subli Oak</b>	Pure oak tannin	250 kg

## TREATMENT OF HYDROGEN SULPHIDE ODOUR

		Pack Size
<b>Kupzit</b>	Copper Citrate on bentonite base. Eliminates hydrogen sulphide odours without increasing copper levels. 10kg plus call for pricing	1 kg

## GUM ARABIC

		Pack Size
<b>Filtrostabil P</b>	Highly soluble Gum Arabic granules - can be added directly to wine	1 kg
<b>Gomixel</b>	High quality liquid Gum Arabic solution of Acacia Seyal. Provides colloidal stability in wine. Reduces risk of potassium bitartrate crystalline deposits during exposure to cold conditions. Can be used pre filtration	10 ltr 20 ltr



# FINING AGENTS, TANNIN ADSORPTION & TASTE HARMONISATION

Pack Size

## ISINGLASS

<b>Cristaline - Martin Vialatte</b>	Pure Isinglass powder, particularly easy to dissolve. Proteinic fining for white and rosé wines, removes smallest particles, improves filterability.	1 kg
<b>Hausenpaste - Erbsloh</b>	Isinglass – fish 2% solution. Extremely efficient on wines with a high content of colloidal sediment particles	1 kg

## PVPP

<b>PVPP - Martin Vialatte France</b>	Treatment of maderization and browning of white wines reduction of bitterness, improved freshness and aroma in reds	1 kg
<b>PVPP - Polyclar VT</b>	USA PVPP	22.7 kg

## GELATIN

<b>Gelisol</b>	Partially Hydrolysed gelatin for fining musts and wine. Versatile gelatin. Combine with Silisol to clarify most difficult wines	1 ltr
<b>Combigel</b>	Gelatin/caseinate/isinglass	1 kg
<b>Aquacol</b>	Gelatin derived from fish. Faster more efficient clarification than bovine products. Very gentle minimal organoleptic impact compared to other gelatine	5 ltr
<b>Sensovin</b>	Casein / PVPP / silicate	1 kg
<b>Skim Milk Powder</b>	Skim milk powder	25 kg

## ANIMAL FREE – Vegan

<b>ProVgreen RED</b>	Clarification & softening of red wines. Made from Pea Proteins, Gluten Free	2.5 kg
<b>ProVgreen WHITE</b>	Clarification & maturation of white & Rose wines. Based on Pea Proteins, Gluten Free	2.5 kg
<b>ProVgreen MUST</b>	Rapid & efficient clarification of white musts. Based on Pea Proteins, Gluten Free	2.5 kg
<b>Polygreen</b>	Casein Free alternative prevention & treatment of oxidation. Non-Allergenic Product	1 kg
<b>Silisol</b>	Liquid silica gel helps with wines difficult to clarify	5 ltr
<b>Clarisol</b>	Non Allergenic Casein alternative. Removes oxidisable polyphenols	1 kg
<b>NEW PRZ AF</b>	Vegetable protein with mineral silica for fining difficult red wines. Allergen Free	1 kg

## ACIDS ADJUSTMENT

Pack Size

<b>Neoantacid</b>	Special lime for double salt deacidification	25 kg
<b>Ascorbic Acid</b>	Ascorbic Acid	1, & 5 kg
<b>Tartaric Acid</b>	Tartaric Acid (high quality European)	25 kg 1 & 5 kg
<b>Lactic Acid</b>	88% solution	25 kg 5 kg
<b>Malic Acid</b>	DL Malic acid	25 kg
<b>Calcium Bicarbonate</b>	Calcium carbonate acid adjustment	1 kg
<b>Potassium Bicarbonate</b>	Potassium Bicarbonate acid adjustment	1 kg
<b>Citric Acid</b>	Citric Acid (Wine grade) acid adjustment	5 & 25 kg
<b>Potassium Carbonate</b>	Potassium Carbonate	5 & 25 kg



## TARTRATE STABILISATION

### CMC METHOD

**Cristab IN STOCK NOW**



Commercial volumes of Australian wine are already stabilised with Cristab and on retail shelves for Christmas 2011. Cristab-GC is a natural cellulose gum (carboxymethyl cellulose) developed by Station Oenotechnique de Champagne for use in white and sparkling wines providing stability against potassium bitartrate precipitations. Cristab is approved for use by Food Standards Australia & New Zealand allowing Australian winemakers to take advantage of electricity cost savings and ease of cold stabilising wine that European wineries have benefited from for several years.

**Call for specification sheets and volume pricing**

5 ltr

20 ltr

1,000 ltr

### CONVENTIONAL METHOD

**Metatartaric acid**

For stabilizing wine against tartrate precipitation. Use in conjunction with Gomixel.

