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CellarScience™

CellarScience™ adds complexity and flavor to your wine with our carefully curated set of wine yeasts. Designed to work directly with CellarScience™ yeast nutrients FermStart™, Fermfed™, and Fermfed™ DAP Free. As with all CellarScience™ products, the value is the best in the industry.

CellarScience Video



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Dry Wine Yeast

- BOUQUET
- FRESH
- LUSCIOUS
- FLORAL
- PURPLE
- BIG RED
- CITRUS
- RED
- BUBBLY



500G BRICKS

**PAGE
22**

Wine Yeast Nutrients



A



B



C

A | FERMSTART | Yeast Rehydration Nutrient
SIZES | 2G, 20G, 125G, 250G

B | FERMFED | Fermentation Nutrient
SIZES | 8G, 80G, 500G, 1KG

C | FERMFED DAP FREE | Fermentation Nutrient
SIZES | 12G, 120G, 750G, 1.5KG

**PAGE
29**

NEW! Wine Additives, Enzymes & More!

**PAGE
30-31**

D | CELLARTAN F
Fermentation Tannin

E | ENZO RED
Enzyme Blend

G | LIQUIBODY
Gum Arabic Solution

H | TROPIC THUNDER
Tropical Boost Nutrient





Crushers & Destemmers

The first step in winemaking is to crush the grapes and remove the stems. MoreWine!s Crusher/Destemmers are custom manufactured for us in Italy. We keep replacement parts in stock. For more details on each machine, please read on or refer to our extensive website.

Choosing A Crusher Destemmer

Capacity & Construction

Capacity

The first thing to consider when choosing a Crusher/Destemmer is how much fruit you are trying to process. You want to base the decision on the largest single lot of grapes you are planning to process – not the total amount you will do in a year.

Ideally, you want to be able to process an entire lot of fruit in 4–5 hours, as set up and clean up will take up the rest of an 8–10 hour work day. Perhaps the only exception to this is the WE220 & WE220PS hand-cranked models, unless you can recruit some friends to help, which gets pretty tiring to work after about an hour or two.

Construction

The second thing to consider when selecting a Crusher/Destemmer is the configuration and choice of construction materials. Our machines are available in Enamel Coated, Partially Stainless Steel, and completely Stainless Steel models. The All Stainless Steel models offer the most durability of the three unit types. The Enamel Coated models are less expensive, as the enamel coating is susceptible to the acidity of the grape juice. The Partially Stainless models offer a great compromise and value. With the partially stainless, all of the parts that come into contact with the grapes and juice are Stainless Steel, and the rest of the unit is Enamel Coated.

The style of the crushing rollers in the machine also comes into consideration. Our Hand-Cranked machines feature hard rollers. The Motorized units come equipped with rubber lobed rollers that offer a much gentler crush and generally yield a higher quality must.



SCAN QR

TO VIEW OUR CRUSHER
DESTEMMERS ONLINE

Manual Crusher Destemmers

Enamel-Coated Unit with Optional Stainless
Bin & Agitator Upgrade



These hand-cranked Crusher/Destemmers are perfect for the home winemaker who is processing small batches or working in conjunction with friends who don't mind a little manual labor!

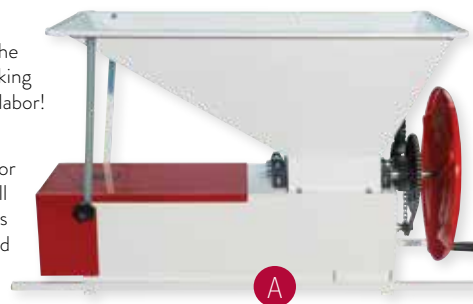
How These Work:

As the unit is cranked, the grapes are pulled by the agitator into the rollers where the grapes are crushed. Next, they fall into the stainless basket where a rotating shaft with paddles separates stems from grapes. The crushed and de-stemmed grapes then fall through the basket while, simultaneously, the stems are pushed out the end and into a refuse can. All of our units feature removable easy-to-clean stainless baskets (grates) where the grapes fall through after they have been crushed.

Specs: • 48" Long x 27" High x 20" Wide • Weighs 90 pounds

A | WE220 Manual Painted

B | WE220PS Manual Partially Stainless



** Large equipment is not part of our free shipping program and will be charged actual freight costs.*

Motorized With Screw Feed

Crushers/Destemmers Can Be Enhanced
With The Stand & Chute Option



These motorized units come either completely made of stainless steel or partially stainless. The partially stainless models are constructed of stainless steel only where the grapes come in contact with the unit. The rest of the machine is made from Enamel Coated steel.

How These Work:

Grapes are loaded into the top bin where the powered screw feed continually pushes grapes towards the rollers. Grapes are gently crushed by the rubber rollers and then fall into the destemming chamber.

The destemming chamber features a removable basket with a bunch of circular holes in it and a rotating

destemming shaft. Grapes fall through the holes into your bucket. Stems get pushed through the basket by the destemming shaft until they exit at the end of the machine where they fall onto the ground or an awaiting bucket.

These machines must be fed with consistency to reach maximum throughput. Overload the machine with too many grapes at one time and the motor will pause and actually slow down production.

Rubber Rollers: These models features rubber rollers which are softer on stems, allowing the reduction of rough tannins in your wine. The rollers are spring loaded and self adjusting to protect against damage.

Specs: • Powerful 110V 1HP motor • 47" Long x 19.6" Wide x 25" High • Weighs 118 pounds

C | WE223PS Motorized Stainless Hopper & Auger

D | WE223S Motorized All Stainless

** Large equipment is not part of our free shipping program and will be charged actual freight costs.*



Stainless Stand and Chute

The Essential Accessory For Our Crushers/Destemmers

Key Features:

- Ease the delivery of the must into your fermenter
- For our WE220 and WE223 series listed above
- Reduces the number of stems falling into your must
- Fits a 6 gallon bucket or a 32 gallon container under chute
- Stainless steel construction
- Does not fit crushers from other manufacturers
- Comes broken down, and will require assembly
- Over all footprint: 32 1/4" Long x 22" Wide
- Top Tray Inside: 32" Long x 14" Wide
- Height: 32"

E | WE261 ** Large equipment is not part of our free shipping program and will be charged actual freight costs.*

Enoitalia Has Been Designing And Manufacturing High Quality Italian Winemaking Equipment For Over 60 Years.



A

A | Jolly 40MV

Destemmer Crusher With Speed Control

A great machine for the small winery who is seeking gentle processing but wants to avoid a high price tag. This is the only machine on the market near this price point that allows you so much flexibility. The most important feature is variable speed control, via a built in electronic frequency drive, that allows you to slow down or speed up to best adjust the machine to the fruit you are processing. The second key feature is an adjustable rubber roller assembly that can be removed when destemming only is preferred. The reception hopper can be connected to a rubber impeller must pump for an affordable must moving solution or can be removed to allow other ways of moving the must.

The collection tank is removable allowing must to drop via gravity in place of the built in pump. A good option for the winemaker who would like to use a true commercial size must pump.

Features:

- 304 Stainless steel construction
- Process up to 7,000 pounds per hour
- 230V 1 phase 2.5Hp motor
- Variable speed with frequency drive
- Adjustable removable rubber rollers
- Rubber tipped destemming paddles
- Rubber edged auger in reception hopper
- Removable hopper with 2.5" TC outlet
- Casters, 2 of which lock

WE238

B | Jolly 60 REVERSE

Crush Pad With Auto Sorting

This professional crush pad from our partners at Enoitalia features the Jolly 60 Reverse Destemmer and RBS 60 automatic roller sorting table. Three adjustable speed motors allow for independent control of the feeding hopper, the destemming process, and the sorting table. Along with adjustability in the destemming bar and then on gap setting in the sorting process you can really dial in the machine for your application.

Jolly 60 Reverse:

- 304 Stainless steel construction
- Automatically sorts grapes
- 3 Independent adjustable speed motors for the feeding hopper, destemming process and integrated sorting table with gap settings
- Process up to 6 tons per hour
- Rubber tipped destemming bars
- 230v 1 phase 3hp motor
- Variable speed with frequency drive
- Unique basket mounted wiper blade eliminates stainless screw feed
- Casters, 2 of which lock
- Adjustable legs & roller spacing
- See website for additional information

WE546



B

Watch Our Jolly 60 Video



CLICK HERE TO WATCH
& LEARN ABOUT THE
JOLLY 60 AUTO SORT
CRUSH PAD





C

C | Jolly 60MV

Destemmer Crusher With Speed Control

A commercial quality machine for the small winery on a budget. The bigger brother of our Jolly 40 Destemmer Crusher. The Jolly 60 features some key upgrades over the Jolly 40 that allows for even more gentle processing.

Processing Advantages Vrs. Jolly 40

- 3Hp Motor **vrs** 2.5HP Motor on Jolly 40
- Rollers slide out of way on stainless rails
- Collection tank on casters for easier removal **vrs** being hard mounted on the Jolly40
- 50% higher processing capabilities **vrs** Jolly40

Features

- 304 stainless steel construction
- Process up to 12,000 pounds per hour
- 230V 1 phase 3HP Motor
- Variable speed with frequency drive
- Slide out of the way rubber rollers
- Adjustable spring loaded rubber rollers
- Rubber tipped destemming bars
- Rubber edged auger in reception hopper
- Removable hopper with 2.5" TC outlet
- Centrifugal rotating basket
- Unique basket mounted wiper blade eliminates stainless screw feed
- 4 Casters, 2 of which lock

WE239



D

D | Jolly 100

Reverse Destemmer Crusher

Enotalia's top of the line Centrifugal Destemmer Crusher gives you the highest level of control when processing your grapes. It comes with three independent motors allowing you to dial in the perfect crush for your grapes. The loading hopper features a variable speed motor as does the destemming process. The rubber rollers are also separately motorized and can be adjusted, or even removed, if you desire destemmed whole grapes. Separate control of each process allows you to find the balance between speed and quality and helps the machine from being overloaded at any one of the stages.

The Jolly 100 is ideally used with a grape feeding system such as our WE550 Loading and Sorting Table and a Gamma 180 must pump listed below.

Features:

- 3 Phase 220v power
- Loading hopper with mechanical speed control
- Hopper has drainage holes for removal of oxidized juice
- Perforated, oxidized juice remover in receiving hopper
- Destemming basket with electronic speed control
- Adjustable rubber destemming fingers
- Adjustable/removable rubber rollers with separate power
- Special stainless basket with anti-tear perforations
- Easy to remove basket and integrated washing system
- Telescopic legs
- Integrated washing system

WE273

E & F | Fruit Destoners

Pit/Seed Remover & Puree Maker

Completely separates the pulp from the inner stone and simultaneously crushes the fruit, creating a final product suitable for fermentation or making fruit juices and jams. Various screens can be installed on these units, allowing them to be used with multiple fruits, including cherries, plums, apricots, peaches, olives, etc. The inner blades are adjustable to maximize the efficiency of the particular fruit you are processing.

E. WE244 | 1200 LBS PER HOUR

F. WE246 | 650 LBS PER HOUR



E

Delta
Zero



F

Delta
One

G | ELDERBERRIES DESTEMMER

- Motorized unit separates stems from elderberries
- Stainless steel construction throughout
- Fast, continual hands-free operation

WE249 | 2500 lb/h

WE249B | WITH STAND & CHUTE



G



H & I | Gamma Pumps

Roll-In Crush Pad Pumps

Gamma pumps are heavy duty, elliptical rotor, stainless steel pumps designed to move must from your destemmer to your fermentation tanks or bins. They are often referred to as Roll-in Crush Pad Pumps because they are on wheels and slide directly under your destemmer crusher. While rubber impeller pumps can be made to work for this purpose impeller pumps are not as good in situations where there is very little liquid. Examples would be when you are trying to process whole berries or processing very small berries such as cabernet sauvignon. Elliptical Crush pad pumps are professional solutions. The Gamma 80 works with either our Jolly 40 (WE238) or Jolly 60 (WE239) while the Gamma180 works with the Jolly 100 (WE237).

H | WE241 | GAMMA 80 FOR JOLLY 40 & 60

I | PMP570A | GAMMA 180 FOR JOLLY 100



H



I

Wine Presses

Wine presses are used to separate the juice from the skins, pulp and seeds that are also part of the grape. When making white wines this is done as soon as the grapes have been crushed and destemmed, prior to fermentation. Because red wines get all their color, as well as a large portion of their flavor, aroma and body from the grape solids, they are not pressed until after fermentation is over.

Choosing A Press Basket or Bladder

There are two basic styles of wine press in the world: Basket Presses which work based on applying mechanical pressure to the top of the grapes and squeezing the juice out; and Bladder Presses which work by expanding a rubber bladder at the center of the press to squeeze the grapes outward against a stainless grate. Generally speaking Bladder Presses are faster, gentler and more efficient, whereas Basket Presses are less expensive.

Selecting the right size press is a function of how much you need to press in a single day. A press-cycle consists of preparing the press, running it, cleaning it and preparing for the next load. You want a press that will allow you to process your entire lot of fruit in about 4–5 hours, since set up and clean up will take a while. Keep in mind that your must will be just 30–35% grape solids. As you fill the press the vast majority of the liquid (juice or fermented wine) will run right through the press - referred to as free-run wine/juice. So, you only need enough press to get through one lot of wine's worth of solids in a 4–5 hour day.

Speidel Bladder Presses

German Made By Speidel

Speidel was the original manufacturer of the bladder press. While similar to the Italian models, Speidel offers a few quality upgrades. To obtain a better press Speidel uses a slotted screen, instead of a screen with circular perforations. Slotted screens are typically used on larger commercial bladder presses. Speidel presses also offer superior hardware, a recessed valve assembly (to reduce accidental breakage) and a stainless tripod frame on the 180 L model. Note that Speidel offers a 90 L model rather than the 80 L model offered by Italian manufactures.

GER101S | 20 Liter 5.28 Gallons | 33" H | 33 lbs
GER102S | 40 Liter 10.6 Gallons | 35" H | 58 lbs
GER104S | 90 Liter 24 Gallons | 42" H | 91 lbs
GER106 | 180 Liter 47 Gallons | 52" H | 212 lbs



Bladder

180 Liter Press



300 Liter Press

Commercial Bladder Presses

An affordable press for the small producer that allows you to achieve beautiful results. Attach a standard garden hose to the included hose fitting. Water fills up the interior rubber bladder which expands and presses the grapes against the outer stainless steel screen. 28 p.s.i water pressure (2 bar) is the maximum pressure you would need to operate.

Two sleeves are provided with the press. One, a mesh sleeve, is placed inside the press and the other is an outer plastic sleeve that is placed over the top to keep the pressed liquid from squirting out. After pressing, the entire stainless basket rotates and the inner mesh sleeve can be pulled out with most of the pressed grape skins coming with it.

We used this press in our own small production. Use our EURO 60 must pump (PMP565) to pump up into the press or feed directly via gravity. The 300 L press will do 3/4 of a red macrobin ferment per press. The 460 L press will do 1 1/4 bins per press. We started with one 460 L press and later added a second for larger (10 ton) days. With two presses, one is cleaned while one is being used.

WE170 | 300 Liter 80 Gallons | 85" H | 300 lbs
WE175 | 460 Liter 120 Gallons | 85" H | 600 lbs

Wooden Basket Presses

A classic, affordable wine press for the home user. Wood slats on the side with a painted base and stand.

#20 Basket | **WE101** | 2.5 Gal | 12.5" H x 8" D | 25 lbs
#25 Basket | **WE107** | 5 Gal | 14" H x 10" D | 51 lbs
#30 Basket | **WE110** | 8 Gal | 39" H x 12" D | 75 lbs
#35 Basket | **WE115** | 13 Gal | 45" H x 14" D | 110 lbs
#40 Basket | **WE130** | 18.5 Gal | 54" H x 16" D | 154 lbs
#45 Basket | **WE135** | 22 Gal | 54" H x 18" D | 189 lbs
#50 Basket | **WE138** | 34 Gal | 61" H x 20" D | 297 lbs
#55 Basket | **WE138B** | 45 Gal | 65" H x 22" D | 375 lbs



SCAN QR

TO VIEW OUR WINE
PRESSES ONLINE

Hygienic Grape & Must Handling Tools

Most commonly used to feed a crusher/destemmer, a press, or to empty out a stainless tank without scratching. All tools are made from strong, light-weight, FDA approved polypropylene. The ergonomic shape helps lift material from ground level. Any tool that can help save your back during wine time is a wise investment. Chemical and corrosion resistant with a working temperature of -22 to 176°F.

A | WE558 | Shovel

B | WE556 | Pitch Fork

C | WE557 | Rake

SET | WE559 | Set of All 3

Cap Punch Down Tools

More Wine! stainless punch down tools are ideal for punching the cap on a red wine ferment back into solution. Models D & E, are great for the home winemaker fermenting in our white primary fermenters. Model F & G are larger, more versatile units for macro bins or larger tanks.

D | WE530 | 48"

E | WE533 | 46"

F | WE534 | 72"

G | WE535 | 72" With Handles



Perforated Suction Tube

Use this tube in conjunction with a pump to suck the wine out from the skins after fermentation is over. Then you can dump the skins, or use a food-grade shovel to move them into your press. This tool is most often used by winemakers using macro-bins for fermentation. The entire unit is 50.5" long. Perforated bottom is 25" long and has 1/8" holes. Has a 2" Tri-Clamp connection on top. For cleaning, the perforated section disassembles from the shaft/tube section by loosening an allen bolt clamp. **WE548**



#20 Fruit Press

Great for pressing the juice from soft fruits (pitted peaches, apricots, etc.) or when used in conjunction with our manual apple crusher to make cider (WE205 page 61). The basket is made from perforated stainless steel. The press mechanism is a single plate that pushes down via a threaded shaft that is connected to a t-handle. The entire pressing mechanism is hinged and folds out of the way when done. 20 cm Diameter basket holds 2.5 Gallons at a time. **WE102**



H | Handheld Fruit Collector

This is a very simple, but highly effective tool for picking grapes. Essentially a funnel that does not have a hole. Hold it one-handed underneath a grape bunch and clip off the grapes with your other hand. Much easier than holding a bucket where the handle, and your hand, are constantly in the way. **WE002**

I | Italian Grape Collection Bucket with Handle

Imported grape picking bucket from Italy with a sturdy handle. Is more maneuverable than a 5 gallon bucket when trying to get in and around grapevines and is also much easier to carry. They do a lot of handpicking in Italy... they have it figured out! **WE003**

J | Must Filter with Handle

A plastic filter basket that can be used to drain off small amounts of must. Allow the free run wine to flow through while you collect the skins for your grape press. Can also be used for picking grapes. **WE001**

Enoitalia Wine Pumps



A | Euro 30 Wine Pump with Remote Control

The Perfect Self-Priming Pump For Moving Wine From One Vessel To The Other

We worked for a year to develop this particular pump with Enoitalia of Italy. The value and price are really amazing. So much that we stopped making our own line of Chunky Pumps at the end of 2016. Enoitalia has been making pumps for decades and while they are excellent at destemmer crushers and other equipment, pumps are their core specialty.

Features:

- Stainless Steel Head With Flexible Impeller
- Variable Frequency Drive.
- Flow Rate of 0 to 20 GPM
- Flow is Reversible
- Great Flow Control For Filling Barrels
- Self Priming
- Remote Control Included
- Handy SS Cart For Easy Movement
- 1.5" Tri-Clover Inlet & Outlet
- 220v single phase Input voltage required
- 1.5 HP motor
- Food grade to 150°F

PMP535

B | Euro 60 Must Pump

The Perfect Self-Priming Pump For Moving Must Or Wine

The Euro 60 Flexible Impeller pump is a 3" self-priming pump with a Stainless Steel head, controlled via a frequency inverter that allows for flow control from 0 - 100 gal / minute. These units can be controlled via the remote control on a 30' cord, or from the control panel mounted on the pump itself. Pumps are reversible, self-priming up to 15', and can be used with wine, juice, or must.

Features:

- Stainless Steel Head With Flexible Impeller
- Gear reduction for increased low speed torque
- Variable Frequency Drive. Flow Rate of 0 to 100 GPM
- Flow is Reversible
- Self Priming
- Remote Control Included
- Handy SS Cart For Easy Movement
- 3" Tri-Clover Inlet & Outlet
- Will work with 208v or 230v Single Phase Power
- 4KW/5.3HP motor
- 14 amp draw
- Food grade to 150°F

PMP565

C | Euro 20 Flexible Impeller Pump

A perfect pump for smaller production. This flexible impeller pump is great for moving wine or juice. We have this pump set up with a forward and reverse on/off switch on the body, simplifying operation. Comes with mounting points allowing you to mount the pump.

Features:

- 220v comes bare wire
- 110v comes with 110v plug
- Stainless Steel Head
- Reversible
- Food Grade Impeller

PMP520 | 220V

PMP540 | 110V

PMP530T | Optional Pump Cart

D | Euro 30 Flexible Impeller Pump On Cart

A great versatile winery pump for all around cellar needs. The sanitary connections are 1.5" TC to allow for easy hook up of hoses, filters, fillers, you name it. The 2 wheeled cart can make it into tight places. With the included bypass, you can reduce flow rates up to 25%. Power switch on the body keeps all necessary controls conveniently accessible.

Features:

- Flow Rate Is 19.8 GPM
- 1.5" Tri-Clover Input And Output
- 220V Single Phase Input Voltage Required
- 1.5 Hp Motor
- Bare Cord For Wiring With The Appropriate Plug
- Food Grade To 150°F
- Stainless Steel Bypass For Reducing Flow
- Stainless Steel Head W/ Flexible Impeller

PMP530



Small Pumps & Pump Accessories



E | Variable Speed Diaphragm Pump (0–3 GPM)

Gentle, economical, flexible, and wow are all adjectives we would use to describe this diaphragm pump's performance. The included speed control can dial in the flow from 0 to 3 gallons per minute. Includes a built-in pre filter to help prevent solid materials from entering the pump head and potentially damaging the diaphragms, which would prevent the pump from being able to move liquid. Comes with 1/2" barbed ports for easy connectivity.

Features:

- On/Off switch with variable speed control
- Flow rate of 0–3 gallons per minute
- 110 Volts • 0.5 Amp • 60 Hz.

H308



F | Super Sucker Transfer Pump

Rack without the excess oxygen exposure that results from hand-pumping a siphon or blowing into a carboy hood. Simply run transfer tubing from a racking cane to the pump and then to your receiving vessel, flip the switch, and let the Super Sucker do the work! The 10 mm barbed inlet and outlet work best with 3/8" ID tubing. We recommend using our Racking Cane Siphon Kit plus 5 ft. of 3/8" vinyl tubing.

Features:

- Self-Priming • 10 mm Barbed Inlet/Outlet
- Max Flow: 1.12 Gal/min • Suction: 5"
- Max Lift: 150" (12.5 ft.) • Max Temp: 140°F
- Pressure: 90 psi • Voltage: 12V DC (3.5A)

PMP700



G | Self-Priming Shurflo Diaphragm Pump

The ultimate pump for home winemaking use. Self-priming (will push air) so that it can draw out of a tank. Gentle diaphragm action so as to not "beat up" the wine. Made of food-grade, NSF approved, materials polypropylene and santoprene, so no metallic interaction with wine. Pumps 3 gallons per minute. Flow can be restricted with an in-line valve positioned on the outflow side. Self-regulating motor is designed to temporarily shut down, and then turn back on, when restriction pressure exceeds pump capacity of 45 psi. Does not include the plastic barb fittings you will need to purchase separately.

G. H305 | H. H305Z | Pump Fitting



I | Centrifugal Pump

Centrifugal pump with cast stainless head. 1" barb inlet and outlet. Reversible direction. Stainless impeller. This is not a self priming pump so it will need to be placed below liquid level and liquid will need to be able to flow via gravity into the pump: For example you cannot pump out of a barrel. Best application is the transfer of wine between two tanks.

Features:

- 11 GPM
- 1" Barb fittings
- Single Speed
- 1400 RPM • 110 V • 12.6" x 9.5" x 7"

PMP110

J | Stainless Centrifugal Pump

This pump features a stainless body, housing, and bracket. It utilizes an impeller made from food-grade plastic. The impeller does not push air by itself so to prime it you unthread the priming nut on top of the filter housing and fill with water or wine. Comes with 1.5" T.C. inlet and outlet. Has a .8 hp motor and moves 13 gallons per minute with no head. Will pump up to a height of 70'. 110v. Optional by-pass can be installed to restrict flow up to 25%. This pump can handle some small solid particulate, and is food grade up to 113° F.

PMP100

K | ByPass For Centrifugal Pump

Reduce the pumps outlet pressure by providing an alternate flow path for the fluid being pumped. The included valve in the bypass allows the user to adjust flow. 1.5" TC connection on both the in and the out. H360A



Pump Accessories

1/2" QD's With Shutoff Valve

Connect lines with ease with these food-grade 1/2" QD's

Perfect for connecting 1/2" transfer lines to different applications while containing liquid. Also work well on 1/2" glycol lines. The O-ring used is EPDM (a food-grade rubber) and the springs are 316 stainless. They can handle pressure up to 125 psi.

- L | H501J | 1/2" Barb Female QD
- M | H501I | 1/2" Barb Male QD
- N | H501L | 1/2" MPT Threaded Female QD
- O | H501K | 1/2" MPT Threaded Male QD

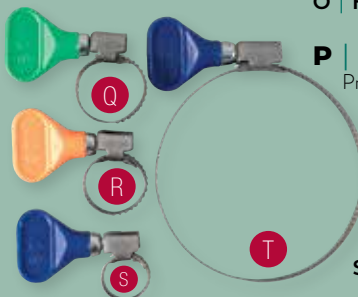
P | GFCI Single Outlet

Prevent electrocution with this portable GFCI unit. The best way to plug in a 110V pump because it will trip the circuit when any current flows on the ground wire. 15 Amps 1875 Watts 125 VAC 60 Hz. E100

Hand Tightened Hose Clamps

Functions the same as a standard Hose Clamp, however rather than needing to find a screwdriver for every adjustment you can easily tighten by hand.

- Q | H953 | Fits 1/2" OD Lines
- R | H954 | Fits 5/8" OD Lines
- S | H955 | Fits 3/4" OD Lines
- T | H956 | Fits 2 3/8" OD Lines





Speidel Tanks

If you are considering buying wine tanks, please allow us to get you a quote on the **best value, highest quality** wine tanks available.

■ **German made, Speidel wine tanks are the highest quality tanks produced.**

We don't say this lightly. Speidel makes the highest quality tanks, and with their outstanding factory automation, they cost less than you think.

■ **Work with our Speidel tank specialist to get what you want.**

Custom ordering your tanks is the best way to ensure you get the tank you want when you want it. Please speak with our Speidel specialist as early as possible so we can listen to your needs and offer you the best options.



SCAN QR

TO CHECK
OUT SPEIDEL
CUSTOMERS
AROUND THE
WORD!

Standard Features

Interior Finish

Speidel tanks feature an ultra-smooth "2R" rated interior surface which effectively resist the build-up of tartrate residues. Say goodbye to harsh chemicals and expensive CIP systems! Clean your tanks with cold water after cold stabilization!

Weld Quality

Speidel's robotic-arm laser welders create flawless stainless to stainless junctions that look and feel more like a taped fabric seam than a traditional weld. Ultra high-quality welds leave less chance for residual product to harbor spoilage organisms.

25 Year Warranty

Each and every tank is backed with an industry-leading 25 year warranty against defects in materials or workmanship. And, as a 5th generation manufacturer, you can be confident they'll be around to honor that warranty should the need arise.

White Rubber Lid Gaskets

All Speidel Variable Volume Tanks come standard with upgraded White Rubber Lid Gaskets. Rubber gaskets are much thicker than the traditional clear vinyl type and offer a superior barrier seal against oxygen. See our video on clear vinyl gaskets leaks on our website.

Tri-Clamp Valve Ferrules

All Speidel tanks over 220 L come configured for use with Tri-Clamp (TC) style valves and fittings. Tanks up to 1600 L capacity are outfitted for use with 1.5" TC and tanks larger than 1600 L are outfitted for 2" TC. Other sizes and custom configurations are available at additional cost upon request.

Thermometer And Thermowell

Speidel tanks above 220L include a standard DIN10 (teflon free) thermowell with a removable thermometer set into it. That means that you get both a thermometer and a thermowell in one! The DIN style male threads ensure a sanitary junction.

Full Drainage Bottoms

All Speidel tanks on legs are outfitted with draining, pocketed bottoms for total drainage, which maximizes product yield at racking and makes cleaning a snap.

Molded Standard Manways

Sealed-top tanks come with a molded in, weld free, oval manway as standard. Larger, Rectangular and Fermentation manways are available as either replacements or additions.

Sample Valve

Used for drawing off small samples for tasting or testing without opening the tank and exposing the contents to the ambient environment. Fits to a standard DIN10 connection. The DIN style male threads ensure a sanitary junction. No Teflon tape necessary. Small variable volume tanks do not come standard with sample valves.

Lifting Arm

Lifting Arms are standard on Variable Volume tanks sized 1600 L and up.

Optional Tank Features

Cooling Jackets

All Speidel tanks are available with either a standard cooling band or a full coverage jacket. All jackets are laser-welded dimple-style jackets that are rated for up to 6 bar/85 psi of pressure. Most other tank brands featuring cooling jackets are only rated for 15psi. Because many glycol machines run at pressure above 15psi you then have to purchase pressure regulators for each tank. Speidel tanks can connect directly with any winery glycol systems.

Manways

All tanks larger than 500 L are available with enlarged rectangular manways or horizontal-opening, slope-bottomed fermentation manways.

Sight Gauges

All tanks are available with built-in, draining sight gauges. Sight gauges are handy for monitoring tank volume in sealed tanks and for measuring volume while blending.

Leveling Feet

Tanks are available with optional Leveling Feet which help you to get sure footing on uneven or sloped flooring. Larger tanks feature two feet per leg.

Top Hatches

Sealed top tanks are available with a variety of Top Hatch options: Forward-set or Centered, Raised Flush or In-line with the slope of the tank top.

Pump Over Tubes

Speidel tanks are available with 1" stainless pump-over tubes installed. Pump-over tubes include a spinning irrigator to distribute the fermenting juice back onto the entire cap. On Variable Volume tanks the Pump-over Option also includes a support bar so the irrigator can be positioned in the center of the tank.

Custom Order Tanks Online

Special order Speidel tanks can be ordered **ANYTIME** of year. The best way to select a tank and instantly see pricing is to go on our site at **MoreWine.com** or **MoreWinePro.com** where you can choose a tank by dimensions, type, winemaking style, etc. Once you've selected a tank you can choose the available options you wish to have built in. We will also let you know the build time. Or call our 800# and ask to speak with our in house Speidel Tank specialist who can help you select & configure your tanks.

Available Tank Styles



Variable Volume Tanks

Speidel is known for making top quality Variable Volume Tanks. They set the industry standard for molded, one piece, complete draining bottoms. All of their valve connections are reinforced and feel robust. The tanks are engineered to have the correct thickness for the volume. White gaskets are a must have and come standard on every V/V tank. And of course all the Speidel quality features come standard – 2R 'better than polished' finish, robotic welds, along with a host of options available.



Variable Volume Red Ferment Tanks

All the standard features of Speidel's Variable Volume Tanks with the addition of a large rectangular manways for removal of skins. This line of tanks also features longer legs for skin removal, lifting arms for the lids and the bottom drain is offset to one side to make it easier to slide a bin or an elevator under the manway.



Must Plunger For Variable Volume Tanks

Designed to be matched with one or more Speidel Variable Volume Tanks of a consistent diameter, this automatic cap puncher includes a large hydraulic piston, big stainless paddles that rotate, and can be moved from tank to tank via forklift. Saves time and increases safety during the most hectic and stressful time of the year. Allows the winery to set the duration of the punch operation, as well as the interval between punches.



Sealed Tanks

Speidel is known in Europe for their top quality sealed tanks for white wine making or wine storage. Featuring a Speidel original oval racking door with a molded, seal from the inside design. These tanks can be outfitted with a bevy of options including rectangular manways and pump over systems (manual or automatic) for red wine fermentation, sight gauges, centered or offset top hatches in different diameters, and cooling jackets in partial or full coverage. These tanks can also be ordered in a stacking configuration. Referrals available upon request.



Red Wine Tanks With Built-In Plunger

World-Class sealed tanks specifically made for Red Wine Fermentation. Options include programmable plunger system, pump-over tubes hard piped to must pumps, sloped manway and automatic skin removal. Almost completely automates the fermentation. Pay more for equipment up front and then pay less for labor every year thereafter. Also enjoy repeatability in your processing.



Multi Chamber Tanks

Perfect for the winery who is tight on space. Cost is also less than buying individual tanks and safer than stacking tanks. Select your tank diameter and then tell us what volume you'd like for each chamber. Tanks can be made with either 2 or 3 chambers. All standard tank options are available for these.



Stacking Transport Tanks

These versatile, stackable 1000 L tanks can be picked up with a standard forklift when full. They fit the footprint of a standard pallet so they will fit in the bed of most full-sized pickup trucks. Comes with a large 16" top hatch standard. These tanks can also be outfitted with manways, sight gauges, and cooling jackets on request.



Rectangular Tanks, Mixing Tanks, Horizontal Tanks & More!

Speidel makes space saving rectangular tanks with a host of features and options. Also available are tanks for mixing, horizontal tanks, rubber bottom transport tanks and more. Call 1-800-823-0010 to talk with one of our tank specialists today.

Stock Speidel Tanks

Tanks we are always ordering to keep in stock.

Small Variable Volume Tanks

The following listing shows the tank sizes & styles that have historically been the most popular with our home winemaking customers. With volumes from 30 to 330 gallons available in both sealed and variable volume styles, you're sure to find the tank that's perfect for your home winery - whether you're working with 200 lbs of fruit or 2000 lbs.

A | 110L/26G Flat Bottom

- Valve connection 1/2" FPT
 - Dimensions in mm: 440 D x 765 H
- GER110VF

220L/58G Flat Bottom

- Valve connection 1/2" FPT
 - Dimensions in mm: 550 D x 999 H
- GER220VF

290L/77G Flat Bottom

- Valve connection 1/2" FPT
 - Dimensions in mm: 630 D x 999 H
- GER290VF

650L/172G Flat Bottom

- Valve connection 1.5" T.C.
 - Dimensions in mm: 820 D x 1328 H
- GER650VF

B | 300L/79G Draining Dish Bottom

- Outlet Valve 1.5" T.C.
 - Dimensions in mm: 630 D x 1384 H
- GER300V

Small Sealed Top Tanks

Great storage tanks for home winemakers who want the best. Wineries use this type of tank for small lots and they also work perfect for blending a few barrels together. The top hatch has an extra heavy duty sealing mechanism and thick gasket. The inside is finished to Speidel quality standards. Bottom drain fittings are Tri-Clamp. Tanks come standard with a concave bottom that allows for total drainage. All tanks come standard with cooling jackets. We bring these tanks in throughout the year.

C | 240 Liter With Cooling Jacket

- 1.5" T.C. Drain, Racking Port, and Lid outlet.
 - 2 X DIN10 Fittings w/ Sample Valve
 - Thermowell/ Thermometer combo
 - Dimensions: 21.6" D x 60" H
- BRAU710

D | 525 Liter With Cooling Jacket

- 1.5" T.C. Drain, Racking Port, and Lid outlet.
 - 2 X DIN10 Fittings w/ Sample Valve
 - Thermowell/ Thermometer combo
 - Dimensions: 32.25" D x 57.7" H
- BRAU715



VIDEO: What you need to know about Speidel Tanks



Large Variable Volume Tanks

Speidel tanks configured for red wine fermentation as well as longer term wine storage. Along with standard Speidel features, these tanks include rectangular manways for removing skins, floating lids that can be installed for storage or removed for punch downs, maximum coverage cooling jackets that can be used for anything from fermentation control to cold stabilization, total drainage port, tri-clamp fittings, sample valve, sight gauge, and thermometer/thermowell combo.

