

BLENDING

WINE AGITATION TECHNOLOGY

BLENDING WINE A BETTER WAY

The traditional pump over method for blending wine is both inefficient and ineffective. A uniform blend can not be achieved in a time efficient manner.

We have a better way.

Gently turning the wine contents using our CHEMPLANT Agitators can result in uniform blends and temperature consistency in a fraction of the time.

CHEMPLANT Agitators are used extensively throughout Australia, New Zealand and the USA wine industry (under the VINFOIL® brand).

- **Reduced time in tank**
- **Rapid flavour profiling**
- **Efficient tank utilization**
- **Homogeneous blending**
- **No dead zones**
- **OH&S consideration – no trip hazards with hoses on floor**