1 kg

**Cream of Tartar**

Cream of Tartar

5 kg

25 kg

## SUGARS

**Fructose**

1 kg

**Granulated sugar**

5 & 10 kg

**Grape Juice Concentrate**

68 Brix 0.9kg per litre (8.5 Baume) Neutral white grape juice

25 ltr

200 ltr

1000 ltr

## SULPHUR

**Potassium Metabisulphate**

PMS 1 kg pack

1 kg

PMS 20kg box

box of 20 x 1 kg

**Sodium Metabisulphite**

SMS 25kg pack

25 kg

**Litto tabs**

Potassium disulphite tablets to release SO<sub>2</sub>, Box of 48 tablets

per 48 box

## CLEANING

**Hydrogen Peroxide**

Hydrogen peroxide

1 & 20 kg

**Sodium Percarbonate**

Oxyper style tank and barrel cleaning mixture

25 kg

**Caustic Soda Pearl**

Caustic Soda

5 & 25 kg

**Soda Ash**

Soda Ash

25 kg

**Citric Acid**

Citric Acid

5 & 25 kg

**Sulphur Rings**

Barrel sterilisation

1 kg



# WINE ANALYSIS

Pack Size

## EasyLab – Bench top unit

**EasyLab - Bench top unit** Reflectometric reader for test strips

### EasyLab test strips:

<b>Malic acid test strips</b>	Range 1.0-60.0 mg/L	pkt 50 strips
<b>Free Sulphurous acid strips</b>	Range 1-50 mg/L SO2	pkt 50 strips
<b>Yeast Utilizable Nitrogen</b>	Yeast Assimilable N 20-200mg/L to calculate Ferm-N and FAN	pkt 50 strips
<b>Yeast Utilizable Nitrogen</b>	Extra test addition 25 x FN2	pkt 25 tests
<b>Lactic Acid Test</b>	Range 1.0-60.0 mg/L	pkt 50 strips
<b>Sugar Total</b>	Range 65-650 mg/L	pkt 50 strips
<b>Tartaric Acid</b>	Range .5-5.0 g/L	pkt 50 strips

## EasyKrista – Hand held unit

<b>EasyKrista - Hand held unit</b>	Cold stabilization K and Ca tartrate tester	Piece
<b>Calibration Solution</b>	1413uS/cm Sachet	Sachet
<b>Probe</b>	Replacement conductivity Probe with tool	Piece

## Biogamma test kits

<b>Acetic Acid</b>	50pkt test
	100pkt test
	200pkt test
<b>Malic Acid</b>	50pkt test
	100pkt test
	200pkt test
<b>Glucose/Fructose</b>	50pkt test
	100pkt test
	200pkt test
<b>Ammonia</b>	50pkt test
<b>PAN</b>	50pkt test
<b>Clinitest Sugar test</b>	sugar test tabs

## Accuvin tests

<b>Accuvin Malic Acid test kit</b>	range 30-50 mg/L	pkt 10
		pkt 50
<b>Accuvin Free Sulphur test kit</b>	(8 x low range tests 0-44ppm, 2 x high range tests 0-130ppm)	pkt 10
<b>Accuvin PH test kit</b>	range 3-4 ph in 0.1 ph increments	pkt 10
<b>Acetic Acid test strips</b>	40-400 mg/L	pkt 50
<b>Syringe filters</b>	filter 0.45 um	
<b>Syringe</b>	60 ml	

## Immuno Test – protein stability test

Call now for **SPECIAL INTRODUCTORY TRIAL PACK PRICING – LIMITED NUMBERS.**

<b>Immuno Test</b>	is a new revolutionary protein stability test from Martin Vialatte Oenologie. It's highly accurate, there is no false positive or false negative results. It's quick, and helps to minimise the application of aroma stripping bentonite.	<i>Call for more information</i>
--------------------	---	----------------------------------

# FILTRATION

## FILTRATION MEDIA

Pack Size

### DE

Bag prices quoted. For larger volumes please call for pricing

<b>Dicalite Speedflow IC-2</b>	Comparable to STD supercell	22.68 kg
<b>Dicalite Speedplus IC-2</b>	Comparable to Hyflo supercel	22.68 kg
<b>Dicalite 4200/4500</b>	Comparable to Celite 545	22.68 kg
<b>Dicalite speedex</b>	Comparable to Celite 503	22.68 kg

### PERLITE

Bag prices quoted. For larger volumes please call for pricing

<b>IP 412C / IP 412</b>	Equivalent - Fine earth	22 kg
<b>Filclear IP432</b>	Equivalent - Med/Fine earth	20 kg
<b>Filclear IP422</b>	Equivalent - Fine/Med earth	20 kg
<b>Filclear IP 472</b>	Equivalent - Med earth	20 kg
<b>Filclear IP 4152C</b>	For RDV	20 kg

### CELLULOSE

		Pack Size
<b>Cellulflux F15</b>	Comparable to Filtercell NTU <1	20 kg bag
<b>Cellulflux F25</b>	Comparable to St Supercell, 422 NTU 1-5	20 kg bag
<b>Cellulflux F45</b>	Comparable to Speedplus, 472, Hyflo NTU 3-10	20 kg bag
<b>Cellulflux F75</b>	Comparable to Speedex, 4102, 503 NTU 5-20	20 kg bag
<b>Cellulflux P30</b>	precoat Comparable to 4152, 2500, 535, 522 NTU 100	20 kg bag
<b>Cellulflux P50</b>	precoat RDV ONLY Comparable to 4152F, 4500, 550 AP60	17.5 kg bag

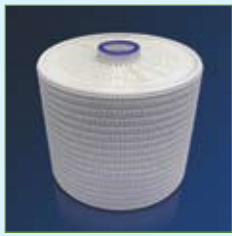
## FILTER SHEETS

### EKWIP 20x20 Filter Sheets Alternative to Cuno SL Pads

<b>Ekwip Z2</b>	Nominal micron rating ≈3.0um
<b>Ekwip Z3</b>	Nominal micron rating ≈2.0um
<b>Ekwip Z4</b>	Nominal micron rating ≈1.5um (equiv Cuno10)
<b>Ekwip Z5</b>	Nominal micron rating ≈1um (equiv Cuno30)
<b>Ekwip Z6</b>	Nominal micron rating ≈0.8um (equiv Cuno40)
<b>Ekwip Z7</b>	Nominal micron rating ≈0.6um (equiv Cuno50)
<b>Ekwip Z8</b>	Nominal micron rating ≈0.4um (equiv Cuno60)
<b>Ekwip Z9</b>	Nominal micron rating ≈0.3um (equiv Cuno70)

### EKWIP 40x40 Filter Sheets Alternative to Cuno SL Pads

<b>Ekwip Z2</b>	Nominal micron rating ≈3.0um
<b>Ekwip Z3</b>	Nominal micron rating ≈2.0um
<b>Ekwip Z4</b>	Nominal micron rating ≈1.5um (equiv Cuno10)
<b>Ekwip Z5</b>	Nominal micron rating ≈1um (equiv Cuno30)
<b>Ekwip Z6</b>	Nominal micron rating ≈0.8um (equiv Cuno40)
<b>Ekwip Z7</b>	Nominal micron rating ≈0.6um (equiv Cuno50)
<b>Ekwip Z8</b>	Nominal micron rating ≈0.4um (equiv Cuno60)
<b>Ekwip Z9</b>	Nominal micron rating ≈0.3um (equiv Cuno70)



## Source your Pall products from Grapeworks

Please enquire with Grapeworks regarding availability of supply.