675L/178G Draining Dish Bottom

- Valve connection 1.5" FPT
- Dimensions in mm: 900 D x 1620 H

GER675V

1100L/290G Draining Dish Bottom

- Valve connection 1.5" T.C.
- Dimensions in mm:
- With Arm 1080 D x 2435 H
- Without Arm 1080 D x 2010 H

GER1100V

E | 2200 Liter (581 G) Draining Dish Bottom

- Valve connection 2" T.C.
- Dimensions in mm:
- With Arm 1480 D x 2009 H
- Without Arm 1480 D x 2560 H

GER2200VR

Large sealed Top Tanks

Speidel sealed tanks are used for both wine storage and fermentation. Along with standard Speidel features, these tanks include center position top manways which are considered the best to reduce oxidation when full. These tanks feature maximum coverage cooling jackets, total drainage port, tri-clamp fittings, sample valve, and a removable thermowell port.

F | 1250L/330G

- Manway, Top Hatch & Max Jacket included
- Complete Drainage Dish Bottom
- Reinforced Racking valve
- 2" TC connections
- Thermometer & Thermowell Combo included
- Sample Valve included
- Dimensions in mm: 1000 D x 2135 H

GER1250

G | 2350L/620G

- Manway, Top Hatch & Max Jacket included
- Complete Drainage Dish Bottom
- Reinforced Racking valve
- 2" TC connections
- Thermometer & Thermowell Combo included
- Sample Valve included
- Dimensions in mm: 1200 D x 2690 H

GER2350

H | 4400L/1162G

- Manway, Top Hatch & Max Jacket included
- Complete Drainage Dish Bottom
- Reinforced Racking valve
- 2" TC connections
- Thermometer & Thermowell Combo included
- Sample Valve included
- Dimensions in mm: 1400 D x 3465 H

GER4400



Tank Accessories

Tank Mixers

Tank mixers allow you to introduce SO₂, wine additives or fining agents into a tank and get a homogeneous mixture. The Mixer With Cart and speed control is designed for quality conscious wine makers who want to be able to vary the speed to the size of the tank to reduce shear and possible oxidation at the wine surface. The Mixer With Cart also features an optional pump that allows you to inject your solution in through the mixer. 220v Single Phase. Tank will require a 1.5" Tri-Clamp Ball valve so that the mixer can be connected, the ball valve opened, and the mixing shaft slid through into the tank.

A | WE551 | Mixer

B | WE553 | With Speed Control & Cart

C | WE553P | With Speed Control, Cart & Pump

D | Rubber Gaskets

For Variable Volume Tanks

Made from white, food-grade rubber, these gaskets are formed like a channel as opposed to a circular tube and forms a better seal between tank and lid. Nearly 3x as thick as the clear vinyl gaskets they also help to reduce oxidation. These gaskets are glued together as opposed to being crimped and heated eliminating leaking. Gaskets are designed to fit tanks with the same diameter or up to 5 mm larger than what is listed below.

WE369C | For 44 cm

WE369O | For 120 cm

WE369E | For 55 cm

WE369Q | For 140 cm

WE369F | For 63 cm

WE369S | For 160 cm

WE369J | For 82 cm

WE369T | For 180 cm

WE369M | For 100 cm

WE369V | For 200 cm

ForgeFit® Rotating Racking Arm

Always drain from the perfect height with our tri-clover style rotating racking arms. Remove your existing tri-clamp butterfly valve and place this rotating racking arm between the tank and your valve. When it is time to rack off slightly loosen the clamp nearest the tank and use the built-in handle to rotate to just about the lees level.

A white rotatable gasket is placed between the welded in tank fitting and this rotating arm. Because the micro finish of the gasket is hard and slippery it allows the rotating arm to rotate in place. A standard black EPDM gasket is placed between the rotating arm and the butterfly valve and is always kept completely tightened.

Manufactured from 304-type stainless steel with a polished finish.

E | FF121 | 1.5" TC

F | FF221 | 2" TC

G | Pump for Variable Volume Lid

Replacement pump assembly for any variable volume fermenter. **WE398**

H | Speidel Pump for Variable Volume Lid:

Stainless steel pump assembly for any variable volume fermenter. Includes built-in gauge and line to connect with gasket. Made by Speidel. **WE397**

Sample Valves:

Polished, 304-Type stainless steel sample valves with TC connections.

I | H587 | DIN10 for Speidel Tanks **J** | FF120 | 1.5" Tri-Clamp



Fittings

NPT Threads

Standard thread found in the USA, Default thread found on most MoreWine! fittings.

BSPP (British Standard Parallel Pipe)

A common thread on European wine equipment is BSPP. The threads are often called straight threads.

Male NPT into Female BSPP

In situations that don't involve high pressure, a male NPT fitting can be threaded into a female BSPP fitting. Use Teflon tape to seal.

Male BSPP into Female NPT

This connection will not work because the male BSPP fitting is not tapered and the female NPT threading is.

Tri-Clamp, Clover, Tri-Clover & TC

All of these names refer to the same style sanitary fittings, Tri-Clover. Considered sanitary because they do not have threads and are easily sanitized.

TC x Barb & Pipe Thread



H672

1.5" TC x Barb

H672 | 1/2" Barb
H672B | 3/4" Barb
H673 | 1" Barb
H673A | 1.5" Barb



H676

2" TC x Barb

H694F | 2" Barb

2.5" TC x Barb

H696F | 2.5" Barb

1.5" TC x Pipe Thread

H675 | 1/2" FPT
H676 | 1/2" MPT-FP
H678 | 3/4" MPT
H678C | 3/4" FPT BSPP
H679 | 1" MPT
H679A | 1" FPT

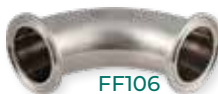


H678D

2" TC x Pipe Thread

H678D | 3/4" FPT BSPP
H694N | 1" MPT

TC Elbows & Tees



FF106

Tri-Clamp Elbow

FF106 | 1.5" / 90°
FF206 | 2" / 90°
H667D | 3" / 90°



FF105

Tri-Clamp Tee

FF105 | 1.5"
H666B | 2"



Sight Gauges

Made of 304-type stainless steel.

FF122 | 1.5" TC
FF222 | 2"

TC Fittings

Tri-Clamp fittings help to create a sanitary connection without threads.



FF100



FF101R



H651

Clamps

FF100 | 1.5"
FF200 | 2"
FF290 | 2.5"
FF300 | 3"
FF400 | 4"

End Cap

FF102 | 1.5"
FF202 | 2"
FF302 | 3"
FF402 | 4"

TC Gaskets

FF101 | 1.5"
FF201 | 2"
FF295 | 2.5"
FF301 | 3"
FF401 | 4"

Teflon Gasket

FF101R | 1.5"
FF201R | 2"

Ferrules

H651 | 1.5"
H651A | 2"
H651B | 2.5"



TC Reducer

FF107 | 2" to 1.5"
H696K | 2.5" to 2"

Elbow, Tee, & Cross



1/2" FPT x 1/2" MPT
HRD004

1/2" FPT x 1/2" FPT
H622

1/2" FPT Tee
H621

1/2" FPT Cross
H623

Couplers

Usually welded into tanks for installation of ball valves, sampling valves, thermometers etc..



H631

3/8" Coupler

H628 | Half

3/8" FPT x 1/2" FPT

H627 | Reducing

1/2" Coupler

H630 | Half
H631 | Full
H631A | Full BSPP

1/2" FPT x 3/4" FPT

H627A | Reducing

1" Coupler

H632 | Half
H632B | Full BSPP



H627A

Butterfly Valves



You will need the correct sized clamp & gasket to make closure.

FF171 | 1.5" 7 Position

FF271 | 2" 7 Position

Stainless Ball valves

These valves have Female Pipe Threads (FPT) on both ends. These 2 or 3 piece Full Port valves are easily taken apart and cleaned.

H599 | 3/8"

H602 | 1/2"

H602D | 1/2" | 3 Piece

H603 | 3/4"

H604 | 1"



Threaded Nipples

These are typically used for connecting Ball Valves to couplers welded into tanks. "Close" thread means there is no space between the opposing threads.



H605

1/4" MPT Close

H613

3/8" x 1" MPT Close

H605



H612

1/2" MPT x 1" Close

H610

1/2" MPT x 1 1/4" Hex

H610A

1/2" MPT x 1.5"

H612

1/2" MPT x 2"

H606



H610A

3/4" MPT x 1" Close

H611

1" MPT x 1.5"

H614

Barbed Thread Fittings



1/2" MPT x 3/8" Barb
H616

1/2" MPT x 1/2" Barb
H618

1/2" FPT x 1/2" Barb
H618B

3/4" MPT x 3/4" Barb
H619

1" MPT x 1" Barb
H644

Bushing/Plugs



1" MPT x 1/2" FPT
H645

1/2" MPT Plug
H633 | Hollow



Plumbers Tape

Used to make threaded connections water-tight. **To Use:** 3 wraps for brass & plastic & 6 wraps for stainless. H900

Speidel Plastic Tanks

These heavy duty plastic tanks offer fantastic fermentation & storage at a great price.

Features:

- Heavy duty HDPE construction is durable and resists oxygen transfer.
- Small footprint allows for easy storage.
- Built-in handles for easy movement, even when full.
- Extra large lid opening.
- All ports seal with gaskets and the vessel can be fully sealed for long-term storage.
- Includes a spigot & oversized 2-piece airlock. (FE705 12 L model does not include an airlock).
- Designed and manufactured in Germany by Speidel.

Large Plastic Tanks

- A** | FE730 | 60 Liters/15.9 Gallons
- B** | FE731 | 100 Liters/26.4 Gallons
- C** | FE732 | 200 Liters/ 52.8 Gallons
- D** | FE733 | 300 Liters/ 79.3 Gallons
- E** | FE734 | 500 Liters/ 132 Gallons

Small Plastic Tanks

- F** | FE725 | 120 Liters/31.7 Gallons
- G** | FE720 | 60 Liters/15.9 Gallons
- H** | FE715 | 30 Liters/7.9 Gallons
- I** | FE710 | 20 Liters/5.3 Gallons
- J** | FE705 | 12 Liters/3.2 Gallons



Stainless Tank Adaptors

For Speidel Plastic Tanks

K | Thermowell & Airlock Grommet

This thermowell replaces the airlock on top of your fermenter and uses the standard Speidel locking nut and gasket. The rubber grommet will fit standard 3/8" airlocks and the thermowell will accept most temperature probes. **FE746**

L | DIP Tube

Upgrade your spigot with this dip tube and a ball valve. The 1/2" NPT connection can also be used for other attachments such as, quick disconnects, camlock components, or tri clamp. **FE740**

M | DIP Tube & Thermowell

A dip tube and thermowell in one! Take a sample & check the temperature easily with our upgraded adaptor. Thermowell will accept most temperature probes. **FE741**

N | Grommeted Airlock Cap

Using your existing lock nut and gasket this airlock cap screws right into the lid of your Speidel plastic fermenters. The grommet will fit standard 3-Piece or S-Shaped airlocks. **FE745**

O | 1/2" Coupler

Replaces the spigot or the airlock to give you a 1/2" MPT to the outside and a 1/2" FPT on the inside. This allows you to attach a variety of components on the inside and outside of your fermenter. Uses the standard speidel lock nut and gasket. **FE742**

P | Fermentation Monitor

For Speidel Plastic Tanks

Monitor and track your fermentation from your computer or phone with the Gärspundmobil. The monitor sits on your Speidel airlock and measures temperature and counts the number of bubbles coming from fermentation to show you how active your fermentation is and estimate the gravity.

- Measures fermentation activity & temperature
- Status is shown via a light inside the unit

FE750

Fermenters

Glass • Plastic • Stainless



H

H | Stainless Fermentation And Storage Tanks

German Made By Speidel

Made with Speidel's impeccable craftsmanship these universal casks are perfect for storing, mixing, fermenting, and transporting. Tanks have a gasketed lid for airtight storage, handles for easy moving, and fittings to add airlocks or taps as necessary.

SIZES: 3.9 G/15 L | 7.9 G/30 L | 11.9 G/45 L | 15.9 G/60 L | 25 Gal/95 L 37.7 G/120 L



Kegmenter

These unique kegs are extremely versatile for a winery. Use it to store, top up, serve, carbonate, ferment or push the wine through a filter. Uses homebrew keg style quick disconnects. **NOTE:** 1bbl size does not include Ball lock posts or floating dip-tube.

- 4" Tri-Clamp lid with pressure relief valve
- Easy to clean stainless steel
- Ball lock posts built into lid

- I | FE582** | 29L/7.2 Gal
J | FE584 | 50L/13.2 Gal
K | FE581 | 58L/15.3 Gal
L | FE585 | 1bbl/31 Gal
M | FE893 | Stainless Keg Dolly



Kegmenter
Lid & Floating
Dip Tube



A | Italian Glass Carboys

Premium Italian glass has more uniform thickness and strength. Uses a stopper #7.

SIZES | 3 G | 5 G | 6 G | 6.5 G

B | PET Carboys

Made from PET food-grade plastic they will not break when dropped. Takes a #10 stopper or a 5 Gallon Carboy Hood. Rated to 140°F. Available with or without spigot.

SIZES | 3 G | 5 G | 6 G

C | FARRO Wide Mouth Glass Carboys With Spigot

The wide mouth carboy is extremely easy to clean—simply removing the lid allows you to get your hand or arm all the way inside to scrub away stubborn sediment. And with a convenient spigot at the bottom, you can transfer liquid out of the vessel with ease.

SIZES | 1.3 G | 2.3 G | 4 G | 6 G | 6.8 G

D | FerMonster Wide Mouth Carboys

These PET food-grade plastic fermenters have a huge 4" opening which makes filling & cleaning a breeze. The smooth sides reduce yeast and sediment buildup. The punted bottom allows sediment to collect

to the sides so you can siphon liquid from the center. Rated to 140°F. Lid with hole & O-ring included. Uses a stopper #10. Available with or without spigot.

SIZES | 1 G | 3 G | 6 G | 7 G

E | 6 Gallon Buckets

Used for fermenters and bottling. Made from food grade plastic. Comes with or without spigot. Spigot has 3/8" outlet. Bucket does not come with a lid.

- FE340** | Bucket Only
FE345 | With spigot
FE350 | Lid with no hole
FE360 | Lid with 1 1/4" hole

F | 7.9 Gallon Bucket

Food grade plastic with volume markings on the side. Ideal for wine concentrate kits!

- FE357A** | 7.9 Gal
FE357B | Lid

G | 3 Gallon Fermenter With Lid & Spigot

Ideal for any fermentation up to 3 gallons. Designed to be an all in one fermenter and bottling bucket. The bowl shape at the base allows sediment to settle prior to bottling. The wide opening on top allows for easy cleaning. **FE355**

More Fermenters

& Fermenter Accessories

A | Food Grade Primary Fermenters

Great containers for picking and primary fermentations. Made from FDA-approved, food-grade plastic, these fermenters are ideal for the initial ferment of red wines. Visit our website for shipping information.

Fermenters

WE505 | 10 Gal

WE507 | 20 Gal

WE509 | 32 Gal

WE511 | 44 Gal

Lids

WE506 | 10 Gal Lid

WE508 | 20 Gal Lid

WE510 | 32 Gal Lid

WE512 | 44 Gal Lid

B. Primary Fermenter Dolly

- Made from tough plastic
- Five sturdy casters
- Locks to bottom of fermenters
- Will not work with 10 gallon fermenter (WE505).

WE516

Glass Jars

Works great for holding small amounts of wine, cider or mead for aging, small batch fermentation, overflow storage and fermentation experiments.

C | FE300 | Green 1 Gal

D | FE304 | Clear 1 Gal

E | B365 | 1/2 Gal

F | 1 Gallon Fermenter Kit

This kit is perfect for those small one gallon batches. Can also be used to test things on a small scale.

Includes:

- Glass 1 gallon jar
- Screw top lid with hole and airlock grommet
- S-Shaped airlock

FE307 | KIT

FE306 | Glass Jar Only

JAR01A | Lid no Hole

G | FermWrap™ Heater

Keep your yeast or ML happy and your ferment warm during those cold winter months with this flexible heater made by Fermentap. Using tape, stick directly to fermenter to increase temp 5–20°F. For greater temperature increase use in conjunction with our Carboy Bags. FE650

H | MoreWine! Carboy Bags

Carboy bags offer a method to safely lift and transport glass carboys. They also protect your wine from exposure to sunlight.

FE335 | for 5 Gal

FE337 | for 6 or 6.5 Gal

I | Carboy Drainer

Safely drain your carboy with this very handy drainer rack. Allows you to drain and then dry your carboy long before you need it. Bacteria fall down, not up, so as long as the carboy is in an inverted position it will remain sanitary. High drainage point allows for easy draining into the sink. Made from a combination of metal and plastic with a wide-footed base. BE450

J | Blue Carboy Drainer

A great way to drain your carboys without having to hold them upside down the entire time. **CAUTION NOTE:** Carboys can fall out of the stand if left unattended. BE455

K | Threaded Cap for Jars

Threaded white cap makes an airtight seal on our glass jugs. FE303

L | Threaded Cap With Airlock Hole

Has a hole in the middle for an airlock. FE302





A | Carboy Handle

For lifting empty glass carboys. **Please Note:** Carboy handles are meant to carry empty carboys only. If you must move a full carboy with the Carboy Handle, support the carboy from underneath with your hand.

FE510 | 3, 5, 6, 6.5 G smooth neck carboys.
FE515 | 6.5 G threaded neck carboys

B | Carboy Hood

Use for "blow-off" when fermenting. Attach 3/8" or 1/2" tubing to hood and run tubing to jar of water. Takes place of an airlock. For an easy way to transfer liquids, insert a racking cane down the center tube, and blow or pump air into the smaller opening to start a siphon.

FE500 | 3, 5, 6, 6.5 G Smooth Neck Carboys
FE505 | for 6.5 Gallon Threaded Neck Carboys

C | Breathable Silicone Carboy Hood

No need to worry about an airlock/stopper popping off of your carboy again! In the open position, the bung acts as an airlock and allows the release of CO₂ while maintaining a seal against oxygen coming in. When in the closed position you get a firm seal and the hood becomes a solid stopper! **FE496**

D | Rubber Carboy Hood

A great carboy hood for a snug fit. Fits our 3, 5, and 6 gallon glass carboys. Will also fit over plastic carboys. **FE501**



Airlocks

Airlocks release CO₂ but keep airborne contaminants out. Use with stopper. Fill 2/3 full with water. We prefer the 3 piece as it can be cleaned.

J | **FE370** | 3 piece
K | **FE371** | Triple Ripple

Airlock Grommet

Rubber grommet that is perfect for making a sealed container into a fermenter. Fits our 3 piece or S-shaped airlocks. Fits a 1/2" hole. **FE349**



L | Airlock For Barrels

An oversized airlock, designed to keep your barrels safe. This will fit bungs w/ openings from 1.5 - 2 in. **FE377**

E | Two Hole #10 Silicone Stopper

This stopper features one 3/8" hole and one 1/4" hole. A racking tube or stainless tube can be inserted into the 1/4" hole with the aid of some CIP Film (CL48), forming an airtight seal, and the 3/8" hole fits an airlock. Even after you wedge in all these fittings, it still fits a carboy neck! Use this in any configuration you can think of, it'll fit: Airlocks, Thermowells, Racking Canes, and anything else you can imagine! **FE486**

F | Universal Stoppers

Fits a 2.8, 3, 5, 6, or 6.5 gallon glass carboy. Also fits our 500ml Erlenmeyer flask, and can be flipped over and used in most bottles! Made with a longer taper from a different material from standard stoppers to minimize popping out when wet.

FE494 | With Hole
FE495 | Solid

G | Universal Glass Carboy Breathable Bung

A breathable Silicone stopper that acts as both a stopper and an airlock. Unique design allows CO₂ pressure to escape but keeps Oxygen and airborne contamination out. This quickly became our stopper of choice for wine, and is a popular style used by numerous commercial wineries. Fits 3, 5, 6 & 6.5 gallon glass carboys, 1 gallon bottles, growlers, and 500 mL flasks. **FE595**



L | Sediment Block Spigot

This 3/4" spigot has a sediment blocker that will help keep sediment in the bucket and your liquid clear! **FE346**

M | Plastic Spigot

Drill a 1" hole and install. Spigot uses 3/8 in ID tubing. **Works with:** Vintage Shop PET carboys, FerMonsters, and Plastic 6 gallon buckets. **FE347**

N | Adhesive Thermometer

Liquid crystal thermometer which adheres to the side of a carboy or a bucket to tell you the internal temperature. 39-97°F. **MT414**

O | Glass Carboy Marker

Peel-away wax pencil for writing batch or yeast information on a carboy, Erlenmeyer flasks, or any other glassware. **Y435**

H | Universal Plastic Carboy Breathable Bung

From CellarScience®

This CellarScience Bung has a ridge to keep it from getting sucked in and self-sealing vent holes to let air out but not in. They have a gentle taper, so they don't slip out during use. They are also very easy to clean and sanitize. This a perfect fit for a 1.5" TC ferrules, Fermonsters, and Vintage Shop Plastic carboys. Replaces Stopper Sizes #8, #9, #10 **FE596**

I | Universal Barrel Breathable Bung

From CellarScience®

We recently discovered this premium breathable silicone barrel bung and were immediately impressed with its robust design and features. To start with, the ridge really helps make bung removal effortless. The bung acts as an airlock and allows the release of CO₂ while maintaining a seal against oxygen coming in. This makes the bung ideal for alcoholic or malolactic fermentation in barrels or tanks.

Fits 30- and 60-gallon barrels as well as the hole in the lid of most Variable Volume tanks! Also fits perfectly in a 2" tri-clamp ferrule. Replaces Stopper Sizes #10, #11, #12. **FE597**



Funnels

Constructed from food grade white plastic. The 12" diameter is the largest size that will fit into a carboy neck.

P | **BE491** | 4"
P | **BE490** | 8"
P | **BE494** | 12"
Q | **BE498** | 10" w/ Backsplash
R | **BE482** | 9" w/ Flexible Curve

Wine Yeast

■ Alcoholic Fermentation

When we add wine yeast to our must, the yeast consume the sugars and create alcohol and CO₂ as by-products. This transformation of sugar into alcohol by the wine yeast is what turns the juice/must into wine and is the basis of all winemaking. Each wine yeast has its own unique set of flavors and aromas, so take a look at our Yeast & Grape Pairing Manual to help find the yeast that is best suited to your winemaking style. Remember, it's the wine yeast that is actually making the wine, we as winemakers just provide the introduction and handle the details! Manual can be found on-line at: www.morewine.com/content/manuals

■ Inoculation Rates

The recommended amount of wine yeast needed for a healthy wine fermentation is governed by two elements; **1.** the initial °Brix (starting sugar content) of the must, and **2.** the factors of the fermentation itself.

1. Assuming that proper wine fermentation management will be followed to keep the wine yeast as stress free as possible (ex: nutrients will be used, temperature and pH will be within acceptable ranges for the chosen strain, etc.), it is recommended to adjust the yeast inoculation rates based on the initial °Brix of the must:

- Below 25 °Brix: 1 gram of wine yeast per 1 gallon of must is recommended.
- 25 °Brix or above: 1.25 grams of wine yeast per 1 gallon of must is recommended.

2. Even at "normal" sugar levels of 24 °Brix and below, a lack of sufficient nutrients, uncontrolled temperature spikes, inhibitory factors from residual late-season vineyard treatments or even spoilage compounds from mold and rot in the fruit can each contribute to stressing the yeast population during fermentation. As a result, a smaller percentage of healthy wine yeast will actually make it to the end of the fermentation and the wine will be at a greater risk of becoming sluggish or even stopping fermentation before the sugars have been consumed. Therefore, if the winemaker knows that the yeast will be placed in a potentially stressful situation, even if the sugars are in the 24 °Brix and below, then the initial dosage rate should be bumped-up to create a 'safety in numbers' kind of scenario (from 1 g per gal to 1.25-1.5 g per gal).

IMPORTANT NOTE: This larger dosage rate does not take the place of proper fermentation management, it only compliments it by raising the numbers a little more in the winemaker's favor. True, you may have more wine yeast now, but you will still have to feed and care for them to avoid the usual H₂S problems! For optimum wine yeast health, we recommend following the protocols for yeast rehydration along with our recommended nutrient schedule in our MoreManual! "Yeast Rehydration Guide" at: www.morewine.com/content/manuals

■ Which Yeast is Best?

Each wine yeast has its own personality & depending on your winemaking style and the specific grape varietal you are working with there may be more than one that would make a really nice wine! To help you narrow the field a little, MoreWine! has created a Yeast & Grape Pairing Manual. The guide lists the top recommended wine yeasts for each grape varietal and lists the specific attributes each yeast gives for that particular grape varietal. Yeast & Grape Pairing Manual can be found on-line by scanning the QR code below.



SCAN QR

TO VIEW OUR FREE WINEMAKING
MANUALS & INSTRUCTIONS

CellarScience® Dry Wine Yeast

CellarScience™ adds complexity and flavor to your wine with our carefully curated set of wine yeasts. Designed to work directly with CellarScience™ yeast nutrients FermStart™, FermFed™, and FermFed™ DAP Free. As with all CellarScience™ products, the value is the best in the industry.

Watch CellarScience Video



**CLICK HERE
TO WATCH
THE VIDEO**



BOUQUET

- Produces β-glucosidase to cleave terpenes
- Floral, Rose, Citrus flavors
- Will not produce volatile phenols
- Best choice for Muscat/Moscato and Gewurztraminer.
- Also great for Sauvignon Blanc, Riesling and Viognier



Those floral, rose, citrus, and stone fruit aromatics are bound all up in terpene in your grape skins and you know, they would really like to get out. It's your job to free them, package them in a bottle, and eventually let them waft out of a wine glass and into the nasal cavity of someone who appreciates excellence. We can help you do this. If you are making a highly aromatic white such as Muscat, Gewurztraminer, Viognier, Sauvignon Blanc or Riesling this is the ideal yeast. BOUQUET is known for its production of the enzyme β-glucosidase which liberates aromatic compounds by cleaving terpenes from the sugars that bind them and releasing their goodness. This yeast will turn these certain grape varietals from ordinary white wines to highly aromatic, very special white wines that smell and taste amazing. The type of wine where 'stuff' wafts out of the glass! Also interesting is that most yeasts have the potential to produce phenolic off flavors, which in high quantities produce a paint like aroma (yuck!), if the conditions are less than ideal. However, BOUQUET is POF (phenolic off flavors) negative and will synthesize phenolic off flavors, eliminating that risk. This is a great yeast to co-ferment with Luscious for added complexity. Additional FermFed nutrient is recommended at the start of fermentation due to the short lag phase of this strain. Due to such a rapid period of growth, the yeast cells require higher levels of nutrients to ensure a healthy fermentation. We recommend hydrating with Fermstart, feeding with FermFed at the onset of fermentation and feeding again with regular FermFed after 1/3 sugar depletion. Normally the feeding at the onset of fermentation would be with FermFed DAP free but in this case BOUQUET can use the extra DAP kick that FermFed provides.

DYW100B | 8 grams

DYW100 | 500 grams

BIG RED



- Recommended for aged red wines
- High color extraction
- Significant polysaccharide and glycerol production for huge mouthfeel
- High alcohol tolerance
- High nutrient need
- Bordeaux varietals Cabernet, Cab Franc, Petite Verdot and Merlot
- Also excellent for Sangiovese, Nebbiolo and some Pinot

The name kind of says it all. BIG RED is ideal for producing big, complex red wines with lasting fruit. Depending on the grape varietal used it can emphasize complex berry fruit and spice flavors. This strain

is very efficient at breaking down and extracting tannins and anthocyanins from grape skin walls, making wines with dark inky color and a tannin profile suitable for extended aging. BIG RED also produces a great mouthfeel due to the significant production of polysaccharides and glycerol. It is also tolerant to higher alcohol levels making it ideal for those grapes that need to stay on the vine just a little longer to get full phenolic ripes with smooth tannin profiles. So let's recap... emphasizes berry fruit with many varietals, produces dark color, extracts a full array of tannins suitable for extended aging, makes wines with great mouthfeel, and is resistant to higher alcohols. Is there a catch? No, but to get all that done BIG RED does love nutrients and you will need to feed it and pay attention to it during fermentation. This is a strain where you would ideally know your Free Available Nitrogen levels that you could base a nutrient schedule around. Absent those numbers or a history with the grapes you are fermenting, we would suggest you start with hydrating with Fermstart, feeding with FermFed DAP free at the onset of fermentation and feeding again with regular FermFed after 1/3 sugar depletion. BIG RED is a very low producer of H₂S when nutrient demands are met. The perfect strain if you want to make amazing reds. Because this strain respects varietal character it can be used for a broad spectrum of red grape varietals.

DYW105B | 8 grams

DYW105 | 500 grams

FRESH

- Producer of fresh fruit aromas/flavors
- Best choice for fruit forward wines
- Best choice for ciders
- Best choice for Roses



Perfect for fermenting fruit forward whites, roses, ciders, and meads. Because FRESH is a Bayanus strain it is able to ferment at lower temperatures, a nice option for producing cleaner more focused fruit flavors. Emphasizes stone fruit flavors. We almost named it Beauty and the Beast because once it starts fermenting it doesn't

stop. Super easy to ferment with lower nutrient needs and a very high alcohol tolerance up to 16%. Many cider producers like this yeast for its ability to add those fresh and fruity flavors. Although easy to ferment, we still recommend our CellarScience nutrient regimen of Fermstart, FermFed DAP Free, and FermFed to increase fruit and floral flavors, while avoiding H₂S production that can mask fruit.

DYW101B | 8 grams

DYW101 | 500 grams

LUSCIOUS

- Autolyzing, quick release of polysaccharides such as mannoproteins
- Top choice for sur lie aging
- Ability to ferment cold for clean flavor with emphasis on mouthfeel and toastiness of sur lie aging
- When fermented warmer exotically tropical flavors shine
- Frequently used to make luscious Chardonnays and similar white wines



Luscious Chardonnays with creamy mouthfeel and deep complexity... if that is your end point, LUSCIOUS is your starting point. LUSCIOUS can be fermented at different temps depending on your style preference. Ferment it cooler, it can handle it, and put the emphasis on the creaminess and the toasted champagne-like complexity of sur lie age-

ing. Or crank it up a bit warmer and add in some more tropical notes, your choice. However the magic of LUSCIOUS really happens after fermentation when this yeast goes naturally goes nuclear, implodes and breaks open its cell walls, during a process called autolysis. Polysaccharides such as mannoproteins are released into the wine... and man, it's all about those mannoproteins creating that rich, creamy mouthfeel that so many Chardonnay drinkers seek out. The silky richness is emphasized even further by sur lie aging, aging on clean lees for a period of time, in either tank or barrel. Being a low producer of SO₂ it is naturally a great candidate for later malo-lactic fermentations. Now that we have painted a picture try putting this marketing wizardry on your next label "The 10-40w viscosity of this wine is due to it being loaded with mannoproteins from the guts of exploded yeast cells". Maybe leave us out of the wine marketing department but we do know a winning yeast when we taste it. #1 for this style of Chardonnay but also a top choice for Viognier and other whites.

DYW102B | 8 grams

DYW102 | 500 grams

PURPLE

- Big Mouthfeel
- Flavors of Cherries, Raspberries, Figs, Jam, Red currant
- High alcohol tolerance
- Low nutrient needs
- Perfect for Syrah, Zinfandel, Pinot, Merlot, Malbec, Sangiovese, Grenache



Our go-to choice for those reds originating from the Cote du Rhone in France such as Syrah, Grenache, and Mourvedre. Also a top choice for Zinfandel, Sangiovese, Malbec, Merlot, and Pinot. Induces flavors of ripe cherries, raspberries, red currant, figs and jam. Due to its production of glycerol and release of mannoproteins it produces full

bodied, rich red wines. PURPLE has a very low production of SO₂ which is favorable for an easy malolactic fermentation (MLF) post fermentation. PURPLE is also an easy to ferment yeast with a low nutrient needs which is the opposite of our Big Red strain. It also has a "killer" quality and naturally inhibits unwanted bacterial or wild yeast growth during fermentation.

DYW104B | 8 grams

DYW104 | 500 grams

CITRUS

- Cleaves (Chops!) thiols releasing citrus, passionfruit, grapefruit, floral flavors
- Ferment at 58-61 for maximum enzymatic activity
- #1 Choice for Sauvignon Blanc. Also good for Viognier



Oh thiols, you elusive magical compound. Nice try hiding behind Cysteine-4mmp, but CITRUS sees you. Cleaving thiols from other compounds is what CITRUS does, releasing the classic citrus, lime, passionfruit, and floral flavors that help separate styles like Sauvignon Blanc and Viognier from ordinary white table wine. Also can be used with Chardonnay, other whites,

and is great for Rose. CITRUS can ferment at cooler temperatures but the enzymatic cleaving activity is highest at around 56-60F. So if you like Zesty Grapefruit, lime, lemon peel, floral, and passionfruit flavors, CITRUS may be your yeast. This yeast is good and preserving acidity so if you are working with whites from a warmer region that can be particularly helpful.

MORE ON THIOLS:

Thiols are organic sulphur compounds that are responsible for the most prized flavors in many white wines. 4mmp (black current), 3MH (Passion fruit, Grapefruit and Citrus) and 3MHA (Tropical Passionfruit, Rose)

DYW106B | 8 grams

DYW106 | 500 grams

RED

- Emphasizes red berry fruit flavors
- High color extraction
- Makes wines that do not require extended aging
- Med-High nutrient need
- Top choice for Zinfandel, Sangiovese, Pinot, Merlot



When compared with BIG RED or PURPLE, RED is less about structure and body and more about fruit. Fantastic by itself if you plan to blend separately fermented lots back together. RED is a great choice to contribute red berry flavor. Also known to help produce intense color. Also a great choice for Cabernet, Syrah and other traditional big red varietals where you would

like to emphasize fruit over structure and body. Because RED ferments cleaner than most yeast at high temperatures, it is the perfect choice if you are fermenting in a warm environment and do not have temperature control. It does not produce much SO₂ so it is a great choice for easier ML fermentations.

DYW107B | 8 grams

DYW107 | 500 grams

BUBBLY

- Really strong and fast fermentations
- Best strain to ferment out in touch conditions
- One of the most popular, classic Champagne strains
- Low nutrient requirements



The classic Champagne yeast. With a fast fermentation rate, high alcohol tolerance, and low nutritional requirement it is one of the easiest yeasts to ferment. Allows varietal character to shine through while accentuating stone fruit and citrus. Able to ferment under higher pressures. Does not ferment Malic acid so naturally produces fresh wines with crisp acidity. This makes

it a classic choice for fruit wines, meads and ciders. Top choice for doing secondary fermentation in the bottle for natural carbonation. One of the most popular yeast strains in the world. Can handle lower fermentation temperatures.

DYW108B | 8 grams

DYW108 | 500 grams

LALLEMAND

Lallemand & Lalvin Yeast

CLOS

Syrah, Grenache, Carignane, Tempranillo



Isolated in the Priorat region of Spain. Chosen for its ability to reinforce structure while emphasizing aromatic complexity and mouthfeel. Sweet red fruit (cherry), with pepper and chocolate notes are typical of what Clos adds to a fermentation. With hot climate/high Brix fruit, Clos is a great choice for its high alcohol tolerance (17%), low Nitrogen needs and short

lag phase. Clos also does well with higher fermentation temps. (max 95°F) and shows a good compatibility with MLF. Highly recommended for Syrah, Petite Syrah, Grenache, Tempranillo and Carignane.

DYW45 | 8 grams
DYW45A | 80 grams
DYW45B | 500 grams

VRB

Tempranillo, Barbera, Sangiovese, Zinfandel



VRB is a Spanish isolate from the Rioja region selected for its ability to handle high-alcohol (up to 17%) fermentations while creating exceptional flavor complexity. VRB improves mid-palate mouthfeel, softens tannins, and enhances the varietal characteristics of the fruit with an emphasis on dried plums, jammy fruit and hazelnuts. Shows a good compatibility with MLF. A moderate rate fermenter

with medium nitrogen requirements. A great strain for Tempranillo, Barbera, Sangiovese and Zinfandel. Temperature range 58–80°F.

