

## 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

