

TOP TIPS:

Avoid brettanomyces contamination during barrel ageing

Murray McDonald is the director of Wine Barrel Cleaning, which specialises in dry steam machines that clean, sanitise, de-tartrate and re-hydrate wine barrels. Through its umbrella company Duplex Cleaning Machines, Wine Barrel Cleaning has more than 25 years' experience in the distribution of dry steam machines. Wine Barrel Cleaning's machine manufacturers are fourth generation winemakers. With their strong wine industry knowledge has been incorporated into the design and operation of its steam machines.

BRETTANOMYCES is a well-known wine spoilage micro-organism to winemakers around the world. Across the past five years, more research and analysis has been conducted on the impacts of brettanomyces, and what conditions make a wine batch more susceptible to contamination.

What has been uncovered is that one of the most common stages of detection of brettanomyces is during the barrel ageing process. Cellar and barrel hygiene are key to reducing the risk of brettanomyces growth. Particularly for a vessel that is used to store, age and enhance wine, the highest of hygiene methods are vital to wine quality.

The following are the top tips to avoid brettanomyces contamination during the ageing process:

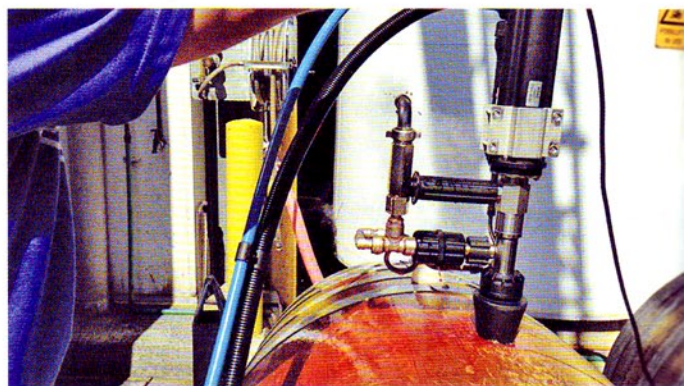
DON'T USE 'WARM' WATER AS A DISINFECTOR PRIOR TO AGEING

The traditional process of washing barrels using large amounts of water to flush, rinse and clean out barrels does not constitute for a high standard of barrel disinfection. Although many winemakers may think they are using hot water, often this is not the case once the water has reached the centre of the barrel and has been flushed throughout the barrel over a period of time.

Water, if not continually heated, will decrease in temperature. It is recommended that a temperature of +160 degrees Celsius is used to kill brettanomyces and other bacteria. Using hot water alone is merely just 'washing' a barrel, not disinfecting it.

ENSURE NEW WINE ISN'T MIXED IN WITH THE OLD

The oak used in wine barrels is very porous, and accumulates tartrates and old wine that have been previously stored inside the barrel, including brettanomyces contaminated wine. By

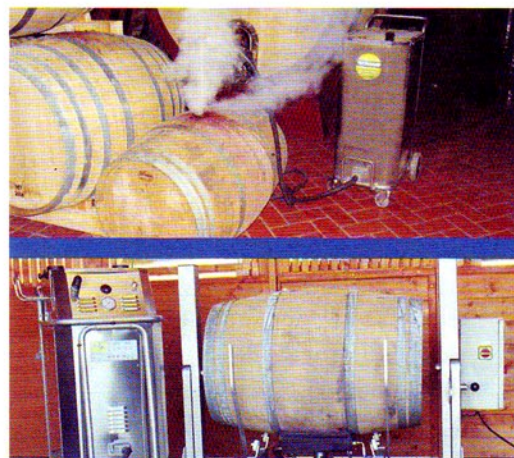


using inadequate barrel cleaning methods that don't get into the pores of the oak, this leaves your wine at risk of being mixed in with an older, contaminated batch of wine.

A wine barrel cleaning method that uses a high temperature, dry steam vapour property is necessary to release old wine that has been absorbed inside the wood. Due to steam being a vapour, it can get into barrel crevices that water can't reach, allowing for a complete safeguarding process.

A key way to test whether a barrel is clean or not is circulating high temperature steam vapour around a supposedly clean barrel for approximately 10 minutes. After 10 minutes, empty the wine barrel of residue and see if it drains to expose old wine.

For more information, contact Wine Barrel Cleaning
www.winebarrelcleaning.com.au
 E: info@winebarrelcleaning.com.au
 P: 1300 577 722



WANT A BARREL CLEANING MACHINE THAT ACTUALLY PAYS FOR ITSELF?

Our machines prolong the life of your barrels by up to 25%.

For a medium sized winery, if each barrel received 2 more years to its life span, your machine would have paid for itself.

Kills Brett No Chemicals Re-hydrates Produces +180°C Steam

GET A FREE ON-SITE DEMO TODAY



WineBarrelCleaning.com.au

1300 577 722

info@winebarrelcleaning.com.au