# PALL & SEITZ FILTRATION

## FILTER SHEETS

### SEITZ 40x40 Filter Sheets Alternative to Cuno J series Pads

<b>Seitz K900</b>	Premium pads Nominal micron rating ≈2um
<b>Seitz K700</b>	Premium pads Nominal micron rating ≈1.5u
<b>Seitz K200</b>	Premium pads Nominal micron rating ≈0.8um
<b>Seitz K100</b>	Premium pads Nominal micron rating ≈0.6um
<b>Seitz KS80</b>	Premium pads Nominal micron rating ≈0.4um
<b>Seitz KS50</b>	Premium pads Nominal micron rating ≈0.35u
<b>Seitz EK</b>	Premium pads Nominal micron rating ≈0.3um
<b>Seitz EK1</b>	Premium pads Nominal micron rating 0.1um Sterile

## LENTICULARS

<b>SupradiscII flat gasket</b> (for Cuno style housing) porosities EK, 50& 80	
<b>SupradiscII flat gasket</b> (for Cuno style housing) porosities 100, 200, 250, 700 & 900	
<b>SupradiscII double O ring</b> (for Seitz style housing) porosities EK, 50& 80	
<b>SupradiscII double O ring</b> (for Seitz style housing) porosities 100, 200, 250, 700 & 900	\$207.00

Prices for the various cartridges to come separately

## CARTRIDGES

<b>MEMBRACart XL II</b>	Filter cartridges – reliable microbial retention. Final filter prior to bottling or storage of beverages and liquid food products.	(removal rating) 0.2 µm 0.45 µm 0.65 µm
<b>NEXIS T filter cartridges</b>	For clarification and particle reduction. Cartridges are ideal for use in rigorous food and beverage clarification processes.	(removal rating) 3 µm 5 µm 10 µm
<b>Ultipor GF Plus filter cartridges</b>	For particle removal. Effectively remove submicron haze particles from a wide variety of aqueous and slightly alcoholic food and beverage products.	(removal rating) ≤ 1 micron ≤ 2 micron
<b>Ultipor N66 filter cartridges</b>	For microbial reduction and retention. Specially engineered for microbial stabilisation of food and beverage products.	(removal rating) 0.2 µm 0.45 µm 0.65 µm
<b>POLY-FINE II Series filter cartridges</b>		(removal rating) 0.2 µm 0.25 µm 0.45 µm
<b>WATER-FINE Series filter cartridges</b>	Product applications – Pre and post filter for DI water, point-of-use filter for DI water, filtration of aqueous chemical solutions	(removal rating) 0.05 µm 0.1 µm 0.2 µm 0.45 µm 0.65 µm
<b>CB Micro-Carbon II Series filter cartridges</b>		(filter grade) 5.0 µm

Economical alternative to granular activated carbon cartridges with greater dirt-holding capacity.

### APPLICATIONS

	organics	taste, odour, colour	chlorine	particulate removal
<b>water</b>				
drinking	✓	✓	✓	✓
utilities	✓	✓	✓	✓
<b>chemicals</b>				
single pass	✓	✓		✓
recirculating				use pre-filter

# Cella-Stac®



## CELLASTAC BOTTLE CELLARING TRAY SYSTEM

		Code
<b>CellaStac 48 Tray</b>	48 bottles for most common bottle shapes	CS48
	40 bottles for Sparkling and large Burgundy	CS40
	40 bottles for NZ,USA,Japan & Sth America pallet 1.0x1.2m	CSE40

## PALLETS

<b>CellaStac Pallet</b>	Purpose made pallet with masonite sheet top & bottom
	Treated wooden pallets for export, 1140 x 1140mm
	2nd hand plastic pallets for export various sizes

## PALLET HANDLING

<b>Bishamon Pallet table</b>	Pneumatic height adjusting rotation pallet table
------------------------------	--

# BARRELS

Barrels by **TONNELLERIE BORDELAISE** are made from premium french oak selected from centre of France forests. The barrels are made to order to ensure roundness and structure with soft velvety tannins.

All oak is **CERTIFIED FOREST OF ORIGIN** through the PEFC forest identification scheme with complete traceability through the and HACCP wood origin.

## THE BARRELS

**AMELINE** brand barrels are sourced 100% from the Tronçais forest. 24 month air seasoned, hand selected oak with special in house handling and toasting. Ameline provides finesse, fine structure and length to wine. Especially suitable for extended aging in barrel of Cabernet and Bordeaux blends, full bodied Shiraz and wines requiring power and structure.

---

225/228Litre  
300Litre Hogshead

---

**FRANCIS** brand barrels, offer a selection of the best oak staves from the many forests in France with 36 month extended air seasoned staves. The extended seasoned staves offer a roundness and a strong structure but with soft and velvety tannins. Francis Barrels can also be made from single forest staves.

---

225/228Litre  
300Litre Hogshead

---

**CENTRE OF FRANCE** Tight grains, hard wood & always seasoned for 36 months. Provides vanilla and mouthfeel to the wine. Helps to lengthen the palate and add a buttery character. Recommended for white wines and barrel ferments.