DYW46 | 8 grams
DYW46A | 80 grams
DYW46B | 500 grams

Rhône 4600

Rosé, Viognier, Marsanne, Roussanne, Chardonnay, Syrah



Rhône 4600 is a Cote du Rhône isolate that has a short lag phase, low nutrient demand, and has the ability to ferment well at low temperatures. Its high level of polysaccharide production contributes intense mouthfeel and volume to a finished wine. In addition, helps create complex aromatic notes along with a high degree of ester production. In whites like Viognier, Marsanne, Roussane, and

Chardonnay there is an emphasis on pineapple, pear, and apple. When used in Rosés made from Mouvedre, Grenache and Syrah, intense, elegant, fresh strawberry becomes the focus. While Rhône 4600 is good for white wine production, it is an excellent yeast for making Rosés either by itself or as part of a blend. Best results from 56 to 72°F, with an alcohol tolerance of 15%.

DYW47A | 8 grams
DYW47B | 80 grams
DYW47 | 500 grams

T306

Pinot Gris, Chardonnay, Semillon & Chenin Blanc



Mainly used in the production of white wines. T306 is a moderate fermenter with high nitrogen needs, so proper hydration and nutrients are recommended. However, it is worth it, as T306 excels at producing concentrated, fruit driven wines. When used in Pinot Gris, Semillon, and Chardonnay, T306 emphasizes exotic fruits and lush pineapple.

With barrel fermented Chardonnay and lees contact, T306 delivers elegant white fruit and good mouthfeel. When looking to create an elegant, aromatic white wine, T306 is a great choice either by itself or as a major blending component. Best results from 59 to 86°F, with an alcohol tolerance of 14%.

DYW48A | 8 grams
DYW48B | 80 grams
DYW48 | 500 grams

RP15 Rockpile

Syrah, Zinfandel, Merlot, Cabernet Sauvignon



A recently isolated Californian strain selected from spontaneous Rockpile Syrah fermentations by Vinquiry in collaboration with winemaker Jeff Cohn. RP15 is a moderate rate fermenter with average nitrogen demands. Due to its ability to develop a structured yet lush and balanced mouthfeel, RP15 is ideally suited to making rich concentrated reds. Initial winemaker feedback has indicated that

RP15 does well with emphasizing varietal flavor and red fruit character. In addition, with careful hydration and nutrients, RP15 delivers good mineral and spice notes to wine. Best results from 59 to 90°F, with an alcohol tolerance of 16%.

DYW49A | 8 grams
DYW49B | 80 grams
DYW49 | 500 grams

RC212

A traditional yeast for Pinot Noir



Primarily used as a strain for Pinot, but recommended for red varieties where full extraction is desired. Color stability is maintained throughout fermentation and aging. Aromas of ripe berry and fruit are emphasized while respecting pepper and spicy notes as well. Alcohol tolerance of 12–14%. Fermentation range of 59–86°F.

DYW58A | 8 grams
DYW58B | 80 grams
DYW58C | 500 grams

71B

Pinot Gris, Riesling, Grenache, Rosé, Red French Hybrids, American Cultivars, Fruit Wines



A very fast starting strain that produces round, smooth, more aromatic wines that mature quickly. Great for blush and residual sugar white wines. Lots of aroma. Alcohol tolerance of 14%. Fermentation range of 59–86°F.

DYW50A | 8 grams
DYW50B | 80 grams
DYW50C | 500 grams

V1116

Sauvignon Blanc, Sémillon, Chenin Blanc, American Cultivars, Sparkling Base, Fruit Wine



Rapid-starter that can ferment well in low nutrient musts with higher levels of SO₂ or sugar. Will overcome wild yeast. Expresses the freshness of white grape varieties such as Sauvignon Blanc. Will help restart stuck ferments. 18% alcohol tolerance. Fermentation range of 59–86°F.

DYW52A | 8 grams
DYW52B | 80 grams
DYW52C | 500 grams

EC1118

Strong fermenting/low problems/neutral flavor



Good flocculation with neutral flavor & aroma. Very popular because of its strong fermentation characteristics and lack of problems. Used in a wide range of wines including most red wines, sparkling wines and late harvest grapes where the alcohol tolerance of up to 18% is a perfect fit. Not a great choice for wine that will be seeing a malolactic fermentation as EC1118 naturally

produces higher levels of SO₂ which can inhibit malolactic fermentations. Fermentation range of 45–95°F.

DYW54A | 8 grams
DYW54B | 80 grams
DYW54C | 500 grams

D47

Used for lees aging Chardonnay



Produces superior quality white wines, especially Chardonnay. Enhances mouth feel and is fantastic for lees aging. When left on lees, ripe spicy flavors with tropical and citrus notes develop. Malolactic fermentation proceeds well after the use. Will also enhance fruit flavors and aromas in Sauvignon Blanc, Viognier, Gewurztraminer, Muscat, and Riesling. Fermentation range of 59–68°F.

DYW56 | 8 grams
DYW56A | 80 grams
DYW56B | 500 grams

QA23

Intensely fruit forward strain for white wines



A strong fermenting strain used for fresh, fruity white wines. Beta glucosidase activity releases bound terpenes for aroma enhancement in Muscat, Sauvignon blanc and Gewurztraminer. We also used QA23 in Chardonnay and Sauvignon Blanc and found it to produce wine with more intensely focused fruit, particularly tropical fruits. Will not give structure to a wine, but it truly excels at focusing the fruit

either alone or as part of a blend. Low nutrition requirement. Strong fermentation rate. Fermentation range of 50–90°F.

DYW60 | 8 grams
DYW60A | 80 grams
DYW60B | 500 grams

Bordeaux Red BDX

Classic, moderate speed fermenter for most reds



A French isolate used extensively in California and Australia and maintained at UC Davis as strain UCD-725. Highly recommended for production of quality red wines. Low volatile acid production. Medium-rate fermenter with low hydrogen sulfide production. Does not really add to the mouthfeel of a wine, rather it focuses on the structural components. Minimum color loss in red

wines with enhanced flavor and aroma of the wine. This is one of the yeasts that *MoreWine!* uses in the production of the majority of our red wines. In past vintages, BDX has continuously been shown to excel not just with the Bordeaux varieties, but with Zinfandel and the Rhone ones, as well. Alcohol tolerance of 16%. Fermentation range of 64–86°F.

DYW62 | 8 grams
DYW62A | 80 grams
DYW62B | 500 grams

CY3079

Famous Chardonnay strain for barrel ferments



Burgundy isolate for barrel fermentation of Chardonnay. Short lag time, alcohol tolerant up to 15% (v/v). Somewhat nutrient sensitive, it can be slow to finish in low nutrient wines if not fed correctly, but it is worth making the effort. Pineapple and floral notes are quickly joined by the development of fresh butter, toasted bread, honey, hazelnut and almond when aged on the lees, along with contributing

a rich and full mouthfeel. CY3079 is lovely for that "classic" white Burgundy, or it can serve as a great foundation for a blend. Fermentation range of 59–77°F.

DYW64 | 8 grams
DYW64A | 80 grams
DYW64B | 500 grams

D80

Provides structure and spice to red wines



D80 was isolated by Dominique Delteil of the ICV in 1992 from the Cote Rotie area of the Rhone Valley. In addition to its ability to enhance tannin structure, it's known for being able to ferment musts high in sugar and polyphenols. With proper nutrition, aeration and fermentation temperatures below 82°F, D80 will ferment up to 16% alcohol. D80 brings high fore-mouth volume, big mid-palate

mouthfeel and intense fine grain tannin to reds. It is one of the best strains for contributing big tannin volume in a blend. Characterized by concentrated, dark fruit, smoke and a licorice finish. When blended with wines fermented with D254 or Syrah, wines fermented with D80 bring more tannin intensity to the blend. In short, this yeast is truly great for the structural support it can bring to a wine. However, if the winemaker is looking for highlighted fruit and ethereal top-notes as well, it often may not be the best choice when using a single strain in the vintage. Therefore, it may help to think of it as usually needing a companion strain to help bring everything to a finished wine. Fermentation range of 59–82°F.

DYW66 | 8 grams
DYW66A | 80 grams
DYW66B | 500 grams

Assmanhaussen AMH

Add spice to Pinot/Zin while retaining color



Originating from Geisenheim Research Institute, AMH is useful for making Pinot noir and Zinfandel. It is considered a color friendly strain that enhances spicy (clove, nutmeg) and fruity flavors and aromas. AMH has a long lag phase, a slow to medium fermentation rate and benefits greatly from the use of GO-FERM Protect and Fermaid K. Good strain domination is obtained with AMH

if the culture is allowed to develop in about 10% of the total must for about 8 hours before final inoculation. Note that in the hydration phase, AMH does not appear to be as active as other yeast can be, but this is not an indication of viability. Fermentation range of 68–86°F, and up to 15% alcohol.

DYW68 | 8 grams
DYW68A | 80 grams
DYW68B | 500 grams

RBS133

For Sangiovese, hybrids, roses, and other light reds



An interesting yeast which can reduce the sensation of acidity and astringency in red wines from difficult conditions such as high acidity. Delicate fruit-forward aromas of cherry, blackberry, plum, and ripe fruits will be present in wines fermented using this yeast. Floral characteristics such as wild violet, as well as spice and vanilla have also been noted. The RBS strain will work well in

conjunction with malolactic fermentation. Best fermentation results occur within 61–82°F. This is a moderate fermenter with medium nutrient requirements, capable of withstanding alcohol content up to 16%.

DYW69 | 8 grams
DYW69A | 80 grams
DYW69B | 500 grams

Syrah

Premier strain for Syrah, Zin, Merlot & Carignane



Syrah is a Côte du Rhône isolate used for Syrah, Zin, Merlot and Carignane. It is a high glycerol producer and offers good mouthfeel and stable color extraction. Requires high nutrient levels and shows the best sensory results when rehydrated with GO-FERM Protect. Typical aromas include violets, raspberries, cassis, strawberries, and black pepper. Yes, that sounds good! Alcohol tolerance of 16%.

Fermentation range of 59–86°F.

DYW70 | 8 grams
DYW70A | 80 grams
DYW70B | 500 grams

D254

Fast fermenter known for mouthfeel & ripe fruit



Rhone isolate for red wine and chardonnays. Vigorous ferment with a short lag time, this yeast enhances mouthfeel and color stability due to polysaccharide-tannin complexing. When the fermentation is aerated and the temp is below 85°F, and used with Go-Ferm Protect and Fermaid K, D254 has an alcohol tolerance of up to 16%. If using this yeast for a Chardonnay, Go-Ferm Protect is

especially recommended as a rehydration nutrient. This yeast can ferment hot at times. Benefits include a high fore-mouth volume, big mid-palate mouthfeel, and intense ripe fruit/jam concentration. It will also give you a nice fruit character, noticeably prune, blackberry, spicy black pepper and licorice in red wines. In Chardonnay, low notes of pear and pineapple,

and higher notes of smoke, hazelnut, and almond character. Some winemakers blend this yeast with CY3079 (DYW64) to create a wine with nutty aromas and a creamy mouthfeel. Red wines made with D254 may be blended with D80 for a more concentrated, fuller-bodied wine. Alcohol tolerance of 16%. Fermentation range of 53–82°F.

DYW72 | 8 grams
DYW72A | 80 grams
DYW72B | 500 grams

BM45 Brunello

Slow fermenter adds mouthfeel & complexity



Italian isolate that is recommended for Sangiovese and extended maceration wines. A slow starter and moderate fermenter, BM45 should be used in conjunction with Go-Ferm Protect (AD343) and Fermaid K (AD345) in order to minimize H₂S production. BM45 can contribute higher acidity, low astringency, color stabilization, and enhanced mouthfeel. Produces high levels

of polysaccharides, resulting in wines with great mouthfeel and improved color stability. Will bring out aromas described as fruit jams, rose and cherry liqueurs, with notes of sweet spices, licorice and cedar. It is also used in Bordeaux varieties to minimize vegetal characteristics while maximizing complexity. Some winemakers use this yeast on Chardonnay as a blending component to increase mouthfeel. We used it on part of our Cabernet Sauvignon production and loved everything but the fact that it finishes later than other strains making it hard to coordinate pressing. Alcohol tolerance of 16%. Fermentation range of 64–82°F.

DYW74 | 8 grams
DYW74A | 80 grams
DYW74B | 500 grams

ICV GRE

Perfect for Grenache & short skin contact ferments



For easy-to-drink Rhone style wines. This versatile strain is suitable for reds, roses and whites. In red wines, it contributes up front fruit to easy-to-drink Rhone style wines, often with a nice spicy quality if present in the fruit. GRE can also be effectively used with short skin contact regimens (3 to 5 days) to reduce vegetal and undesirable sulfur components in varieties like Merlot, Cabernet, Grenache

and Syrah. In addition to bringing fresh, ripe fruit qualities, GRE also helps to enhance the mouthfeel of a wine. While it may not be a powerhouse in itself, this yeast truly excels at being able to keep a red wine blend from potentially becoming too heavy and pedestrian. When used in fruit focused whites like Chenin blanc, Riesling, and Viognier, GRE results in stable fresh fruit characteristics and delivers a big fore-mouth impact. Alcohol tolerant up to 15%. Fermentation range 59–82°F.

DYW78 | 8 grams
DYW78A | 80 grams
DYW78B | 500 grams

W15

Whites, Pinot, Icewine, Fruit Wines



A fructophile for clean, low temperature ferments. W15 was isolated in 1991 from high quality Muller Thurgau must originating in the vineyards at the Viticulture Research Station in Wädenswil, Switzerland. W15 was developed to ferment dry whites at moderate speeds where bright fruit and heavy mouthfeel are desired. This yeast does just that, and it does so while respecting the varietal

characteristics of the fruit. W15 can also be used to ferment high quality, fruit focused, light red wines from Pinot Noir and cool-climate Syrah. Short lag phase, moderate rate

fermenter at temperature ranges between 50 to 81°F. W15 produces higher levels of glycerol and succinic acid especially at higher fermentation temperatures (above 77°F) Alcohol tolerant up to 16%. Fermentation range of 50–81°F.

DYW79 | 8 grams
DYW79A | 80 grams
DYW79B | 500 grams

BA11

Great mouthfeel/Orange blossom flavors



BA11 was selected in 1997 near Estacao Vitivinicola de Barraida in Portugal. It has excellent fermentation kinetics, even at low temperatures. It promotes clean, aromatic, estery characteristics during fermentation. BA11 intensifies mouthfeel and augments lingering flavors in both still and sparkling white wines. BA11 encourages the fresh fruit aromas of orange blossom, pineapple and apricot. In

relatively neutral white varieties BA11 brings out tropical fruit, cream, vanilla and spice. With fruit from hot climates, BA11 can help to "flesh out" a wine by its volume and mouthfeel enhancement. This strain is good by itself, as well as being a great structural component to a blend. Best results occur from 50–77°F, and alcohol tolerant up to 16%.

DYW81 | 8 grams
DYW81A | 80 grams
DYW81B | 500 grams

D21

Merlot, Syrah, Zinfandel, Cabernet Sauvignon, Chardonnay



Dominique Delteil selected D21 from a Languedoc terroir known for producing wines with stable color, intense fore-mouth, mid-palate tannin structure, and a fresh aftertaste. Unlike most wine yeasts, D21 both contributes polysaccharides and retains higher acidity, which can be useful when working with warm-climate fruit. These attributes also inhibit the development of cooked

jam and burning-alcohol sensations in highly mature and concentrated Cabernet Sauvignon, Merlot and Syrah. During fermentation, D21 produces very few sulfide compounds even at warmer temperatures, which allows the expression of the fruit to remain fresh while reducing the potential for herbaceous characters developing in the wine. Useful in situations where temperature control may be less than ideal. When combined with wines fermented with various yeast chosen for their structure and complexity (D254 & D80), wines fermented with D21 excel at being able to bring bright, fresh-fruit back to a blend and serve as a great "focusing element". D21 serves in this capacity for both reds and whites. We have used this yeast as part of our own Cabernet Sauvignon program and have been really happy with it. Alcohol tolerance of 16%. Fermentation range of 55–90°F.

DYW84 | 8 grams
DYW84A | 80 grams
DYW84B | 500 grams

Uvaferm 43

Known for starting stuck ferments



The best yeast to use on stuck fermentations. It has a high alcohol tolerance, short lag time, and ability to ferment over a broad temperature range. Great for a variety of styles of wine, this yeast demonstrates a relatively neutral sensory effect on the finished wine, but has been known to impart some berry and cherry aromatics. Please note, if you are trying to restart a stuck fermentation, there will

be a lag time before 43 begins to ferment the stuck wine as it gets acclimated to its new environment. This is normal, and once it gets underway it usually proceeds at a good rate

until it finishes. However, during this pause, since you are no longer getting protection from the CO₂ of an active fermentation, you will have to take measures to protect the wine from oxidation and spoilage. This usually means flushing headspaces with inert gas and possibly using Lysozym (AD352), as well. Alcohol tolerance of 18%. Fermentation range of 55–95°F.

DYW76 | 8 grams
DYW76A | 80 grams
DYW76B | 500 grams

R2

For aromatic whites/Vigorous cold temperature fermenter



R2 was isolated in the Sauternes region of Bordeaux by Brian Croser of South Australia. In addition to enhancing esters and mouthfeel, it has excellent cold temperature properties and will ferment as low as 50°F, making it ideal for Icewine production. However, if it does not get proper nutrients it can tend to produce VA and H₂S. For this reason, hydration with GO-FERM Protect (AD343) and the addition of Fermaid K (AD345) is definitely recommended to optimize its potential. R2 helps produce intense, direct fruit style whites by liberation of fruity and floral fermentative aromas. R2 also helps to enhance the varietal character via enzymatic release of bound aroma precursors. It is recommended for aromatic white varieties such as Sauvignon Blanc, Riesling, Gewürztraminer, Chenin Blanc, Vidal, and Seyval. R2 is classified as a *Saccharomyces cerevisiae bayanus*. Alcohol tolerance of 16%. Fermentation range of 50–86°F.

DYW80 | 8 grams
DYW80A | 80 grams
DYW80B | 500 grams

R-HST

For Aromatic Whites - Especially Riesling



R-HST was selected for its exceptional oenological properties in Riesling trials conducted in the Heiligenstein region of Austria. R-HST has a short lag phase and generation time, even at cold temperatures. These features allow it to dominate and persist over spoilage yeast such as *Kloeckera apiculata*, where other *Saccharomyces cerevisiae* might have difficulty. A relatively neutral strain,

R-HST retains fresh varietal character while contributing body and mouthfeel. R-HST produces crisp, premium white wines intended for aging. R-HST is best used when the most transparency between a fruit and a finished wine is sought. This can be useful for showcasing quality fruit and terroir differences, as well as making sure original fruit characters are retained in a final blend. Alcohol tolerance of 15%. Fermentation range of 50–86°F.

DYW82 | 8 grams
DYW82A | 80 grams
DYW82B | 500 grams

MT

Premier yeast for Bordeaux style Reds



MT was selected in Saint Emilion by the ITV Bordeaux and Martin Vialatte Oenologie in collaboration with the INRA Montpellier for its ability to enhance varietal fruit and floral aromas, along with strawberry jam, caramel, and spice notes. Although highly recommended for Merlot and Cabernet Sauvignon, MT also does well in most red programs where a "soft, fresh bowl of berries"

element is needed/desired either by itself or as part of a blend. Wines made with MT show good color stability along with enhanced tannic structure and rich mouthfeel, making

MT an ideal compliment to winemaking styles destined for aging. Although MT's fermentation kinetics are steady and its' alcohol tolerance is fairly high, it will still benefit from a balanced nutrient strategy, especially in musts with low available nitrogen and a high potential alcohol. Alcohol tolerance of 15%. Fermentation range 59–90°F.

DYW83 | 8 grams
DYW83A | 80 grams
DYW83B | 500 grams

VL3

Premier strain for Sauvignon Blanc



This strain was selected following research identifying the molecules responsible for Sauvignon Blanc aroma. VL3 was found to enhance Sauvignon Blanc varietal characters and aromas (Mercapto-pentanone, Mercapthohexanol, etc.) Subsequent experimentation has found this to be true of other varieties such as Riesling and Pinot Gris as well. VL3 is well suited to aging on the lees and produces

very low levels of VA and SO₂. A premier yeast for Sauvignon Blanc fermentation worldwide. Best results from 60–68°F, alcohol tolerant up to 14%.

DYW85 | 8 grams
DYW85A | 80 grams
DYW85B | 500 grams

DV10

Chardonnay, Sparkling Base, Gewürztraminer, Pinot Gris, Late Harvest, Fruit Wine



DV10 is a Champagne isolate that was selected by the Station Oenotechnique de Champagne (SOEC) and was approved by the CIVC in Epernay, France. Known as "the original Champagne isolate" (aka "Epernay"), DV10 is one of the most widely used strains in the Champagne region. Famous for its ability to ferment under stressful conditions of low pH, high total SO₂ and low temperature,

DV10 gives clean fermentations that preserve varietal fruit character while adding roundness and volume. DV10 has strong fermentation kinetics over a wide temperature range and has relatively low nitrogen demands. In addition, DV10 is low foaming with low VA and H₂S production. All of these qualities make DV10 highly recommended for the production of the classic, premium still and sparkling white wine varietals, along with cider, fruit wines and mead. Best results from 50–85°F, alcohol tolerant up to 18%.

DYW86 | 8 grams
DYW86A | 80 grams
DYW86B | 500 grams

58W3

Pinot Gris, Gewürztraminer, Riesling, Viognier, Sémillon



A yeast strain that truly brings out aromatic components in white wines, especially Pinot Gris, Gewürztraminer, Riesling, Viognier and Sémillon. Also a great choice for mead fermentations where it has a significant aroma/flavor input. Specifically Fruity/Floral aromas are emphasized through the natural liberation of terpenes found in these varieties. What we think is particularly unique about this

strain is the creation of smoky/spicy aromas. Also selected as a commercial yeast strain for its ability to create mouth feel volume and richness. Lallemend recommends adding Go-Ferm Protect (AD343) during re-hydration and Fermaid K (AD345) to the ferment to ensure that this strain ferments to dryness. Best results from 54–77°F, alcohol tolerant up to 14%.

DYW87 | 8 grams
DYW87A | 80 grams
DYW87B | 500 grams

BM 4x4

Sangiovese, Cabernet Sauvignon, Grenache, Zinfandel, Nebbiolo, Chardonnay



BM 4x4 is designed to provide all of the benefits and flavors of the BM45 yeast strain, along with a much more reliable and consistent fermentation. This means that you'll be getting all of the flavors of jam, rose petals, and cherry liquor with a stronger fermentation with less risk of a stuck or sluggish fermentation.

This is a blend between the traditional BM45 and a complimentary strain, chosen for its fermentation kinetics. Positive interaction between these strains means a more dependable fermentation, along with increased aromatic intensity, color intensity, and length of finish. This strain will enhance varietal character, and mouthfeel in your wine. Alcohol tolerance of 15%. Fermentation range 64–82°F.

DYW71 | 8 grams
DYW71A | 80 grams
DYW71B | 500 grams

3001



Specifically for high quality cold soak Pinot Noir destined for aging

Isolated, studied and selected from the prestigious Côte de Nuits terroir in Burgundy during a three-year research project by Laboratory Burgundia Oenologie in Beaune, France. The goal of this selection program was to

find a dominant natural yeast strain from a traditional "cold soak" that would elaborate intense, complex and balanced Pinot Noir varietal character. The 3001 strain stood out from other strains. Wines made with it were noted for fruit and varietal characters that were both elegant and complex. This yeast has moderate nitrogen demands but will benefit from proper nutrition and aeration, these factors becoming increasingly important as your potential alcohol content rises above 13%. Tolerant to standard SO₂ additions and low temperatures (down to 54°F) for a steady and reliable alcoholic fermentation following cold soak. Alcohol tolerance of 15%. Fermentation range 50–89°F.

DYW73 | 8 grams
DYW73A | 80 grams
DYW73B | 500 grams



OPALE

Chardonnay, Sauvignon Blanc, Rosé

The most recent yeast selection from the ICV, Opale is an interesting strain that has been shown to enhance varietal characteristics in warm weather / high brix grapes which might otherwise produce neutral wines. Particular

benefits have been shown in Chardonnay. A great selection for grapes that have ripened a bit too far. This strain has excellent fermentation qualities with a short lag phase and medium nitrogen requirements. Opale can produce significant amounts of SO₂ and as such, may inhibit malolactic fermentation. Great strain for Chardonnay, Sauvignon Blanc, and Rose wines. Alcohol tolerant up to 14% and temperature range of 59–86°F.

DYW75 | 8 grams
DYW75A | 80 grams
DYW75B | 500 grams

Uvaferm SVG

Chardonnay, Sauvignon Blanc, Rosé



A notable strain for its ability to enhance Sauvignon Blanc characteristics while maintaining good fermentation kinetics. Wines fermented with SVG are described as having more intensity and a balance of mineral, citrus and spicy notes. This strain has moderate nutrient requirements. A great choice for enhancing natural varietal characteristics in Sauvignon Blanc, Riesling, Pinot Gris, and other dry whites. SVG is an

interesting strain for its ability to metabolize roughly 25% of the malic acid in a wine, naturally helping to lower a wine's acidity. Alcohol tolerance of 15%. Fermentation range of 61–79°F.

DYW77 | 8 grams
DYW77A | 80 grams
DYW77B | 500 grams

Sensy™

Pinot Gris, Semillon, Chardonnay and Colombar



Sensy™ yeast for whites and rosé was selected for its special ability to produce very low levels of SO₂ and H₂S while completing rapid alcoholic fermentation under white winemaking conditions. Low acetaldehyde production is a great asset in helping to stabilize wines with low to moderate SO₂ levels. Recommended for white wines, even under low temperature and NTU conditions. Sensy™ has a short lag phase and low nutrient demand. Respectful of

varietal aromas, with balanced mouthfeel and freshness. Malolactic bacteria friendly. For best results, fermenting in the 54–64°F range is recommended. Tolerant up to 14.5% alcohol.

DYW89A | 8 grams
DYW89B | 80 grams
DYW89C | 500 grams

Sterile Repackaging Ingredients

To bring you a professional selection of ingredients in smaller sizes while still ensuring the sterility of the original bulk packaging, **MoreWine!** built a HEPA-filtered room. Air is sucked in through a HEPA filter, creating positive pressure, keeping unwanted bacteria and wild yeast out.

Our attention to detail is why manufacturers such as Lallemend, and their American distributors, recommend **MoreWine!** as the go to source for small sizes.

Red Star Dry Yeast

Premier Blanc

Good for ethanol and SO₂ tolerance. Neutral flavor profile. Begins fermentation quickly and is reliable at cooler fermentation temperatures. Recommended for dry white and red wines but not the first choice for champagne (DYW10 is.) Alcohol tolerance of 17%. Fermentation range of 60–80°F. **DYW05 | 5 grams**

Premier Cuvee

Prise de Mousse strain. Fast starting with steady, strong fermentation kinetics. Low foaming action is well suited to barrel fermentations. Clean neutral flavor. Good all-around choice for Reds, Whites and especially Champagnes. Also works well for meads. Alcohol tolerance of 18%. Fermentation range of 50–80°F.

DYW10 | 5 grams

Montrachet

A good all purpose wine yeast used to give complex aromas and flavors, but it really does require proper nutrients to avoid sulfur problems. Especially suited to Chardonnays. Alcohol tolerant up to 14%. Fermentation range of 60–80°F.

DYW20 | 5 grams

Premier Rouge (Pasteur Red)

Strong fermenter for producing full-bodied reds, especially good with grapes from the Cabernet and Zinfandel families. Fermentation range of 60–80°F.

DYW30 | 5 grams

Côtes De Blancs

Also called Epernay II. Produces fine white wines with fruity/estery aromas. A steady, yet moderate to slow fermenter, it is easy to stop fermentation in cases where residual sugar is desired. Recommended for fruit wines, ciders and meads as well. Fermentation range of 50–80°F.

DYW40 | 5 grams

Wine Nutrients

Even though we may not realize it, wine yeast hydration is actually the first moment that we as winemakers have a direct effect on the ultimate success of our finished wines. A properly hydrated wine yeast is a healthy yeast, and the initial health of our yeast really does determine its ability to gracefully ferment our wines. Giving your yeast the nutrients they desire is an inexpensive and simple insurance plan. When yeast are in good health they have fewer problems and produce wines with consistently better flavor profiles. When yeast are under-fed, their metabolism is stressed and they can produce off-flavors like sulfides (H_2S) and volatile acidity. Refer to our **MoreManual!** on yeast hydration for more information.



SCAN QR

TO READ OUR GUIDE
ON YEAST HYDRATION!

Go-Ferm Protect

Specially designed to help with the hydration process Go-Ferm Protect is added directly into the water used to hydrate the wine yeast. By making this first nutrient dosage outside of the must, you are able to eliminate potential problems early on: namely the binding-up of certain nutrients by SO_2 (making them unavailable to the yeast), and the possible, partial depletion of the nutrient addition due to the early feeding of other organisms that may have gotten into the must before the yeast have had a chance to reach the cell-density needed to begin the fermentation (again, lowering the level of nutrients ultimately available to the yeast). It is this "Go-Ferm Protect" addition that will ensure the wine yeast will receive the entire nutrient addition without any interference. This in turn translates to the start of a clean and healthy fermentation.

Fermaid K

Added during fermentation, Fermaid K is a complex wine yeast nutrient formulation that provides DAP, free amino acids, yeast hulls, unsaturated fatty acids, sterols, and micronutrients such as magnesium sulfate, thiamin, folic acid, biotin, calcium pantothenate, and other vitamins and minerals. Fermaid K helps minimize H_2S formation and keeps the yeast healthy throughout the entire fermentation. (1 g/gal Fermaid K = 25 ppm N).

DAP

A cheap source of inorganic Nitrogen. Best used to augment Nitrogen levels in a must if it is still lacking after using Fermaid K. (1 g/gal DAP = 50).

When to Make Additions

First: Add sulfites (SO_2) & make sure to mix it evenly throughout the must. Wait at least 30 minutes before adding your yeast.

Second: Add your enzymes and Opti-Red/Booster Rouge. If using fermentation tannins, wait 6 to 8 hours after the enzyme addition before adding them. Test the Brix (sugar) & pH, adjust if necessary.

Third: Hydrate your yeast with Go-Ferm Protect & mix them into all of your must.



Fermentation Nutrients



FermStart Yeast Rehydration Nutrient

Start your fermentation right with FermStart by CellarScience®. FermStart is a concentrated, micronutrient blend that helps yeast during the critical phase in which they transition from dried and dormant back into healthy and active. FermStart is added to your rehydration water so that your yeast absorbs the nutrients as they absorb the water. Rehydrating with FermStart prior to pitching your yeast also has the added benefit of allowing the yeast access to the nutrients before wild yeast in the must can uptake them.

Rehydrating with FermStart = Healthy Yeast

Rehydrating your yeast is always recommended but is considered especially important at any Brix level above 14. Rehydrating with FermStart is the gold level of hydration and helps protect your yeast against initial osmotic pressures, competition from wild yeast, and alcohol toxicity. Proper hydration and healthy yeast have also shown to have a positive impact on flavor.

How Much?

FermStart is a super concentrated formula, which is very convenient when you are rehydrating large amounts of yeast. Use 1 gram of FermStart for every 4 grams of yeast. For suggested water amount, visit our website.

For a full yeast nutritional plan, use FermStart when rehydrating your yeast, FermFed DAP Free at the onset of fermentation, and FermFed after 1/3 sugar depletion.

AD110A | 2 Grams
AD110B | 20 Grams
AD110D | 125 Grams
AD110C | 250 Grams

FermFed Yeast Nutrient

Help your yeast reach the end of fermentation safely while producing amazing flavors with FermFed by CellarScience®. Yeast that are given FermFed have a higher likelihood of fermenting without issue while producing wines with more intense flavors and aromas. FermFed is a complex nutrient blend of diammonium phosphate, thiamin, amino acids, sterols, pantothenic acid, mannoproteins, protective microelements derived from yeast hulls, and vitamins B2, B5, B6, & B12. FermFed also contains the organic and inorganic nitrogen (DAP) that yeast need.

How Much Do I Add and When?

The recommendation that covers most fermentations is to add 1 gram per gallon of FermFed DAP Free at the onset of fermentation and then add 1 gram per gallon of FermFed after 1/3 sugar depletion. Mix the nutrients in a small slurry of water and add to the fermentation. Read on our website if you are interested in measuring YAN (Yeast Available Nitrogen) and adjusting your nutrient schedule accordingly.

AD111A | 8 Grams
AD111B | 80 Grams
AD111D | 500 Grams
AD111C | 1 Kilogram

FermFed DAP Free Yeast Nutrient

Feed your fermentation with FermFed DAP Free by Cellar-Science®. The 100% natural formulation of FermFed DAP Free is derived from the autolysis of very specific yeast strains naturally high in free amino acids, sterols, mannoproteins, zinc, magnesium, and niacin, along with vitamins B1, B2, B5, B6, and B12 for a complete yeast health regimen. As the name suggests, this unique formulation does not contain the traditional inorganic diammonium phosphate, but does provide organically derived nitrogen.

How Much Do I Add and When?

The recommendation that covers most fermentations is to add 1.5 gram per gallon of FermFed DAP Free at the onset of fermentation and then add 1 gram per gallon of FermFed after 1/3 sugar depletion. Mix the nutrients in a small slurry of water and add to the fermentation. Read on our website if you are interested in measuring YAN (Yeast Available Nitrogen) and adjusting your nutrient schedule accordingly.

AD112A | 12 Grams
AD112B | 120 Grams
AD112D | 750 Grams
AD112C | 1.5 Kilogram

Go-Ferm Protect

Ensures Healthy Yeast And Reduces Fermentation Issues

Go-Ferm Protect is a natural yeast nutrient that is added to the yeast hydration water before adding your selected yeast strain. Its complex formula provides your yeast with the proper sterols, unsaturated fatty acids and micronutrients needed to begin fermentation in optimal shape. The great thing about Go-Ferm Protect is the proper nutrients and vitamins are introduced BEFORE the yeast is added to the must. This way 100% of the nutrients are available to your selected yeast strain and won't be stolen away by any indigenous yeast or bacteria that may be present in the must before your yeast can become established.

Use at a rate of 1.25 g per 1 g of yeast, which should then be mixed with 17 mls of water per 1 gal. of must. Go-Ferm Protect is usually used in conjunction with Fermaid K added after 1/3 sugar depletion.

AD343 | 10 Grams
AD343A | 100 Grams
AD343B | 625 Grams
AD343D | 2.5 Kilograms

Fermaid K

Added To The Must After 1/3 Sugar Depletion

A complex formula that provides DAP, free amino acids, yeast hulls, unsaturated fatty acids, sterols, and micronutrients such as magnesium sulfate, thiamin, folic acid, biotin, calcium pantothenate, and other vitamins and minerals. Yeast use Nitrogen for protein synthesis and to maintain cellular growth. Nitrogen from the alpha amino acids contained in Fermaid K are utilized much more efficiently than from the ammonia salts.

The fatty acids and sterols available in Fermaid K are important survival factors needed to maintain alcohol resistance and keep volatile acidity levels low. The cell wall fractions absorb medium chain fatty acids that are toxic to the yeast. They also provide nucleation sites to help keep the yeast in suspension.

Add Fermaid K to fermenting wine after 1/3 sugar depletion. Our Winemaking consultant Shea Comfort uses the analogy of a marathon to describe when to use nutrients. Go-Ferm Protect is the snack before the race and Fermaid K is the mid-race power bar that gets your yeast through a healthy, problem-free ferment. You do not need to add additional fertilizers or DAP along with Fermaid K. Use approximately 1 gram per gallon.

