



## S T E A M M E U P

**B**acchus Steam Machines by Wine Barrel Cleaning allow for a deep clean of an entire barrel using high-temperature steam technology. The elimination of any bacteria predominately occurs when chemicals or high-temperature steam is used. Since chemical use isn't viable for winemaking, using high-temperature steam at hospital-grade temperatures of +180 degrees Celcius will kill all bacteria and safeguard wine barrels from brett and other volatiles. The machines also prolong barrel life by 25 percent. High temperature steam performs a deep hydration through entering the pores of the oak and keeps the wood swollen from the inside out. Due to steam being a vapour, it also extracts old wine that is trapped within the pores of the oak. This ensures old wine isn't mixed in with new batches of wine. It's important to remember that the use of warm water is not the same as high-temperature steam. High- temperature steam actually deep cleans, disinfects and prolongs the life of a barrel.

[www.winebarrelcleaning.com.au](http://www.winebarrelcleaning.com.au) ♦