---

225/228Litre  
300Litre Hogshead

---

## THE OAK FORESTS – specific characters to build wines

**TRONCAIS** – The most prestigious of the Centre of France forests. Famed for its very fine tannins that help to build the mid palate. Especially suitable for long ageing of Cabernet and Bordeaux blends. Veritas guaranteed.

**CHATEAUROUX** – A strong oak that brings structure and complexity to the palate. Works well alone with Cabernet Sauvignon and full bodied Shiraz. Also a good forest in a blend with softer oaks to aid in the development of structure in the wine.

**LOCHES** – a delicate oak, with soft tannins. Used to enhance the fruity characters in wine. An excellent oak for Pinot Noir, Merlot, cool climate Shiraz and winemakers experimenting with Sauvignon Blanc.

**CHINON** – A very soft oak, with very soft tannins. Softer than LOCHES and works beautifully with wines that are sensitive to wood. Helps to lift the fruit in Chardonnay and enhance the aromas in softer reds, such as Pinot and Syrah.

**VOUILLE** – An oak that aids the palate length, but doesn't overwhelm delicate fruit. Somewhere between CHATEAUROUX and LOCHES in style, and also works well when blended with either.

# STAVES

<b>Md Toast French Oak Mini</b>	Medium toast oak mini staves (120x20x5 mm )
<b>Laglasse French Oak Stave</b>	Medium toast (100x10x1 cm) 5-8 months
<b>Laglasse French Oak Stave</b>	Medium toast (97x4.7x0.7cm) 3-4 months
<b>Laglasse French Oak Stave</b>	Heavy toast (97x4.7x0.7cm) 3-4 months
<b>Laglasse French Oak Stave</b>	Heavy toast (94x6.5x1 cm) 3-8 months
<b>Laglasse French Oak Stave</b>	Medium toast (94x6.5x1 cm) 3-8 months

# CHIPS

<b>French Oak Chips</b>	Medium toast
<b>Tea Bag for Oak Chips</b>	Food grade draw string 'tea bag' for oak chips (up to 10 kg or chips)

# POWDER

<b>Medium Toast Oak Powder</b>	15 kg bags
--------------------------------	------------



## BARREL RACKS

<b>Puncheon H-Rack</b>	Multi-stacking stillage barrel rack – holds 2 barrels
<b>Barrique H-Rack</b>	Multi-stacking stillage barrel rack – holds 2 barrels
<b>RotoRack – Aluminum</b>	Rotating barrel racks. Fill, Empty and clean barrels in rack.

## MOBILE STEAM GENERATION, CLEANING AND SANITIZING

**VaporOne** The VaporOne steam generator sterilises and removes tartrate deposits in tanks, sterilizes piping in filling machines, filtrations systems and can be used to disinfect and clean barrels.

Advantages:

- A. Natural method of cleaning and sanitising with high temperatures over 104°C
- B. No chemicals needed
- C. Electric powered so no fumes or ventilation required

---

---

---

---

---

---

---

---

## HOT WATER STERILIZING

**Idroelectric** High pressure & temperature water cleaner with an 80°C heating differential. Low water use, Electric powered

## BARREL WASHER

**Spinwash** Barrel cleaner Rotating head washer and water extractor

## POWER SUPPLY CONVERT 240v TO 3 PHASE

Run 3 phase equipment off existing 240v single-phase power. *Call for more details*

## BARREL BUNGS silicon

<b>Recessed #2 G-bung</b>	Red, White or Violet
<b>Fermentation bungs</b>	Red, White or Violet gas release nipple and open hole versions
<b>Solid #2 sized bung</b>	Red, White or Violet
<b>Solid #2 reverse top taper bung</b>	duel use, for sealing and for fermentation
<b>Solid #1 sized bung</b>	solid and fermentation version with hole

*Call for volume pricing*

## BUNG AIRLOCK

**Airlock** Fermentation bung water bubbler

# FERMENTABAG

Ferment in an enclosed environment with built in cap irrigation for better tannin & colour extraction.

<b>Fermentabag 600 Red</b>	600 Litre Fermentabag for RED wine
<b>Fermentabag 1000 Red</b>	1000 Litre Fermentabag for RED wine

# CELLABAG

METALISED OXYGEN BARRIER BAGS MADE FOR WINE STORAGE FOR UP TO 2 YEARS

<b>Cellabag 10</b>	10 ltr Cellabag for topping up or hospitality packs
<b>Cellabag 200</b>	200 Litre Cellabag Wine maturation, storage & transportation
<b>Cellabag 500</b>	500 Litre Cellabag Wine maturation, storage & transportation
<b>Cellabag 1000</b>	1000 Litre Cellabag Wine maturation, storage & transportation
<b>Litto tabs</b>	Potassium disulphite tablets to release SO2 Use in Barrels & cellabags. Box 48 tablets

# BIN LINERS

<b>1000L Open ferment bin liner</b>	Food grade polyethylene for lining picking bins and suitable for harvest or fermenting
-------------------------------------	--

# BULK CONTAINERS – IBC

Storage, Transport and Export bulk Containers

<b>Cardboard 1000L IBC 2nd hand</b>	Includes pallet. Ideal for juice/wine storage, liquid transport/export
<b>Pallecon 1000L Ex Rental</b>	Steel frame. Collapsible ideal for fermentabag, cellabag and wine storage/transport
<b>Maxi Pallecon 1000L Ex Rental</b>	Steel frame, poly sides, unit Folds down. Wine storage/transport
<b>Ecobulk 1000L IBC Tank</b>	EVOH oxygen barrier polyethylene tank with steel pallet & supporting frame
<b>Wooden bin</b>	designed specifically for sparkling bottle tirage

# PICKING / FERMENT BINS

## Polymer

<b>Open Fermenter Nally Mega bin</b>	square 780L Food grade Polyethylene
<b>Open Fermenter 350L</b>	round 350L Food grade Polyethylene
<b>Open Fermenter 500L</b>	round 500L Food grade Polyethylene
<b>Open Fermenter 700L</b>	round 700L Food grade Polyethylene
<b>Open Fermenter 1000L</b>	round 1000L Food grade Polyethylene
<b>Cap plungers</b>	Stainless steel plungers for open ferment bins and tanks