AD345 | 8 Grams
AD345E | 1 Ounce
AD345B | 80 Grams
AD345D | 500 Grams
AD345C | 10 Kilograms

Fermaid O

Added To The Must After 1/3 Sugar Depletion

Fermaid O is an upgraded formulation of the same Fermaid K that winemakers everywhere have learned to trust their fermentations to. The main difference in composition between the two, is that the Fermaid O has replaced the inorganic DAP with an organic source. Fermaid O will boost the quality of wine, regardless of process! Lower heat production, less negative flavor compounds, better overall fermentation kinetics and flavors! Better performance will result in an overall better wine.

Use at a rate of 1.5 grams per 1 gallon of must/juice.

AD332A | 12 Grams
AD332B | 120 Grams
AD332C | 750 Grams
AD332D | 2.5 Kilograms

Nutrient Vit End

For Difficult Or Stuck Fermentations

Nutrient Vit End is a nutrient for assisting with difficult fermentations. It is a highly specific inactivated yeast, chosen for its high bio-adsorptive properties for binding short and medium chain fatty acids and fungicides. These compounds are produced by yeast during stressful fermentations, and in high enough concentration can result in a stuck ferment. Using Nutrient Vit End during fermentation will minimize the risk of a sluggish or stuck fermentation. It can also be used to detoxify a wine in place of yeast hulls before restarting a fermentation.

This product is also useful for compromised fruit as it will help minimize potential toxins.

To Use: Suspend Nutrient Vit end in water, juice or wine and mix well before adding to juice or must.

For Must/Juice: Use at a rate of 1.25 g Nutrient Vit End per gallon of Must/Juice.

For Sluggish or Stuck wine: Use at a rate of 1.5 g Nutrient Vit End per gallon of Must/Juice. **PLEASE NOTE:** when using with a stuck or sluggish fermentation allow to settle and rack off prior to restart.

AD331A | 12 Grams
AD331B | 120 Grams
AD331C | 750 Grams

Diammonium Phosphate (DAP)

A source of nitrogen for yeast that is most commonly used with must that has low levels of YAN (Yeast Assimilable Nitrogen content). Low levels of YAN have been associated with the unwanted production of sulfides.

Use 1/2–3/4 grams per gallon (1/2 tsp per 5 gallons) of must.

AD330 | 2 Ounces
AD330LB | 1 Pound

Yeast Hulls

For Stuck Or Sluggish Alcoholic Or Malolactic Fermentation

Yeast Hull additions are usually the first action taken when you have a stuck or sluggish alcoholic or malolactic fermentation. Yeast Hulls are essentially dead yeast cells that absorb auto toxic yeast by-products that could be inhibiting your active yeast or ML culture from doing their job - finishing your fermentation! Yeast Hulls are then typically followed by Pro-Desert (DYW99) in the case of a stuck alcoholic fermentation or Acti ML in the case of a stuck ML ferment.

As a side note, Yeast Hulls are included in the Fermaid K & Fermaid O mix of nutrients to help prevent problem ferments from the onset. The reason you would not use Fermaid K for most stuck ferments is that Fermaid K contains DAP. If DAP is added to the ferment past the point of metabolization by the yeast it could potentially leave an unwanted residual flavor. Use at the rate of .5 to .9 grams per gallon. If stored in a cool, dry place, will last up to 3 years.

AD346A | 5 Grams
AD346 | 50 Grams
AD346B | 1 Pound

SIY's



SIY is an acronym for Specific Inactivated Yeast. Much like sur lie, or aging your wine on the yeast, when these natural, inactivated (dead) yeast cells are introduced to your wine, they give up various compounds that can naturally enhance flavors, improve mouthfeel, and soften or enhance tannins. They can be used throughout the winemaking process.

Opti-Red

For Rounded, Smooth Tannin, High-End Red Wines

An inactive yeast product that improves body, color stability and mouthfeel in red wines. Using Opti-Red in the must makes polysaccharides available to complex with polyphenols as soon as they are released and diffused. This early complexing results in red wines with more intense color, rounder mouthfeel and better tannin integration. Use in conjunction with Lallzyme EX for best results. We think the effect is very similar to using D254 yeast, which has a high degree of polysaccharide-tannin complexity. Use at the rate of 1 gram per gallon of red wine. Dilute Opti-Red in 4 times its weight of water or must and add at beginning of fermentation.

AD355 | 8 grams
AD355B | 80 grams
AD355C | 2.5 kilograms

Opti-White

For Color Stabilization And Body In White Wines

A natural yeast product for white wines to increase mouthfeel, avoid browning, increase protein stability and volatile thiols and protect fresh aromas during aging. Opti-White is rich in polysaccharides and has high anti-oxidative properties. Use at the rate of 1.9 grams per gallon. Dilute Opti-White in 4 times its weight of water or must and add to wine at beginning of fermentation.

AD356 | 15 Grams
AD356A | 150 Grams
AD356C | 2.5 Kilograms

Booster Rouge

For Higher Tannin Intensity/Fresh Fruitiness In Red Wines

Does your red wine need greater structure? Try "body building" with Booster Rouge. Booster Rouge is a natural yeast based product from the ICV yeast range. It offers greater perception of intense volume in the initial mouthfeel due to the perceived tannic intensity in red wine. Booster Rouge interacts between aromatic precursors and yeast macromolecules to help give an impression of enhanced fruit and freshness. It can also help reduce the perception of chemical, ethereal and burning or drying sensations. Booster Rouge aids in color stabilization and helps with the overall balance of the wine. Add to must at the beginning of fermentation. Booster Rouge shows good synergy with D80 and D21 when used in wines made from well ripened grapes. Use at the rate of 1 gram per gallon.

AD552 | 8 grams
AD552A | 80 grams
AD552B | 2.5 kilograms

Booster Blanc

For Better Body and Varietal Aroma With Less Vegetal Character

Booster Blanc is a Specific Inactivated Yeast (SIY) developed from an ICV strain used for white and rosé wines. Booster Blanc helps to increase fresh varietal fruit aromas and mid-palate intensity while helping to diminish bitterness and chemical/vegetal characteristics. Booster Blanc is very useful for maintaining the aroma and freshness of wines that go through MLF and helps lower the production of undesirable sulfur compounds during fermentation. Add to the juice

at the beginning of the fermentation. Recommended for whites, rosés, meads and fruit wines. Add Booster Blanc to 10 times its weight in water and add to the wine as soon as it is dissolved. Stir the entire wine volume completely to ensure homogenization. *Use at a rate of 1 gram per gallon.*

AD557 | 6 Grams
AD557A | 60 Grams
AD557B | 2.5 Kilograms

Noblesse

Contributes Softness To A Wine's Finish

Developed by the ICV in France, Noblesse is a yeast derived additive for use in both red and white wines. Wines made with Noblesse exhibit a more intense perception of ripe fruit together with an overall roundness and softness in the finish. There is decreased tannic intensity in the mid-palate. ICV Noblesse can also help reduce undesirable aggressive characters or sensations of dryness. It can help reduce burning sensations common in higher alcohol wines and wines made from botrytized grapes. The production process for Noblesse inactivates sulfite-reductase potential, thereby greatly limiting production of off odors when it is used during fermentation. As an additive, immediate results are possible, although it may take 3 to 5 months for full integration into the wine.

AD556 | 8 Grams
AD556A | 80 Grams
AD556B | 2.5 Kilograms

Sur-Lie

Aging your wine on the lees (sur lie) in red and white wines is known to reduce the perception of acidity, eliminate specific harsh phenolics, increase the perception of sweetness, help protect against oxidation and improve mouthfeel. A naturally occurring peptide product that can be added to wine as early as late fermentation, Sur-Lie contributes the positive sensory impact of lees aging while drastically reducing time and labor. Contact with Sur-Lie for three to five weeks contributes similar flavor and mouth feel components as does six months of lees ageing and stirring. *Recommended Dosage rate is 300-700 ppm (1.1 to 2.6 grams per gallon), as determined by lab trials.*

Store in a cool, dry place for several years while still sealed. Once opened, product can last for the same length of time if it can be kept isolated from any source of moisture. Examine stored, opened packages for signs of clumping before the season you plan to use it.

AD554 | 10 Grams
AD554A | 100 Grams
AD554B | 500 Grams

Encapsulated Yeast



Encapsulated yeast from Proenol are yeast contained within Alginate beads (a natural polysaccharide extracted from seaweed) that makes adding and removing the yeast very easy. The yeast are also acclimated to alcohol and other harsh conditions. We offer three different strains perfect for use with stuck fermentations, making dessert wines, and for the production of sparkling wines. See our website for full descriptions and directions.

ProElif QA23

For Making Sparkling Wine

ProElif QA23 is used for secondary fermentations when making sparkling wines. The beads can easily be added directly into the bottle. Upon completion of fermentation,

the beads have a greater density than the wine and will quickly drop to the neck of the bottle when inverted. If desired, traditional freezing and disgorging methods can be used to finish the process. The beads accumulate more tightly than traditional riddling, therefore less wine is lost during disgorging. Alternatively, home winemakers can elect to simply leave the beads in the bottle and skip the disgorging process altogether. Refrigerate the bottles and then open them to add liqueur (sugar solution) to achieve the desired sweetness, and just re-close the bottle.

DYW97 | 83 grams

ProRestart Uvaferm 43

For Stuck Fermentations

If you have a stuck fermentation, using ProRestart® is a great deal easier than traditional restart methods because you don't have to build and acclimate a large colony of yeast. ProRestart® also decreases risks related to color loss and oxidation and preserves the flavor of the wine due to rapid sugar consumption without volatile acidity increase or other spoilage problems. Use 83 g per 30 gallons. Can be transferred to the next barrel after first barrel is finished. Comes with nylon mesh bag and full set of instructions.

DYW98 | 83 grams

Liquid Enzymes

Scottzyme HC

A blend of assorted enzymes designed to increase yield in apple, pear, stone fruits, and wetter grapes (such as concord). This enzyme will assist in breaking down the fruit you work with to help extract more flavor and juice, as well as improving filterability and overall clarity. Works best in conjunction with PEC5L (AD361).

AD360A | 1 Ounce
AD360B | 8 Ounces



Scottzyme PEC5L

A highly concentrated pectinase blend designed specifically for winemaking. Used on crushed grapes for easier pressing and higher yields, and in juice for improved settling, clarification and filtration. Also useful for berries, pome and stone fruits. When adding to fruit, it is sometimes beneficial to use in conjunction with Scottzyme HC (AD360).

AD361A | 1 Ounce
AD361B | 8 Ounces

Scottzyme KS

A specially formulated blend of enzymes, designed to assist in settling and filtration of pretty much anything. KS standing for "Kitchen Sink", this enzyme is the be-all end-all when it comes to enzymatic preparation of a wine for filtration. This enzyme is best used early in processing, however should never be used before pressing, as the heavy increase in fine solids can clog presses.

AD362A 1 ounce
AD362B 8 ounces

Enzymes

NEW! CellarScience ENZO RED

Enzyme Blend for Red Wine

- Add to Red Wine Fermentation on the skin
- Releases aroma compounds, anthocyanins for color, and polysaccharides for mouthfeel
- Reduces necessary contact time / physical interaction normally needed for extraction
- Pectinase blend that breaks down cellulose and hemicellulose

Enzo Red contains a selection of enzymes designed to promote deep, lasting color, structure, and aroma in fine red wines. Enzo Red is a blend of pectinases that

will degrade both cellulase and hemicellulase, releasing anthocyanins and desirable skin tannins. It also releases aromatic compounds along with polysaccharides to help contribute to the aroma and body of your red wine.

AD138A | 2 Ounces

AD138B | 1 Pound



Lallzyme EX

Specially-formulated enzyme preparation for improved color intensity and stability, greater mouthfeel, and enhanced fruity, floral, spicy flavors in red wine. Aids in the extraction, then stabilization of water-soluble phenols found in cells of grape skins. Mix with warm water and mix into must.

AD351 | 0.8 Grams
AD351B | 8 Grams
AD351C | 100 Grams



Lallzyme Cuvee Blanc

Enzyme for maceration/skin contact when dealing with white wine grapes. Will give greater mouthfeel and more complex aromatics. Minimum contact time is 4 hours, however, 6-12 hours is best. If you macerate more than 4 hours, you will need to keep the temp. of the must below 55°F and do an SO₂ addition at the crush.

AD353 | 0.8 Grams
AD353A | 8 Grams
AD353B | 100 Grams



Lallzyme C-Max

Lallzyme C Max is a specially formulated enzyme preparation for the rapid clarification and de-pectinization of white juice. The unique combination of pectinases allows for quick reduction juice viscosity and promotes fast sedimentation and clarification. Ideal for use in low pH, low temp or heavy processing situations - in other words, perfect for small wineries and home winemakers!

AD354 | 0.6 grams
AD354A | 6 grams
AD354B | 250 grams

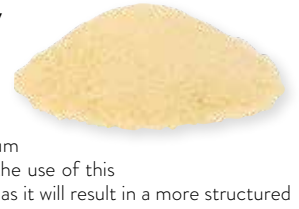


Lallzyme EX-V

Lallzyme EX-V is an enzyme designed for use on premium red wines that are intended for long aging. Premium reds will benefit from the use of this enzyme tremendously, as it will result in a more structured wine, with deep, stable color.

Lallzyme EX-V has a specific action on both grape cell walls and cell membranes allowing for a complete and rapid release of anthocyanins and a more efficient release of tannins, leading to stable anthocyanin-tannin bonding. The end result of this bonding is a more structured wine, with a deep stable color that will last throughout its years of aging. Lallzyme EX-V also increases the release of aromatic compounds while respecting the varietal characteristics of the grape.

AD358A | 0.6 Grams
AD358B | 6 Grams
AD358C | 100 Grams



Enological Tannins

Enological tannins, sometimes called finishing tannins, offer the winemaker the possibility to add refined, highly-bindable tannin to your wine at any stage during the process. Benefits can include increased structure and mouthfeel, color stabilization, stability, anti-oxidative qualities, and overall complexity. Tannins can reduce vegetal/herbaceous characteristics and perceived astringency.

Tannin Complex

Added post fermentation to improve the overall structure and to help protect the wine from oxidation during aging. It is composed of proanthocyanidins and ellagic tannins that integrate easily into young wines. Tannin Complex was specially developed to add structure and a soft mid palate to premium red wines without harshness or a forward oak finish. It can also enhance the varietal fruit character while adding complexity to the finish. Helps stabilize wines by improving the polyphenolic composition. It is especially useful when aging wines in older tannin-leached barrels and with full, fruity, lower tannin varietals like Syrah and Zinfandel.

TAN230 | 3 Grams
TAN230A | 30 Grams
TAN230B | 1 Kilogram

Tannin Riche Extra

Added During Aging To Enhance Structure and Complexity

Tannin Riche Extra is a 100% American oak tannin that has been lightly toasted to impart a soft, aromatic character while enhancing the structure and organoleptic complexity of a wine. Will impart hints of coconut, a heightened vanillin oak character with a smooth finish to your wines. Although designed for fine-tuning a wine, Tannin Riche Extra still maintains the regular properties associated with the use of tannins such as helping with clarification, stability, oxidation, and aging. Works well in conjunction with low doses of other tannins (i.e: Tannin Complex & FT Blanc Soft).

TAN240 | 1.8 Grams
TAN240A | 18 Grams
TAN240B | 500 Grams

Fermentation Tannins

FT Rouge

Add During The Initial Stages of Fermentation

Specifically for North American red wine fermentations, FT Rouge is composed of exotic wood and chestnut tannins. These highly reactive tannins bind with anthocyanins in the first 3-4 days of fermentation. If sufficient natural tannins are not present in must, anthocyanins may precipitate, resulting in a loss of color. Using an enzyme like Lallzyme EX in conjunction with FT Rouge can enhance this binding of color. The continual bonding going on throughout the ferment will also improve the mid palate structure and help either significantly reduce or eliminate vegetal/herbaceous characters.

TAN220 | 10 Grams
TAN220A | 100 Grams
TAN220C | 5 Kilograms

FT Blanc Soft

Specialty Tannin For Whites, Rosés, Fruit Wines, Meads & Cider

FT Blanc Soft is a specially formulated, colorless tannin derived from Gall Nuts. When used at the beginning of the fermentation, FT Blanc Soft helps provide protection from oxidation so more of the wines delicate aromas and flavors are preserved. In addition, FT Blanc Soft's continual bonding throughout the fermentation improves mouthfeel and helps significantly reduce or eliminate vegetal/herbaceous characters and bitterness. FT Blanc Soft imparts a perception of sweetness without contributing any sugars, along with a low-level, beneficial minerality. **NOTE:** FT Blanc Soft can also be used as an ageing tannin post-fermentation as well!

TAN250 | 3 Grams
TAN250A | 30 Grams
TAN250B | 1 Kilograms

NEW! CELLARTAN F

Fermentation Tannin

- Add to Red Wine Fermentation on the skin
- Binds with anthocyanins and stabilizes color
- Improves mouthfeel and body
- A mix of both ellagic and proanthocyanidin tannins

CellarTan F is designed to be added to red wine fermentations where it binds color, improves body and mouthfeel, and softens the overall tannin profile. Used during the early stages of fermentation when anthocyanins are being released from the grape skin in the presence of alcohol and need to be stabilized for long term color retention.

AD136A | 2 Ounces
AD136B | 1 Pound
AD136C | 5 Pounds

Other Additives

Tartaric Acid

Preferred acid for adjusting acidity levels in wine. 3.8 g per gallon adjusts acidity by +.1%. As a note: some tartaric acid will drop out of suspension as Potassium Bitartrate if you are doing any cold stabilization. You might want to re-test total acidity after cold stabilization.

AD620 | 2 Ounces
AD621 | 1 Pound
AD622 | 5 Pounds
AD620S | 55 Pound Sack

Malic Acid

3.4g per gallon adjusts acidity by +.1%. It will lower pH less than will tartaric acid. Malic is less sour than tartaric acid and can be used to make acid adjustments in Rieslings, Gewurztraminer, and Muscat varieties, though many winemakers still prefer to use tartaric acid in these situations. You would not want to add Malic acid to any wine that will undergo a malolactic fermentation. **NOTE:** only half of the artificially added malic acid will convert to lactic acid during a malolactic fermentation.

AD630 | 2 Ounces
AD630LB | 1 Pound

Pectic Enzyme

Used to reduce the hazing effect of pectins when using real fruit in your beer, wines, or meads. Mix 2 tsp with cold water and add to 5 - 6 gallon of product. Enzymes denature above 150° Fahrenheit (approximately) thus if you are doing any heating of your product add them after the product has cooled.

AD350 | 1 Ounces
AD350LB | 1 Pound

NEW! LiquiBody

Gum Arabic Solution

- Adds mouthfeel and body to wines, seltzers, ciders, etc.
- Adds perceived sweetness without the concerns of adding residual sugar
- Helps lock in color
- Reduces the formation of tartrate crystals in white wine
- Makes bubbles in sparkling wine rise slower, enhancing the appearance

Popular Uses

LiquiBody works really well in hard seltzers to add body and a slight sweetness. LiquiBody is added to sparkling wines to improve mouthfeel while increasing the appearance and fineness of the bubbles. Add perceived sweetness to any wine in your lineup to appeal to a larger portion of the population.

Filtering

Add after rough filtration is finished and before or after sterile filtration. LiquiBody is suitable for use with a sterile membrane filter if your wine is very clean and you have prefiltered. If your wine is not prefiltered, and you already suspect you may have issues with sterile filtration, do not use LiquiBody.

AD134A | 2 Ounces
AD134B | 32 Ounces
AD134C | 1 Gallon

NEW! TROPIC THUNDER

Tropical Flavor Enhancer

- Unique amino acid blend activates Ehrlich pathway causing beer and wine yeast to produce tropical flavors
- Contributes tropical complexity to Sauvignon Blanc and Viognier wines when used in conjunction with CellarScience CITRUS Wine Yeast

Perfect for Sauvignon Blanc, Viognier and other select styles where tropical fruit flavors are part of your vision. In addition to selecting a thiol releasing yeast strain such as CellarScience CITRUS, Tropic Thunder can help bring complimentary tropical fusel flavors via the Ehrlich pathway. As a part of the overall mix, along with thiols and terpenes, the complexity of Sauvignon Blanc or Viognier is enhanced. Tropic Thunder can also be used in select Chardonnays or any white wines where tropical mango and pineapple flavors are desired.

AD135A | 2 Ounces
AD135B | 5 Pounds

Fermentation Temps

Ideal fermentation temps vary between yeast strains and wine styles. The yeast descriptions on pages 22-25 will tell you the fermentation temperature ranges for each yeast strain. As a general rule, red wines are typically fermented between 65-85° F and whites are fermented between 45-60° F.

Malolactic Bacteria

Malolactic Fermentation

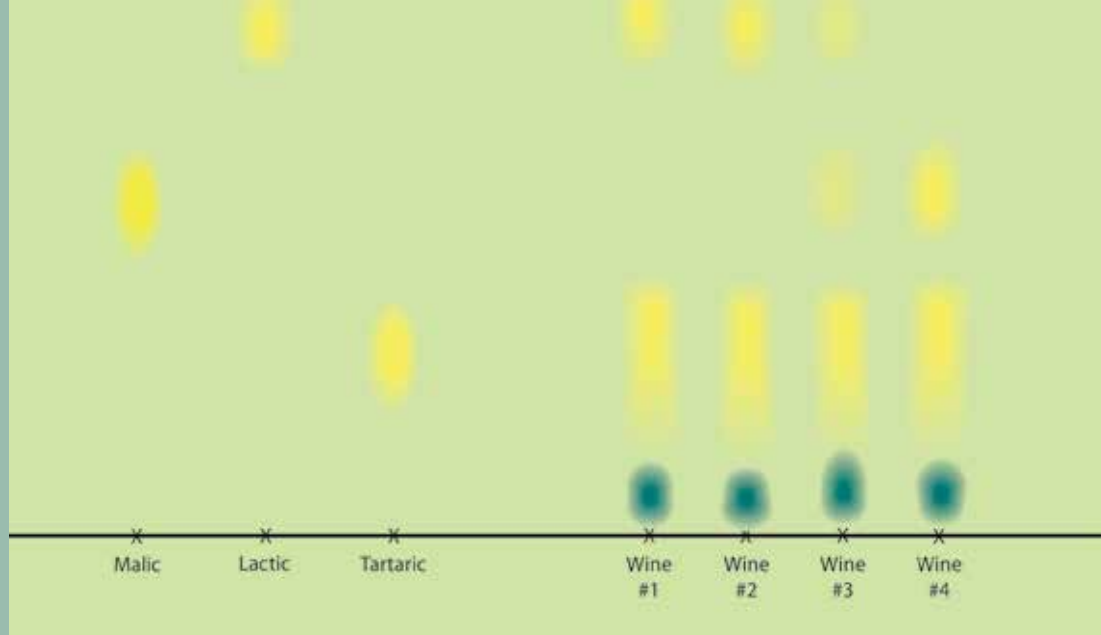
Malolactic fermentation (MLF) is performed by a special bacteria that converts malic acid into lactic acid, CO₂ and water. Not only is there a reduction in acidity because Lactic acid is only half as acidic as Malic acid, but there is also a significant impact on flavor. Different strains of malolactic bacteria each produce their own flavors, which we have attempted to describe.

Malolactic fermentations are used in most red wines provided that there is enough (naturally or through addition) acid to support a reduction. Red wines made without the malolactic fermentation will have a brightness, sometimes sharpness, from the presence of the malic acid. Since most commercial red wines have been through malolactic fermentation, a flavor profile with a bright, sharp malic acid presence may seem odd or inappropriate.

In white wines like Chardonnays and Sauvignon Blancs, malolactic fermentations are sometimes performed and sometimes not. Certain strains have been known to produce buttery flavors, however several strains do not. In fruit forward white wines like Rieslings, Gewürztraminer and Muscats it is not usual to inoculate with malolactic.

With the exception of the traditional Viniflora strain, we generally recommend adding your Malolactic Bacteria after your primary fermentation is finished. ML added during the ferment will compete with the yeast for nutrients and are antagonistic to yeast, sometimes causing problems resulting in stuck or stalled fermentations. However, many wineries and customers do add the ML during the ferment with good luck.

IMPORTANT NOTE: Once opened you cannot store Malolactic bacteria for future use. Once opened, use entire pack immediately.



Dry Malolactic Bacteria

Viniflora



Good for 66 gallons. Manufactured by Christian Hansen laboratories. Malolactic cultures are bacteria that convert harsher malic acid to lactic acid. They are often used in red wines to mellow them and sometimes in Chardonnay and Sauvignon Blanc to provide the buttery notes. This culture is added 2–3 days into the initial ferment while the alcohol levels are lower. This was the original ML strain that most winemakers used. There are superior strains now available such as the other eight strains that we offer.

DYWM | 2.5 grams

Enoferm Alpha



Alpha is characterized by its ability to respect the wines varietal aromas and flavors while lifting mouthfeel. Enoferm Alpha was selected because it has the potential to ferment at lower temperatures and at lower pH levels. In addition to good performance in harsh conditions, Enoferm Alpha was preferred in blind tasting for its clean and fruity aromas, a decrease of vegetative and herbaceous notes and increased mouth-feel. It works well in low pH (down to 3.2), low temperature conditions (down to 12°C or 54°F) or high levels of total SO₂. It is a fast starter. 2.5 grams is good for up to 66 gallons. 25 grams is good for 660 gallons.

DYWM1 | 2.5 grams

DYWM1B | 25 grams

Enoferm Beta



Beta was isolated in Italy and is best used to enhance structure, red berry varietal character, and spicy characteristics in reds. It derives the Beta name from the capacity to encourage higher levels of beta-damascenone and beta-ionone that contribute floral notes, especially in Merlot as shown in trials conducted near Bordeaux. It was selected due to its good performance under difficult wine conditions, positive sensory contribution,

and security from its low use of sugars and very low volatile acid as well as biogenic amine production. In winery trials, Enoferm Beta was able to induce MLF at temperatures as low as 55°F. It is a low diacetyl (buttery flavor) producer. It is a good choice to enhance structure and body, while reducing astringency and bitterness. The strain is pH tolerant to 3.2, temperature tolerant down to 12°C (54°F) and alcohol tolerant to 14% (v/v). 2.5 grams is good for up to 66 gallons. 25 grams is good for 660 gallons.

DYWM2 | 2.5 grams

DYWM2B | 25 grams

MBR VP41



VP41 was isolated in the Abruzzi region of Italy during an extensive European Union collaboration for use in red and white wines. VP41 was chosen for its steady fermentation, high alcohol tolerance (up to 15% v/v), enhanced mouthfeel and wine structure. This strain will ferment well with a pH above 3.2 and total SO₂ levels up to 50–60 ppm. In red wines, increased spicy, cherry and red fruit flavors have been noted. Perhaps the two most significant factors to note about this strain is its ability to work in a higher SO₂ environment and the contribution VP41 will make to mouthfeel. Red and white wines fermented with VP41 have increased richness and complexity. Good for up to 66 gallons.

DYWM3 | 2.5 grams

MBR VP31



VP31 performs as well as Alpha under stressful conditions such as low pH or low temperatures. It has a slower start than Alpha but catches up and finishes quickly. VP31 is noted for its good sensory balance in reds and whites. It was chosen by the ILCV in France for use in white and red wines for high activity and positive flavor characteristics. In white wines it is known for acid reduction, light buttery flavor, respect for fruit, increased body and length of finish. In red wines it is known for increasing berry fruit flavors and mouthfeel. VP31 is a good strain for use at temperatures as low as 15°C (59°F). It is the strain that is the most tolerant of low pH (3.1). Good for up to 66 gallons.

DYWM5 | 2.5 grams

Viniflora CH16



Viniflora CH16 is a freeze-dried pure culture of *Oenococcus oeni*. This malolactic bacterium has been carefully selected to induce malolactic fermentation in red wine with high alcohol levels, after direct inoculation. Viniflora CH16 has been isolated from a 16%

Petit Syrah wine in the Russian River area of California. The bacterium's natural environment gives a good picture of its application; CH16 has been carefully selected for its outstanding ability to conduct fast malolactic fermentation in high alcohol red wine (up to 16% v/v) with a pH value above 3.4. Viniflora CH16 should be added to dry wine, immediately after the alcoholic fermentation. Viniflora CH16 should always be inoculated directly into the wine. No rehydration or reactivation is required. Good for up to 66 gallons.

DYWM7 | 1.5 grams

Viniflora CH35



Viniflora CH35 is a freeze-dried culture of *Oenococcus oeni*. This malolactic bacteria has been selected and adapted specifically for direct inoculation of rosé and white wines. Viniflora CH35 has been selected for its outstanding performance in malolactic

fermentation of difficult white wines. This strain is the perfect match for rosé and white wines but can also be used with success in red wines. Viniflora CH35 should be added to dry wine, right after the alcoholic fermentation. No rehydration or reactivation is required. Good for up to 66 gallons.

DYWM8 | 2.5 grams

Liquid Malolactic Bacteria

Wyeast Malolactic Culture 4007



A liquid Malolactic culture containing a blend of ER1A and Ey2d malolactic cultures suitable for a fermentation pH of 2.9 or above and temperatures as low as 55°F. ER1A, an excellent choice for red wines, has been isolated for its tolerance to low pH conditions. Ey2D has been selected for its tolerance to low cellar temperatures. Good for 5 gallons of wine.

PLEASE NOTE: Wyeast Malolactic Culture is best when used within 6 months of the manufacturer's date and when stored between 34–40°F.

Basic Instructions:

1. Shake well and sanitize package
2. Pour into 5 gallons of wine or must after fermentation has completed.
3. Maintain fermentation temperature of 55–75°F.

Additional Information:

- UV Light Barrier Package
- 100% Guaranteed Pure
- Refrigerate between 34–40°F (1–4°C).
- Do not freeze

DYWM6 | 125 ml

White Labs Malolactic Culture WLP675



A direct pitch liquid Malolactic culture for 6 gallons of wine. This ML culture from White Labs is specially designed to meet the needs of home winemakers. It is tolerant of a wide range of temperatures and pHs and will not have a significant impact on flavor, aroma or mouthfeel.

PLEASE NOTE: White Labs recommends pitching this strain at around 5 Brix remaining sugar in your primary fermentation. *MoreWine!* recommends that you follow the manufacturer's suggestion in this regard, but that you still rack off your gross lees within 48 hours of pressing and that you continue to stir the fine lees twice a week until the end of malolactic fermentation.

Vital Stats:

- pH tolerant down to 3.0
- Low temperature tolerant down to 55°F
- Alcohol tolerant to 15% abv
- Free SO₂ should be less than 10ppm

DYWM9

Ice For Malolactic Bacteria



Some of our customers request that we ice their Malolactic Bacteria for transit. We offer this service to anyone who lives in a hot climate or feels they would like the service. Will your Malolactic Bacteria be in better health when they arrive at your door?

Yes! The ice and insulation will keep Malolactic Bacteria cool for 1–3 days depending on temperatures. This will extend the time they stay cool while in transit to you.

ICEPACK | 1 Ice Pack

Ice & Insulated Mailer

Includes 2 ice packs and an insulated mailer. **ICE1**

Malolactic Additives



Lysozyme

Use Lysozyme for controlling lactic acid bacteria growth in your wine. Isolated from egg whites, this enzyme will degrade the cell wall of gram positive bacteria, but will not affect yeast or gram negative bacteria such as *Acetobacter*. Lysozyme can be used to control both Red and White Wine Malo Fermentation.

Applications:

- To eliminate indigenous malolactic bacteria and delay the onset of ML until you pitch a cultured ML strain
- To block malolactic fermentation
- When blending partial and complete MLF wines
- For sluggish or stuck fermentation
- Stabilizing wine after MLF is complete

To Use: Make a 10% solution of Lysozyme in water (100 grams per liter of water). Add directly to must, juice or wine and mix well. Allow 24 to 48 hours for reaction to complete.

AD352 | 50 grams
AD352A | 150 grams
AD352C | 1 kilogram

Malolactic Nutrients

Research by Lallemend has shown that there is a strong advantage to putting your ML bacteria through a similar rehydration/nutrition regimen to what is used for yeast fermentations. As a result they have fine tuned their Acti-ML product which we have been carrying for years, and added a second nutrient called Opti Malo Plus. Using these two nutrients together significantly increases the likelihood that you will get through your MLF easily and quickly. Use Acti-ML during rehydration of your bacteria to give them the best start possible, then use Opti Malo Plus as a nutrient to help get them all the way through the MLF.

ACTI-ML



Acti-ML is a Malolactic nutrient used during rehydration of both direct inoculation and standard-type Malolactic Bacteria strains. It is a specific blend of inactive yeasts rich in amino acids, mineral cofactors and vitamins. These inactive yeasts are mixed with cellulose to provide more surface area to help keep the bacteria in suspension. Acti-ML can help strengthen the development of bacteria growth under difficult conditions.

Please note that due to its unique formulation, only Acti-ML can be used in the hydration phase of malolactic bacteria. Other ML nutrient formulas are not compatible with this protocol and their use during the hydration phase could severely limit the bacteria's viability!

Acti-ML serves an analogous function to Go-Ferm Protect in yeast fermentations.

To Use:

Mix Acti-ML into 5 times its weight in 25°C (77°F) chlorine-free water. Add your bacterial culture, then wait 15 minutes before adding to the wine.

Recommended Dosage:

Use the 50 g packet with any of the other 2.5 g strains that we carry (remember that a 2.5 g sachet can be used for up to 66 gal of wine.)

AD347 | 5 grams
AD347A | 50 grams
AD347B | 1000 grams

Opti Malo Plus



Opti Malo Plus is a natural nutrient developed by Lallemend specifically for Malolactic Fermentation. It is a blend of inactive yeasts rich in amino acids, mineral cofactors, vitamins, cell wall polysaccharides and cellulose.

The cellulose provides surface area to keep the bacteria in suspension and to help adsorb toxic compounds that may be present at the end of primary fermentation.

Opti Malo Plus serves similarly in function to Fermaid-K for yeast fermentations.

To Use:

Suspend in a small amount of wine or water (just enough to dissolve it) and add to your wine at the same time as the Malolactic bacteria. Opti Malo Plus should not be added directly to the rehydration water. Use at a rate of 1 gram per gallon of wine.

AD349 | 6 grams
AD349A | 60 grams
AD349C | 1 kilogram

Glycol Chillers

Glycol systems can be used to cool wine during various stages of production and storage. A mixture of glycol and water is chilled, held in an internal reservoir or bath, and then pumped through a MoreWine! Cooling Snake, Plate or Jacketed Tank to cool your wine. Each unit comes with its own thermostat to control glycol temperature.

Glycol Chillers Uses

- Cooling of must for cold soaks, slow starting ferments
- Stabilization of tataric crystals
- Controlling fermenting temperatures
- Maintain storage temps in tanks or barrels



Cold Shot Chillers

US made heavy, duty commercial glycol chillers available in a wide range of tonnages. Powerful compressors combined with a large reservoir means huge cooling capacities, able to keep you running through the hottest months. Designed for winemaking applications and built with high quality components for trouble-free use. Built for MoreWine! Pro in the USA.

Features:

- Leaving fluid temperature range of 20–70° F
- Casters, two swivel locking and two fixed
- Large reservoir easily filled from outside, and level indicated with sight gauge
- Welded steel powder coated frame and full metal cabinet with copper piping connections

- Digital temp controller with self-diagnostic control
- Rugged protection. Easy to maintain and wash down
- High flow pump, long life, dependable units!
- Stainless plate evaporators vacuum brazed with copper

GLY302 | 220v 1 Phase 2 Ton Cooling Power
 GLY303 | 220v 1 Phase 3 Ton Cooling Power
 GLY305 | 220v 1 Phase 5 Ton Cooling Power
 GLY308 | 220v 1 Phase 8 Ton Cooling Power
 GLY311 | 220v 3 Phase 10 Ton Cooling Power
 GLY312 | 220v 3 Phase 12.5 Ton Cooling Power
 GLY315 | 220v 3 Phase 15 Ton Cooling Power
 GLY320 | 220v 3 Phase 20 Ton Cooling Power

Kreyer Chillers

A | Kreyer Chilly 45 Glycol Chiller Small, Affordable 1 Ton Chiller

This "Chilly" unit allows you to easily cool your ferment temperatures, cold-stabilize your white wines, or maintain a wine tank storage temperature. This unit can be used inside the winery or placed in a covered position on the outside of the winery. Manufactured by Kreyer, the World's leading producers of wine-cooling equipment. Ready to go! Fill with water or a water/glycol solution and plug in. They are equipped with an efficient scroll-type compressor.

