



Mobile Wine Processing

-ESTATE BOTTLERS-

ABN 22 450 714 493

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www.mwp.com.au

Information Sheet.

Power requirements.

Bottling requires 1 x 5 pin 32 amp outlet. MWP carries around 40 metres of cable. We can supply our own power by generator when required.

Water requirements.

Usually less than 500 litres of potable water (preferably rainwater) per bottling day. Ideally water should be clean, filtered and free of chlorine.

Water Filtration.

All process water is filtered through 5 micron, 1 micron and 0.2 micron cartridges prior to use on the bottling line.

Wine Filtration.

Final filtration is achieved by using 300mm depth filter cartridges. Common filter grades carried are:

Roughing: Cuno 10 = 10 - 25 microns.

Clarifying: Cuno 30 = 1.5 - 3 microns.

Sterilising: Cuno 70 = 0.4 - 0.6 microns.

Sterile filtration: = 0.45 membrane cartridges.

Wine should be delivered to the bottling plant in a 'clear' state. If sterile filtration - prior to bottling - is required wines should be filtered to Cuno 70 (0.5 microns nominal) or equivalent.

Red wines should be filtered (at least) to the grade required for bottling i.e. Cuno 30 (clarifying) or equivalent.

Please give prior advice if you have any specific filtering or pre-filtering requirements. Filter charges are calculated by % of filter usage (blockage).

Sterilization Methods.

Our bottling equipment is sterilized by hot water flooding at 90o Celsius. The whole system (including filters) is pre-heated and temperature is maintained by re-circulation for a minimum of 20 minutes prior to every bottling session.

Bottle Types.

375ml Claret, Riesling & Burgundy, 750ml Claret, Riesling & Burgundy and some 1500ml Magnums (Screwcap or Cork). Screw caps (30mm X 60mm) and (31.5mm X 60mm) as well as LUX, WAK and Savin can all be applied by our equipment. Samples of unusual bottles should be sent to us well in advance.

Bottling Rates.

Around 2400 to 3000 x 750ml bottles per hour. (200 to 250 doz/hr).

Internal Bottle Rinsing.

Fully automated internal bottle rinsing is carried out by electronically controlled rotary rinser. Rinse water is recirculated via 60 litre tank and 0.2 micron (sterile) filter. The rinse water is dosed with sterilizing agent i.e. Citric/PMS as required.

Filling.

We use low vacuum filling equipment which offers fill height accuracy to +/- 1mm. CO2 and N2 may be injected into bottles prior to filling. Winery to supply gas.

Corking.

We use and recommend vacuum corking.

Screw Capping.

Screw caps (30mm X 60mm) and (31.5mm X 60mm) as well as LUX, WAK and SAVIN can all be applied by our equipment to most bottles available in Australia. CO2 or Nitrogen gas can be injected into the headspace prior to cap placement.

Wine Pumping.

We pump from the winery via a soft start, variable speed pump controlled at the bottling line.

External Bottle Drying.

We offer external drying of bottles prior to capsuling and labeling.

Capsuling & Labelling.

Most metallic (spun) and PVC (heat shrink) capsules can be automatically applied and finished. High quality capsule materials offer the best finished results.

Self-adhesive labelling is available and we apply front and back labels from **two separate webs. Labels should be ordered with left edge leading, core diameter of 75mm and rolls should not exceed 300mm in diameter.** We request strong backing papers and high quality adhesives.

Samples of unusual, multi-part, irregular shapes or large labels should be sent to us well in advance.

Time loss charges will be applied to clients account for labels that slow down the labeling process or that do not meet our specifications.

Packaging & Inkjet Carton Printing.

Most standard wine cartons can be sealed by our automatic taping machine. Clients are reminded that lay flat packaging is slower and usually requires more labour.

Work Area Required.

A **flat area** with a stable (compacted gravel or concrete) surface is necessary. An operating area of at least 18 x 8 metres is required.

Labour Requirements.

Winery to provide at least one person to feed bottles from pallet to bottle rinser, preferably three people binning full bottles or packing cartons and a forklift operator. More labour is preferable to less particularly when cartons and inners need to be assembled. MWP provides the operators that set up and run the bottling and labelling equipment.

Client to provide.

All consumables including bottles, corks, capsules, labels, cartons, inners, potable water, gas, forklift, labour, pallets and bins etc. as required.

Quality Controls.

Control samples of all wines are taken and stored for 12 months. Where specific wine analysis is required prior to or after bottling all charges will be to the clients account.

Phylloxera or Disease Controls & Protocols.

Please inform us of any controls or protocols that may apply to your vineyard, winery or your local area when booking our services.