# VC TANKS

HIGH QUALITY STAINLESS STEEL MADE IN ITALY POA								narrow	wide		
capacity	100lt	200lt	300lt	400lt	500lt	600lt	800lt	1000lt	1000lt	1500lt	2000lt
diameter mm	400	520	640	720	720	800	930	930	1030	1150	1320
height mm	800	1000	1000	1000	1250	1250	1250	1500	1250	1500	1500
outlet mm	1/2 inch	1/2 inch	3/4 inch	3/4 inch	3/4 inch	1 inch	1 inch	1 inch	1 inch	2 inch	2 inch

Tanks up to 1000lt come with a basic BSP (female) outlet with nickel plated tap and full VC kits. 1500lt and 2000lt tanks: 50mm BSM, male (no valve), sample tap and crane. High quality INOX Stainless made in Italy

POA





## COVERS for open fermenters

Breathable and none breathable ferment covers to exclude vinegar flies, and other pests. Elastic shock cord for a firm fit or stainless steel ring versions available.

### BREATHABLE – spun bonded material with elastic fitted sides

<b>Square cover 1200mm<sup>2</sup></b>	Suitable for nally bins and other small square picking bins
<b>Square cover 2500mm<sup>2</sup></b>	Larger square picking bins
<b>Pallet dust cover 1200x1200x1150mm</b>	Dust cover for pallets of cellastac or other goods
<b>Rectangle cover 1100x2100mm</b>	for fermenters, tanks & harvest bins
<b>Rectangle cover 1500x1800mm</b>	for fermenters, tanks & harvest bins
<b>Rectangle cover 1500x3000mm</b>	for fermenters, tanks & harvest bins
<b>Rectangle cover 1800x3000mm</b>	for fermenters, tanks & harvest bins
<b>Round cover 900mm ø</b>	Fits fermenters & tanks 0.5 to 1.0m diameter
<b>Round cover 1300mm ø</b>	Fits fermenters & tanks 1.1 to 1.3m diameter
<b>Round cover 1500mm ø</b>	Fits fermenters & tanks 1.4 to 1.5m diameter
<b>Round cover 1800mm ø</b>	Fits fermenters & tanks 1.6 to 1.8m diameter
<b>Round cover 2100mm ø</b>	Fits fermenters & tanks 1.9 to 2.1m diameter
<b>Round cover 2400mm ø</b>	Fits fermenters & tanks 2.2 to 2.4m diameter
<b>Round cover 2800mm ø</b>	Fits fermenters & tanks 2.5 to 2.8m diameter

### NON BREATHABLE – heavyweight bag press bladder material with elastic fitted sides

can be custom made

<b>Square cover 1200mm<sup>2</sup></b>	Suitable for most common picking bins
<b>Round cover 1300mm ø</b>	Suitable for Round open fermenters
<b>Round cover 1500mm ø</b>	Suitable for Round open fermenters
<b>Round cover 1800mm ø</b>	Suitable for Round open fermenters

### DISC COVERS BREATHABLE – heavyweight mesh material

can be custom made

<b>2.3m disc HD breathable mesh</b>	with stainless steel rim x straps for single person fitting
<b>2.95m disc HD breathable mesh</b>	with stainless steel rim x straps for single person fitting

### DISC COVERS NON BREATHABLE – heavyweight bag press bladder material

can be custom made

<b>2.3m disc HD non-breathable mesh</b>	with stainless steel rim x straps for single person fitting
<b>2.95m disc HD non-breathable mesh</b>	with stainless steel rim x straps for single person fitting

## INSULATION

<b>Pallet cover Insulation</b>	INSULEX pallet Shrouds with zipper size 1.2 x 1.2 x 1.2m
<b>Pallet cover Insulation</b>	INSULEX pallet Shrouds with zipper size 1.2 x 1.2 x 1.5m
<b>Insulation wrap for tanks</b>	single sided foil insulation with 10mm bubbles, 5mm thick 1.5m x 50m roll

# SPARKLING WINE CLOSURES



## CORKS

### DIAM Sparkling closure

Manufactured from cork and treated to eradicate the risk of cork taint. Treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO2 treatment). Size: 30.5 x 48mm

### Pack Size

Bag 500

Box 2500



## CROWNS

Tirage or final closure available in different colours or custom print. (Beer crown seals also available see page 18)

### Standard Steel Crowns

Boxes of 6250. High quality Injected PE granulate inlay.

### Aluminium Crowns

Boxes of 6250. Won't rust High quality Injected PE granulate inlay. Easy to apply and remove. Suitable for final closure.

### Stainless Steel Crowns

Boxes of 6250, The Ultimate crown for tirage or final closure. High quality expanded PE disk with SARANEX coating for very low osmosis

*Crowns can be printed or supplied in different colours by order*



## BIDULES

CROWN SEALS with incorporated bidule

### Standard Steel Crowns

Boxes of 6000 with PE Integrated bidule

### Aluminium Crowns

Boxes of 6000 with PE Integrated bidule. Won't Rust. Easy to apply.

## BIDULES

### Bidule

Boxes of 12,500. High quality, precision made food grade polyethylene bidule.



## MUSELETS

High quality durable wire allows for problem free application and removal. The design incorporates a free belt, flush leg for a tight fit around bottle neck.

### STOCK MUSELETS

Box quantities of 2,700 / Price per 1,000 Ex gst

Silver wire Silver plaque	Gold wire Gold plaque	Black wire Black plaque	Red wire Black plaque	Black wire Red plaque
------------------------------	--------------------------	----------------------------	--------------------------	--------------------------

MUSELETS CAN BE CUSTOM MADE to compliment your hood. Colour match the wire basket and plaques which can be printed and embossed.



