



# Mobile Wine Treatment Services - Filtration



## *Cross-flow filtration*

The Vaslin Bucher cross-flow filtration technology used by Winemaking Tasmania comprises a complete filtration system which utilises specific membranes and PLC controlled filtration parameters. This technology has revolutionised wine filtration with the following major benefits:

- Brilliantly clear wines (turbidity < 2NTU)
- Bacterially stable wines
- Low retention of colloids
- Minimal heating
- No loss of colour
- No loss of CO<sub>2</sub>
- No loss of SO<sub>2</sub>
- No oxidation
- Very small wine losses
- Substantial savings on filtration costs.

Cross-flow filtration is suitable for all types of wines from the most delicate aromatics to botrytis-affected sweet wines to sparkling bases prior to tirage.

Experience has shown that the complete clarification of a wine can be accomplished with only one handling which has resulted in increased finished wine yields of up to 10%!

Typically once a wine has been passed through a cross-flow filter it needs only a sterile membrane prior to bottling.

Losses from a typical cross-flow run are in the order of 40 litres no matter how large or small the batch size.

## *Special filtration applications:*

### **A. Stuck or struggling ferments**

We have had significant success with re-starting stuck fermentations after passing the 'stuck wine' through a cross-flow filter. We have found that removing the dead and struggling yeast and cleaning up the wine has resulted in significantly easier re-starts. For further information and some excellent re-start protocols please call us for a data sheet.

### **B. Ensuring bacterial stability**

In situations where there may be a risk to a wine through increased levels of acetic acid bacteria or perhaps from Brettanomyces; cross-flow filtration can remove all yeast and bacteria in one safe pass rendering the wine stable and safe.



### *Mobile filtration service*

Our fully mobile cross-flow filter is available for hire for almost all filtration needs. The unit and associated equipment is easily transportable and can filter most juices and wines.

The plant comes with its own special water treatment plant for the rinsing and cleaning of the cross-flow.

All that is required to operate the service is:

- A fork lift to unload the equipment
- One 5 pin 3 phase 32amp power outlet
- One 5 pin 3 phase 20amp power outlet
- One single phase 240 volt power outlet
- Supply of clean water.

In many cases one filtration through the cross flow filter is all that is needed prior to bottling. The process is extremely cost effective and 'gentle' to delicate wines. Cross-flow filtration is proving extremely economical whilst having a positive influence on quality.

### *Wine filterability and flow rates*

Flow rates of up to 4,000 litres per hour can be achieved; however flow rate is determined by initial clarity, temperature, wine type, wine age and wine structure. Typically a young Pinot Noir being filtered off egg whites will have a slower flow rate than say a clean, dry Riesling being filtered off bentonite.

### *RDV Juice and wine lees filtration*

Filtration of juice lees is via our 5 M<sup>2</sup> Rotary Drum Vacuum (RDV) filter. This unit is fully mobile and can be transported at short notice to most areas in Tasmania. Quick and effective RDV filtration can result in significant savings in juice losses.

Typically we achieve up to 80% returns of clear juice from juice lees with virtually no loss of FSO<sub>2</sub> or flavour.

Processing your juice bottoms a couple of times during vintage minimises the risk of spontaneous fermentation and means that significantly lower levels of SO<sub>2</sub> can be used.

All that is required to operate the service is:

- A fork lift to unload the equipment
- One 5 pin 3 phase 32amp power outlet
- Supply of clean water
- 2 bins (wooded apple bins with plastic liners) to collect spent DE.

Minimum quantities per visit apply.

Juice bottoms can also be sent to our winery for filtration.

**Enquiries about contracting Winemaking Tasmania to conduct this service should be made to:  
Julian Alcorso, Managing Director and Senior Winemaker,  
Tel. 0362484445 or email: julian@winetas.com.au.**

**For further information on Winemaking Tasmania visit our website: [www.winetas.com.au](http://www.winetas.com.au)**