Wine industry feels the pressure

Steam pressure wine barrel cleaning technology now available in Australian market.

CLAIMED AS THE first of its kind, steam pressure technology for wine barrel cleaning was launched last month in Melbourne, offering substantial water-saving abilities.

The current method of cleaning barrels in Australia is through an internal barrel water pressure washer system. This method uses large amounts of water and chemicals, but high temperature steam with just six per cent moisture can clean barrels using only several litres of water per hour. Steam is currently a common cleaning method within the European wine industry, particularly in Italy and France.

Director of Australian cleaning equipment distributor, Duplex Cleaning Machines, Murray McDonald said steam pressure cleaning provides significant value for the wine industry because of its ability to target three key areas of barrel cleaning – quality, storage and infection control.

“The vapour property of dry steam allows for the pores of the wood to open, releasing not only tartrates, but also old wine and bitter tannins that have been absorbed inside the wood,” he said.

“The whole process increases the life of the wine barrel by 25 per cent because steam vapour revitalises and rehydrates the wood, as well as being safe on the char of the oak.”

McDonald said that industries such as the health care sector are already aware that steam is the leading method for killing bacteria and disease.

“When heated above 100 degrees Celsius, steam penetrates and eliminates the most common bacteria found during the wine production process, Brettanomyces.

“We are confident that our latest wine barrel cleaning technology is not only efficient but will increase the quality of wine, giving wine companies a competitive edge.”

Duplex Cleaning Machines is the exclusive distributor of Duplex, Tecnovap and Duplex Industrial brands in Australia and New Zealand.