## HOODS

Stock hoods are made from high quality poly laminate. All hoods include a perforated tear strip and tab as standard.

### STOCK HOODS 120mm

Box: 2,500 / Price per 1,000 Ex gst

Satin Silver	Satin Gold	Matt Black	Gloss Black	French Embossed Satin Gold & Silver
--------------	------------	------------	-------------	-------------------------------------

Call for bulk quantity & custom made pricing

### STOCK HOODS 95mm

Box: quantities of 2,500 / Price per 1,000 Ex gst

Satin Silver	Satin Gold	Matt Black	Gloss Black
--------------	------------	------------	-------------

Call for bulk quantity pricing.

ALL HOODS CAN BE CUSTOM MADE in different lengths design styles, surface patterns and tear tabs, custom colours, printed, hot stamped and embossed. Minimum production runs from 1 box. Please contact Grapeworks for more details. Less than box lots available.

### SPARLUX HOODS

Sparlux super premium hoods are made to give your sparkling wine the ultimate presentation with its unique moulded poly laminate top and easydizy tear tabs.

Custom orders can be as small as 2500 units. Available in a range of surface textures, patterns, printing, hot stamping and embossing.

Sparlux can be made in different lengths, tapers, and a range of micron thicknesses ranging from 90 to 130um. Call for details and pricing.



# STILL WINE CLOSURES

## CORKS

Pack Size

**DIAM** is manufactured from cork and treated to eradicate the risk of cork taint.

Treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO2 treatment).

<b>Size: 44 x 24.2mm</b>	Bags 1,000
	Box 5,000
<b>Size: 47 x 24.2mm</b>	Bags 1,000
	Box 4,000

## SCREW CAP CLOSURES

Aluminium screw caps for wine bottles

black/gold/silver Box 1400

Standard colours: Black, Gold, Silver, Red, Gun Metal Grey, Green, Yellow, White & Blue

Call for different colour and quantity pricing. Custom printing available. Less than box lots available.

## CAPSULES

Capsules for cork bottles. Stock colours available + custom printing & embossing

<b>Polylam</b>	1,000 depending on volume and colour
<b>Polylam premium</b>	thick layer of aluminium plus double colour coating for tin look and feel
<b>PVC</b>	1,000 depending on volume and colour
<b>Tin</b>	1,000 depending on volume and colour

## WAX

Bottle wax for display finishes

<b>Standard colours: Black, natural, blue, red, green</b>	Block of 590 grams
<b>Metallic colours: Silver, gold &amp; bronze</b>	Block of 590 grams

## BEER CROWNS

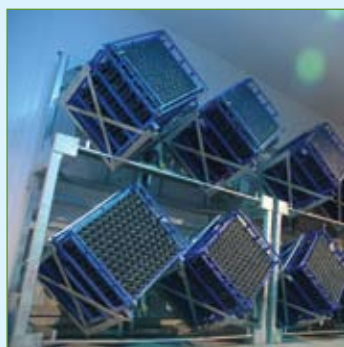
<b>Standard steel crown seals</b> 26mm diameter – Colours: black, gold and silver	Box 8,500
---	-----------



## SEMI-AUTO SPARKLING HOOD APPLICATOR

This unit includes two bells, one to pre-crease the four plies on the hood and the second one to smooth the hood around the bottle neck giving a professional finish.

Unit runs on compressed air  
Production: up to 400 bottles/hour



## **EQUIPMENT** *for the full range see [www.grapeworks.com.au](http://www.grapeworks.com.au) or call*

### **BENCH TOP SEMI AUTO CROWN APPLICATOR**

**Pedi Crown Capper** Pneumatic approx 400 bph

### **TIRAGE CROWN GO / NO GO TOOL**

**Tirage Crown tool** Checks the Installation for standard & aluminium trage crowns.

### **HAND DISGORGING TOOL**

**Disgorging hand tool** Stainless Steel tool for crown removal when hand disgorging.

### **APHROMETER**

**Aphrometer** Aphrometer for pressure measure in Sparkling wine, measures in 0.2 bar increments.

### **MANUAL CLOSURE APPLICATORS**

**Cork – Manual applicator** Has chrome jaws, large locking bar. For still and sparkling corks.

**Crown seal – Manual applicator**

### **RIDDLING MACHINES and CAGES**

### **NECK FREEZERS**

### **DISGORGING, DOSING FILLER**

### **CORKERS, MUSELET and CROWN APPLICATORS**

### **BOTTLE WASHERS**

### **HOOD APPLICATORS**

### **LABEL APPLICATORS**

### **BOTTLE FILLERS**

### **SCREW CAP APPLICATORS, CORKERS, CAPSULE SPINNERS**

### **CROSS FLOW FILTRATION**

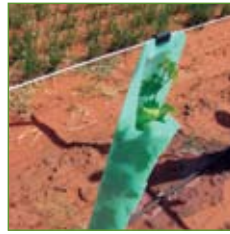
### **GRAPE PRESS – EUROPRESS**

Europresses range from 300 litre to 32000 litre drum volume. All presses are completed in stainless steel, (no mild or galvanised steel is used). Options available include press extensions, level control in the juice tray, catwalks, infill hoppers, auger systems, pneumatic doors, hermetic sealed doors, central infill & electropolished surfaces. Other products include Destemmer, vibrating dosing or sorting units, unloading hoppers.



