

OAK EXTRACTION

WINE AGITATION TECHNOLOGY

FASTER EXTRACTION OF

OAK FLAVOUR PROFILES

Compared to traditional static soaking methods, CHEMPLANT Agitators reduce the time required for the oak chips to impart their woody aroma and taste to the wine. Passing fluid with velocity over a surface is proven to accelerate the flavour extraction process.

The process of agitation gently moves the wine laden with oak flavour away from the oak and replaces it with unflavoured wine. This preserves the difference in concentration which allows the mass transfer (flavour extraction) to occur.

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**
- **Increased through-put / tank utilization**
- **Minimised tank striation**
- **Homogeneous blending**