- Housing made from Stainless steel and galvanized, powder-coated, abrasion-resistant encasing
- Digital Thermostat
- Stainless Steel Coil Evaporator
- High-quality Grundfos recirculation pump
- Scroll-type, efficient, low noise compressor
- Non-Ferrous water circuit - No Rusting!
- Environmentally friendly R407C refrigerant
- 1.28 Ton (15,000 btu/hr) of cooling power
- 220V/60Hz Single phase power required
- 14 Amp power draw
- 8G Insulated plastic tank to hold water or glycol
- 175 pounds
- 30" L x 24" W x 20"H

GLY411

B | Chilly Max 50/90 Portable Glycol Chiller/Heater

Cooling And Heating In One Unit!

Every Winemaker can appreciate the benefits of precise

temperature control during all stages of production. These mobile units allow you to easily control your ferment temperatures, heat your tanks during winter to expedite Malo-Lactic fermentation, or cold-stabilize your white wines. These units can be used as a portable unit in a larger winery or as a fixed system supplying a glycol loop in a smaller winery. Used for heating or cooling but cannot supply both at the same time. Visit our website for more info & power requirements.

Applications:

- Cooling of must for cold soaks, slow starting ferments
- Heating up must after a cold soak period
- Cold Stabilization of tartaric crystals
- Control fermenting temperatures via cooling or heating
- Maintaining storage temperatures in tanks/barrels

Features & Statistics:

- Can cool bath down to -14°F or up to 107°F
- Rolls on four locking casters
- 7 Gallon Insulated Plastic glycol/water reservoir
- Stainless Steel Coil Evaporator
- High-quality Grundfos recirculation pump
- Built in pressure switch • Digital Thermostat
- Lifting/Crane Hooks for transport
- All panels remove for easy access
- Temperature accuracy up to 0.1° Celsius.
- Units have 1" MPT w/ 3/4" FPT inlet / outlet

GLY450 | 230v 3 Phase 1.8 Ton Cooling
 GLY451 | 230v Single Phase 1.8 Ton Cooling
 GLY452 | 230v 3 Phase 3 Ton Cooling
 GLY453 | 230v Single Phase 3 Ton Cooling



MB Chillers

Multi-Tank Glycol Chillers

MiniChilly

Our German made MB MiniChillys are an ideal solution for the avid home winemaker looking to chill from 4 to 10 fermenters at once depending on the unit you choose.

The idea of the MiniChilly is that for each fermenter you want to a chill a pump kit is added. A pump kit (GLY355) includes a submersible pump that is placed in the cold bath of the Mini Chilly along with a digital controller that is placed next to your fermenter. Silicone tubing is included to make the connections. The digital controller includes a thermal probe that should be inserted into a thermal well in your vessel or can be taped to the outside of the vessel if you don't have a thermal well. The digital controller then measures the temperature of your tank and turns the submersible pump on or off to cool the liquid in your vessel to the desired set temperature. In this way each tank can be set at different temperatures.

The units features a stainless steel case with stainless 3/8" barbs in the top that allow for a clean connection of the silicone tubing that will run from each pump to each tank. The MiniChillys are able to chill its reservoir down to 21°F when a 30% glycol solution is used. The compact size and included casters make it easy to move around the winery when needed.

Applications:

- Cooling of fermentation and storage tanks
- Cooling must and wine for clearing and cold stabilization
- Cooling rooms and storage halls with additional fan coils

Set Up:

In order to hook up the MiniChilly to your fermenter or tank's

cooling system, you will need 4 lengths of tubing per pump. Visit our website for more for set up suggestions.

Features & Statistics:

- Power: 110V-1Ph/50-60Hz
- Stainless Steel Unit
- Water Temp Range: 21°F - 86°F (-6°C - 30°C)
- Ambient Temp Range: 50°F - 90°F (10°C - 32°C)
- Refrigerant R134a
- Free Glycol Water-Bath for Mini-Pumps
- Fittings 3/8" for Plastic Tubes of Individual Pumps
- Solid Wheels w/ Breaks for Easy Mobility
- Universal C19 Plug
- On/Off Switch
- Water-Level Sight-Tube
- Grooves for Individual Pump Cables
- Safety Inner Separation Water Side from Electric Side

C | GLY406 | 4 Tank Chiller | 1.2 HP

- Chill up to 4 fermenters at once
- Compressor Power: 1.2hp/900watts
- Cooling Capacity at 25°F glycol temp and 80°F Ambient Temp: .56 KW/560Watts

D | GLY405 | 10 Tank Chiller | 2/3 HP

- Chill up to 10 fermenters at once
- Cooling Capacity: .5 KW/500 Watts/1700btu/14 Tons



BrewBuilt™

IceMaster Chillers

MAX 2 & MAX 4

- Built-in pumps and digital controllers
- Independently control multiple fermentation temps
- For optimal performance fill with 20% glycol solution

The IceMaster Max is designed to cool fermentations in small vessels or barrels. It can be used with any vessel/fermenter/tank/barrel that has a glycol jacket or submersed cooling snake/coil/rod. These chillers feature built-in submersible pumps with independent digital temperature controllers, allowing you to control the temperature of separate fermentation or storage vessels at once. Each digital controller includes a thermal probe that should be inserted into a thermal well in your vessel or can be taped to the outside of the vessel if you don't have a thermal well. The digital controller then measures the temperature of your vessel and turns the submersible pump on or off to cool the liquid in your vessel to the desired set temperature.

Compatibility:

Can be used with any fermenter that has a built-in cooling jacket or a submersed cooling coil. It works well as the cooling source for the following:

- Speidel tanks with optional cooling jackets.
- If you use barrel snake, this can be particularly helpful for a white wine fermentation in a barrel.

Capacity:

It is always difficult to determine exactly how many tanks can be chilled at one time as it depends on what is happening in each tank, how the tank is insulated, and what the ambient temperature is. Cold stabilizing always requires the most energy and requires well insulated tanks. Visit our website for a rough guide to get you started.

Set Up:

In order to hook up the IceMaster to your fermenter or tank's cooling system, you will need 2 lengths of tubing. All tubing connections should be secured with hose clamps.

Statistics:

- Pump & Temperature controllers read in °C
- IN and OUT stainless bulkheads with 3/8" OD barbs

E | GLY357 | MAX 2

- Tank Capacity: 17 L / 4.5 Gal. Water Capacity
- Compressor: 3/8 HP
- Cooling Capacity: 600 Watt/2000btu
- Refrigerant: r134a
- Voltage: 110V
- Dimensions: 19" x 12" x 17.5"

F | GLY354 | MAX 4

- Tank Capacity: 30L/8 Gal. Water Capacity
- Compressor: 3/8 HP
- Cooling Capacity: 950 Watt/3200btu
- Refrigerant: r134a
- Voltage: 110V (3.6 amps)
- Dimensions: 16.1" x 16.1" x 26"
- Wheels included
- CE Certified
- Max Head: 21.3 ft (6.5 m)





A



B

Kreyer Fan Coolers

Cool your cellar using your existing glycol system. These units work under the same principles as standard refrigeration but use cooled glycol that you already have instead of cooled refrigerant gas, eliminating the need to have a separate refrigeration system. It is a fantastic use of your glycol system for a majority of the year when typically glycol systems are on but are being sporadically called upon. Glycol systems do need to be sized to accommodate both these fan units and peak duty during fermentation to be able to accommodate all tasks at once.

Glycol from your main glycol chiller is recirculated through these fan units. Aluminum fins act as heat exchangers drawing heat out of your room as the fins are cooled by the glycol.

The heat exchangers inside the units are made from corrugated aluminium fins and internally grooved copper tubes. The white ABS casing looks great. Because of its rounded corners it has no water retaining areas favorable to germ development.

The SD series has been designed especially for larger spaces and have a more powerful fan. MR units are designed for smaller spaces and have a quieter fan.

A | SD Coolers

The SD series are professional grade heat exchangers designed to cool wine cellars.

- SD35L** | Rooms up to 17,500 cubic feet
- SD73L** | Rooms up to 28,000 cubic feet
- SD110L** | Rooms up to 52,500 cubic feet
- SD148L** | Rooms up to 85,000 cubic feet

B | MR Coolers

Designed for spaces up to 8,750 cubic feet, the quiet MR series is perfect For small cellars.

- MR75** | Rooms up to 1,750 cubic feet
- MR135** | Rooms up to 3,500 cubic feet
- MR210** | Rooms up to 8,750 cubic feet

Propylene Glycol

Food-Grade Propylene Glycol for use in Glycol Cooling Systems in any Food Service application. Dilute with distilled water to the ratio specified in the instructions for your chiller.

PLEASE NOTE:

While Propylene Glycol is considered food grade it is safe for consumption. Always test your heat exchangers with water to check for pinhole leaks. In case of consumption please contact your local Poison Control Center immediately.

GLY501 | Gallon



C

C | Weldless Cooling Plates

Cool your fermenting must or wine using this weldless, easy-to-install, stainless steel cooling plate that can be inserted into the lid of any Variable Volume Fermenter. Cold water or glycol is recirculated through the cooling plates thereby reducing the temperature of your ferment.

By threading our thermowell (FE622) into the extra 1/2" female coupler that comes on every *MoreWine!* Variable Volume Fermenter and inserting the probe from our digital controller (FE601) you can use a digital controller to automatically control temperature. The controller turns a pump on every time the temperature rises above your set-point, sending coolant through the plate.

This is a stainless steel setup, ensuring no chance of off-flavor in your wine. You drill two holes with a range of 13/16 to 7/8" into the lid. We provide two gaskets and a lock nut to seal on both sides of your lid, securing the plate in place. Qualifies for free shipping.

- WE775** | 10.6 x 24"/.36 m²
- WE777** | 14.5 x 24"/.48 Sq. m²
- WE779** | 14.5 x 31.5"/.64 m²
- WE781** | 22.5"H x 47.5"W /1.44 m²

D | Cooling Plate for Macro Bin

A custom fabricated cooling plate for Macro Bins designed specifically for *MoreWine!*. The plate hangs in place by the inlet/outlet pipes and is held in the center of your bin. 40" wide x 14.5" tall, yields 0.37 square meters of cooling surface. 1/2" MPT threaded inlet and outlet will accommodate our 1/2 inch CPC sealing Quick Disconnects (to the right). **WE774** | 40" x 14.5"

E | Cooling Snakes

This tube-within-a-tube snake is used to recirculate glycol or cooled water through your wine to keep temperatures down. Can be used in a tank, macrobin, or barrel. The inner, pliable, corrugated stainless tube runs through the



D



E



F



H



G



J



I

middle of the outer tubing, allowing the glycol to run down the outer tube at it's coldest, and back through the inner tube to complete the loop. A special silicone sleeve can be slipped onto the snake allowing for an airtight seal in a variable volume lid or barrel with no additional modifications needed (WE796 to the right). The length and cooling surface area (listed in square meters) is listed after each product number. When used for heating, snakes can handle any temperature due to their all-stainless steel construction.

- WE788** | 0.6m/.1 m²
- WE789** | 1.5m/.25 m²
- WE790** | 2.5m/.40 m²
- WE791** | 3.5m/.55 m²
- WE792** | 5.0m/.75 m²
- WE793** | 8.0m/1.2 m²

F | Silicone Sleeve for Cooling Snakes

Use this silicone sleeve to fit a cooling snake into a the existing air lock hole on a Variable Volume Fermenter. The silicone sleeve makes an air tight seal between lid and cooling snake. Note that if you want to use the cooling snake during an active ferment you will need to modify the lid to have an additional outlet. Contact us for more information. **WE796**

Shutoff Valve Quick Disconnects

Perfect For Glycol Systems

Perfect for connecting 1/2" transfer lines to different applications at a fraction of the cost of stainless clover fittings. Also work well on 1/2" glycol lines. They come in barb fitting or 1/2" mpt. The O-ring used is EPDM (a food-grade rubber) and the springs are 316 stainless. They can handle pressure up to 125 psi.

- G** | H501I | 1/2" Barb Male
- H** | H501J | 1/2" Barb Female
- I** | H501K | 1/2" MPT Threaded Male
- J** | H501L | 1/2" MPT Threaded Female
- H501G** | Replacement O-Ring

K | MKII Temp Controller

Control both heating and cooling with two plugs on the back and create a temperature profile to step up or down the temperature over time. That ability to program in steps can be handy for wine fermentation or even storage if you want to lower or raise slowly.

Features:

- 0.1 degree accuracy
- Dual plugs for heating & cooling
- -49°F to 248°F temperature range
- Fully waterproof temperature probe

FE604

L | Inkbird Temp Controllers

Inkbird dual stage temperature controllers are easy to use and economical. Control both heating and cooling, and set independent differentials for each to protect your heating and cooling devices.

The programmable model (FE642) allows you to set up 12 different temperatures for 12 different periods of time. This is a great way to set fermentation schedules.

Features:

- User friendly plug & play design with LED interface
- Dual stage for heating & cooling
- Adjustable Heating/Cooling differential
- Can control temperatures of -58°F to 210°F
- High and low temperature alarms

FE640 | 1000 W Max Power

FE642 | Programmable | 1200 W Max Power

M | CoolBot Cooler Controller

CoolBot allows a standard air conditioner to cool a room or space down to 35°F. Installs with no tools or electrical knowledge required. Standard A/C units available from any hardware or appliance store have lots of power but they are electronically limited so that they cannot go below 60°F because they freeze up. The CoolBot uses multiple sensors, a heating element and programmed micro-controller allowing the unit to go below 60°F without freezing up. It is perfect for wine cellars, fermentation, etc.

Features:

- Turn any well-insulated room into a walk-in cooler
- Easy to install with no tools in 30 min. or less
- Drops the temperature to as low as 34°F without freezing up your air conditioner
- Efficient, use about 40% less electricity

FE63

N | Digital Temp Controller

Control a cooling or heating device to within 1°F

Precisely control the temperature of your fermentation, or create a simulated, constant-temperature "cellar" for the long term storage of wine.



Temp Tamer in Action

Three Temperature Tamers hooked up to cooling snakes in macro bins and cooled by one glycol system. Each bin can be set at its own temperature. The ultimate control for macro bin ferments.

To control temperatures you can place the probe inside the space that is being cooled or heated or you can place the probe directly into the ferment using our *Stopper Thermowell* (FE624), or *Coupler Thermowell* (FE622.)

You can change from cooling to heating mode directly from the digital control panel. When in cooling mode and hooked up to a refrigerator or other cooling device, the controller turns the compressor on when the ambient temperature rises above your set point. When in heating mode and hooked up to a heater, such as our *FermWrap* (Page 20), the controller turns on the heater when the temperature drops below your set point. A *FermWrap* around a fermenter can be the ideal solution for helping MaloLactic finish the job.

Features an adjustable differential down to within one degree in both heating and cooling modes. You can precisely control an environment to within one degree of your set point. The included sensor probe monitors the temperature while the digital readout displays it in either °F or °C. Temperature Range of -30° to 220°F. Manufactured by Ranco. FE601

O | Digital Two-Stage Temp Controller

Control cooling and heating simultaneously

Easily control two different temperature regulating devices. Our two-stage controller comes pre-wired with dual AC outlets. One outlet is controlled by one relay, the other by a second relay. The most common application is to use one stage to heat and the other to cool. This means you can simultaneously control a heater and a cooling device, never having to manually switch between heating and cooling modes. FE602

P | The Temperature Tamer™

- Individually control the temperature of a bin or tank
- Ideal for cooling macro bin ferments with cooling snakes

The Temperature Tamer hangs from the side of a bin or tank and has a built-in temperature controller that monitors the temperature and allows coolant or heated water to enter a snake, plate or jacket to maintain your ideal temperature. Theoretically you could be lowering the temperature of a red wine ferment to 85°F in one tank while you cold stabilized a white wine at 30°F in the next.

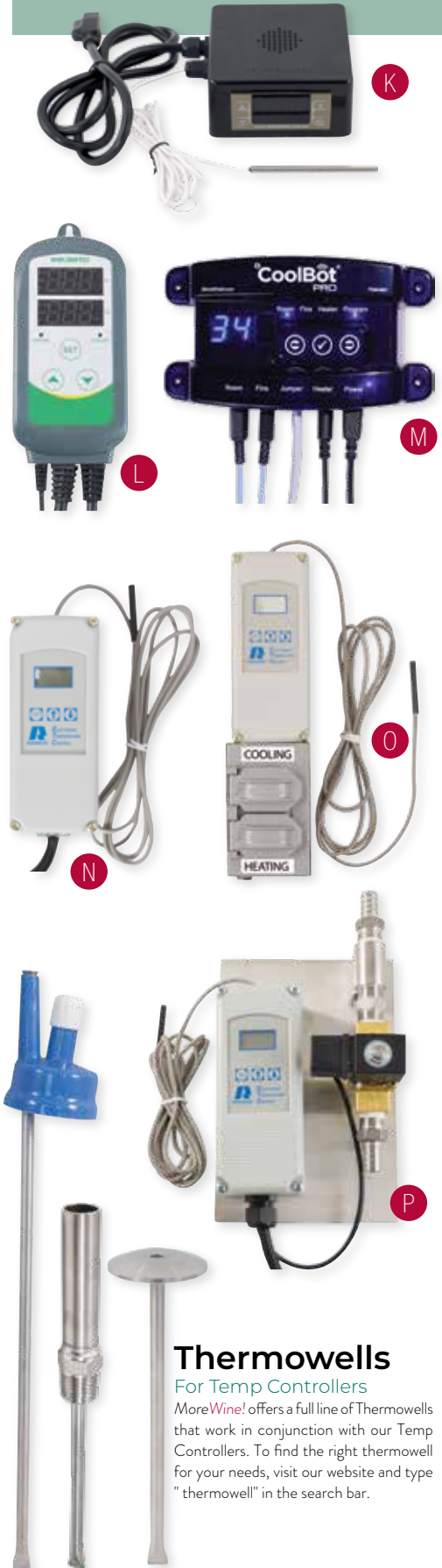
Example set-up for cooling macro bins: Using a glycol systems run an outgoing & incoming loop of 1/2" line that is always recirculating cold glycol. Wherever you have a bin that needs cooling, tee your Temp. Tamer input into the feed line and the output in the return line of the main loop.

Key Features & Specs:

- Built-in Ranco controller allows for heating or cooling
- Temperature range of -30° to 220°F
- Will maintain a ferment or tank within one degree of your set point.
- Controller opens & closes the solenoid valve to start or stop the flow of coolant
- If used in a tank, you need to insert the thermal sensor into a thermowell mounted or welded on your tank

GLY9119

Temperature Controllers



Thermowells

For Temp Controllers

MoreWine! offers a full line of Thermowells that work in conjunction with our Temp Controllers. To find the right thermowell for your needs, visit our website and type "thermowell" in the search bar.

Tubing & Accessories



A | Ultra Barrier™ PVC Free Tubing

Constructed of a unique compound that provides an excellent alternative to PVC. Advantages to this unique tubing are:

- PVC Free & BPA Free - no DEHP phthalates or other plasticizers
- Proven to have no significant impact on taste or flavor
- Environmentally friendly production - does not emit dioxins
- Extremely low extractables/leachables
- Ultra-low permeability

TUB405 | 3/16" ID • TUB406 | 1/4" ID • TUB407 | 5/16" ID
TUB408 | 3/8" ID • TUB409 | 1/2" ID

B | SuperFlex™ Beverage Tubing 1/8 Wall Premium Tubing

Beverage line is odorless, tasteless, and non-toxic FDA rated clear tubing. All lines have 1/8" thick walls and are rated for use in gas line applications as well. Most gas line attachments such as regulator outputs, tap gas line connections and gas line manifolds are designed to be used with 5/16" ID line. **MoreTip!:** Use a glass of hot water to soften lines for easy installation.

D1700 | 3/16" ID • D1702 | 1/4" ID • D1704 | 5/16" ID • D1706 | 3/8" ID
D1710 | 1/2" ID

C | Reinforced Vinyl Tubing Reinforced For Pressure

Reinforced vinyl is FDA food-grade approved up to 158°F. See-through clarity allows you to see flow. Tubing is not designed for working pressure above 40 PSI. 1/8" wall thickness. Sold by the foot.

TUB102 | 3/8" ID • TUB104 | 1/2" ID • TUB106 | 5/8" ID • TUB108 | 3/4" ID
• TUB110 | 1" ID

D | Vinyl Tubing

Food grade, clear polyvinyl tubing for siphoning and transferring. 1/16" wall thickness. Sold by the foot. • R320 | 3/8" ID • R330 | 1/2" ID

E | Silicone Tubing

FDA approved, great at low and high temperatures. Gas permeability is high relative to standard beverage line tubing. Good for topping up.

• D1700S | 3/16" ID • H983 | 3/8" ID • H985 | 1/2" ID

F | GoodYear™ Nutriflex Tubing

Winery-Grade, FDA approved tubing with an outer spiral reinforcement "helix" ensures a kink-free transfer every time. Nutriflex tubing is made for transferring wine or must from container to container. The inside is smooth and without any crevasses for errant material to get caught in. Small bend radius means it will hold its shape even around tight corners. Working temperature range of -15°F to 158°F.

TUB200 | 1" • TUB202 | 1.5" • TUB204 | 2" • TUB206 | 2.5" • TUB207 | 3"

Tube Cleaning Ball

Cleaning balls are super handy for scrubbing the inside of your transfer tubing. Simply insert into the end of the suction-side tubing connected to your pump and turn the pump on. Be careful not to draw the ball in to the pump head. For best results repeat several times on each side.



TUB606 | 1/2" Tubing
TUB610 | 1" Tubing
TUB612 | 1.5" Tubing
TUB616 | 2.5" Tubing



Hose Clamps

Hand Tightened Hose Clamps

Functions the same as a standard Hose Clamp, however rather than needing to find a screwdriver (or dime!) for every adjustment you can easily tighten by hand.

G | H953 | Fits 1/2" OD Lines

H | H954 | Fits 5/8" OD Lines

I | H955 | Fits 3/4" OD Lines

J | H956 | Fits 2 3/8" OD Lines

K | Micro-Gear Clamp 5/16" Wide Band
H950 | Fits 3/16–5/8" OD Lines

L | Heavy Duty Clamp 1/2" Wide Band

H960 | Fits 3/8–7/8" OD Tubing

H961 | Fits 1 1/16" – 1 3/4" OD Tubing

M | POW'R GEAR™ Clamps 5/8" Wide Band

The ultimate hose clamp from Ideal. Featuring an extra wide 5/8" band with over 800 lbs of band tension at an applied torque of 150 inch pounds.

TUB350 | Fits 1 3/4 – 2 1/8" OD Tubing

TUB352 | Fits 2 3/4 – 3 1/8" OD Tubing

TUB354 | Fits 2 3/4 – 3 5/8" OD Tubing

Racking & Transferring

Racking is the process of transferring wine from one container to another. Racking by siphon is the most common way for small volumes. With small volumes, racking is usually done by gravity using a simple siphon set-up. This is a good, low-cost solution that works well and is ideal if you only have a couple of carboys. However, there is a catch: since siphoning relies on gravity, the transferring vessel must be situated higher than the receiving one in order for the process to be effective. If you are using a vessel larger than a carboy, this setup may not be physically possible. An alternate method of transferring the wine will be preferable. In addition, siphon set-ups are pretty slow, which may or may not be a factor for you if you happen to be working with larger volumes.



Digital Flow Meter

A Digital flow-meter perfect for winemaking. Equipped with reset function, a cumulative totalizer reset, and a non-resettable totalizer. Calibration function to adapt the instrument to fill by gravity, or to fill with transfer pumps.

Features:

- Capacity of 7.9–34.3 gallons per minute
- Display changeable from liters to gallons
- Minimum pressure 0.3 bar
- Maximum pressure 16 bar
- 1" BSPP outlets with 1" barbs
- Accuracy + -1% of indicated value after calibration
- Repeatability + - 0.3%
- Battery Powered

R680

Sanitary Filter

Used on our Sterile Siphon Starter set ups. An in-line sanitary filter that filters down to .023 micron with a 99.99% efficiency. Use it anywhere you need to keep something sanitary. Both 1/4" and 3/8" tubing will attach and it will snugly fit in any standard stopper as well.

There are two sides to the filter - an "in" and an "out". The direction you use doesn't matter, however, you want to take note of which way you first push air through it and always keep it that way. The filter should never get wet, so don't try and sanitize it by dunking it in sanitizer. If you want to clean the outside of it, use Alpet D2 (CL60). To store the filter, use a little tinfoil on the "Out" of the filter and store in a zip-lock bag. **STORE DRY AT ALL TIMES. DO NOT**

SANITIZE FILTER. FIL90

A | Complete Siphoning Set-Ups

Everything you need to siphon out of a fermenter. Sets include a 30" long acrylic, or 26" stainless, racking cane, 5' of vinyl tubing, clip and stainless hose clamp. Available in 3/8" or 1/2" diameters.

R300 | 3/8" Acrylic • R310 | 1/2" Acrylic

R305 | 3/8" Stainless • R31 | 1/2" Stainless

B | Complete Sterile Siphon Starter

The easiest way to start a siphon!

Simply blow into the sterile filter, which slightly pressurizes the carboy, causing wine to flow out. This is hands down superior to the numerous other methods of starting a siphon (and we have tried them all!). No sucking the end of the tube, no filling up the tube with un-sterilized water, nothing to break, no contamination and no disturbing the sediment. There is no need to worry about contamination from your mouth, as the sanitary filter removes 99.98% of airborne bacteria.

R550 | 3, 5, 6, 6.5 Gallon Carboy

R552 | 6.5 Gallon Threaded Neck Carboy

C | Stainless Racking Canes

Constructed from 304 stainless steel. Will not break, crack, or discolor. Cane Only. 26" cane is good for general use. 21" is good for 5 gallon carboys.

R373 | 21" L x 3/8" OD

R375 | 26" L x 3/8" OD

R376 | 26" L x 1/2" OD

D | Acrylic Racking Canes

Comes with cane tip. 30" cane is good for general use. 24" Good for 5 gallon carboys.

R340 | 24" L x 3/8" OD

R360 | 30" L x 3/8" OD

R370 | 30" L x 1/2" OD

E | Easy & Auto Siphons

For siphoning out of a carboy or bucket.

R541 | 5/16" • R512 | 3/8" • R510 | 1/2"

F | Racking Cane Tips

Tip for 3/8" & 1/2" racking cane.

R377 | 3/8" • R378 | 1/2"

G | Stainless Racking Cane Tip

Tip for 3/8 inch racking canes. Replaces plastic tips.

R379 | 3/8"

H | Racking Cane/Tube Screen

Slide this screen over the bottom of the racking cane to filter out oak, or fruit in your fermenter. Made from Stainless Steel.

R395 | For 3/8" Cane

I | Racking Cane Clip

Fastens racking cane to carboy or bucket to keep racking cane just above sediment level. **A must have.**

R380 | 3/8" • R390 | 1/2"

J | Siphon Clamp

For restricting flow on 3/8" tubing. R400

K | Plastic Ball Valve

An in-line plastic valve with barbed inlet and outlet. Not designed to work with hot liquids or situations involving pressure. Use a brass or stainless ball valve in those situations.

R410 | 3/8" • R415 | 1/2"



Cleaning & Sanitizing

Bottle Trees & Injectors

Bottle Trees

Store sanitized bottles upside down so they completely drain and remain clean for your next batch. When bottling, utilize a sanitizer injector to inject sanitizing solution into the bottles. Wait 5 minutes and bottle.

A | B510 | 45 Seat Rotating

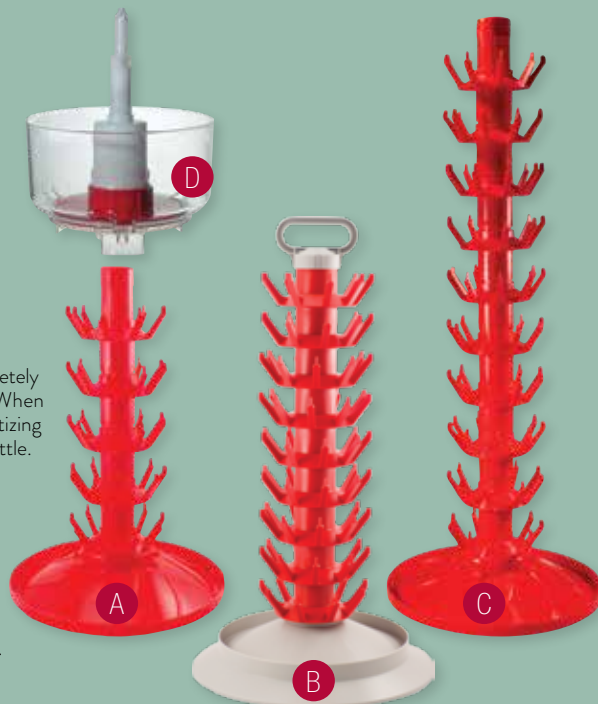
B | B519 | 81 Seat With Handle

C | B517 | 90 Seat Rotating

D | Sanitizer Injectors

Installs on top of rotating bottle trees, to the left. Fill with sanitizer solution, press bottle down on the injector spout to squirt sanitizer in bottle.

B520 | For Rotating Trees



Bottle Rinsing & Purging System

E | Rinsing/Purging Base

A system that allows you to rinse bottles one case at a time, temporarily store them while they drain upside down, and then flush them with inert gas prior to filling.

The base portion of the system connects to a water supply for rinsing or to your inert gas system for purging (flushing with inert gas). In our ideal plan you have two bases. One is used for rinsing, the other, sitting right next to it, is used for purging. Comes with a female garden hose fitting attached to a plastic 1/2" barb fitting on the unit. The rinsing base might be placed in a tub of water that is recirculating with sanitizing solution (Saniclean) or might just drain to the ground if you are working outside. CE970

F | Bottle Rack (For CE970)

Holds 12 bottles upside down at one time. The rack then sits down on the base (CE970) in order to rinse with water or sanitizer. CE971

Gas Purging Adapter: An adapting line to convert the CE970 rinsing base for use with standard 1/4" or 5/16" gas line. Features an in-line check valve to control gas flow without needing the tank nearby. CE972



G | Mark's Keg & Carboy Washer

Designed to clean and sanitize large vessels like cornelius kegs and carboys. Speeds up the process of cleaning and sanitizing. Light in weight. Easy to store. Owner's Manual is included. For a video on how to use, visit the KEG300 on our website. KEG300

H | The Carboy Cleaner

The Carboy Cleaner is a great addition to any winemakers cleaning equipment lineup. This product is designed to attach to a drill and clean the inside of your carboy using the soft brushes whirling at a high rpm. Works great for 5 gallon kegs too!

CE80 | Carboy Cleaner

CE80P | Replacement Pads



I | Stainless Bottle & Carboy Washer

Clean out dirty bottles with ease. Our bottle washer creates a jet-style stream that penetrates build-up in bottles or carboys. It is automatically activated when a bottle is pressed down onto the unit. Female hose thread connection. CE10

J | Stainless Faucet Adaptor

Allows you to hook up the Bottle & Carboy washer to most kitchen sink faucets. Converts female or male fine-thread to male hose-thread. CE21S



Scrub Pads For Stainless

Made from soft woven fibers that are perfect for cleaning stainless without scratching, leaving the outer protective layer on stainless steel intact. The best choice for cleaning stainless fermenters.

CE27 | Pack of 3



K | Wine Bottle Brush | CE36

L | Carboy Brush

Get to the bottom and sides of that glass carboy. The bent head of the brush makes short work of cleaning after fermentation.

CE40 | Glass Carboys

CE42 | Plastic Carboys

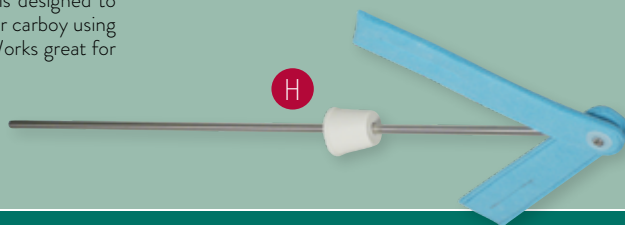
CE40 | Rust Proof Stainless

M | Line Brush 3/8" x 48"

A brush everyone should have. Clean out any 3/8" ID transfer/blow-off tubing. CE50

N | Line Brush 1/2" x 48"

Great for cleaning 1/2" transfer tubing, especially if the line was used with the carboy hood as a blow off. CE60



Sanitizers

A | Star San

The preferred sanitizer here at MoreWine! and for many commercial wineries. An acid based, NO-RINSE sanitizer that is quick, odorless, tasteless, and safe for most materials except soft metals. Lowers the pH of water to 2.2–2.5, instantly killing 99% of all organisms. Contact time is 1 to 2 minutes when used at the concentration of 1 oz per 5 gallons. Will not stain vinyl tubing or other plastic parts. This is a foaming product which has advantages and disadvantages. The foam will sanitize and it stays longer on a surface, however allow longer for draining.

- CL26B | 4 Ounces
- CL26 | 8 Ounces
- CL26E | 16 Ounces
- CL26A | 32 Ounces

B | SaniClean

SaniClean is very similar to Star San in that it is an acid-based, odorless, tasteless and will not stain. However the major difference is that SaniClean does not foam. This has advantages in situations where you don't want foam, for example if you are using a pump. It is also the right choice for those who do not want any foam left over in their carboy or keg after use. Contact time is 2–3 minutes when used at the concentration of 2 oz per 5 gallons.

- CL27A | 16 Ounces
- CL27 | 32 Ounces

C | IO Star Iodine

An iodine based, no rinse sanitizer safe for use with most materials. 1–2 minute contact time when used in the concentration of 1 oz per 5 gallons. It will slightly stain vinyl tubing and some plastic parts over time but will not affect the functionality of the tubing at all. A time proven disinfectant at an affordable price.

- CL36A | 4 Ounces
- CL36 | 32 Ounces
- CL36B | 1 Gallon

D | BTF Iodophor

Use to sanitize all your equipment. Safe on glass, plastic and stainless steel. Low-foaming formula is no-rinse and requires only 1 tsp per 1 1/2 gallons of cool water and 2 minutes of contact time to be effective. Non-corrosive and gentle on skin and hands.

- CL30A | 4 Ounces
- CL30B | 16 Ounces
- CL30C | 32 Ounces
- CL30D | 1 Gallon

E | Alpet D2 Sanitizer

Gone in 60 seconds... Kills bacteria and wild yeast after a 60 second contact period! A mixture of Isopropyl alcohol, water and a residual bacterial killer, QUAT. Very handy to have on hand for sanitizing fermenters, or anything else that needs quick sanitizing.

Features:

- No rinse
- Allow to air dry
- Short contact time

- CL60 | 32 oz. Spray Bottle
- CL60R | 32 oz. Replacement Bottle
- CL60 | 160. Wips



Cleaners

G | PBW Cleaner

PBW is a great cleaner for wine tanks, lines, pumps, etc. as it will remove wine stains with ease! A non-hazardous buffered alkaline winery cleaner that will outperform more hazardous caustic chemicals. It will not corrode soft metals and can be used with cold water.

- CL25E | 120 Gram
- CL25A | 1 Pound
- CL25B | 4 Pounds
- CL25D | 8 Pounds
- CL25C | 50 lb Pail

H | Keg & Carboy Cleaning Tablets

Craft Meister Keg & Carboy Cleaning Tablets are the ultimate in convenience and take the guess work out of properly measuring your cleaner. These handy Tablets are the industry's first pre-measured cleaning product. Simply fill your keg or carboy with hot water, add Tablets and let them do the dirty work for you.

- CL43A | 3 Tablets
- CL43B | 30 Tablets
- CL43C | 55 Tablets

I | Oxygen Wash

Craft Meister Oxygen Wash dissolves rapidly, cleans in hard or soft water, and rinses away with no chalky residue or film left behind. Save time and effort with a cleaner that gets to work faster and doesn't leave behind a trace of white hazy build up on your equipment. With more active cleaning oxygen than any competing product in the market and a non-caustic alkaline punch, Oxygen Brewery Wash blows away dirt and debris with ease.