### **MUST CLARIFICATION – MUST FLOTATION SYSTEM by ENOMET**

Must flotation system for white and rosé



# CELLAR DOOR

## WINE PRESERVATION

<b>Winekeep</b>	Wine bottle preservation using argon gas regulator for bottled
<b>Winekeep Gas</b>	Argon gas cylinders suitable for Winekeep & Winesaver Pro

## WINE BOTTLE COOLING STAND

<b>Cave Vinum</b>	6 bottle refrigerated bench top display cabinet
-------------------	---

## BOTTLE BAGS

<b>2 Bottle</b>	Non Woven gift bag two bottles
<b>4 Bottle</b>	Non Woven gift bag four bottles
<b>6 Bottle</b>	Non Woven gift bag six bottles

Printing available for volume orders

# VINEYARD

## VINE TIES

<b>Prothec Green</b>	350m roll degrades in 10mths
<b>Prothec Brown</b>	350m roll degrades in 18-24 months
<b>Prothec Tie Tool</b>	Use with Prothec to tie and cut in one motion
<b>Cable Ties</b>	Cable Ties are made from Nylon 6/6 Size 98mm x 2.5mm natural colour bags of 1000

## VINE GUARDS

ViTi-GROW guards train vines to the fruiting wire, promote growth and protect from herbicide and animals. Made from durable flute board, with a tabbed closure system for easy access and quick removal.

Height 450, 600, 900,1000, 1100 & 1200mm x 80mm sides POA. Other sizes made to order.

## SPRAY GUARD SLEEVES

500mm high x 100mm wide x 200um thick for rigidity. Perforated rolls of 542

## TRUNKWRAP

TrunkWraps coiled design pulls open and closes around the plant. It protects from herbicide, vermin, and reduces lateral growth. TrunkWrap is deal for use on vines, citrus, olives, almonds and apples.

Height 400, 450, 500 & 600 POA

## BAMBOO STAKES

Range of sizes to suit your requirements. 45cm, 60cm & 75cm Bamboos

# CONTRACT OF SALE – TERMS AND CONDITIONS

## 1. DEFINITIONS

1.1 In these Terms and Conditions:

1.1.1 'Grapeworks' means Grapeworks Pty Ltd ACN 073 461 177; ABN 17 073 461 177;

1.1.2 'Purchaser' means the person to whom these Terms and Conditions are provided;

1.1.3 'Goods' means the goods purchased from time to time by the Purchaser;

1.1.4 'Order' means an order for Goods submitted by the Purchaser to Grapeworks from time to time;

1.1.5 'Invoice' means the invoice provided by Grapeworks after the Purchaser places the Order;

1.1.6 'Purchase Price' means the amount stipulated by Grapeworks in the Invoice.

## 2. OFFER AND ACCEPTANCE

2.1 The Purchaser must place an Order with Grapeworks and each Order must specify:

2.1.1 the quantity and description of the goods the Purchaser wishes to purchase; and

2.1.2 a preferred date of delivery of the Goods.

2.2 Grapeworks reserves the right to accept or reject in whole or in part any order placed by the Purchaser.

## 3. TERMS OF PAYMENT

3.1 The Purchaser must pay the Purchase Price in Australian dollars and free of any exchange rate charges within thirty (30) days of the date of the Invoice.

3.2 Grapeworks may charge interest on any overdue payment at 2% per annum above the rate fixed by the Penalty Interest Rates Act of 1983 applicable at the time of the payment.

3.3 The Purchaser must not withhold payment of any amount due on account of any claim against Grapeworks whether admitted or disputed.

## 4. DELIVERY

4.1 The Purchaser must pay the cost of delivery, which is included in the Purchase Price.

4.2 Delivery takes place on the date and time the Goods leave the premises of Grapeworks.

4.3 Despite that an approximate date is stipulated in the Order, the time for the delivery of the Goods shall not be regarded as being of the essence.

4.4 Each carrier used by Grapeworks for the delivery of the Goods shall be the agent of the Purchaser.

## 5. PROPERTY AND RISK

5.1 The Purchaser accepts risk of loss, damage or deterioration to the Goods upon delivery.

5.2 Grapeworks reserves the following rights until the Purchase Price is paid by the Purchaser:

5.2.1 ownership of the Goods;

5.2.2 the right to enter the Purchaser's premises (or the premises of any associated company or agent of the Purchaser where the Goods are held) without liability for trespass or any resulting damage, and retake possession of the goods; and

5.2.3 the right to keep or re-sell goods repossessed under clause 5.2.2.

5.3 If the Goods are resold, or products manufactured using the Goods are sold by the Purchaser, then the Purchaser must hold such part of the proceeds of any such sale as represents the Purchase Price in a separate identifiable account as the beneficial property of Grapeworks and must pay such amount to the Grapeworks on request.

5.4 Despite clause 5.3, Grapeworks shall be entitled to maintain an action against the Purchaser for the Purchase Price.

5.5 If the Purchaser fails to pay the Purchase Price, then in addition to any other rights or remedies to which it may have been entitled, Grapeworks may in its absolute discretion:

5.5.1 withhold supply and delivery of any further Goods;

5.5.2 enter upon the Purchaser's premises and remove the Goods which are still the property of the Grapeworks; or

5.5.3 withhold Delivery or further deliveries as the case may be.

## 6. EXCLUSIONS

6.1 Each clause in these Terms and Conditions is severable the one from the other and if any clause is found to be defective or unenforceable for any reason by any competent court, the remaining clauses shall be of full force and effect.

6.2 This clause 6.2 is in substitution for and excludes all express and implied conditions, warranties or liabilities of any kind relating to the Goods sold and, except as expressly provided in this clause, Grapeworks shall be under no liability in contract or otherwise for any injury, loss or damage of any kind or by anything done or omitted to be done in connection with the Goods.

6.3 If the Goods are supplied to the Purchaser as a 'consumer' of goods or services, within the meaning of 'consumer' in the Trade Practices Act 1974 as amended or similar state legislation, nothing in these Terms and Conditions excludes, restricts or modifies any condition, warranty, right or remedy conferred by the Trade Practices Act 1974 as amended or similar legislation.