- CL40A | 1 Pound
- CL40B | 5 Pounds
- CL40C | 40 Pounds

J | Alkaline Wash

Craft Meister Alkaline Wash gets the results of professional caustic without burning your skin or hands. Dissolving rapidly in both hot and cold water, Alkaline Brewery Wash works quickly to break down heavy soils and removes even the most stubborn bottle labels. Great for an overnight soak, but not suggested for use on aluminum.

- CL41A | 1 pound
- CL41B | 5 pounds
- CL41C | 40 pounds



Disinfectant Spray Bottle

Use this handy little 8oz spray bottle to disinfect various pieces of equipment. Great for fermenters where you need to disinfect valves immediately after use. Add 1/2 tsp. (2 ml) of Star San and fill with water.

- CE96 | 8 Ounce Bottle

Sulfites

Potassium Metabisulfite ("Sulfite", "Meta", "SO₂") (AD500) is used in winemaking in the post-crush/pre-inoculate stage for killing unwanted bacteria and wild yeast, thereby effectively creating a "clean slate" for the more desirable and SO₂-tolerant cultured yeasts to get in and do their job. It's used as a general sanitizer at all stages of the winemaking process. Post-ferment, it also prevents the enzymatic browning of white wines and guards against premature oxidation in both reds and whites. It preserves freshness and color and it stabilizes a wine, thereby extending the shelf life of your labors.

If a wine does not contain the required amount of SO₂, chances are that it won't gracefully make it past one year in the bottle (depending on the pH). As all wine benefits from the aging process, wouldn't it make sense to try and understand what we need to do in order to make sure it will go the distance?

To begin with, the actual amount needed is quite small, and is referred to as "ppm" (parts per million). There are two forms of sulfite that you need to be aware of: Bound SO₂ and Free SO₂. When you make your SO₂ addition, a portion of it binds with elements in the must or wine (acetaldehyde, yeast, bacteria, sugars, and oxygen) and is referred to as bound. The rest of the addition remains unbound and is referred to as free. It is this latter portion that we are interested in because only the free SO₂ brings you all of the previously mentioned benefits that your wine both needs and deserves.

The goal with SO₂ additions is to try to use the least amount needed in order to attain a beneficial saturation level while trying to avoid adding too much, which would flaw the wine by giving it a sulfite smell and/or taste. What makes adjusting to this ideal level interesting is that the actual amount of SO₂ that will end up as free after you make your addition actually varies in direct relation to the pH of the must or wine! In short, the higher the pH the more SO₂ will be needed, and conversely, the lower the pH the less SO₂ will be needed to attain the ideal level. Take a moment now to look at the chart to the left and you will see how this all comes together.

Read more in our Red winemaking manual & our FREE MoreManual on SO₂ Management. The guide is available as a booklet on page 29 (BK585) or as a free download on our website.



**SCAN FOR FREE
SO₂ GUIDE!**

VIEW OUR SO₂ MANAGEMENT
GUIDE & MORE MANUALS FREE!



A | Campden Tablets

Potassium Metabisulfite

In wine, used to suppress naturally occurring microorganisms and prevent spoilage. Also works as an antioxidant. Add at a rate of 1 tab/gallon to achieve 75 ppm free SO₂. These tablets use potassium metabisulphate as opposed to sodium metabisulphate. Potassium based campden tablets are generally preferred by winemakers who do not want to add excess sodium into their wine.

Can also be added to water to remove chloramine (1 tab is sufficient for roughly 5-20 gallons)

AD530 | 25 Tablets

AD530LB | 1 Pound Bag

AD5305LB | 5 Pound Bag

B | Potassium Metabisulfite

Powdered

The most common form of Metabisulfite is as a powder. ¼ tsp adds 50ppm to 5 gallons of must. Opened Metabisulfite loses potency with time and should be replaced every year to assure that you are getting correct levels. You can use old Metabisulfite to make solutions for sanitizing equipment.

AD495 | 4 ounces

AD500 | 1 pound

AD500A | 5 pounds

AD500S | 55 pound Sack

C | Sorbistat K

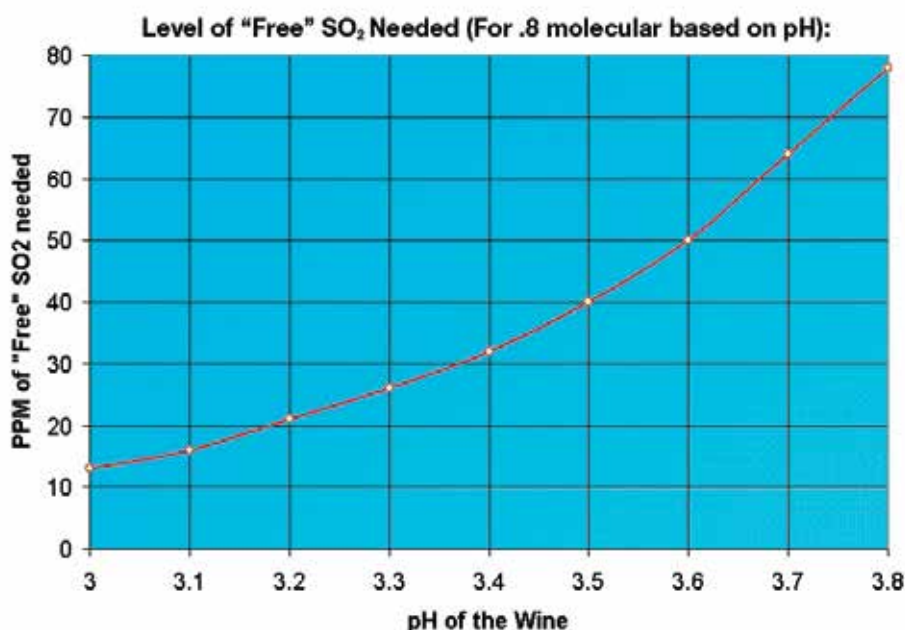
Potassium Sorbate

Sorbistat K, Potassium Sorbate, ensures against renewed fermentation in wine when residual sugar is added after the initial ferment. Add at the rate of .5 to .75 grams per gallon (125-200 ppm) in conjunction with .3 grams of sulfite (50 ppm) per gallon. Use the higher end of the range (200 ppm) as the wine's pH approaches or exceeds 3.5 or when the alcohol content of the wine is below 10%. Potassium Sorbate should not be used if the wine underwent an ML fermentation because Sorbic Acid (in the Potassium Sorbate) can react with lactic bacteria to produce a "geranium" smelling off-flavor.

NOTE: Sorbistat K will **not** stop an active fermentation.

AD520 | 30 Grams

AD520LB | 1 Pound



Inert Gas

Inert gas like nitrogen or argon can be used a few different ways during the winemaking process. Whether you use it to flush a vessel before transferring your wine to prevent oxidation, or using it to push your wine from one container to another, using inert gas will definitely prove to be beneficial for your wine.

Macro Oxygenation

Macro-oxygenation is the process of dissolving oxygen into your fermenting wine during fermentation. Our general procedure is to apply 2-5 milligrams per liter of must per day, starting once at cap formation, once the next day, and upto 2-3 days past that point. Exactly how much oxygen per dose and how many applications depends on the grapes you are working with and the style of wine you want to make.

One benefit of macro-oxygenation is the promotion of yeast growth and general yeast health which results in stronger finishes and full flavored wines. Other benefits are said to include increased color depth and stability. In our experimentation, the oxygenation has helped to soften the wine, by reducing the sensation of tannins, while simultaneously allowing more fruit to come through.

Gas Bleeder

System allows CO₂ to be blown off but pulls in inert gas "on demand" if liquid volume contracts during storage

Gas Diaphragm Bleeder Regulator allows gas to be pulled in "on demand" when there is a vacuum. Let's CO₂ escape when there is pressure. Applies no positive pressure to the tank.



Inert Gas Bottle Sparger

Keep your wine from oxidizing! We use Argon because of its high molecular weight, but CO₂ will work. From extended macerations (we gas before and after laying plastic wrap over the cap) to topping up storage tanks (we use it before setting the floating lid), this is a great way to make sure no excess oxygen is getting into your wine. This can also be used to purge any tank before filling with the wine. Designed to mate with an H550B Quick disconnect installed in the standing end of your 5/16" gas line. **KEG850**

D. Gas Bleeder

For Variable Volume Tanks

Protect your wine from oxidation! If you store wine in a variable volume tank in an environment that is not perfectly temperature controlled and the temperature drops, the wine in the tank will contract. As the wine contracts it creates a vacuum and pulls air into the tank. Even in a temperature controlled environment sampling will pull in small amounts of air. The solution is to replace your airlock with our **MoreWine!** Inert Gas Bleeder.

The Diaphragm Bleeder Regulator (see call out above) allows for inert gas to be pulled through a one way valve on demand without putting actual pressure on the tank. If the temperature increase and the wine expands the excess pressure also vents out of this Bleeder Regulator.

If you plan to use Variable Volume tanks for long term storage we strongly recommend these systems as a safeguard against oxidation.

The correct pressure to set the tank regulator is 2-5 psi. The bleeder valve has an auto blow off at 10 psi, so having the regulator any higher than that will cause the bleeder valve to vent to the atmosphere and thus drain your gas tank.

Includes:

- Tank lid connection
- Diaphragm bleeder regulator
- Tubing to connect to a high-pressure gas regulator

WE399

Gas Tanks

We sell brand new aluminum gas tanks in standard sizing with high quality valves. To have tanks filled you will want to visit your local welding supply shop. Most welding supply shops will exchange you a full tank for your empty tank (the majority do not fill on site).

D1056K | 5 lb CO₂

D1054 | 20 ft³ Nitrogen



Nitrogen Regulator

Regulator used for Nitrogen and Argon - will fit both tanks. Has a higher high-pressure gauge than a CO₂ regulator. The starting pressure in a Nitrogen/Argon tank will be about 2200 p.s.i. **D1070**



Quick-Disconnects

For Gas Lines

Use these super high quality, food-grade quick disconnects on your gas line.

Benefits & Features:

- On a gas system to switch between flusher, transfer wand, or top-up system
- 1/4" barbed fittings
- Can be used with either 3/16", 1/4" or 5/16" line
- Will handle a vacuum to 120 psi — wont leak gas
- Internal valve spring is 316 stainless steel
- O-ring is food grade buna-n

H550 | In-line With Shut-off Set

H550A | Male Quick Disconnect

H550B | Female Quick Disconnect



Macro Oxygenation

The OxyWand™ Kit

Use the OxyWand™ to infuse oxygen into your must during the start of fermentation to feed yeast and to reduce volatile sulfur compounds (VSC's) with a process called Macro Oxygenation. It is actually very easy to do. Insert the wand, turn on oxygen, and leave it on only while you punch the cap. After three days or when your wine has reached 10% alcohol stop oxygenating. Yeast use the oxygen as a nutrient to produce healthy cell walls which helps to eliminate issues throughout fermentation. Healthy yeast also produce better flavors and produce less Volatile Sulfur Compounds. You can also actually smell the must become fresher and more fruity while oxygenating as VSC's are driven off. Note that in styles like Syrah and Sauvignon Blanc where sulfur compounds are part of the flavor profile you would want to reduce the amount of Macro Oxygenation in frequency and/or duration. Macro Oxygenation also has the benefits of locking up color and rounding tannins.

FE391 | 26" long 0.5 Micron

OxyWand™

The OxyWand can be used during red wine fermentations to help promote yeast health while simultaneously reducing undesirable sulphur based compounds. To learn more read our **MoreManual!** called Oxygen & Fermentation available on our website. For kit winemaking the OxyWand can also be used to degas wine by pumping in nitrogen to strip out excess CO₂ left in solution.

FE392 | 26" long 0.5 Micron

FE393 | 26" long 2 Micro



Oak Barrels

Benefits of a Barrel

A barrel provides all the amazing structure/flavor benefits that oak has to offer with the added advantages of micro-oxygenation and flavor concentration. These benefits are imparted to wine slowly over time.

Disadvantages of a Barrel

A barrel is a porous material that can harbor spoilage organisms if not properly handled. For more information please see our [MoreManual](#) on Barrel Care.

30 Gallons & Smaller

Barrels under 60 gallons and especially under 30 gallons have a large surface area to volume ratio that shortens the time your wine can spend in the barrel before being over oaked.

American, French or Hungarian?

American Oak will be more aromatic, but French and Hungarian have better structuring abilities. When you smell oak in a wine or a wine seems over oaked, chances are it's American Oak. French and Hungarian oak do not provide as much aromatics and oak flavor as American. They provide body, structure and an integrated depth of flavor. Hungarian oak is the least impactful of the three and is often used by commercially to retain the 'fruit' in a wine.

Different Coopers

Barrels made from the same species of oak but from different coopers will have amazing differences due to different forests that have been used, how and where the oak was seasoned (air dried), coopering techniques and especially the different toasting methods used.

Toasting Levels

After selecting the type of oak to use you will need to choose a toast level. We have been told by more than one cooper that toasting has the biggest impact on flavor, much more than the source of the wood or the length of aging. The duration and the intensity of the heat during the coopering and toasting process has a tremendous effect on the amount of individual compounds that are produced in a barrel. There are three common levels of toasting: Medium, Medium Plus, and Heavy.

Flavors of the Toast

1. The lighter the toast, the more tannins (structure) and lactones (coconut) will be present.
2. The heavier the toast, the more spice and smoke notes will be present
3. As the toast gets heavier so do the caramel tones, moving into butterscotch flavors at a medium plus level of toast.
4. Vanillin will increase up through a medium-plus toast and then decrease with a heavy toast.
5. Medium Plus is the most complex of all of the toast levels and the default toast level we use with our barrels. We recommend you use Medium Plus toast.
6. Heavy toasts are not recommended for smaller barrels and are sparingly used in commercial wineries as part of a blend.
7. Medium toast features more coconut flavors.



A. Saint-Martin French 30 Gal Barrel

Imported from France, these are some of our favorite small oak barrels. François Saint-Martin, a third generation cooper, crafts Bordeaux style barrels for winemakers throughout the world. His emphasis has always been on crafting low-impact, elegant barrels that respect the fruit in your wine.

It starts with the oak... these smaller barrels are made from the same premium-quality French Oak used to produce all of the world class Saint Martin barrels. Tight grain and high in phenolic extractives that add body and texture to your wine.

The toast... fire toasted to a unique Medium Long toast that is between a medium and medium plus toasting level. If we took a 30 gallon barrel and a 60 gallon barrel and toasted them to identical levels you would find that the 30 gallon barrel had more toast impact on your wine. In many cases the medium plus level in a 30 gallon barrel is too much for most wines. The unique Medium Long toast is a great solution. The toasting fire is kept at a lower intensity but the barrel actually stays on the fire longer than a medium plus toasted barrel would. This results in very rich flavors that will taste very similar to wine aged in a 60 gallon Medium Plus toasted barrel. Your fruit is respected and not stepped on and you impart great structure and rich toast flavors... ideal? Yes!

Features

- 24 month air-dried, 20mm thick split oak staves
- Premium, blended Central France forest origins
- Medium Long toast for lighter, longer barrel impact
- Bung size approx. 1-10/16"
- Includes solid silicone bung

We import these barrels once per year so they are normally only available during and directly after harvest.

WE467 | 110 L/29 Gallon



Balazs Oak

Balazs is a long-trusted brand of Hungarian oak barrels coopered by the famous Balazs Nagy. These barrels are equal or better in quality to French Oak barrels but available at a very competitive price. Known for respecting fruit, Balazs Hungarian Oak barrels offer winemakers a great option to impact the mouthfeel, structure and flavor of wine without stepping on the terroir of your grapes. They contribute a ton of complexity like a French barrel and have always been known for emphasizing fruit.

Most sizes (1L to 225L) in stock year-round, but we can special order foeders/larger barrels upon request.

B | Balazs Barrels

OAK701 1L/26 Gal	OAK706 10L/2.6 Gal	OAK710 112L/29.6 Gal
OAK702 2L/53 Gal	OAK707 20L/5.28 Gal	OAK720 225L/59.4 Gal
OAK703 3L/79 Gal	OAK708 28L/7.39 Gal	
OAK705 5L/1.32 Gal	OAK709 56L/14.8 Gal	



Balazs Oak Barrel Video

CLICK HERE TO WATCH THE VIDEO



C | Vertical Foeders

These models stand vertically, which compared to horizontal foeders, takes up a much smaller footprint in your brewery or winery. The longer, skinnier design also allows for a higher wood surface to beverage ratio. The oak is porous, so it will retain the character and living microbes of previous batches.

OAK75035 3.5HL/92 Gal
OAK7506 6HL/158 Gal
OAK75082 8.2HL/216 Gal

D | Horizontal Foeder

This model lays horizontal, which is ideal for aging wine and lagers. Horizontal foeders are ideal for any maturation happening post fermentation, though you could absolutely ferment in one if you opted to do so—you do you, boo. The oak is porous, so it will retain the character and living microbes of previous batches.

OAK7520 20HL/528 Gal



E



F

E | Barrel Rack for Balazs Barrels

Wooden barrel racks for Balazs Hungarian Oak Barrels:

OAK730 28L Single	OAK731 56L Single	OAK732 112L Single
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F | Barrel Racks

Stacking powder-coated metal racks for storing barrels. Up to 10 racks can usually be shipped on one pallet to save on freight. Manufactured by Western Square. Racks do not qualify for free shipping and will be charged actual shipping costs.

WE495 30 Gal Single	WE496 60 Gal Single	WE497 30 Gal Double	WE498 60 Gal Double
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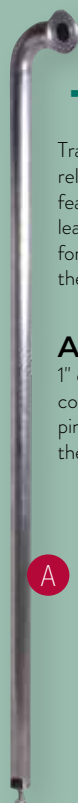
Barrel & Cellar Accessories

Transfer Tools

Transfer tools are used to transfer wine out of a barrel using inert gas (nitrogen/argon) pressure. Ours features an adjustable lees pin which enables you to leave the lees behind when racking. Visit our website for more detailed descriptions. All parts in contact with the wine are 304-type stainless steel.

A | Adjustable Racking Tube

1" diameter stainless racking tube with 1.5" tri-clover connection and welded in adjustable lees pin. Set the pin height at the bottom of the racking tube to leave the lees behind. **R632**



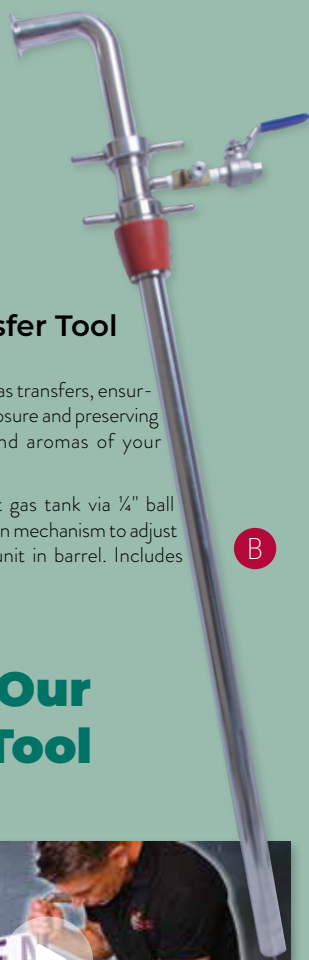
B | Gas Transfer Tool

Best Seller!

For easy and efficient gas transfers, ensuring minimal oxygen exposure and preserving the delicate flavors and aromas of your barrel-aged creations!

Hook up to your inert gas tank via 1/4" ball valve. Stainless lock down mechanism to adjust height and to secure unit in barrel. Includes pressure relief valve.

R657



Watch Our Barrel Tool Video



CLICK HERE TO WATCH THE VIDEO



Lees Stirrers

C | Lees Stirrer

Easily stir your lees back into suspension with this handy drill powered stirring tool. The blades fold down allowing for easy insertion into a barrel. As soon as you turn your drill on the blades expand to create a powerful stirring action. **WE590**

D | Stainless Lees Stirrer 24"

Connect to drill and use on lowest speed. Included black plastic bung seals barrel while stainless shaft spins freely. Blades fold out when in action. **WE592**

E | Manual Lees Stirrer

Simple, yet effective, manual design does not require a drill to operate. Made entirely from 304-type stainless steel. Not for use with carboys. **WE596**

Glass Wine Thiefs

J | Economy Thief

A unique, functional variation of the traditional glass wine thief. Works best with barrels. **MT347**

K | Bent Barrel

A Heavy Duty Thief at 18" long, 1.25 inches thick, with glass "D" handle and bent to work with stacked barrels. Very sturdy & perfect for sampling, testing, and winery events. **MT348**

L | Glass Sample Taker/Thief

Works great with smaller fermenters for taking tasting samples, or for hydrometer readings. 3/4"D x 12"L. **MT343**

Silicon Barrel Bungs

F | Solid Large Barrel

Solid Silicone bung that fits most oak barrels. Top measures 2 5/16" and the bottom is 1 3/4". **FE483**

G | Locking Bung for Barrel

Great for tight bunning barrels while rolling them on their side, and moving barrels from location to location.

A stainless plate embedded in the silicone allows the bung to expand outward when tightened. This creates considerable pressure against the bung opening, ensuring a super solid seal. Use a crescent wrench or 1/2" driver to tighten the nut on top of the bung. Bottom of bung measures 1 1/2" and the top of the bung measures 2 1/2". **FE484**

H | Solid Small Barrel

Designed to fit a small barrel. Dimensions are 1 7/8" tapering down to 1 1/4". **FE488**

I | Premium Breathable Bungs

When set to the open position, the bung acts as an airlock and allows the release of CO₂ while maintaining a seal against oxygen coming in. This makes the bung ideal for alcoholic or malolactic fermentation. When fermentation is over and you no longer want the bung to "breathe" out, you just push the center cap into the bung to create a firm seal and becomes a solid stopper!

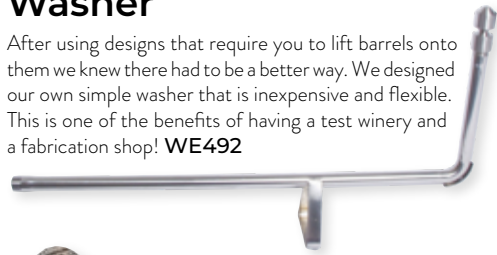
FE489 | Small Barrels & Carboys

FE497 | Large Barrels & Variable Volume Tanks



MoreWine's Barrel Washer

After using designs that require you to lift barrels onto them we knew there had to be a better way. We designed our own simple washer that is inexpensive and flexible. This is one of the benefits of having a test winery and a fabrication shop! **WE492**



Spinning Head For Barrel Washer

This is just the spinning spray head. We use this as part of our complete barrel washer, **WE492**. Some clever customers have asked for just this head so that they can fabricate their own washer. Features female 3/4" NPT threads for attachment. **WE492A**



J



K

J | Sulfur Discs

Definitely preferred over the sulfur sticks, these drip-less pre-figured discs allow you to burn the correct amount of sulfur with ease. Use the 2.5 gram size for 30 gallon barrels and the 5 gram disc for 60 gallon barrels. Use with the Sulfur Burner below to ensure sulfur ash does not fall into the barrel.

WE702 | 2.5 Gram Pack of 10

WE703 | 5 Grams Pack of 10

K | Sulfur Stick

Used by some winemakers to treat oak barrels. The stick is suspended in the barrel and burned before the barrel is put away for storage. In general, the coopers recommend 1/3 to 1/2 of a stick per 60 gallon barrel. Use 2" to 3" of a stick per 60 gallon barrel.

WE705 | Each

WE705B | Pack of 10

L | 13" Sulfur Burner

A stainless steel mesh basket with cylindrical disc bottom that is suspended by a stainless rod from a silicone bung to catch burning sulfur on the bottom. **WE701**

Oak Restorer-CW

Chemical Barrel Restorer

Oak Restorer-CW is designed to clean and restore oak barrels.

Will remove tartrate crystals, wine color, protein and organic soils, and clean barrels using **cold** water (68–86°F) water.

This fast dissolving formulation contains 100% active components for advanced cleaning action compared with carbonates alone. By thoroughly cleaning the internal contact surface you can extend the working life of your oak barrels and staves.

CL70A | 1 Kg

CL70 | 5 Kg



M



Top View
Cellar Keg

M | MoreWine! Cellar Keg

Most winemakers appreciate the simplicity of using a keg for topping up barrels... apply nitrogen or argon gas pressure and to top up your barrels as needed. See web listing for more information and a list of recommended hardware to connect.

- 4" Tri-Clamp lid makes the keg easy to clean
- Pressure relief "blow-off" valve for worker safety
- All Stainless Steel construction
- New Stainless steel 50L/13.2 gallon capacity keg
- 1.5" Tri-Clamp wine output
- 1/4" QD gas connection

R651

N | Cellar Keg Cart

Ideal for topping up multiple barrels. Perfect for rolling over uneven surfaces.

- Custom-welded stainless steel frame
- Fits all full-diameter kegs
- Flat-Free foam tires
- Visit our website for more info

FE894

O | Humidifier

Ideal for topping up multiple barrels. Perfect for rolling over uneven surfaces.

- Stand-alone unit
- Easy installation and handling
- Compact construction
- Wall or suspended mounting
- Water Output: 6.5 L/h (1.69 Gal/h)
- Air Flow: 280 m³/h
- Power: 230 watts
- Power Connection: 110V/1Ph/60Hz

FE894



Keg & Cart
Sold Separately



O

Marbles For Topping Up



Clear glass marbles are a great choice for filling up volume in a small fermenter or oak barrel. Most of us have been in that situation where we have the ideal container we want to use to store our wine, but we just don't have quite enough wine. What are your choices?

Clear glass marbles, free of ink or contamination, are an ideal solution. Use just as much as you need to top up the vessel. When you transfer the wine out, remove your marbles, wash and reuse with your next batch. 3 lbs of marbles is enough to displace approximately 1 Liter of liquid. **WE251**

Oak Alternatives

Using Chips, Cubes, Segments, Staves & Stix

■ **Chips Versus Cubes, Segments, Staves/Stix:** When comparing cubes, segments, or staves/stix to chips, it is important to keep in mind the following: chips are often made from lower quality, un-seasoned wood and depending on the source this will most likely come through in the finished wine with various degrees of harshness. That being said, there are exceptions and some suppliers such as *MoreWine!* do get their chips from actual cooperages (instead of a cabinet shop or furniture mill...) and the flavors and aromas from these can be quite good.

■ **Chips Are Not A Complete Oaking Solution:** Chips should be viewed as a tool rather than a complete oaking solution because of their thin shape and size. During toasting, due to their lack of mass, chips react quite quickly to the heat and they all toast to a consistent level, leaving them monochromatic and simpler in flavor. In addition to the toasting issues, the smaller size of the chips makes for a full release of all of its compounds in a very short period of time. This may be great for quickly getting toasted oak components into a fermentation (indeed, this is probably the single best use for the chips), but when the ideal is a slow and steady extraction rate over a period of several months to a year or so, a winemaker should probably forego the chips in favor of cubes or staves.

■ **Cubes, Segments & Staves = Top Quality:** Get the same quality of oak flavor that you would receive from a new barrel with StaVin's or Winestix high quality oak products. Used in many of America's finest wineries, these oak barrel alternatives are crafted from tight-grain French, American and Hungarian oak staves. The staves are seasoned (air-dried) for at least 24 months, just as if they were destined for the highest quality barrels. Normally cubes are used with small batch sizes while segments and staves are used in batch sizes of 60 gallons and more.

■ **Fire Toasted or Convection Toasted?** StaVin's oak cubes, segments and staves are toasted over an open fire resulting in a gradation of toasting that slowly contributes a multitude of positive flavor compounds over time. The complexity of compounds available from fire toasting most closely resembles barrel aging. Winestix's are toasted in a convection oven resulting in a uniform toast level throughout the cube, segment or stave. Convection toasting can be really cool for isolating a more narrow band of flavors or mouthfeel that you want to consistently repeat. You can obtain further complexity with convection toasted oak by adding different toast levels to a single vessel. Either way you can't go wrong, each brand and format will offer slightly different flavors as well as different extraction times. Experiment to find what you like best!

Using Oak in the Ferment of a Red Wine

■ **Using Toasted Oak During a Ferment:** During a red wine fermentation, compounds derived from toasted oak are a highly effective and natural additive for initiating the stabilization of color and cross-linking grape tannins to help build mid-palate structure. These components can come from chips, cubes, segments or staves, and all are effective. However, each will differ in their rate of extraction based on surface area and exposure to end grain (the end grain extracts at a quicker rate than the rest of the wood surface). The extraction rates for the different oaks can be broken-down as follows (from quickest to slowest):

Chips: Roughly 7 days

Cubes: 2 months minimum, useful life of 1 year

Segments: 3 month minimum, useful life of 18 months

Staves/Stix: 3 month minimum, useful life of 2 years

So, with the exception of the chips, we can see that once the 2 to 4 weeks of a primary fermentation are over, each of the toasted oak products have a useful life far beyond this time period. Therefore, the winemaker can carry the oak through with the wine into the next tank post-press in order to continue the extraction during the structuring and maturation periods.

The minimum amount of toasted oak needed to achieve cross-linking and structuring during a fermentation is 2–8 lbs of chips, cubes or segments per ton (1 ton gives around 160 gallons or 606 liters of must when crushed). Broken down even further, this works out to .2 to .8 ounces per gallon or .05 to .2 grams per liter. Use amounts on the lower side for chips and on the higher side for segments.

■ **Using Mesh Bags:** When using toasted oak to structure a red wine fermentation the oak really needs to be in constant contact with the liquid portion of the wine throughout the entire fermentation. So, with this in mind, it is recommended to use a food-grade mesh bag (usually for the cubes and segments) and either weigh it down or tie it off in the fermenter so that the wood remains under the cap (the nylon bag also makes transferring the oak into the next vessel post-press all that much easier.)

Winestix® Oak Alternatives

Winestix are a convenient way to impart very high quality, convection toasted oak to your wine. Convection toasting, as opposed to fire toasting, offers a more uniform toast level throughout the product. Many like this toasting method for its consistency, depth of flavor and overall flavor impact for each ounce of oak used. Winestix imports their tight-grain French Oak from the Allier region of France where it is harvested and air dried in France for 24 months. Winestix American Oak is uniquely made from tight-grain New York Oak. Milled and air dried in New York for two years, oak that is grown and seasoned in this area is getting a reputation for a more subtle Vanillin and a fantastic overall complexity when compared with other American oak.



Winestix® Carboys Stix

Use one Winestix® per 5–6.5 gallon carboys. Winestix will easily fit through the mouth of a glass carboy, and can be attached to a string via the drilled hole for easy removal. Allow for at least a 2–3 month minimum extraction time. 1" W x 17" Long.

American

OAK651 | Light Toast
OAK652 | Medium Toast
OAK650 | Medium+ Toast
OAK653 | Dark Toast

French

OAK661 | Light Toast
OAK662 | Medium Toast
OAK660 | Medium+ Toast
OAK663 | Dark Toast



Winestix® Tanks Staves

Tank Staves are sized so that one Stave is perfect for 30 or 60 gallons of wine. Allow for at least a three month minimum extraction time. 3 1/2" W x 34" Long.

American

OAK654 | Light Toast
OAK656 | Medium Toast
OAK658 | Medium Plus Toast
OAK657 | Dark Toast

French

OAK664 | Light Toast
OAK666 | Medium Toast
OAK668 | Medium Plus Toast
OAK667 | Dark Toast



Winestix® Segments

Winestix Segments are a new form of oak integration for wine, designed to give new barrel flavors with an extraction time similar to cubes. The combination of Short and Long grains result in amazing gradience of flavor similar to barrels, while extracting significantly quicker!

These Winestix Segments feature a Toast Blend of 40% Medium, 40% Medium Plus and 20% Dark toasted stave. One 1 lb/490 grams treats approximately 100 gallons of wine.

American Blend

OAK600 | 1 pound

French Bordeaux Blend

OAK605 | 1 pound



Winestix® Barrel Tether

These 8 piece Barrel Tethers are sized so they fit in through the bung hole of a barrel and treat 59 gallons of wine. Allow for at least a three month minimum extraction time.

OAK632 | American Medium +
OAK636 | French Medium +

StaVin™ Oak Alternatives

Stavin is a premium oak alternative that we consider the closest a winemaker can get to high-end barrel flavors. First and foremost Stavin products are fire toasted just like barrels. You can visually see a dark to light coloring in each of their products that represents the full spectrum of flavors you would expect from a high-end barrel. The raw oak they use is the best available and it is air-seasoned for a minimum of 3 years. All product is quality controlled to high standards.

StaVin™ Oak Cubes

StaVin™ Oak Cubes are a great step-up in quality from chips, offering the full spectrum of oak flavors that you would expect from a high-end barrel. The cubes are great for use during the ferment or in smaller vessels. They especially work well with glass carboys and other containers with small openings. Use 2–2.5 ounces per 5 gallons.

American

OAK380B1OZ | Med+ 1 Ounce
OAK380B2OZ | Med+ 2 Ounces
OAK380B8OZ | Med+ 8 Ounces
OAK380B1LB | Med+ 1 Pound
OAK390B2OZ | Heavy 2 Ounces
OAK390B8OZ | Heavy 8 Ounces
OAK390B1LB | Heavy 1 Pound

French

OAK540B2OZ | Med 2 Ounces
OAK540B8OZ | Med 8 Ounces
OAK540B1LB | Med 1 Pound

OAK580B1OZ | Med+ 1 Ounce
OAK580B2OZ | Med+ 2 Ounces
OAK580B8OZ | Med+ 8 Ounces
OAK580B1LB | Med+ 1 Pound
OAK590B2OZ | Heavy 2 Ounces
OAK590B8OZ | Heavy 8 Ounces
OAK590B1LB | Heavy 1 Pound

Hungarian

OAK480B1OZ | Med+ 1 Ounce
OAK480B2OZ | Med+ 2 Ounces
OAK480B8OZ | Med+ 8 Ounces
OAK480B1LB | Med+ 1 Pound

StaVin™ Oak Segments

If you are looking to replicate barrel flavors as closely as possible, then StaVin's™ Stave Segments are just right for you. Less end-grain than the cubes means a slower extraction over a longer contact time, which will lead to a softer and more rounded mouthfeel. The recommended ratio for 100% new barrel flavor is about .5 lb per 5 gallons of wine. Since the extraction is so slow, the minimum contact time is 16 weeks and they can be left on the wine for up to 18 months. Made from French Oak and feature a Medium Plus toast.

OAK610B1LB | 1 Pound
OAK610B5LB | 5 Pounds

OAK610S15LB | 15 Pound

StaVin™ Oak Barrel Replicas

The Oak Barrel Replica is a simple and perfect way to impart 100% new barrel flavor into wine stored in a neutral oak barrel. 30 staves are tethered into 10 sections, which allows modification and complete control. If you want 50% of new barrel extraction spread over two barrels, simply cut the Replica in half. The contact time is 3 months minimum and up to 18 months of useful life. Comes with a wood bung for direct insertion into your barrel. Toast level is Medium Plus.

OAK620 | French Med +
OAK620A | American Med +

Mesh Bags For Oak

Good for adding oak to a fermenting wine without the mess! Just sanitize the bag, add your oak and toss them in! All bags come with a drawstring.

6" x 8" | BAG10
9" x 12" | BAG12
8" x 15" | BAG22
15" x 15" | BAG15
18" x 20" | BAG20
24" x 24" | BAG28
29" x 29" | BAG26

Convection Toasted Oak Chips

Cellar Science oak chips offer the best overall value when it comes to convection toasted oak chips. Traditional oak chips have a fair amount of surface area to impart oak quickly into the wine. Each wine is different so the amount and time depends on the winemaker's personal oak preferences.

SUGGESTED DOSAGE:

2 oz per 5 gallons; taste every other day to determine when to remove.

American Medium Toast

OAK248B1OZ | 1 Ounce
OAK248B2OZ | 2 ounces
OAK248B4OZ | 4 ounces
OAK248B1LB | 1 pound
OAK248S50 | 50 pounds

American Heavy Toast

OAK249B4OZ | 4 ounces
OAK249B1LB | 1 pound
OAK249S | 50 pounds

French Medium Toast

OAK268B1OZ | 1 Ounce
OAK268B2OZ | 2 ounces
OAK268B4OZ | 4 ounces
OAK268B1LB | 1 pound
OAK268S50 | 50 pounds

French Heavy Toast

OAK269B4OZ | 4 ounces
OAK269B1LB | 1 pound
OAK269S50 | 50 pounds

Convection Toasted Oak Cubes

Convection toasted Oak Cubes made from seasoned American and French Oak and produced in the USA. Medium toast is our most popular level and provides good oak flavor and character.

SUGGESTED DOSAGE:

2–4 oz per 5 gallons; taste every other day to determine when to remove.

American Medium Toast

OAK370B4OZ | 4 Ounces
OAK370B1LB | 1 Pound
OAK370S | Pound Bag

French Medium Toast

OAK317B4OZ | 4 Ounces
OAK317B1LB | 1 Pound
OAK317S | 50 Pound Bag

Xoakers™ Oak Spheres

Features:

- 1" convection toasted oak spheres
- American oak seasoned for 36 months
- French oak seasoned for 24 months
- Easy to count out instead of measure
- Easily removed from fermenter
- Recommended contact time of 4–8 months.

American Medium +

OAK205B | 8 pack
OAK205A | 60 pack/1 pound

French Medium +

OAK200B | 8 pack
OAK200A | 70 pack/1 pound

Stainless Steel Infusion Tubes

A | Oak Infusion Tube for Carboys

The easy way to remove oak chips and cubes from your carboys! These stainless steel perforated tubes will hold 2 ounces of oak. A small piece of plastic line is tied to the top stopper of the infusion tube allowing your carboy stopper to seal tightly. Silicone stoppers at either end for easy access to either side of the tube. 16" long. Fits carboys 5 gallons and up. OAK597

B | Oak Infusion Tube for 60 Gal Barrels

An Easy way to integrate new oak flavor and structure into wine stored in a neutral barrel and a fantastic way to reduce the cost of buying new barrels.

Top silicone bung ensure an air-tight barrel seal. Bottom silicone bung for convenient emptying and reloading. Tube accommodates 8 oz of at a time. Perforated 304 stainless construction. 24" L x 1 3/4"D with a 5" stem. OAK595

Clarifying Wine

Fining Agents (Clarifiers) are usually added to juice or wine to help clarify or to remove phenolic compounds associated with bitterness, astringency or browning, or proteins associated with haze. However, fining is non-selective. So at the same time you are removing the compounds you're after, you are also removing other desirable phenolic compounds that are contributing to flavor, mouthfeel, aroma and color. Thus the lowest level concentration that will do the job is always the most desired.

The scientific approach to fining is to make a stock solution and then run bench trials to choose the lowest level fining that will perform your objective. Our packages are generally designed to treat either 6 or 60 gallons of wine at a medium-high dosage rate.

Gelatin Extra No.1 (Powdered)

A heat soluble Gelatin available in powder form. Composed of high molecular weight proteins that carry a big positive charge. Gelatin will help to reduce cloudiness by removing colloidal substances. It has an overall tannin polishing effect, but still preserves the phenolic compounds responsible for structure (similar to fining with egg whites). Add at the rate of .2 to .35 grams per gallon. Prepare by mixing in warm water. Once dissolved completely, gradually incorporate into the wine during a transfer or pump-over. The solution must be maintained at 95–104°F (35–40°C) as it's added to the wine.

FIN35 | 2 ounces

Polyclar VT (PVPP)

A non-soluble clarifier that removes phenolic compounds, especially those associated with the browning and astringency of white wine. Mix with a minimal amount of warm, distilled water and gently stir into your wine. Let stand for a few days and rack off.

FIN40 | 1 ounce

Sparkolloid

A polysaccharide mixed with diatomaceous earth. Use 1 tsp per gallon. Boil Sparkolloid with 1 cup of water for 15 minutes and add to fermenter. Wait at least a month before racking.

FIN50 | 1 ounce

Albumex Bentonite

Granular, direct application Calcium-Bentonite preparation for clarification and protein stabilization of juices and wines with a pH lower than 3.5.

Applied at a rate of 1–3 g/L (4–12 g/gal) of wine. Package provides a dosage of 9.5 g/gal for a 6 gal carboy.

FIN51 | 2 ounce

FIN51A | 20 ounce

FIN51B | 2.5 kilograms

FIN51C | 25 kilograms

Canaton Bentonite

Granular, direct application Calcium-Sodium-Bentonite preparation for clarification and protein stabilization of juices and wines with a pH higher than 3.5.

Applied at a rate of 1–3 g/L (4–12 g/gal) of wine. Package provides a dosage of 9.5 g/gal for a 6 gal carboy.

FIN52 | 2 ounce

FIN52A | 20 ounce

FIN52C | 25 kilograms

Bentonite

Bentonite is a negatively charged, clay-like mineral; that removes positively charged particles. It works best when the wine is at a warmer temperature so we suggest clearing with bentonite in the late spring or early summer. Bentonite is also more effective at a lower pH because the positive charge on proteins is stronger at lower pH levels. *Generic low level fining for five gallons: blend 1/2 tsp with 1/2 cup of hot water (140 to 200°F) in a blender for 1–2 minutes. Let stand for 60 minutes, mix, and stir into wine. Let stand for 10–14 days and then rack off. This is fining at .16 g/L*

FIN60 | 2 ounces

FIN60LB | 1 pound

Polycacel

Used both curatively and preventatively against browning and pinking in white juice or in wine under long term storage conditions. Polycacel helps improve wine color and overall organoleptic properties. Polycacel is a blend of polyvinyl-polypropylidone (PVPP), soluble potassium casein and micro-pulverized cellulose. This specific blend allows for more complete action on phenolic compounds while avoiding over-stripping the wine.

FIN61 | 5.5 grams

FIN61A | 55 grams

Cristalline Plus

Recommended for whites, roses, fruit wines & ciders. Cristalline Plus is a blend of isinglass (fish-derived protein) and citric acid stabilized with SO₂. Cristalline Plus has a strong positive charge which makes it very effective at improving the clarity of a wine (even those that are made from botrytised grapes). As an added benefit, Cristalline Plus can help improve the filterability of a wine. Cristalline Plus is not sensitive to cold temperatures and may be slow to finish settling. The use of Gelocolle (FIN64) an hour after the addition of Cristalline Plus will help speed the settling process and create more compact lees.

FIN62 | 0.5 grams

FIN62A | 5 grams

FIN62B | 1 kilogram

Caseine Soluble

Caseine Soluble is a concentrated, powdered form of Potassium Caseinate produced from milk. Helps eliminate oxidized phenolic (brown colored) and bitter compounds in white wines, rose wines, fruit wines, and meads. Can be used preemptively in the must or as a curative step on finished wine. See our website for more information on the dosage and use of Caseine Soluble.

FIN63 | 1 ounce

FIN63A | 10 ounce

FIN63B | 1 kilogram

Gelocolle

Often used with isinglass, bentonite, gelatins, and other organically derived fining agents to help compact the lees, Gelocolle is a liquid solution of suspended silica that is used during fining to help improve settling. Gelocolle also helps to limit the risk of over-fining when used in conjunction with other fining agents. Gelocolle can also be used to remove excess protein in both red and white wine, thereby improving their filterability. Gelocolle is completely inert and will not add any flavor or aroma to the wine. Once opened use immediately. Best stored at 50–68°F (10–20°C). Gelocolle solidifies irreversibly when frozen.

SUGGESTED DOSAGE: In general, use Gelocolle at a rate of 1 mL Gelocolle per 1 g of the fining agent you are adding. For protein removal use 5 mL Gelocolle per gallon of wine.

NOTE: When using Gelocolle with a gelatin fining, use 1.0 mL of Gelocolle to 1.0 mL of gelatin.

FIN64 | 30 ml

FIN64A | 1 L

Bentolact S

Used in the production of White, Rosé, Fruit Wines

A proprietary IOC blend of soluble casein and bentonite. Bentolact S is most effective when used early (during cold settling). This fining agent is formulated for the preventative treatment of must prone to oxidation. It will help prevent the formation of undesirable off-characters. Using this with whites, roses, and light fruit wines will help prevent any negative characters from forming as a result of oxidation during processing. Depending upon the wine, a Bentolact S addition may take up to 7 days to settle.

SUGGESTED DOSAGE: Juice: 2.25 grams per gallon
Wine: Applied at a rate of 6 grams per gallon

FIN66 | 30 grams

FIN66A | 300 grams

Inocolle Extra N1

For Gentle Fining Of Structured Red Wines

Inocolle Extra N1 is a powdered proprietary formulation of high molecular weight gelatin protein. It can rapidly reduce turbidity, removing colloids which otherwise might precipitate later in the wine. Inocolle Extra N1 has an affinity for polyphenols and will enhance the aging potential of wine. Wines are polished, while mature phenolic compounds associated with balance and structure are preserved. A great choice for gentle fining of red wines. Store in a dry, odor-free environment below 77°F. *Applied at a rate of .3 grams per gallon*

FIN67 | 30 grams

FIN67A | 300 grams

FIN67B | 1 kilogram

Colle Perle

For treatment of astringent Red, White, & Fruit wines

Colle Perle is a hydrolyzed gelatin solution. Primary uses are clarification and the removal of bitter tannins and phenolics. Colle Perle flocculates and settles well. Desirable aromas and flavors are retained while harsh characters are removed. It is particularly useful to optimize potential of hard pressed product. In white wines it can be used in conjunction with bentonite to compact lees. **SUGGESTED DOSAGE:** 4ml per gallon

FIN68 | 1 ounce

FIN68A | 8 ounces

FIN68B | 1 liter

Removing Hydrogen Sulfide

Hydrogen Sulfide (H₂S) is a compound that smells like rotten eggs. It is always present in small amounts, below your flavor detection, as a natural by-product of yeast metabolism. Excessive levels (very stinky!) can be attributed to many factors including low FAN (Free Assimilable Nitrogen), the presence of sulfur left over from the vineyard, and high levels of suspended solids. If left unfixed the H₂S can develop into Mono-mercaptans or Poly-mercaptans, which are more difficult to remove.

If only H₂S is present during the ferment it can normally be fixed with the addition of DAP. Our standard recommendation of Fermaid K, at 1/3 sugar depletion, contains DAP and will help eliminate potential H₂S problems. After fermentation, H₂S can be dealt with by the addition of Reduless or Copper Sulfate.

Historically a common solution for H₂S is to add 50 ppm of sulfite and perform an aerative racking. The tricky part is that you can't tell H₂S and mono-mercaptans apart by smell or taste and aeration will convert mono-mercaptans into poly-mercaptans. Poly-mercaptans are very difficult to remove from the wine.

Kupzit®



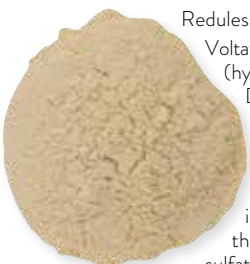
Kupzit® is an innovative copper citrate preparation developed to eliminate sulphide off-flavors, more specifically, hydrogen sulphide odors. Kupzit® contains 2 % copper citrate. For easy dosage and handling, it is coated onto a mineral carrier material – a particularly pure, high-

quality bentonite – and then granulated. Kupzit® reacts quickly and specifically with sulphurous, disagreeably smelling compounds such as hydrogen sulphide and mercaptans. These compounds are fast acting and, when dosed accurately, show an insignificant increase in the copper content of your wine.

DOSAGE & APPLICATION: For optimal treatment, pretests are absolutely recommended. Generally, the dosage amounts to 5–20 g/100 L. Prepare a slurry of Kupzit® and wine in a ratio of 1:10 then add and stir thoroughly for the best distribution into your wine. The reaction is completed within a few minutes after addition. Separation of the lees/sediments is conducted by filtration within 1–2 days. When applied properly, the copper content is not, or only slightly increased, which means in most cases after the Kupzit® treatment blue fining is not required. Application can be conducted either separately or combined with clarification/fining. In case of a combined fining Kupzit® is added as first component.

FIN85A | 3 grams
FIN85B | 30 grams

Reduless



Reduless is designed to correct negative Volatile Sulfur Compounds such as H₂S (hydrogen sulfide, “rotten egg”) and DMS (dimethyl sulfide, “cooked corn”) defects in wine. Made from inactivated yeast that have been infused with copper using a proprietary process, Reduless is a much gentler H₂S remedy on the wine than the traditional copper sulfate treatment alone. If you have an

H₂S problem, then we recommend treating it with Reduless first. However, if the sulfur problem still remains after the Reduless treatment, then a bench trial with copper sulfate (CuSO₄) is recommended.

FIN65 | 3 grams
FIN65A | 30 grams
FIN65B | 2.5 kilograms

Copper Sulfate 1%



Some homewinemakers will treat wine affected with H₂S by stirring with a copper rod or racking through a copper “scrubby”. Copper converts the hydrogen sulfide into copper sulfide, which is not soluble in wine. However, putting wine in direct contact with a non-measured amount of copper can result in residual copper being left in your wine, especially in low pH environments.

A more professional approach to the reduction of Hydrogen Sulfide is to use a measured amount of copper sulfate in a 1% solution. Normally a trial is set up to determine the smallest amount needed to eliminate the problem. Because the amounts used are very small, it will be necessary to use a pipette.

Add copper sulfate in small 0.1 ppm doses. Wait several days for the copper sulfide to settle out and then rack off the lees. Do not add copper sulfate during an active fermentation as that may actually cause more hydrogen sulfide to form.

For complete instructions refer to our *MoreManual!* “Copper Sulfate Trials” found on the document tab for FIN80 on our website.

FIN80 | 1 oz or 30 mL
FIN81 | 4 oz or 120 mL



Copper Sulfate Bench Trial Kit

Got Rotten Egg Smell? *MoreWine!*'s Copper Sulfate Bench Trial Kit will help you to determine the origin and treatability of this result of stressed fermentation. Includes 1 oz of 1.0% Copper Sulfate solution and all the hardware and instructions you'll need to determine the correct amount of copper to remove the odor, and to determine if it is indeed removable.

Includes:

- 1oz 1% Copper Sulfate Solution
- 1mL Pipette & Pipette bulb
- 100mL Graduated Cylinder
- 5 50mL Flasks w/ Stoppers

FIN84

Stuck or Sluggish Fermentation

ProRestart Uvaferm 43

Works quickly due to preconditioning and direct addition into a stuck or sluggish fermentation.

This is a great deal easier than traditional restart methods. Decreases spoilage risks due to its rapid fermentative activity and helps avoid excessive SO₂ additions. Decreases risks related to color loss and oxidation. Preserves the flavor of the wine due to rapid sugar consumption without volatile acidity increase or other spoilage problems. Use 83 g per 30 gallons. Can be transferred to next barrel after first barrel is finished. Comes with nylon mesh bag and full set of instructions.

DYW98 | 83 g & 1 mesh bag



Resolving Issues

Yeast Hulls

Yeast hulls are usually the first action

when you have a stuck or sluggish alcoholic or malolactic ferment. Yeast

Hulls are essentially dead cell walls that absorb toxic yeast by-products that could be inhibiting fermentation. Yeast Hulls are then typically followed by ProRestart in the case of a stuck alcoholic fermentation or Acti ML in the case of a stuck ML ferment.

As a side note, Yeast Hulls are included in the Fermaid K mix of nutrients to help prevent problem ferments from the onset. The reason you would not use Fermaid K for a stuck ferment is that Fermaid K contains DAP. If DAP is added to the ferment past the point of metabolization by the yeast, it could potentially leave an unwanted, residual flavor. Use at the rate of .5 – .9 grams per gallon.

AD346A | 5 grams
AD346 | 50 grams
AD346B | 1 pounds



Uvaferm43

The best yeast to use on stuck

fermentations. It has a high alcohol tolerance, short lag time, and ability to ferment over a broad temperature range. Great for a variety of styles of wine, this yeast demonstrates a relatively neutral sensory effect on the finished wine, but has been known to impart some berry and cherry aromatics. See page 24.

DYW76 | 8 grams
DYW76A | 80 grams



Lowering Acidity

Potassium Carbonate

Used to lower acidity levels. 3.8

grams per gallon will reduce acidity by about .1%. Requires that the fermenter be stored cold for several weeks, during which the tartaric acid drops out as Potassium Bitartrate. The preferred method of reducing acid and raising pH. Doing a trial run with a small amount is strongly suggested to determine exactly what the drop in acidity will be.

AD640 | 2 ounce
AD640LB1 | pound
AD640S | 55 pound sack

Calcium Carbonate

Calcium Carbonate will lower acidity and does not require cold stabilization to precipitate-out acid like Potassium Carbonate does, but it takes longer, affects flavor, and it reduces tartaric before dropping out malic or citric acids. 2.5 grams per gallon will roughly lower acidity by .1%.

WM20 | 50 grams
WM20LB | 1 pound



Filtering

Sizing a wine filter for your winery is the first step on the road to enhanced stability and clarity in the wines you produce. The basic idea behind sizing a wine filter is to be able to filter the largest single lot of wine that you are likely to produce without clogging the filter media and having to stop the filtration process – this will always lead to the loss of whatever wine you have in the filter body and the hoses leading to and from the filter.

A good rule of thumb for 20x20 cm filters is that you will be able to run between 10 and 15 gallons of wine per pad in the filter. So, a 10 plate wine filter will run between 100 and 150 gallons before clogging, provided that the wine is well settled and/or has been filtered already through a rougher pad. Again, this is a general rule and it is very important to understand that a wide range of factors can influence this. That said, this general rule of thumb tends to hold pretty true. * Filters do not qualify for our free shipping policy, and are only imported once per year. Check our website or call for current availability and shipping.

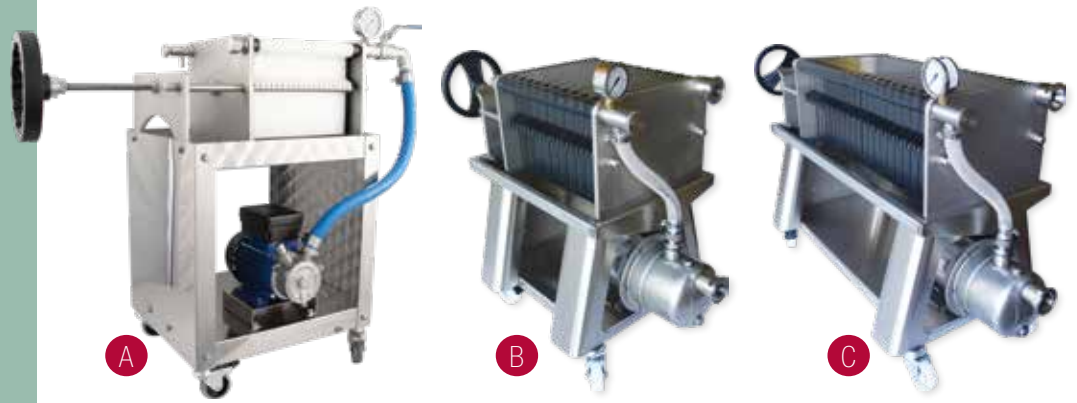


Plate Filters 20cm x 20cm

Commercial quality plate filters featuring 20 cm x 20 cm plates. Included 110v, 1/2hp, stainless pump will move wine from your container and push it through the filter. Marchisio filters come with Noryl plates to allow for steam sterilization.

Features:

- 304 Stainless Steel Construction
- Stainless Steel Valves
- Built-in centrifugal stainless steel pump
- Air release valve to bleed air or wine from filter
- Built-in glycerine-filled pressure gauge
- Dimensions & Weights can be found on website
- 10 Plate filter has flow rate of 39-79 GPH
- 20 Plate filter has flow rate up to 158 GPH
- 40 Plate filter has flow rate up to 317 GPH

A. Enolitalia Filters

WE264 | 10 Plate
WE263 | 10 Plate Bench Top
WE266 | 20 Plate
WE268 | 40 Plate

Marchisio Filters

B. WE906N | 20 Plate Filter
C. WE908N | 40 Plate Filter

Filter Pads



Plate and Frame Filtration (also called Pad or Depth Filtration) is in most cases the best and most economical option for small scale wine producers. Plate and Frame filters work by placing disposable cellulose filtration pads in the filter body and then passing the wine through these pads.

The pads are available in a variety of grades, each successive grade providing a tighter, more thorough filtration. Because the wine does not pass through the pads successively, which is to say that a given unit of wine will only pass through one pad, all the

pads in the filter need to be the same grade unless you are using a Double Filtration Kit which splits your filter body into two distinct "chambers."

Filters are sized based on the amount of wine that you will need to be able to filter in a given run. On average you can pass 10-15 gal through a 20 x 20 cm pad and 40-60 gal through a 40 x 40 cm pad before they will clog and no longer provide an effective filtration.

The filters can be sterilized by in-line steam, auto-claving, dry heat, or chemical sanitizer. These types of filter pads carry a nominal rating, which means that the micron rating is just an average. Some particulate below the micron rating will be filtered out and some particulate above the rating will get through. Each pad has a rough side and a smooth side. Pads should be placed in the filter in a rough-smooth-smooth-rough configuration with wine entering the rough side.

20 x 20 cm Filter Pads Pack of 25

Packs of 100 or 400 are available on our website.

FIL919B | 9-10 Micron
FIL920B | 5-7 Micron
FIL921B | 2-3 Micron
FIL922B | 1.5 Micron
FIL923B | 0.8 Micron
FIL924B | 0.45 Micron

40 x 40 cm Filter Pads Pack of 100

FIL919A | 9-10 Micron
FIL920A | 5-7 Micron
FIL921A | 2-3 Micron
FIL922A | 1.5 Micron
FIL923A | 0.8 Micron
FIL924A | 0.45 Micron

Round Plate Filter

Get crystal clear wine at home with our small, affordable plate filter. Use gas pressure to push wine through the filter. The wine is forced through two filter pads ensuring a quality filtration each time. Each session requires two filters of the same micron rating. The FIL45B is a complete kit for use with "corny" kegs and comes with two 3 Micron filter pads and two ball lock fittings.

D. FIL45 | Plate Filter

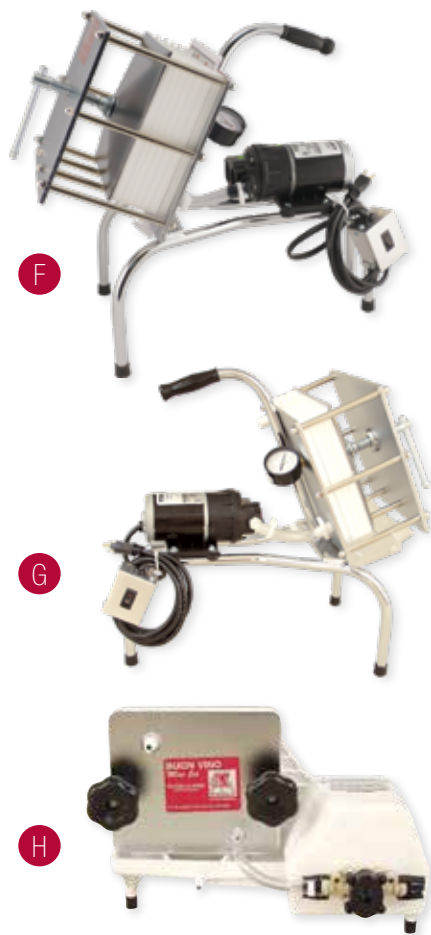
E. FIL45B | Kit for Use With Corny Kegs

8" Plate Filter Pads Packs of 2

Filter pad ratings listed below are approximate values. Pad type filters are nominal filters not absolute filters, meaning some particles below the rating will be trapped and some particles above the rating will be let through.

FIL46 | Rough 5 to 7 Micron
FIL47 | Polish 1 to 2 Micron
FIL48 | Sterile .3 to .5 Micron





Buon Vino Super Jet

A small plate-and-frame style filter for the home winemaker who knows the Mini-Jet is not big enough but does not want to make the jump to our professional grade plate-and-frame filters. This unit has a self-priming pump that sucks fluid from one container, through three filter pads, and back into another container. Designed for home winemakers who will be filtering more than 10 gallons at a time.

The built-in Flojet pump can also be used to rack wine from one container to another by bypassing the filter pads. Additional features include a carrying handle, built in pressure gauge, on/off switch and 4' power cord.

You should not filter wine which contains solids such as stems or oak chips. This will clog the pump and void the warranty. If you think your wine may have solids ask a customer service representative for a pre-filter. Be advised that most plate-and-frame filters will drip during operation. The pump motor draws .5 amps.

F | FIL11 | 6 Plate Filter
G | FIL10 | 3 Plate Filter
 FIL26 | Pre-Filter

Super Jet Filter Pads

FIL12 | Coarse
 FIL16 | Fine
 FIL18 | Sterile

H | Buon Vino Mini Jet Filter

This compact filter is designed for the home wine maker who is filtering 5-10 gallons. Filter at an approximate rate of 5 gallons in 15 minutes. Ideal for filtering wine concentrate kits. There is a small, built-in Flojet pump that can be used for racking from one container to the next by bypassing the filter pads. You should not filter wine which contains solids such as stems or oak chips. This will clog the pump and void the warranty. FIL20

Mini Jet Filter Pads

FIL22 | Coarse
 FIL23 | Fine
 FIL24 | Sterile



BevBright™ Cartridge Filters

BevBright's™ filters are disposable, multi-zoned, cartridge style filters perfect for filtering wine with any standard 10" filter cartridge housing.

Historically as home winemakers the only spun poly, cartridge style filters available have been standard water filters. These cheap filters remove only 60-80% of the material in a single pass. That leaves us wondering why sometimes there is still sediment in the finished product. Even though cartridge filtering is easier, without drips, and the equipment is cheaper many turned to plate & pad filtration.

BevBright™ filters have definitely reverse that trend! BevBright™ achieves superior efficiency by being the first to spin different diameters of poly strands on the same core to create zones. The zone closest to the core contains really tight fibers for final filtration while the final outer layer zone is spun with larger fibers for increased dirt holding capacity and increased flow capacity. The best of both worlds. By comparison typical water filters are spun with only one size of fiber.

Choose the efficiency you want from 90, 98 or 99.8% of material removed in single pass at the micron rating and price point that makes the most sense for you. We do not recommend storing cartridges between use.

I | 5 Micron Filters Rough Filtration

5 micron filters will remove most all yeast cells and most visible material. Compared with one and 3 micron rated filters, a 5 micron filter will allow more flow through.

High Efficiency:

Removes 90% in one pass. **FIL65** | 5 micron

Super High Efficiency:

Removes 98% in one pass. **FIL68** | 5 micron

Absolute:

Removes 99.8% in one pass. **FIL73** | 5 micron

J | 3 Micron Filters Polish Filtration

3 micron filters will remove yeast cells and polish the wine. A great first size to try with already settled, clean wine.

High Efficiency:

Removes 90% in one pass. **FIL64** | 3 micron

Super High Efficiency:

Removes 98% in one pass. **FIL67** | 3 micron

Absolute:

Removes 99.8% in one pass. **FIL72** | 3 micron

1 Micron Filters Fine Filtration

1 micron will remove all yeast cells, even at the high efficiency rating. Use 1 micron if your wine is already very clean and you are looking for a brilliant final product.

High Efficiency:

Removes 90% in one pass. **FIL62** | 1 micron

Super High Efficiency:

Removes 98% in one pass. **FIL66** | 1 micron

Absolute:

Removes 99.8% in one pass. **FIL70** | 1 micron

K | .45 Micron Filter Sterile

When you get to sterile filtration you need a different kind of filter than a spun poly. This filter contains a layer of PES sandwiched between pleated poly sheets. The PES membrane has defined pore size so that no particles (99.99 retention rate) can pass through above .45 micron in size. This is the cartridge you need for sterile filtering white wine if you want to remove malo-lactic bacteria before bottling.

FIL75 | Absolute Removes 99.8% in one pass.

L | Wine Filtering Kit

Designed to be installed in-line between two Cornelius kegs. This design uses Argon or Nitrogen gas pressure to push wine out of the full keg, through the filter and into the clean keg. Filtering Kit comes with one 10" filter housing, a 10" BevBright™ filter, fittings for connection to the filter housing, 3' of beverage line, clamps, and two beverage out quick disconnects.

FIL40

Filter Canister Housing

10" Housing for use with any 10" BevBright™ cartridge filters. 1/2" FPT on both the "in" & "out" of the housing.

FIL32A



Wine Bottles



FARRO Glass Wine Bottles

Our Farro Glass Wine Bottles offers a full lineup of winemaking's most essential and commonly used bottles. We scoured the world to find a bottle source that could provide a quality product consistently and at a fair price that we could pass on to our customers. Look no further if you've been searching for reasonably priced bottles reliably in stock.

STANDARD BOTTLES:

- 200 ML | Antique Green Bordeaux
- 375 ML | Clear Bordeaux
- 375 ML | Antique Green Bellissima
- 375 ML | Antique Green Bordeaux
- 375 ML | Clear Bellissima
- 750 ML | Clear Bordeaux
- 750 ML | Antique Green Bordeaux
- 750 ML | Antique Green Tapered
- 750 ML | Antique Green Burgundy
- 750 ML | Antique Green Champagne

LARGE FORMAT BOTTLES:

- 1.5 L | Bordeaux
- 1.5 L | Bordeaux Tapered
- 1.5 L | Champagne
- 2.25 L | Marie Jeanne
- 3 L | Double Magnum
- 5 L | Jeroboam

A | Enolmatic Bottle Filler

A great bottle filler for the small-scale winemaker. Through the use of a vacuum the Enolmatic filler automatically starts a siphon and automatically shuts off when the bottle is filled to the perfect height. The rate of fill is fast - allowing you to bottle up to 180 bottles per hour.

The Enolmatic's siphon will suck wine directly from your fermenter, storage tank, or barrel, which can be located up to 13 feet below. No need to start a siphon or to have to pump or move your wine above your filling machine.

Fill speed can be adjusted allowing you to bottle at your preferred pace. While the filler is in operation wine is not allowed back into the storage tank or barrel due to a one-way valve located in the supply line. The fill height can be adjusted and is designed to be used with any size or type of bottle.

The Enolmatic is constructed entirely from food-grade materials. Simply run water through the system to clean out the lines. **WE620**



B | Enolmatic Inline Filter Housing

Use in conjunction with an Enolmatic filler to filter wine inline as you are bottling. Saves time by eliminating a separate step and allows you to filter without using a pump or exposing your wine to oxygen. This filter unit is placed inline between the product and the filler itself. Filters are available in 5, 1 and .45 micron ratings. **WE628**

C | Enolmaster 4 Spout Vacuum Filler

- Creates a vacuum in the bottle to reduce oxidation
- Fill up 30-40 Cases per hour / 450 L/H theoretical fill rate
- No moving parts in contact with the wine
- Automatically shuts off when each bottle is filled
- Adjustable fill speed
- Base and frame made from 304 stainless steel
- Visit our website for more info



D | Siphon Bottle Fillers

Put one feed line into this filler from your fermenter or barrel and fill three or five bottles at once.

Features:

- Includes a Siphon Bulb for conveniently starting a siphon
- Bottles fill independently
- Unique spout eliminates dripping
- Float valve keeps the wine level constant
- Each spout fills about two bottles per minute
- Built-in drain allows for easy cleaning
- All parts are made from 304-type stainless steel

WE602 | 3 Spout Stainless

WE610 | 5 Spout Stainless





F



G



J

Professional Spout Gravity Fillers

Gravity fillers are a great choice for achieving exactly the same fill height in every bottle. They fill to a height you determine and then shut off automatically. Gravity fillers are dependable, simple to operate, have no electrical parts, and few moving parts.

The negative aspect of using a gravity filler is there can be a higher degree of oxidation that can occur during bottling. A gravity filler picks up oxygen in the holding reservoir and then again as it enters the bottle. Some winemakers feel a little oxygen during this process is ok, others think it can mute the delicate flavors you worked so hard to achieve. It really depends on your wine and your winemaking style.

Reduce oxidation in a gravity filler by pre-flushing your bottles with inert gas. Online descriptions contain more information on using these products to flush bottles.

Features:

- All parts 304 stainless steel for sanitary wine contact
- Bottom drain for quick and easy draining after use
- 1.5" TC Inlet & Outlet
- Approximately 3 bottles filled per minute, per nozzle.

F | WE644 | 4 Spout

G | WE643 | 6 Spout On Cart

WE645 | 6 Spout

Professional 6 Spout Filler

A complete, portable, gravity style bottle filler for a small winery. Features six filling heads and 304 stainless steel construction. This is a complete bottle filling station that comes on cart and includes built-in pump, electronic float switch, and electric valve. As the wine level drops in the reservoir the pump is turned on to refill. Electric valve keeps wine from being siphoned back out of reservoir.

Features:

- Fill up to 100 cases of 750ml bottles per hour
- Adjustable heads remove easily for cleaning
- All parts 304 stainless steel for sanitary wine contact
- Level gauge located on the side of reservoir
- Rubber impeller pump built-in
- Electronic float control and shut-off valve
- Comes with 4 locking wheels
- 15 mm diameter filling head
- Fill height is easily adjustable
- Fill rate of 980 L/258 G per hour
- Can fill bottles up to 22" tall
- Visit our website for more spec and features

H | WE670

I | Enolitalia Vacuum Filler

This high-quality vacuum filler is the ideal choice for bottling uncarbonated beer or wine with minimal oxygen exposure. Air from the bottle is automatically extracted through the filling head and then liquid is drawn through the system and into the bottle via a vacuum pump. This greatly reduces the oxygen exposure that occurs with other fillers. The support rack and fill nozzles are adjustable so you can adapt it for your bottle size and desired fill level. Fill speed can also be adjusted with the digital display and vacuum regulator, allowing you to quickly set the desired vacuum level for each product. After each bottle is filled, excess liquid is returned to the cylinder. When the cylinder fills up, the stainless steel float will rise and shut off the vacuum pump.

Features:

- 304 stainless steel construction
- Digital adjustment display
- 1.5" tri-clamp for product aspiration and circuit emptying
- DIN 15 connections for emptying filling nozzles
- Adjustable support rack & feet
- Lifting handles
- Capacity: 650 lt/h (171 gal/h)
- Power: 110V / 60 hz

I | WE680

J | XpressFill

The XpressFill is fast, gentle, reliable, and professional. These fillers represent the very best available to home winemakers.

Features:

- Made To Order In USA
- Built-in self priming diaphragm pump
- Diaphragm pump is non-aerating & gentle on your wine
- Nozzles are independently actuated by micro-switches
- Flow stops automatically at the preset fill level
- Adjustable shelf to fit a wide range of bottles
- Auto gas/purge bottles with Gas Flush Add On
- 2 Spout fills approx. 200 bottles per hour
- 4 Spout fills approx. 400 bottles per hour

XF2100 | 2 Spout Filler

XF2100IG | 2 Spout Gas Flush Add On

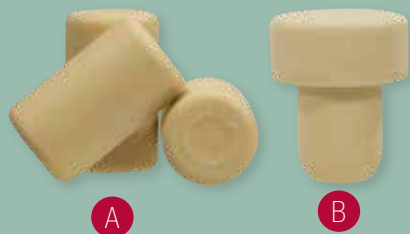
J | XF4100 | 4 Spout Filler

XF4100IG | 4 Spout Gas Flush Add On

Corks & Corkers

Choosing The Correct Cork

When browsing MoreWine!'s selection of wine corks, it may be difficult to know which one is best for your particular wine. Choosing the correct cork comes down to two factors: how long the wine will be in the bottle before it gets consumed and economics. If you will be bottling a simple, fruity wine that will be consumed within a year, then you probably don't need a wine cork that is rated for 15–20 years. On the other hand, if you have made a wine that you will be appreciating for the next 5–10 years then it doesn't make sense to close that bottle with a wine cork that is only rated for 1 year either! Therefore, when choosing your cork, the goal is to strike a balance between the projected lifespan of the wine and how much you need to spend to ensure the wine is protected for this duration.