6.4 If the Goods are goods not ordinarily acquired for personal, domestic or household use or consumption for the purposes of the Trade Practices Act 1974 as amended or similar legislation, Grapeworks liability is limited to payment of an amount equal to the lowest of:

6.4.1 the cost of replacing the Goods;

6.4.2 the cost of repair of the Goods; or

6.4.3 the cost of having the Goods repaired or replaced.

6.5 Subject to clauses 6.3 and 6.4, Grapeworks will not be liable for any default or failure in performance of its obligations under these Terms and Conditions which results directly from acts of God, civil or military authority, acts of public enemy, war, accidents, riot, political or civil disturbances, fire, explosions, earthquakes, floods, the elements, strikes, labour disputes, shortage of labour, material or components, delay in transport, stoppage or break down of machinery, accident of any kind, any default or delay by any of Grapeworks suppliers or sub-contractors, any act of any State or Government or any authority or any other cause beyond Grapeworks control.

6.6 Despite anything else in these Terms and Conditions, the Purchaser accepts and acknowledges:

6.6.1 all risk and responsibility for the performance of the Goods and their being sufficient and suitable for their intended purpose;

6.6.2 that Grapeworks will not be liable for any consequential damages or loss of any nature in any circumstances; and

6.6.3 that Grapeworks will not be liable for any loss suffered by the Purchaser or for damage to the Goods after Delivery.

6.7 Each clause in these Terms and Conditions is severable from the other and if any clause is found to be defective or unenforceable for any reason by any competent court, the remaining clauses shall be of full force and effect.

## 7. COSTS

7.1 Grapeworks may claim and recover from the Purchaser on demand, in addition to any other amount payable under these Terms and Conditions, all losses, costs and expenses incurred by Grapeworks in consequence, directly or indirectly, of any breach of the Terms and Conditions by the Purchaser and including any legal costs on a solicitor and own client basis, and any costs of retaking possession of the Goods.

7.2 In the event of Grapeworks remaining in possession of the Goods after delivery as a result of the Purchaser's unwillingness or inability to collect or accept the Goods, then Grapeworks:

7.2.1 may charge the Purchaser interest as in clause 3.2; and

7.2.2 has the right to resell the Goods and claim from the Purchaser any losses it may have sustained as a result.

## 8. PURCHASER'S ACKNOWLEDGEMENT

8.1 The Purchaser acknowledges that:

8.1.1 prior to ordering the Goods it conducted a thorough examination of the Goods and is satisfied as to the condition of the Goods and their suitability for the Purchaser's purpose; and

8.1.2 Grapeworks has made no express warranty, condition or representation about the Goods' quality, fitness for purpose, safety, suitability or otherwise.

## 9. INSURANCES

9.1 Subject to clause 9.2, Grapeworks agrees to insure the Goods (except where the Goods are being delivered) against loss, theft or damage provided that the Purchaser pays Grapeworks insurance excess on any claim.

9.2 In the event that the cost of the Goods exceeds \$100,000, Grapeworks will not insure the Goods and the Purchaser agrees to:

9.2.1 insure and keep the Goods insured against fire, accident and theft for an amount equal to full insurable value of the Goods;

9.2.2 insure and keep Grapeworks insured against all liability with a reputable insurer in the name of Grapeworks as owner and the name of the Purchaser as customer for their respective interests; and

9.2.3 hand to Grapeworks all policies of insurance and to pay promptly all premiums and stamp duty associated with those policies of insurance and to permit Grapeworks to receive all insurance monies.

## 10. GOODS AND SERVICES TAX

10.1 All amounts or other consideration payable by any party pursuant to these terms and conditions represents the value of any taxable supply for which payment is to be made.

10.2 Subject to clause 10.4, if a party makes a taxable supply under or in connection with these Terms and Conditions for a consideration, which under clause 10.1 represents its value, then the recipient of the taxable supply must also pay at the same time and in the same manner as the value is otherwise payable, the amount of any GST payable in respect of the taxable supply.

10.3 If this agreement requires a party ('the First Party') to pay, reimburse or contribute to an amount paid or payable by the other party in respect of any acquisition from the third party for which the other party is entitled to claim an input tax credit, the amount required to be paid, reimbursed or contributed by the First Party will be the value of the acquisition by the other party plus, if the other party's recovery from the first party is a taxable supply, any GST payable under clause 10.2.

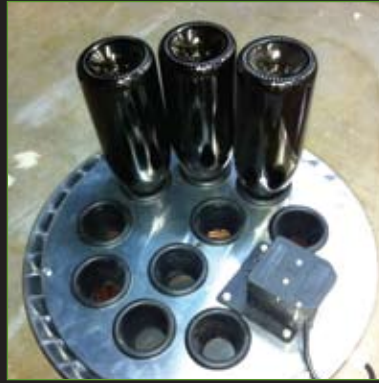
10.4 A party's right to payment under clause 10.2 is subject to a valid tax invoice being delivered to the party liable to pay for the taxable supply.

## 11. GENERAL

11.1 In the event of any inconsistency between any other document and these Terms and Conditions, then the latter shall prevail.

11.2 The laws of the State of Victoria shall govern the validity, interpretation and performance of these Terms and Conditions.

11.3 These conditions apply to all Goods supplied by Grapeworks to the Purchaser unless expressly varied in writing by Grapeworks.



**NATIONAL**

telephone 03 9555 5500  
facsimile 03 9555 3500  
18 / 260 Wickham Rd, Highett,  
Victoria 3190 Australia  
email info@grapeworks.com.au

**SOUTH AUSTRALIA & WESTERN AUSTRALIA**

telephone 0401 560 550  
email martin@grapeworks.com.au

**HUNTER VALLEY, MUDGEE & QUEENSLAND**

telephone 0447 020 313  
email peter@grapeworks.com.au

[www.grapeworks.com.au](http://www.grapeworks.com.au)