A | Synthetic Supercork

A synthetic cork tested to keep their elasticity and sealing integrity for at least four years. This makes them a nice alternative for winemakers who want to eliminate the potential issues of porosity or TCA contamination inherent in cheaper natural corks. **PLEASE NOTE:** These corks require a floor corker.

W445B | Bag of 100
W445 | Bag of 1000

B | T-Corks

Fit these T-corks into specialized bottles. Perfect for vinegars, liqueurs and other concoctions.
W451 | pack of 25



Molinas Corks

Sugherificio Molinas was Started over 100 years ago on the Italian island of Sardinia. With over 500,000 square feet under its roof, Molinas is the largest producer of wine cork outside of Portugal. Skilled artisans carefully select the raw cork bark. Molinas is the largest Italian cork supplier, with a rich history and a high level of quality. MoreWine! is proud to represent Molinas Cork in the USA.



Molinas Natural Corks:

C. GRADE 0

- Recommended aging time: Up to 20 years
- 24mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W810B | Bag of 25
W810A | Bag of 100
W810 | Bag of 1000

D. GRADE 1

- Recommended aging time: Up to 15 years
- 24mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W811B | Bag of 25
W811A | Bag of 100
W811 | Bag of 1000

E. GRADE 2+

- Recommended aging time: Up to 10 years
- 24mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W812B | Bag of 25
W812A | Bag of 100
W812 | Bag of 1000

F. GRADE 4

- Recommended aging time: Up to 5 years
- 24mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W816B | Bag of 25
W816A | Bag of 100
W816 | Bag of 1000



Molinas Agglomerated Corks:

G. TWIN DISC NATURAL

- Recommended aging time: Up to 3 years
- 24mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W801B | Bag of 25
W801A | Bag of 100
W801 | Bag of 1000

H. COMPRESSED NATURAL

- Recommended aging time: Up to 2 years
- 23mm X 44mm, #9 x 1.75"
- Fits standard cork finish (neck) bottles

W809B | Bag of 25
W809A | Bag of 100
W809 | Bag of 1000



Corkers

I | Ferrari Floor Corker

The Classic Ferrari brand floor corks. Adjustable nut on plunger allows you to change the height of the cork in the bottle. Works well with our Belgian Corks, too! This corker is not suitable for use with synthetic corks.

W540

J | Ferrari Champagne Corker

The champagne version of our most popular floor corker, this model folds flat into a box for storage when not in use. When assembled, you can cork standard champagne bottles quickly and easily. The brass jaw iris mechanism compresses the cork evenly, before pushing it into the bottle with a metal pin mechanism. The depth of the cork can be varied by changing the level of the nut on the metal pin.

W543

K | Ferrari Table Top Corker

A table top version of our Ferrari floor corker. Works great when mounted to work bench.

W410B

L | Portugese Floor Corker

Affordable hand-operated floor corker with plastic jaws. At 42" tall this corker is a great option for smaller scale corking operations. Will work on natural and synthetic corks.

W408

M | Ferrari Easy Corker

The Easy corker has a unique spring mechanism that grabs the neck of the bottle and holds tight while the cork is inserted. Insert a cork into the plastic window and lower the handles. The depth of the cork can be adjusted by moving the 2 nuts on the top of the threaded shaft.

W404

N | Ferrari Hand Corker

Plastic hand corker for inserting corks. Insert a cork through the plastic window, and push down on the plunger to insert the cork into the bottle. This operation takes a lot of strength, but can be used effectively when you do not have a large quantity of bottles.

W403



Bottle Sealing Wax

Brewmaster Bottle Sealing Wax is a sealing wax for any type of wine, liquor or bottled liquid. In all applications, Bottle Sealing Wax provides a tough, moisture resistant coating. Bottle Sealing Wax adheres on both natural and synthetic corks. One pound will do 60–65 bottles.



Red
W395 | 1 lb

Burgundy
W392 | 1 lb

Gold
W393 | 1 lb

Silver
W396 | 1 lb

Black
W390 | 1 lb

Blue
W391 | 1 lb

Green
W394 | 1 lb

VINTAGESEAL

Pro Look, Do It Your Self Price!

VintageSeal bottle wax alternative is a pliable, hybrid compound that is applied to the top of your best bottles for an Old World, hand-applied, wax-like appeal. Unlike wax, VintageSeal bottle wax alternative does not chip and can be easily removed by hand without a knife or tool of any sort!

VintageSeal is best melted in a small home-style deep fryer. One pound will cover 30–40 bottles.

Red
W478BB | 1lb
W478B | 10lbs

Gold
W478EE | 1 lb
W478E | 10 lbs

Burgundy
W478CC | 1 lb
W478C | 10 lbs

Black
W478AA | 1 lb
W478A | 10 lbs
Dark Green

W478FF | 1 lb
W478F | 10 lbs



Heat Shrink Sleeves

Heat shrink sleeves help to make your home made wine look sophisticated and professional. Simply fit to the top of your wine bottle and dip into hot water for a quick and even shrink, or try one of our Heat Shrink tools to help speed up the process and improve the finish. 2 ¼" Height x 1 ¼" Circumference.

Matte Red
W489 | 12 pack
W489A | 100 pack
W489B | 1000 pack

Gloss Red
W498 | 12 pack
W498A | 100 pack
W498B | 1000 pack

Matte Burgundy
W492 | 12 pack
W492A | 100 pack
W492B | 1000 pack

Gloss Burgundy
W493 | 12 pack
W493A | 100 pack
W493B | 1000 pack

Matte Blue Gold Stripe
W491 | 12 pack
W491A | 100 pack
W491B | 1000 pack

Electric Blue
W487 | 12 pack
W487A | 100 pack
W487B | 1000 pack

Matte Green
W490 | 12 pack
W490A | 100 pack
W490B | 1000 pack

Black & Gold Stripe
W495 | 12 pack
W495A | 100 pack
W495B | 1000 pack

Matte Black
W499 | 12 pack
W499A | 100 pack
W499B | 1000 pack

White
W497 | 12 pack
W497A | 100 pack
W497B | 1000 pack

Silver
W496 | 12 pack
W496A | 100 pack
W496B | 1000 pack

Gold
W494 | 12 pack
W494A | 100 pack
W494B | 1000 pack

Cream & Gold Stripe
W488 | 12 pack
W488A | 100 pack
W488B | 1000 pack



Heat Shrink Tools

A | Hand-Held Heat Shrinker

Use this 700 watt Heat Shrink Gun to uniformly apply heat shrinks in less than a second. Simple, effective and fast to use. Chrome plated body with fold out wire stand for setting unit down. Gets extremely hot. 110V. **WE681**

Horizontal Capsule Heat Shrinker

Used to safely apply heat shrink capsules onto wine bottles using a 110v electric element. Place your heat shrink on the bottle and completely push down. Slide the bottle up the channel until the bottle hits the end. Immediately remove bottle. 700 W Heating Element.

B | WE682 | Enamel Coated
C | WE682A | Stainless Steel



Champagne Supplies

D | W458 | 100 Plastic Cork
E | W469 | 100 Wires Hoods
F | W473 | Wire Tightening Tool

Labware & Accessories

Graduated Cylinders

Glass Graduated Cylinders

Measure and dilute liquids with accuracy and ease! These class-A, lab quality graduates are designed to deliver accurate measurements while remaining resistant to breakage and a wide range of chemicals. Includes a plastic volume marker. Suitable for all general lab work.

- A** | MT636A 100 | ml
- B** | MT636B 50 | ml
- C** | MT636C 10 | ml

Plastic Graduated Cylinders

- D** | MT636D 500 | ml
- E** | MT338 250 | ml
- F** | MT339 500 | ml
- G** | MT337 100 | ml w/ cap

Stir Plates

H | Hanna Stir Plate

Used in TA testing by titration to keep the solution mixing and ensure even distribution of the titrant into the solution. Stirring the solution being tested is essential for the accuracy of the test and this stir plate frees up your other hand and generally makes life much easier. Includes one stir bar. Speed variable from 1-1000 rpm. **Y700**

I | Magnetic Stir Plate

This stir plate is ideal for use with TA Testing in wine because of its built-in probe holder. This makes using your pH meter to determine the end point of the test extra easy! Use with either our W501 Acid Test Kit or our MT150 Advanced Acid Test Kit for fast, accurate results.

Stir plate features an on/off switch as well as a speed control dial, and a screw-in fuse in the back. Standard 110V power. **Y705**

Brewmaster Scales

Perfect for measuring yeast, nutrients, chemicals, or cleaning powders. Batteries included.

J | Mini Digital Scale 2000 g

The Mini Digital Scale features a backlit display that's always easy to read and an automatic shutdown after 60 seconds to preserve battery life. Most scales in this size range max out at 1000 g or 2.2 lbs, but the Brewmaster scale has an extended range that goes up to 2000 g or 4.4 lbs.

- 2 kg (4.4 lb) Capacity & 0.1 g Resolution
- Auto Calibration & Tare Function
- Back Light Display & 60 Seconds Auto Shutoff
- Units: g/oz/dwt/gn/ct
- 2 Measuring trays included

MT366

K | Precision Digital Scale 500 g

Highly accurate this unit measures down to 1/100th of a gram or 0.01.

- 500 g (1.1 lb) Capacity & 0.01 g Resolution
- Auto Calibration & Tare Function
- Back Light Display & 30 Seconds Auto Shutoff
- Units: g/oz/dwt/gn/ct

MT367



Erlenmeyer Flasks

All of our flasks are made from borosilicate type glass and graduated in milliliters. Handy for mixing up sulfites and nutrients. Also great for re-hydrating and mixing up dry yeast.

- Y400** | 50 ml
- Y402** | 125 ml
- Y405** | 250 ml
- Y410** | 500 ml
- Y420** | 1000 ml
- Y430** | 2000 ml
- Y440** | 3000 ml
- Y450** | 5000 ml



Beaker 150 ml

Great for sampling and for use as a reaction vessel for TA Testing. Especially when determining the endpoint by pH, the larger vessel ensures you have room for a pH electrode, temperature probe and can still add your Sodium Hydroxide with ease.

Laboratory grade borosilicate glass can be rapidly heated or cooled without cracking and is generally shatter resistant. **W502**



Reagent Bottle 1000 mL

Made from durable borosilicate perfect for making and storing solutions. Borosilicate is great because unlike ordinary glass it won't crack with rapid changes in temperature. **MT63**



L | Pipettes

For measuring chemical solutions in small quantities.

- MT638** | 1 ml
- MT640** | 5 ml
- MT641** | 10 ml
- MT642** | 20 ml Volumetric
- MT643** | 50 ml Volumetric



M | Pipette Filler

Safety Bulb pipet filler for use with solutions that should not be mouth pipetted. In general, it is best to use the filler with anything that is not a wine sample. **MT102A**

N | Flask & Glass Carboy Marker

Peel-away wax pencil for writing yeast information on Erlenmeyer flasks and other glassware. Works great on glass carboys as well. **Y435**



Measuring & Testing

Why use a Refractometer?

If you are a grape grower, a refractometer is an invaluable tool for measuring the rising sugar levels (on the brix scale) of your grapes as you approach harvest. If you are a winemaker you use a refractometer to take quick, easy sugar reading at the Crush. And with *MoreWine's* free online Refractometer Calculator, they can also be used to monitor the progress of fermentation (see the Documents tab in our on-line descriptions).

Take Readings During or After Fermentation

In the past you could only use a refractometer before the presence of alcohol. Once alcohol was present the reading was distorted and inaccurate. Our free downloadable excel spreadsheet now compensates for the presence of alcohol allowing you to use a refractometer from the Crush all the way through to the finish of fermentation. This eliminates the need for a hydrometer and allows you to easily take sugar readings at any time.

All of our models features ATC (Automatic Temperature Compensation). Traditional refractometers without ATC are calibrated to work at 68 degrees Fahrenheit. The ATC function allows you to use the refractometer in an ambient temperature range of 50–86 degrees Fahrenheit (10–30 Celsius.) Because your sample is just one drop, and will quickly adjust to the temperature of the refractometer, the temperature of the sample is irrelevant. All models can be calibrated using distilled water.



Refractometers

A | Dual Scale ATC & Light

This unique model was designed for winemakers and brewers alike. Features both a Brix Scale and a Specific Gravity Scale. The LED light is a handy feature that helps illuminate the sample and make the scale easier to read. **Brix Range:** 0 to 30% | **Specific Gravity:** 0 to 1.120 | MT708

B | Deluxe Brix ATC

Why do we sell a model that is twice the price of most imported refractometers? Well, if you are like us and enjoy quality and good craftsmanship then this is well worth the money. Features the clearest and easiest to read brix scale that we have found. | **Brix Range:** 0 to 30% | MT706

C | Hanna Digital ATC

The HI 96811 Digital Wine Refractometer is a rugged portable, water resistant device that benefits from HANNA's years of experience as a manufacturer of analytical instruments.

Samples are measured after a simple user calibration with deionized or distilled water. Within seconds the instrument measures the refractive index of the grape sample and converts it to % Brix concentration units. The HI 96811 digital refractometer eliminates the uncertainty associated with mechanical refractometers and is portable for measurements in the field. For additional information on the HANNAHI 96811 visit www.MoreWine.com.

- **Range:** 0 – 50% Brix / 0 to 80°C (32 to 176°F)
 - **Resolution:** 0.1% Brix / 0.1°C (0.1°F)
 - **Accuracy:** 0.2 % Brix / 0.3°C (0.5°F)
 - **Minimum Sample Volume:** 2 metric drops
 - **Battery Type / Life:** (1) 9V / 5000 readings
- MT712



D



E



A



B



C

D | NEW! SmartRef Digital Refractometer™ by Anton Paar

- Alcohol correction built in. Gives an accurate reading during fermentation when an original reading is taken.
- Only requires the smallest of samples
- Can be used in the field to measure sugar content of grapes
- Wide measuring range from 0 to 85 °Brix (0 to 62.7 °P)
- Free iOS/Android app
- Record & share readings from the app

MT755



SCAN QR

TO LEARN MORE
ABOUT SMARTREF

E | EasyDens™ by Anton Paar

With only a small sample being needed, the EasyDens eliminates the need to fill up a hydrometer jar or using a refractometer and spread sheet to determine your test results. A tiny 2 ml sample is all that you need for an accurate Brix reading. Alcohol % can also be tracked at any point during fermentation. The unit hooks up to your smartphone via Bluetooth and stores various fermentation "profiles" enabling you to track fermentation progress, alcohol levels, and help know when it's time to bottle your wine! Visit our website for additional information and videos.

Brix Range: -10 °Brix to 80 °Brix | **Brix Accuracy:** 0.3 °Brix | **Brix Resolution:** 0.1 °Brix | MT751

Hydrometers

E | Basic Hydrometer

Basic hydrometer for testing sugar content in wine fermentations. Has three scales - specific gravity, potential alcohol and brix. 9" long. Comes with complete, helpful directions.
MT300

F | Basic Hydrometer With Correction Scale

A deluxe hydrometer with built-in thermometer and correction scale that allows you to instantly correct your hydrometer readings for temperature. A hydrometer reads accurately at 60° F. Temperatures above and below 60°F require that you add or subtract from your reading. Like the basic model, the deluxe hydrometer also features three scales - brix, specific gravity, and potential alcohol. 12.75" long. Range is .990 - 1.160.
MT310

G | Narrow Range Brix Hydrometers

Get more precise readings with these narrow-range, highly accurate brix scale only hydrometers. The -5 to +5 brix hydrometer is most often used to tell the end of fermentation, since alcohol is less dense than water a dry ferment will finish at -1.5 to -2 brix. All units include built in thermometers and correction scales for taking readings at temperature other than 60°F.

MT318 -5 to +5

MT321 0 to 12 Brix

MT322 9 to 21 Brix

MT323 19 to 31 Brix

H | Hydrometer Jar 10"

Works well with either of our basic hydrometers, E or F.
MT333

I | Large Hydrometer Jar 14.25"

Works well with narrow range hydrometers listed above.
MT336



Thermometers

J | Thermometer 1" x 5"

1" diameter face with 5" probe. Pocket clip included. 0-220°F has a black sleeve & 50-550°F has a red sleeve.
MT380 0-220°F

K | Floating Thermometer

8" glass. Our first choice as a must thermometer. 0-220°F.
MT400

L | Fermometer™

Liquid crystal thermometer which adheres to the side of a carboy, or bucket to tell you the internal temperature. 36-78°F.
MT410



ph Meters

Preparing Your pH Meter For Use

When you first receive your pH meter, the probe will most likely be dry and it will need to be conditioned before it can be used reliably. This is done by removing the protective cap that covers the probe, rinsing the probe under running water, and soaking in distilled or tap water for about 30 min. Once the probe has been conditioned, you should keep the cap filled with the storage solution for the rest of your probe's life.

Getting The Most From Your pH Meter

The electrode probe, the highly sensitive part of the pH meter that measures pH values, is guaranteed for 6 months. However, if you take care of your meter, i.e., keep it always topped-up with storage solution you should reasonably expect to get a year or two out of it. Some meters featured here come with replaceable electrodes.

Use Your pH Meter To Test Acidity

For the home winemaker, using an acid test kit (W501CS) can often be a frustrating (and inaccurate!) experience. At first glance, the test itself is a fairly straight forward procedure — you take a specified amount of sample, add a few drops of a color indicator to it (phenolphthalein), and slowly add sodium hydroxide (NaOH) until the sample changes color, thus indicating the endpoint of the test and your wines acidity. The difficult aspect is determining exactly when the color changed. However, this color change happens at exactly a pH of 8.2. By using a pH meter in conjunction with an Acid Test Kit you can tell exactly when the end point occurs, resulting in far more accurate results.



SCAN QR CODE

TO DOWNLOAD OUR MANUAL ON
USE & CARE OF A PH METER

All meters come with basic directions on how to calibrate. We have written a **MoreManual!** on the use and care of a pH meter to further help you get the most accurate readings from your meter.



pH Meters

A | Handheld pH Meter

Accurate & Affordable | By Beverage Doctor

The Beverage Doctor offers a very accurate reading with its 0.01 pH resolution. This accuracy is maintained with the 3 point calibration process. The calibration process is simple... just press a button! This pH meter is waterproof and includes ATC so you don't have to get your sample all the way down to room temperature before taking a reading.

MT624

B | Handheld pH Meter

By Milwaukee

An economical pH meter featuring simple 1 point calibration, accuracy of 0.1 pH, and a range of 0-14 pH. Unit comes with calibration screwdriver, batteries, and instructions.

MT603

C | Handheld pH Meter

With Thermometer & ATC | By Martini

A pocket pH meter with a lot of features. It has a resolution of 0.01 pH, a range of -2.00 to 16.00 pH, and an accuracy of 0.05 pH. It also reads temperature from 23.0°F to 221 °F, and has automatic temperature compensation. The unit is completely waterproof.

The pH56 has a stability indicator and hold function that freezes the display for easy and accurate recording. Calibration is made automatically in 1 or 2 points with memorized standard and NIST buffer sets. The double-junction electrode can be replaced quickly and easily.

MT613

D | Milwaukee pH Meter

Separate Temperature Probe

Get an extremely accurate reading with this rugged and affordable pH meter. The separate temperature probe allows you to check the temperature before submersing the electrode. Temperature reading is in Celsius.

Features: Automatic Temperature Compensation up to 50°C (122°F) • .01 accuracy with a 0-14 pH range • Push button calibration • 2 year instrument warranty • 6 month electrode warranty • 500 hour run-time on the battery.

MT609

E | Milwaukee MW151 MAX

pH/ORP/Temp Logging Bench Meter

Designed for use in professional environments, this microprocessor based meter features 1, 2 or 3 point push-button calibration at any of 7 user-selectable pH values and a user-selectable calibration time out function which you can use to remind yourself to re-calibrate at your own interval. The meter also features Automatic Temperature Compensation and a reading stability

indicator to ensure confident, accurate measurements. ORP mode can be used to check the calibration curve of the meter to ensure further accuracy. Probe support arm can be positioned on the right, left or in the center as shown in the picture. Refillable, double junction glass electrode.

MT648



Ph Meters solutions

F | Milwaukee pH Storage Solution

Help extend the health and lifespan of your electrode by filling the storage cap on your meter with this effective pH storage solution. For the long term health of your electrode, the use of pH storage solution is a must. It is a mixture of Potassium Chloride, Potassium Hydrogen Phthalate, Silver Nitrate, and Sodium Hydroxide. MT618

G & H | Calibrating Solutions pH 4 & 7

Used to calibrate pH meters each time before using. Included in set are 4 oz each of pH 4.00 and pH 7.00 buffer solutions.

G. MT612 | 4.00 Pink 4 Ounce

H. MT614 | 7.00 Green 4 Ounce

MT610 | Set of Pink & Green

MT612G | 4.00 Pink 1 Gallon

MT614G | 7.00 Green 1 Gallon

I | Beverage Doctor pH Storage Solution

Keep your Beverage Doctor pH meter's (MT624) probe in great condition by storing it in this storage solution. Letting your probe dry is the leading cause of degradation. By leaving your pH meter in this solution when not in use, you will extend the life of your probe and maintain more accurate readings. MT624B

so₂ Testing

If you've been making wine for a while, or even just looking in to making wine, you've probably heard of the importance of regular SO₂ testing. SO₂ management is an essential part of winemaking, and poor SO₂ management is the #1 cause of winemaking issues and failed wines that we see with home winemakers.

Many of the popular texts on wine-making underplay the importance of SO₂ testing. As a result many winemakers don't test it (or have it tested) nearly frequently enough, and often even when they do they do not add sufficient sulfite to bring the SO₂ to an appropriate place for their wine.

SO₂ is used in winemaking both at the crush phase, and then again during aging. At crush it is used to kill off any native yeast, bacteria or mold that might be on the grapes when they come in from the vineyard. During aging the main role is to interact with oxygen and prevent the oxygen from having a negative effect on the wine. Unfortunately once some SO₂ is added to the wine it does not just stick around waiting for oxygen to come along. Over time the SO₂ will find color molecules, bacteria cell walls, residual yeast and other suspended solids and it will bind with them, making it unavailable to protect the wine.

Because of this, the SO₂ levels should be tested not only whenever the container of wine is opened (allowing oxygen in) but also simply at regular intervals to monitor the amount that is being bound up. Typically a wine will bind SO₂ more quickly in the first month or two after fermentation, when it has the most oxygen and suspended solids in it. After the first few months you can switch to testing less frequently without ill effects. As a general rule wines in carboys or stainless tanks can be tested every 8–10 weeks. Wines in barrels should be tested more frequently because they are actually interacting with the environment and a small amount of oxygen is always entering the wine. Barrel aged wines should be tested every 6–8 weeks.



SCAN QR CODE
TO DOWNLOAD OUR GUIDE
ON SO₂ MANAGEMENT.

J | Total Acidity Test Kit

A Must Have For Any Beginning Winemaker

Used to tell the acidity of your must or wine. Take a specified amount of sample, add a few drops of a color indicator to it (phenolphthalein), and slowly add sodium hydroxide (NaOH) until the sample changes color, thus indicating the endpoint of the test. Once it is known how many mL of sodium hydroxide is needed to reach a color change, an easy calculation is performed to determine acidity. A very simple test to perform.

Much more precise results can be obtained using this test in conjunction with a pH meter, stir plate and beaker. See Stir Plate on page 59 for more information. **W501CS**



J

K | Advanced Kit for Total Acidity

Proper acid adjustments rely on accurate measurements. This advanced set-up for total acidity testing will have you running acid tests fast and accurately. Comes ready-to-use, complete with our own set of directions. Equipment set includes support stand with metal base, double buret holder, self-zeroing buret made from break-proof polycarbonate, a 150 mL beaker, and a 5 mL pipet and bulb for measuring your test sample. Also comes included with a 4 oz bottle of 0.1 normal sodium hydroxide and a vial of phenolphthalein. Most customers who buy this set also pick up a stir plate to facilitate constant mixing of the sample being tested. **MT150**



K

L | Chromatography Test Kit

Paper Chromatography test kit for telling if your malolactic fermentation has gone to completion. This information is essential knowledge for doing SO₂ additions, cold stabilization, acid additions, etc on wines that have been inoculated with an ML strain or allowed to undergo natural malolactic fermentation. You will certainly want to know if MLF has completed before bottling. Comes with 25 sheets, as many as 4 samples can be tested per sheet (must be tested simultaneously, sheets cannot be re-used). Replacement parts & supplies available on our website. **MT930**



L

M | Aeration-Oxidation Free SO₂ Test Kit

For years *MoreWine!* has offered a variety of methods for testing the level of Free SO₂ in a wine. Until now, winemakers had to make a choice between inexpensive test kits which lacked accuracy and kits which are highly accurate but cost hundreds of dollars. Now *MoreWine!* has developed an inexpensive AND accurate test kit which we feel has a place in every home winery.

Our Economy Aeration-Oxidation kit offers a high degree of accuracy for a fraction of the price. Aeration-Oxidation is the exact same testing method used in thousands of commercial wineries and wine analysis laboratories around the world. It is time-tested and proven accurate and is simple to perform. Check out our step-by-step how to video on our website!

Our kit includes enough chemical reagents to run 2–3 tests, as well as Clear and comprehensive instructions for setting up and running the system. Additional reagents and supplies are available on our website. **MT140**



M

N | Titrets

Designed for quickly determining sulfite levels in wine, these titration-based sulfite testing kits are popular, but not very accurate with a reading that can be up to 20 ppm off for red wines. For a far more accurate option, see our Aeration/Oxidation set-up. The Titrettor is a plastic holder designed to secure the glass titrettes.

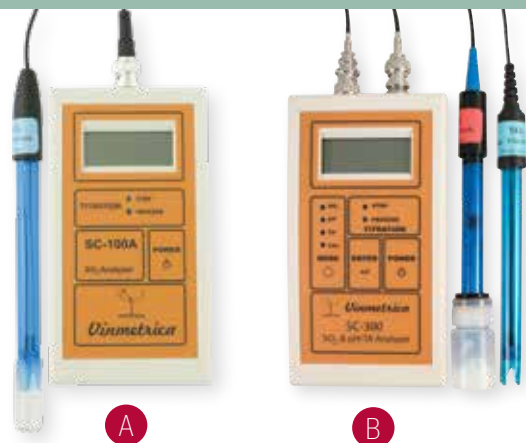
W510 | Test Kit

W510B | Titrettor



N

Vinmetrica Advanced Wine Testing



A | SC-100A SO₂ Analyzer

The SC-100A puts you in control of your wines sulfite analysis. Its highly accurate and sensitive titration system conveniently alerts you visually and audibly when the endpoint is detected by its electrode. Because it doesn't rely on a color change, the SC-100A eliminates the guesswork in Ripper sulfite tests. The SC-100A analyzer gives you confidence to run your sulfite assays accurately and quickly. Kit includes everything to perform approximately 50 tests.

Kit Includes:

- Electrode
- SO₂ reagents
- Titration beaker
- 5 mL syringe
- 25 mL sampling pipette
- 2 transfer pipettes

MT560

B | SC-300 SO₂, pH & TA Analyzer

Where else will you find a single, compact instrument that can measure sulfite (SO₂), pH and TA (Titratable Acidity) levels throughout the fermentation and aging process? Even in Red Wines! The accuracy is superb, and it's easy to use. The audible buzzer and visual stop light will automatically let you know when your tests are done! Because it does not rely on a color change, the SC-300 eliminates the guesswork in Ripper sulfite tests, especially in red wines!

Features & Benefits:

- Accurate SO₂
- Accurate TA
- Accurate pH
- Less than 2 minutes per test!
- About a \$1 per test!
- Easy to Use! No mystery solutions, pumps or tubing

Kit Includes:

- SO₂, pH/TA reagents
- Two titration beakers
- Two 5 mL syringes
- Two transfer pipettes
- SO₂ electrode
- pH electrode
- 25 mL & 5 mL sampling pipettes

MT570



C | YAN Test Kit

Used in conjunction with the pH function of either your SC-200 or SC-300 Analyzer, the Yeast Assimilable Nitrogen (YAN) test from Vinmetrica measures the combination of amino acids, ammonium ions, and small peptides. YAN is important as it can contribute to sluggish fermentations and off flavors in your wine.

Specifications:

- Measures down to 20 mg/L of available nitrogen with an accuracy of 10 mg/L of available nitrogen.
- Enough for 25 tests

Includes:

- YAN Reagent
- YAN Formaldehyde Neutralizer Powder
- Three Plastic Transfer Pipettes

MT589

D | Alcohol By Volume Kit

Test for the amount of alcohol in your wine, beer, mead, cider, or any distilled spirits using this simple kit. Test results are available in 1 - 24 hours (depending on sample type). This test gives you accurate and reliable results without having to send anything to a lab. The kits comes with a 25 mL burette setup.

Features :

- Accuracy - 0.3%
- Sensitivity - Below 1% ABV
- Kit comes with materials for 25 testsw

MT586

E | PRO SC-300 SO₂, pH & TA Analyzer Kit

Now you can measure SO₂ and pH/TA quickly and easily so you can focus on what matters, making high quality wines! The SC-300 Pro Kit improves on the SC-300 by including everything in the SC-300 Kit plus these accessories:

Includes:

- Lab Support Stand & Electrode Holder
- Double Burette Clamp
- Magnetic Stirrer
- Rinse Bottle
- Small Tube of Burette Detergent
- 25 mL Glass Burette

MT571

F | SC-55 MLF Analyzer Kit

With its easy to use vial insertion assembly, the MLF Analyzer gives you fool-proof readings down to 0.1g/L accuracy. Because it does not require any fancy, expensive lab equipment and eliminates the need for paper chromatography, the SC-55 MLF gives you professional readings while saving you time and money!

Features:

- Accurately assesses end of MLF at 0.4 g/L malic acid.
- Capable of detecting 0.1 g/L malic acid
- Affordable: About \$3 per test or less.
- Easy, safe to Use: No toxic chemicals or noxious odors.
- Fast: results in 15-30 minutes.
- Able to run multiple tests at once

Kit Includes:

- Vinmetrica SC-55 MLF Analyzer Unit
- Malic Reagent Set
- One vial of Biopressure Agent (enough for 5 tests)
- 5 Empty Reaction Vials with Septa Caps
- One plastic measuring scoop
- One "check" vial
- 10mL serological pipette
- Plastic beaker
- 15mL conical tube
- Two plastic pipettes
- MLF Analyzer Manual

MT580

Company Info

Shipping Policies

Shipping and processing time may vary according to product and availability by warehouse. Visit **MoreWine.com** for full details.

Fast & Free Shipping

- A few products do not qualify for free shipping. Those products are charged actual shipping rates.
- Fast & Free orders are processed in 1–2 business days.
- Fast & Free Shipping is only available to the lower 48 states.
- Order must contain \$59 worth of qualifying items to ship free. Non-qualifying items may still ship on the same order (and will be charged for shipment)
- FedEx Home delivers to residences Tuesday through Saturday. FedEx delivers to businesses Monday through Friday.

Paid Ground Shipments

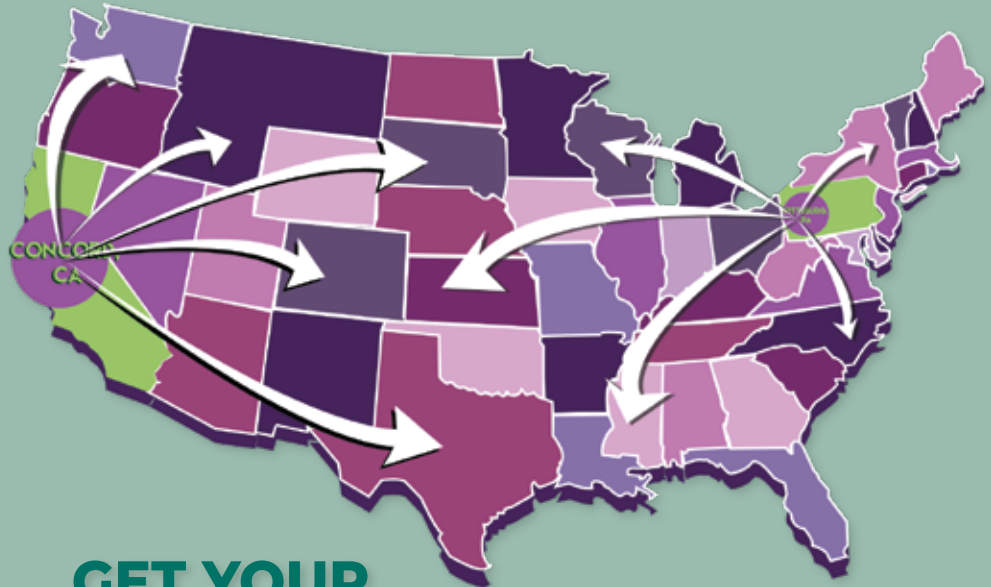
- Orders placed by 1 pm your time will ship that day. Orders placed later than 1 pm will ship the following business day.
- FedEx delivers to residences Tuesday to Saturday. FedEx delivers to businesses Monday – Friday.

Expedited Shipments

- Retail orders placed by 1 pm your time will ship that day. Orders placed later than 1 pm will ship the following business day.
- You may choose FedEx 3-Day, 2-Day, or Overnight Delivery at Checkout
- All Expedited packages are delivered Monday – Friday.
- Saturday Delivery is not an option. Example: Overnight is selected prior to 1 pm on Friday. Your order will ship Friday, and will be delivered on Monday.

Freight Shipments

- Some large items must ship on a pallet. Freight quotes can be obtained on our website or by speaking with a customer service representative.



GET YOUR ORDER FAST!

From Our **East & West Coast** Distribution Centers

60 Day No Hassle Return Policy

If you are unsatisfied with any item for any reason you can return the product within 60 days and we will refund your purchase price on that item, excluding shipping charges. Please fill out our return form online or call our customer service team.

Warranty & Pricing

We have a one year warranty against manufacturing defects on almost all of our products. If you have a defective product, please contact our customer service at 1-800-823-0010 or support@moreflavor.com.

Pricing is subject to change without notice. Visit our websites **MoreWine.com** or **MoreWinePro.com** for current pricing.

Customer Service

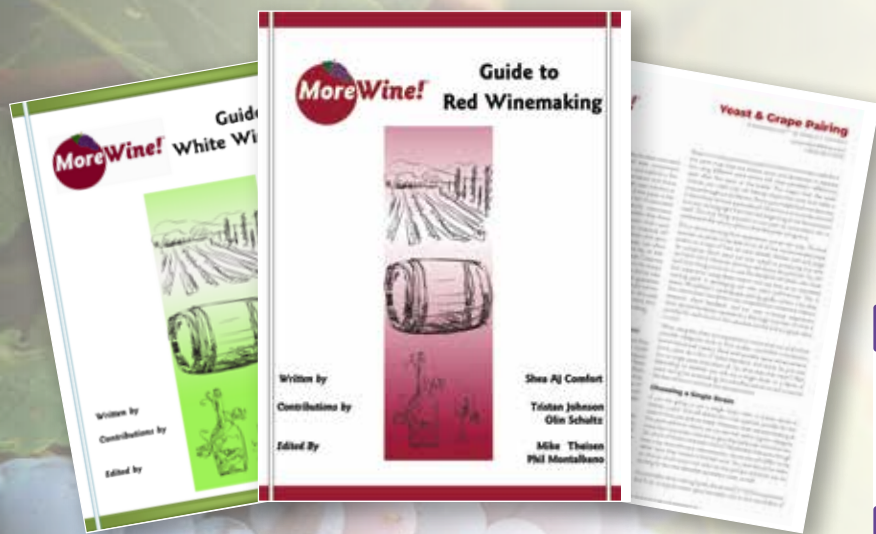
We pride ourselves on great Customer Service. If you have a question, problem, or want to place an order please contact our customer service team at 1-800-823-0010 or e-mail info@MoreWine.com.

- Monday – Friday 7 am to 6 pm PST
- Saturday & Sunday: 9 am to 4 pm PST

Retail Locations

- Concord, California
- Los Altos, California
- Riverside, California





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